



www.beth-torah.org

And

Jewish Culinary Traditions and History of Passover Foods

Congregation Beth Torah 6100 West 127th Overland Park, Kansas 66209 Sunday, March 10, 2024 2:00pm reception 2:15pm seated

Slow Food KC Board Member Michael Crane and Jewish Educator Marcia Rittmaster will share their vast knowledge of Jewish Passover foods, including the significance and history of the dishes you will be tasting. The class begins with the most simplistically delicious of dishes - Matzo Ball Soup. Michael will share recipes and tips and show you how to make the fluffiest Matzo balls. Marcia will explain the history of unleavened bread (Matzo) and the Seder Plate. Together they will share stories of all the food you will be tasting. You will not leave hungry!!!

All net proceeds from the class will be donated to the Jewish Family Services Food Pantry.

SLOW FOOD & BETH TORAH MEMBER DISCOUNT \$50.00 NON-MEMBER \$60.00 PRESENTATION APPROXIMATELY TWO HOURS

MENU

- Matzo Ball Soup
- Tzimmes a delicious stew of carrots, sweet potatoes, plums, and chuck roast
- Charoset a dried fruit and nut relish
- Hillel Sandwich bitter herbs, horseradish, & charoset on Matzo
- Passover Lemon Curd Jelly Roll

DEADLINE FOR RESERVATIONS/CANCELLATION MARCH 4TH

If you are unable to attend after the deadline, please find someone to go in your place or otherwise we will also appreciate your donation to Slow Food Kansa City.

A Bountiful Goodie Basket will be raffled. (Bring cash for tickets \$10 for 1 and \$20 for 3)

Jewish Cookbooks will be offered for sale with proceeds going to Slow Food KC.

Questions? Contact Michael Crane (michaelcrane56@gmail.com)

Reservations at: https://slow-food-kansas-city.square.site/