



Passover

A Joyous Exploration



The Jewish Federation
OF GREATER WASHINGTON

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Dear Reader,

Jewish tradition holds Jewish education to be an important value and a lifelong pursuit that should be shared, explored and enjoyed by children and adults. The Jewish Federation of Greater Washington proudly supports this Jewish value, and through our department of Jewish Life and Learning, we are committed to advocating for both formal and informal Jewish education opportunities for all in our community.

Today, we proudly present to you *Passover: A Joyous Exploration*. Inside this special holiday supplement, you will find important resources to help you throughout Passover. Cook some of the delicious recipes from the Jewish Food Experience, find a listing of PJ Library® books that will frame Passover for your child and learn about traditions and common holiday vocabulary. No doubt there will be something from this book that will enhance your Passover and bring your family joy. Whatever you choose to do, *make it yours*.

This book was made possible by the thoughtful collaboration of several programs of The Federation, including the department of Jewish Life and Learning, PJ Library®, the Jewish Food Experience and Federation's Jconnect, where you can find everything Jewish in Greater Washington, including more great Passover resources, at Jconnect.org/passover.

Chag Sameach,



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The Many Names of Passover

Passover has many different names. A good way to help people remember the themes for the night is to tie them to the various names. You may want to create table cards with these names and themes so guests can refer to them during the rituals and meal.

Passover – This name refers to our story of the plagues, where G-d “passed over” the homes of the enslaved to punish the enslavers, thus saving the enslaved.

Pesach – This Hebrew word is often translated as Passover, but it specifically refers to the lamb slaughtered in Egypt the night before the Exodus. This sacrifice served as the center of the holiday ritual when it was celebrated as a pilgrimage festival to the ancient Temple in Jerusalem.

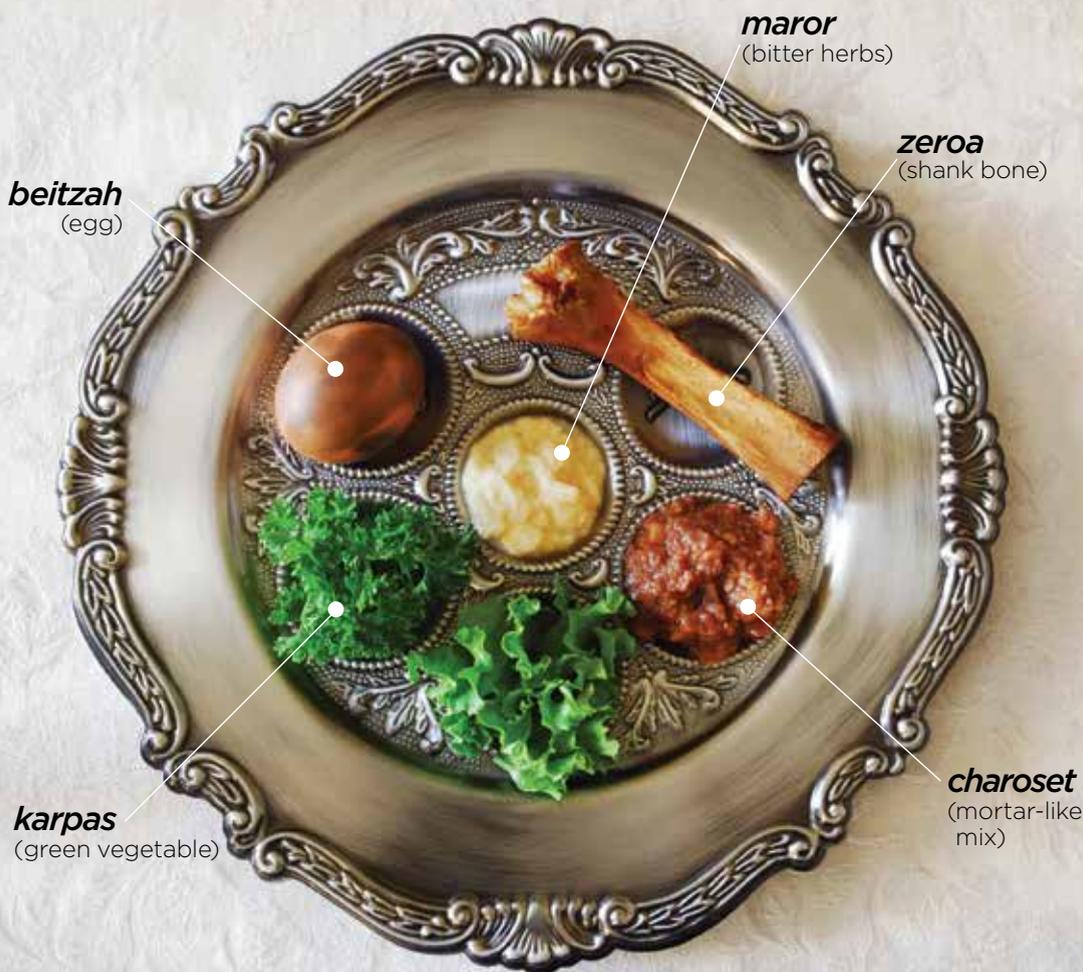
Z'man Chay-ru-tay-nu – Translated as: the time of Israelite liberation. The Exodus story has become a global narrative of freedom and liberation. A beacon for many people and faiths, the story is a testament to the belief that redemption is possible, even from the depths of despair.

