

PESACH EDITION

פרשת צו

March 27, 2026

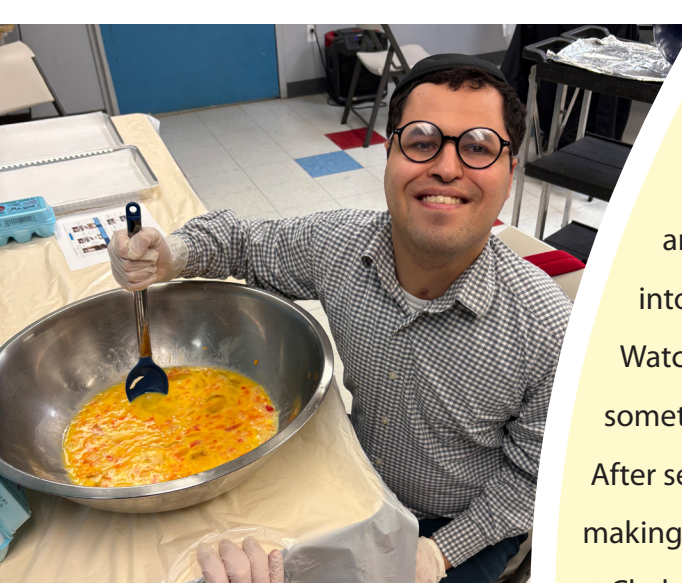
This week in review!

The Chevra had such an amazing week in preparation for Pesach. It truly was filled with the perfect balance of education, Ruchniyos and action packed fun!

To recap from last week first, last Sunday, **Simcha Lichtenstein's** family hosted a beautiful and festive celebration in honor of his 40th birthday. They went all out to make the occasion very special. Simcha's siblings, relatives, friends, and many members from the community came together to celebrate with him. Some of the Chevra participants and staff were also excited to join the celebration. Simcha made sure to greet everyone with his warm smile and welcoming spirit. He danced with many of the guests and made each person feel part of the celebration. At the party was music and dancing, lots of food which was enjoyed by all. The party was wonderful, and Simcha's family did an amazing job organizing such a meaningful and joyful event. The celebration didn't end there. The next day, Simcha came to the Chevra with boxes of cake from the party so that the guys who weren't able to attend could still be part of the celebration. It was a very special occasion for all of us. Happy 40th birthday to Simcha! We wish you many more happy and healthy years—until 120!

As Pesach preparations are in full swing, the Chevra recently had the opportunity to learn more about one of the most special parts of the holiday- Shmurah Matzah! Our first stop was the Chareidy Shmurah Matzah Bakery on New Utrecht Avenue. It was fascinating to watch how the bakery operates. Each worker had a very specific job, and everything ran with incredible organization. It was amazing to see how all the bakers worked together in perfect coordination to make sure the matzos





were prepared exactly right. While we stood and watched, we could actually feel the heat from the ovens from where we were standing! The ovens were extremely hot, and the matzos went in and out in what felt like seconds. As soon as the dough was placed into the oven, it was quickly baked and removed almost immediately. Watching dozens of matzos being made right in front of us was truly something special.

After seeing how the professionals do it, the Chevra was excited to try making matzah ourselves. So we headed to a Matzah baking workshop at Chabad of the Upper West Side, led by **Rabbi Fried**, who was very happy to welcome our group back again. As soon as we walked into the room, we were greeted by the wonderful smell of freshly baked matzos from the previous class. The Chevra couldn't wait to get started and see how our own matzos would turn out. Many of the guys had baked matzah in previous years, so when Rabbi Fried reviewed the halachos and explained the process again, it was a great refresher. He began by showing us real wheat stalks and explained how matzah starts all the way from the grain. He broke off the kernels from the chaff and even had everyone blow away the chaff so that only the kernels remained. Next came some real hands-on work. Rabbi Fried brought out a heavy manual wheat grinder, and the Chevra got to work turning the handle and grinding the kernels into flour. After that, the flour was mixed with water and kneaded into dough. Each person received their own piece of dough and a rolling pin to roll it out. We also used a special "poker" to make the small holes in the dough—just like the holes you see on professionally made Shmurah Matzos. Of course, everyone kept a close eye on the clock. From the moment the flour and water are mixed, everything must be finished within 18 minutes. When the dough was ready, Rabbi Fried dramatically placed the matzos into the oven and asked, "How long do you think it takes to bake the matzos?" Before anyone could even answer, he was already pulling out the freshly baked matzos! That's when we realized just how quickly matzah actually bakes. Everyone had the chance to taste



the matzah they made themselves, which made the experience even more special. Afterward, we spent a few more minutes schmoozing with Rabbi Fried, took some pictures, and then headed back. It was a wonderful and meaningful experience, and the Chevra really enjoyed learning—and baking—together in preparation for Pesach.

