

3....2....1.... Happy New Year!!!! Well, almost. Rosh Hashanah is our annual holiday celebrating the Jewish New Year calling for us to celebrate and make time to reflect on the year behind us and the year ahead of us. Oftentimes, our Rosh Hashanah celebrations are marked with festive meals so Moishe House has created a three course experience to take your Rosh Hashanah dinner to new heights. Follow these instructions to make sure your guests are well fed, more knowledgeable, and get to engage in some fun activities.

Who should you invite?

Invite your community! This budget and supplies list was written for 10 people, but you can get creative and always spend more or less.

When should you host your program?

Prep time will take a while when you take into account shopping, preparing activities, and communicating with guests, but the dinner itself will probably last about two hours. This is what we thought could be a good flow of the evening:

- 6.5 hours cooking, but never fear, most of that time is spent with a brisket in the oven
- 20 minutes to allow your guests to come over and schmooze
- 35 minutes on course one
- 30 minutes on course two
- 20 minutes on course three

How much do I spend?

Plan to spend about \$110-\$140 depending on how much it costs locally to purchase these ingredients, what practice of Kashrut you and your community adheres to, and how many toppings you want for your Nice Cream Bar.

What should you buy? *(These are the minimum quantities of food and supplies you'll need to purchase)*

1 TBSP & ½ TSP SUGAR	2 TBSP GROUND CHILI POWDER	5 MEDIUM ROOT VEGETABLES OF YOUR CHOICE
1 TBSP OF CINNAMON	6 TBSP KOSHER SALT	1 TSP GARLIC POWDER
5 EGGS	1 TBSP GROUND BLACK PEPPER	1 TSP DRIED OREGANO
1 CUP HONEY	1 TBSP BROWN SUGAR	10 FROZEN BANANAS, SLICED
½ CUP & TBSP CANOLA OIL	2 MEDIUM YELLOW ONIONS	3 TBSP & 1 TSP OF VANILLA
6-7 CUPS BREAD FLOUR	8 GARLIC CLOVES	ICE CREAM TOPPINGS OF CHOICE
2 GRANNY SMITH APPLES	1 6-OUNCE CAN TOMATO PASTE	PLATES, FLATWARE, AND NAPKINS FOR 10
1 3-5-POUND BEEF BRISKET	5 CUPS POMEGRANATE JUICE (1 PER POUND)	

Recipes

Honey Apple Cinnamon Challah

INGREDIENTS:

½ OUNCE ACTIVE DRY YEAST	⅔ CUP & 1 TSP HONEY
1 TBSP & ½ TSP SUGAR	½ CUP CANOLA OIL
1 TBSP OF CINNAMON	2 TSP SALT
1 & ½ CUPS WARM WATER, DIVIDED	6-7 CUPS BREAD FLOUR
5 EGGS	1 TBSP WATER
	2 GRANNY SMITH APPLES

DIRECTIONS:

Mix 1 tbsp of sugar and cinnamon into a small bowl. Chop apples into small cubes and add them to the sugar cinnamon mixture. Stir until apples are evenly coated.

Dissolve the yeast and ½ tsp of sugar into 1 cup of warm water in a small bowl. Crack 3 eggs and 2 egg yolks into a large bowl, set aside the 2 egg whites in the refrigerator for later.

In the large bowl, add ⅔ cup of honey, oil, salt, yeast mixtures, 3 cups of flour, and ½ cup of warm water. Beat at a medium speed for 3 minutes. Stir in the remaining flour until it forms a soft, sticky dough.

Dump the dough onto a floured surface and knead until it is smooth (about 7 minutes). Knead the apple bits into the dough. Place the dough into a greased bowl and flip the dough to ensure it is evenly coated. Cover the bowl with plastic wrap and let rise in a warm space for an hour and a half.

Punch down the dough and turn into onto a lightly floured surface. Divide the dough into four pieces and roll them into long ropes. Follow these instructions to get your perfect circular shape. Cover the dough with towels and let rise for another 30 minutes.

Preheat the oven to 350 degrees. Whisk the 2 egg whites with 1 tsp of honey and brush over the loaf. Bake the round for 35-40 minutes or until golden.

Root Veggie Chips

INGREDIENTS:

5 MEDIUM ROOT VEGETABLES OF YOUR CHOICE I would recommend potatoes or parsnips, but you can also use carrots and sweet potatoes or anything else that may come from the ground)
2 TBSP OF CANOLA OIL
SALT, GARLIC POWDER, OREGANO, AND PEPPER TO TASTE

DIRECTIONS:

Peel and thinly slice vegetables. In a large bowl, add the slices and drizzle with oil. In a small bowl create a mixture of the spices and sprinkle in the vegetable mix so all slices are evenly coated.