Chag Ha-Matzot – Translated as: the holiday of unleavened bread. One explanation is that our ancestors were so eager to hear the call of freedom that they fled Egypt, taking the uncooked dough for their daily bread on their backs, where it cooked in the desert sun. Another is that the unleavened bread is the bread of poverty and humility, two ideas to digest over the holiday.

Chag Ha-Aviv – Translated as: the spring holiday. Spring is a time of rebirth, when life quickens and bursts forth from the ground. We all go through cycles of “winters” in our lives, but hope means realizing that we must look forward to our own “springs” and redemption from what has us frozen in place.

Each *Seder* night is also known as a night of questions. Encourage guests to ask any and all questions, both prepared and spontaneous. Pool your wisdom to answer these questions (or ask “Rabbi Google” if your tradition allows).

Exploring the Seder Plate



The symbolic foods on the Seder plate allow us to taste bitterness with **maror** (bitter herbs) and tears with salt water, yet realize the cycle of life with the **beitzah** (egg). We taste a hint of spring with **karpas** (green vegetable) and sweetness of honest work with **charoset** (mortar-like mix of fruit and nuts). The **zeroa** (shank bone) reminds us of the lamb that was sacrificed before the Exodus. We drink four cups of wine as we retell the story from the *haggadah* (text that leads us through the Seder) and weave in our own comments and personal experiences.

Involving Others in the Preparations

The *haggadah* says that “all people, in every generation, should see themselves as having experienced the Exodus from Egypt.” Experiential learning before or during Passover, such as learning about slavery, going on a long hike, learning to work together or acting out a Passover skit, helps make the Passover experience come alive for each generation.

- Participants will feel more engaged in the *Seder* if they can help prepare for it. Consider having guests bring a dish, song or question to share.
- Before Passover begins, enlist the help of your younger guests by having them find the *chametz* (food not within the guidelines for Passover) in your house or car. Focus on teamwork, just as the Israelites did when they left Egypt together.
- Decorate a wine glass with glass paint or glass pens to use for Elijah’s Cup, an extra cup of wine left on the *Seder* table to encourage discussions about future redemption, or Miriam’s Cup, a newer tradition that honors women and their contributions in the Exodus story. Also consider making a place card for Elijah.
- The *afikomen* (dessert matzah) is hidden in a bag for the *Seder* guests to find. Have children or family members decorate a cloth bag with fabric paint or markers for this special piece of matzah.
- Ask guests for suggestions of props you can use to tell the Passover story (e.g., stuffed animals for the animal plagues or costumes for dressing up as Moses, Pharaoh, Miriam or others).





