

March is Eating Jerusalem

Throughout March, we will offer opportunities both within our regular class schedule and through special programs to explore Jerusalem in all of her diversity, struggles, and glory.

"The faithful may rhapsodize about the spiritual highs to be reached in the Old City... but the true Jerusalem lover knows that the city's greatest attraction is, well, somewhat more tangible – and more edible." – GoJerusalem.com



Marzipan-Style Rugelach Making with Jill Slone

Friday, March 3, 10 AM

\$20/Hands-on learning, \$10/Learn by watching

Reservations required –

RSVP to Harriet, hzt@harziontemple.org

Har Zionite baker Jill Slone brings the Rugelach recipe from the famed Marzipan Bakery in Jerusalem. Learn tips and techniques that have made this bakery famous around the world! Due to space and equipment constraints, we are only able to offer 10 slots for hands-on learning, and space for 20 spectators, though all will be included in tasting!

Joy of Shabbat – Jerusalem Style

Friday, March 10, 7 PM

\$10/Adult • \$5/Child under 12

RSVP by Wednesday, March 8 to

Harriet, hzt@harziontemple.org or 610.667.5000, or at harziontemple.ticketleap.com

Please note, Ticketleap adds a small fee for the convenience of paying online

We're switching up our usual Joy of Shabbat menu to include favorites from Jerusalem! Pita, hummus, Chicken Jerusalem, Manou ba Shouk (eggplant with tahini), and other classic Jerusalem dishes will be served family style. BYO unopened Kosher wine!



Hummus Making

Monday, March 27, 7 PM

Hummus is a staple for Jerusalemites. But it is so much more than just mashed chickpeas! Come learn about hummus and its importance to the city of Jerusalem AND participate in making your own!

A chef from the new Hummusology restaurant will guide our experience.

Cost and more details to follow.