Back at the Chevra, the group had a wonderful time during our art workshop group with **Fayge**. Together, everyone worked on creating beautifully crafted Netilas Yadayim sets for the Pesach seder. The level of detail, creativity and care that went into each piece was truly impressive. The Chevra guys layered different colors of acrylic medium into cups and then slowly poured it over their cups and bowls. It was amazing to see the rainbow of various colors it produced. Each item came out unique and special, and we're sure they will be enjoyed and proudly used at the Pesach Seder. It was a fun and meaningful art class, and the final results were simply beautiful.

The Mock Pesach Seder, hosted by our very own **Rabbi Milworm** and **Nachum Rosenman**, was a truly wonderful experience. Rabbi Milworm came fully prepared, even wearing his Kittel, which helped create a real Seder atmosphere for everyone. The Chevra got involved from the start by shopping for all the ingredients and preparing a fresh batch of homemade Charoses. It turned out to be much easier than expected—just apples, walnuts, grape juice, and a sprinkle of cinnamon. Although the recipe called for sugar, we decided to skip it, and it still came out delicious! Everyone enjoyed the fresh, natural taste. With abridged Haggadahs in hand, the group followed along as Rabbi Milworm and Nachum led the Seder from beginning to end. Along the way, they shared meaningful Divrei Torah and lots of singing making the experience both engaging and uplifting for all.

To finalize our Pesach preparations the Chevra guys cleaned our vans. They vacuumed out each of the vans nooks and crannies and got the Chometz out of the vans. After, we followed up with a nice exterior wash. A special thank you to **Simcha** for bringing in his own



cleaning supplies that we used for the cleaning our vans. The group was very excited about doing some of the Mitzvahs and preparations of cleaning for Pesach.

Have a great Shabbos and a Chag Kasher V'Sameach!!

Mr. Kerper

A vort on Parshas Shemini:

Moshe told the people that after they carried out Hashem's command, His glory would appear to them. This concept is fundamental to Jewish faith, that first a Jew must dedicate himself to obeying the will of Hashem, & untold beneficial results will flow from it. At the splitting of the Sea, for example, the Jews plunged into the waters & in reward for their faith, Hashem showed them unprecedented miracles and a higher degree of revelation than was experienced even by the Navi Yechezkel. Such was the resolve that moved the people to declare to Moshe that they were ready to perform all the commandments even before they knew what Hashem would ask of them. Once a Jew displays his trust in Hashem, Hashem will reciprocate with every manner of blessings.

A Gutten Shabbos!

A few jokes for you...

Q: What kind of shoes did the Egyptians wear during the Makkos of Frogs? A: Open toad!

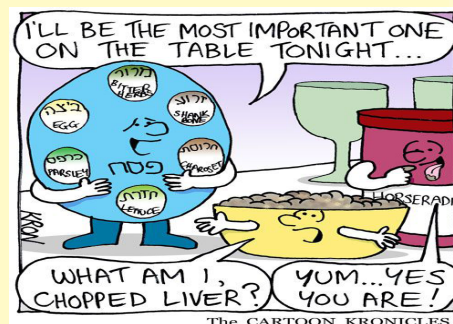
Q. Why did the Matzah baker rob the bank? A. He needed the dough!

Q. Why did the Matzah go to the doctor? A. Because he started feeling crumbly!

(As told by Moshe Balser)

Q. Have I ever told you the joke about the Matzah and butter? A: I better not tell you, it might spread!

Q. You want to hear a good Matzah pizza joke? A. Never mind, it's pretty cheesy!



Celebrating Simcha's 40th birthday!



Chevra goes Matzah Baking!



Chevra goes Matzah Baking!



Chevra's Mock Pesach Seder!