Eat

Let's Get Cooking

Food is so much a part of Passover, perhaps more than any other Jewish holiday. It begins with spring cleaning and getting rid of all the *chametz* (food not within the guidelines for Passover) from our homes and continues with the symbols and rituals of the *Seder*. And then there are the many days of meals and snacks that are noticeably different from our food the rest of the year.

Eat Let's Get Cooking

For many people, eating during Passover is a burden, something just to be gotten through...with a groan. But the food we eat for Passover is rich in symbolism, tradition and delicious possibilities. With just a little effort, the food can become one of the lasting memories created while celebrating the holiday.

A time of renewal, Passover is a perfect time to create new traditions for yourself and your family. Try eating seasonally, enjoying the first crops of spring, like asparagus and strawberries. Create a special annual brunch on the Sunday during Passover and invite family and friends to gather to enjoy *matzah brei*, Passover granola bars (recipe follows) and other treats instead of bagels and lox.

There are endless possibilities for enjoying Passover as a very special once-a-year opportunity to do something different and to build active connections to Jewish history and traditions in our lives—from the way we gather together with the people who are important to us to the foods we eat.

The Seder Plate: Make It Yours...

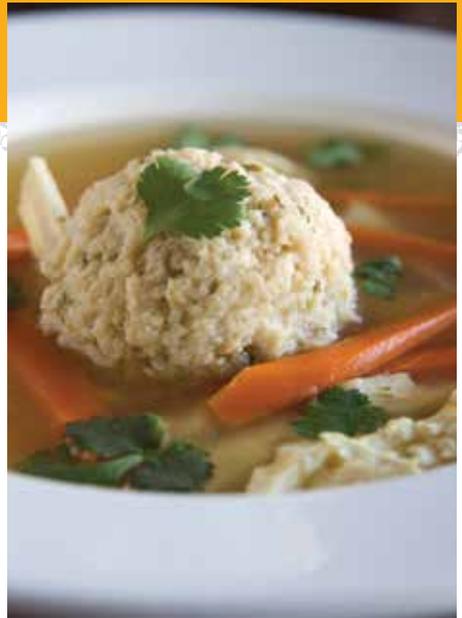
1. Add an orange to symbolize the inclusion of marginalized Jews in mainstream Jewish life, a tradition started in the early 1980s.
2. For vegetarians, substitute a roasted beet for the lamb shank bone.
3. Ask guests to bring an object symbolic of a personal journey they have made over the past year. At the beginning of the *Seder*, have each person tell the story of that journey and place the object on a second large plate, creating a symbol of the very personal connections each of us has to the story of the Passover journey.

MATZAH BALLS

Cookbooks and the internet are full of recipes for this Passover favorite, and the debate over soft versus firm never ends. According to some, using seltzer makes for lighter, fluffier matzah balls. To be really authentic, replace the oil with *schmaltz* (rendered chicken fat). This recipe is a classic, straight from the back of the Manischewitz matzah meal package with only the seltzer option added.

2 large eggs, slightly beaten
2 tablespoons vegetable oil
1/2 cup matzah meal
1 teaspoon salt, if desired
2 tablespoons broth, water or seltzer

In a bowl, beat eggs; add oil, matzah meal and salt. Stir together. Add broth, water or seltzer and mix until uniform. Cover and chill in refrigerator for about 20 minutes. In the meantime, bring 6 cups (1 1/2 quarts) salted water to a brisk boil. Remove chilled matzah ball mixture from refrigerator. Moisten hands and form batter into balls, about 1 inch in diameter. Reduce heat. Drop matzah balls into pot of boiling water. Cover tightly and simmer until thoroughly cooked, about 30 to 40 minutes. Remove matzah balls from water and place in soup when ready to serve, or allow them to simmer in soup for about 5 minutes before serving.