Dump veggies onto ungreased baking sheets, be sure that the veggies aren't layered on top of each other. Bake at 375 degrees for about 10 minutes, flip and continue to bake for another 5 to 10 minutes.

Pomegranate Brisket

INGREDIENTS:

1 3-5-POUND BEEF BRISKET
2 TBSP GROUND CHILI POWDER
3-5 TBSP KOSHER SALT (1 PER POUND)
2 TSP GROUND BLACK PEPPER
1 TBSP BROWN SUGAR
1-2 MEDIUM YELLOW ONIONS, PEELED AND QUARTERED
6-8 GARLIC CLOVES, PEELED
1 6-OUNCE CAN TOMATO PASTE
3-5 CUPS POMEGRANATE JUICE (1 PER POUND)

DIRECTIONS:

Preheat the oven to 350 degrees.

Mix chili powder, salt, pepper, and brown sugar in a small bowl. Put the brisket in a roasting pan and evenly coat with the spice mixture. Place brisket fat side up and place the onions and garlic cloves around it.

Whisk pomegranate juice and tomato paste in a small bowl and pour around the brisket. Add water to pan so that the meat is surrounded by liquid about ¾ up the sides. Braise in the oven for 5-6 hours.

Nice Cream Bar

INGREDIENTS:

10 FROZEN BANANAS, SLICED
3 TBSP & 1 TSP OF VANILLA
TOPPINGS!!!

DIRECTIONS:

Blend the frozen bananas and vanilla together. Depending on the size of your blender you may want to split this into 2-3 batches.

Dump mixture into a lightly greased pan and freeze for one hour.

Scoop and serve, top with the toppings of your choice!!



Riva Koksharova, Rosh Hashanah with Consul of Israel 2018, Chisinau, Moldova



Andrew Spivak, Rosh Hashanah 2018, Las Vegas, NV



Course One: The Schehecheyanu and Renewal

Once Kiddush is said, invite everyone to say Shehecheyanu, which is known as the blessing of beginnings, together. If you or your guests don't know it, ReformJudaism.org put together this [handy blessings card](#). Then serve your guests the honey apple cinnamon challah. Once everyone has their food, guide participants through this [text study](#).

Some notes about facilitating this text study:

- Each text and song is followed by a discussion question to guide you
- Songs can either be read, sung or listened to - depending on what you and your community are comfortable with
- You can decide if you want to print all of the source-sheet for each participant, cut it and give one text per pair of guests and then ask them to share insights and initiate conversation, etc.
- You can go through as many of the texts as you'd like

Course Two: Listening

Share this short d'var torah with your guests:

In French, "entendre" means to listen, to understand and also to get along with someone. There is also the verb "écouter", which means to hear.

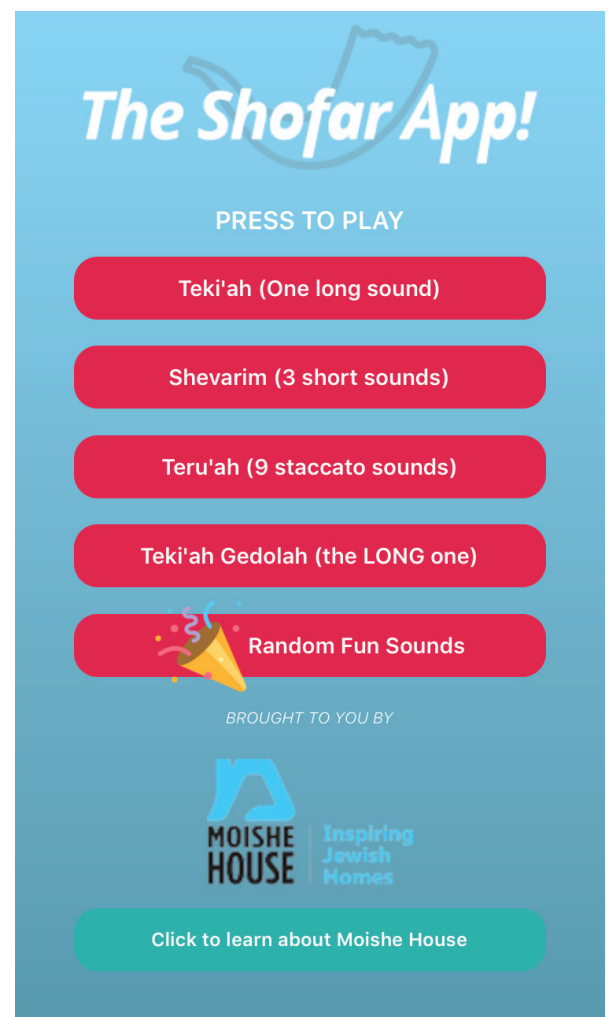
Discuss: what does it mean to move from écouter to entendre?

