

Passover

Tuesday Evening Learning

With Rabbi Shlomo Levin

So many Kinds of Matzah

Tuesday, March 2 7PM



There is hand made matzah, machine made matzah, shmurah matzah, machine made shmurah matzah, egg matzah, oat matzah, chocolate covered matzah and probably even more varieties to choose from. Can they all be used at the seder? Why do some cost so much more than others? In this class Rabbi Levin will explain what makes matzah kosher and why even though all may be kosher for Passover why there are still differences regarding when they may be eaten and by whom.

The Special Rules For Kosher Wine

Tuesday, March 9 7PM



The four cups of wine are central to the seder. In addition to the regular kosher laws, there are many special rules that apply to the kashrut of wine. In this class Rabbi Levin will explain why there are special rules regarding wine, what they are, and how this impacts our wine shopping.

Kashering for Passover

Tuesday, March 16th 7PM

Counter tops, microwaves, pots and pans, ovens, silverware, where does it end? In this class Rabbi Levin will review the principles of kashering utensils and how this applies to many common situations in our kitchens.

The Afikoman

Tuesday, March 23 7PM

Most of us are familiar with how the afikoman frequently gets lost and absolutely has to be found in order to complete the seder meal. But why do we eat matzah after the meal, when we already said the blessing on the commandment of eating matzah and actually ate matzah twice before serving the rest of the food? In this class Rabbi Levin will explain where the rule about eating the afikoman comes from, what the afikoman symbolizes, and how the afikoman connects to many of the central halachot of the seder.



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