

Model Matzah Bakery Returns to Charlotte

Lubavitch of North Carolina has announced that it will run its highly acclaimed Model Matzah Bakery during the first two weeks in April. The interactive experience will take place at several locations in the Jewish community.

Matzah is a flat bread that is eaten in observance of Passover. It is made of only flour and water, and is rolled, perforated and baked in great haste, commemorating the ancient Hebrews' baking of Matzah when they hastily emerged from Egyptian bondage.

The Model Matzah Bakery presents the ancient Jewish tradition of Matzah Baking by means of an interactive and participatory workshop, and is one that is always enjoyed by its participants in the Jewish Community. Rabbi Shlomo Cohen, Lubavitch of NC's Director of Programming credits the program's appeal with its fun and experiential style. "There is nothing quite like getting your hands full of dough and rolling out your own matzah. As parents and educators we want to get our kids hyped up about the holiday and the Matzah Bakery does that. It's a great way for the whole family to spend some quality time before Passover."

Dressed in baker's hats, visitors make their Matzah literally from scratch. They begin with natural wheat stalks and thresh and winnow the grain before it is collected in a hand-driven grinder and ground into flour. The resulting whole flour is then sifted and sep-

arated into fine flour.

Once the flour has been produced, participants are ready to add the water and knead it into dough. Making Passover matzah is a race against the clock, as from the moment that the flour and water meet until the matzah is placed in the oven, no longer than eighteen minutes may elapse. Once the timer has been set, the dough is quickly mixed and knead-

ed. Then the dough is rolled out, and riddled with holes, before the Matzahs are rushed to the oven.

Rabbi Shlomo Cohen notes how the Model Matzah Bakery appeals to very diverse age groups. "It's of course popular with families and school groups, but it can be equally appealing to young professionals, seniors and everything in between. It really is a learning experience that all generations

enjoy."

Admission is free. Reservations to participate in the Model Matzah Bakery can be made by calling Lubavitch of North Carolina at 704-366-3984 or sending an email to: info@chabadnc.org.

It is an ancient tradition to use Shmurah Matzah for the Passover Seder. Shmurah Matzah, (lit. "matzah that has been watched") is matzah prepared under exacting

supervision from the time the wheat is harvested through the end of the baking to guard against the minutest moisture. These matzot are rolled out and baked entirely by hand. Their circular shape is similar to the original matzot made in Egypt, in the year of the original exodus. To purchase Shmurah Matzah by the pound for your family's seder at home, contact Congregation Ohr HaTorah at 704-366-3984 or visit www.chabadnc.org. ☆

Jewish Traveler

By Maxine Silverstein

BALTIMORE AGAIN!

Our daughter Kara lives in Washington, DC, and every time we visit we like to explore a different place. There is so much to do surrounding Washington with Virginia and Maryland nearby. This past weekend we visited and headed straight to Baltimore. The American Craft Council (ACC) was being held at the convention center. We missed going to this great craft show since it is no longer being held in Charlotte. We had always heard that the Baltimore show was the largest and best one and we certainly weren't disappointed. After the show we decided to explore the Pikesville area of Baltimore.

Baltimore's northwest suburban community of Pikesville is home to 4,000 Orthodox Jewish families and a shopping mecca for the

100,000 Jews who live in this area. Most of the 40 to 50 kosher and kosher-style businesses are concentrated on or near a mile-long stretch of Reisterstown road. Working one's way across the strip is such fun and definitely could cause major heartburn. This is what we did. There is so much to see...bookstores, paper goods, wine shops, four bakeries, a kosher Subway, kosher Dunkin Donuts and the 7-Mile Market one of the largest kosher groceries in America.

The 7-mile Market was an amazing grocery store. There is also a café, pharmacy, salad bar, florist and natural food section located within this grocery. There are fresh meats and fresh fish cut to order and a great section with hot and cold prepared foods that



David and Kara at the Knish Shop.

are strictly kosher. I have never seen so many brands of gefilte fish before. What an amazing place. I also visited Schmell and Azman's Bakery. They always have hamantaschen available and their specialty is a ribbon cake, a multicolored layered loaf cake with chocolate icing. Another highlight was Wasserman and Lemberger, a kosher butcher shop that goes

back 60 years. It's famous for its lean ground beef. White coats, big knives, cases filled with food that is obviously fresh and reasonable priced.

If you have some free time, especially on a Sunday, this is a great place to explore.

We did have some time to dine in some great restaurants and Baltimore has some fabulous ones. We love the small locally owned bistros. Two personal favorites are Woodberry Kitchen and Chameleon. Woodberry Kitchen features seasonal foods from local growers and dishes of the Chesapeake area. Chameleon is an unexpected treasure in a converted Northeast Baltimore row house. It has a wonderful New America menu with excellent wines and reasonable prices. We love Baltimore with its great museums, wonderful sports, quirky neighborhoods and diverse population.

Lucky for us it's only a one hour drive from Washington, DC. ☆

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