The main commandment of Rosh Hashanah relates to the shofar. Interestingly enough, the commandment is to listen to it - not to blow it.

- Download the Moishe House 'Shofar Sho-good' smartphone app from the GooglePlay or App Store, and if you feel comfortable, have people listen to it during the dinner.

Read the blessing:

בָּרוּךְ אַתָּה ה', אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו, וְצִוָּנוּ לְשִׁמּוֹעַ קוֹל שׁוֹפָר / Baruch ata Adonai Eloheinu melek ha-olam asher kidshanu b'mitzvotav v'tzivanu **lishmoah** kol shofar / Blessed are You, Ruler of the World, who has made us holy with commandments, and who has commanded us to **listen to** the voice of the shofar.



Moishe House's Shofar Sho-good App

There's this famous saying, attributed both to Epictetus and the Gaon of Vilna, a Lithuanian rabbi (18th Century): "We have two ears and one mouth so that we can listen twice as much as we speak."

Conclusion: Rosh Hashanah, through the ritual of shofar, is the moment of the year when we're invited to see listening as a holy commandment and a Jewish duty.

After sharing the d'var, serve your guests the **pomegranate brisket** and **root veggie chips**. Additionally, the commandment surrounding the Shofar is all about the intent and really hearing, rather than just listening. Think about really hearing what inspirational people around you have to say, and host a Tikkun Olam event inviting a speaker to come and share their experience.

Look at these examples of incredible people that some of our residents and hosts have brought into their homes, and think about what you can do for your communities.

- Moishe House Tel Aviv RSJ invited Otar Bagaturia to tell his story. He threw everything and began a new life in Israel. Together with his husband, they became one of the first LGBT couples who repatriated under the Law of Return.
- An MHWOW host from Cambridge, MA, brought speaker Jesse Kanson-Benana from a Jewish organization that works to increase access to affordable housing and spoke about why housing affordable is important, why it matters to the Jewish community, and what we, as a Jewish community, can do to address the issue. They also discussed a little about specific issues/policies for which they could advocate if they want to improve housing affordability in their city.
- Moishe House Baltimore in honor of Martin Luther King Jr. Day, watched the Netflix original documentary, 13th, and after, Thiru Vignarajah, former Deputy Attorney General of Maryland and President of the Harvard Law Review, spoke about his experiences with the Baltimore justice system. The film, titled after the Thirteenth Amendment to the United States Constitution that freed slaves and prohibited slavery, explores the intersection of race, justice, and mass incarceration in the United States.



Course Three: Looking Ahead

Serve your guests the **nice cream bar** and introduce the **Ten Days**. The Ten Days separating Rosh Hashanah and Kippur are traditionally called **Asseret Yemei Tshuva**, the Ten Days of Repentance. Actually, **tshuva** means repentance, return, answering - and this is the vibe of those ten days. Looking back, acknowledging mistakes, celebrating successes - and planning actions ahead, to repair previous flaws or build on successes. Serving the nice cream bar represents that, like their dessert, everyone's futures will be impacted by their choices and no two treats or year's ahead will be quite the same.

You can share about 10Q with your guests. 10Q is a platform, powered by [Reboot](#), for people to rethink the significance of the time period between Rosh Hashanah and Yom Kippur and its relevance to their lives today, by generating a space for annual reflection. Each day during the Ten Days, 10Q emails you a thought provoking question allowing you to reflect on your past year and hopes for the upcoming one. After Yom Kippur, your answers are sealed in the 10Q Vault and emailed back to you right before the next Rosh Hashanah. Encourage your guests to register for 10Q [here!](#) If you are looking to give your guests a sneak peek into 10Q, they provide additional resources to facilitate conversations, like playing cards, reflection journals, and more at this [link](#).

You could also create a 'mitzvah calendar' with your community of ways to enhance your community over the coming year. Set time to help clean up a local park or streets like Moishe Pod Amsterdam, who did a 'plogging' event, which, termed from a Swedish organisation called 'Plogga' uses the city's runners as a force for good. A team of ploggers pull on their disposable gloves, grab a bin bag, and scan the streets for litter along their route. Once the bag is full, it's deposited in an appropriate recycle bin, cutting down on the amount of plastic making its way to the ocean.



Erin Givarz, Rosh Hashanah 2018, Austin, TX



Shana tova, wishing y'all a sweet new year!

Love,
The Moishe House Team



www.moishehouse.org