Make It Yours...

1. Chop fresh herbs, such as dill, cilantro, parsley or basil, to taste, and add to the wet mixture before refrigerating.
2. Sauté finely diced yellow onions, green onions or shallots on a medium-low flame until soft and sweet. Let cool before adding to wet mixture.
3. Add curry powder and grated fresh ginger to the wet mixture for an international flavor.
4. Stir some onion powder, garlic powder, dried dill or black pepper to taste into the dry ingredients.

Eat Let's Get Cooking

Charoset is central to the *Seder*, as it is one of the important symbols of the story of Passover. Though it always includes fruit, *charoset* is the ultimate adaptable dish, allowing each cook and each family to really make it their own.

ASHKENAZI CHAROSET

This is the recipe that most American Jews know. The only fruit in Ashkenazi *charoset* is apples because after a long winter, that would be the only fruit left in storage in the cold cellars of Eastern Europe. Contributed by Susan Barocas.

- 1 cup walnuts
- 3 medium to large apples, unpeeled
- 1 teaspoon cinnamon
- 1 tablespoon sugar or to taste
- 2 to 3 tablespoons grape juice or sweet Passover wine

Chop walnuts by hand or by pulsing in a food processor until chopped to the desired texture. Don't over-process, or they will turn into nut butter. Put into a mixing bowl. Core apples and cut each into chunks. Finely chop the apples by hand or by pulsing in the food processor, being careful not to make a paste. Add apples to the walnuts and then add rest of ingredients. Stir well to blend.

Make It Yours...

All *charoset* recipes are personal! The balance of fruit and nuts and even which ones you use is totally up to the cook.

1. Try making several kinds of *charoset*, then have a tasting competition at your *Seder*.
2. Have various ingredients for *charoset* in separate dishes and let people create their own at a "*charoset* bar."

MOROCCAN CHAROSET BALLS

There is a tradition in Moroccan-Jewish families to roll *charoset* into small balls that are eaten alone or squished between two pieces of matzah at the *Seder*, for a Passover breakfast or as an anytime snack. These flavorful balls of dried fruit and nuts are quite healthy and keep well in a sealed container in the refrigerator for up to three weeks. Contributed by Susan Barocas.

3/4 cup walnuts, almonds or hazelnuts
1 1/2 cups pitted dates
1/2 cup dried apricots
2 or 3 dried figs
1 cup raisins (dark, golden or any combination)
1/2 teaspoon cinnamon
1 or 2 pinches allspice
1 to 2 tablespoons sweet red wine or grape juice
Finely ground walnuts or almonds (optional)



Using a food processor, pulse to coarsely chop the nuts, then add all the rest of the ingredients except the wine and finely ground nuts. Pulse until the mixture is finely chopped and well blended, adding just enough wine as you are pulsing to make the mixture stick together. Too much, and it will be too sticky. As you pulse it, the mixture will form a large ball.

Now you are ready to roll! Dampen hands very slightly with cold water. Gently roll the mixture into balls about 1/2 inch in diameter, or your desired size. Place the balls on a tray or baking sheet covered in wax paper and refrigerate until firm, about 3 hours. Serve, or roll each ball in finely ground nuts, which will keep them from sticking together so they can be stored immediately in a covered container.

Eat Let's Get Cooking

DAD'S LEMON CHICKEN

This lemon chicken is simultaneously crispy and moist—and is known to tempt even a staunch vegetarian. It can easily be multiplied to feed a large crowd or served as the centerpiece to a quiet family meal. Contributed by Stephanie Sussan.

3 eggs
2 teaspoons olive oil, plus more for frying
1 cup plus 1 teaspoon potato starch
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon garlic powder
1 cup white wine
3 lemons
6-8 boneless chicken breasts



Preheat oven to 375 degrees. In a wide-rim bowl, beat eggs and olive oil together. In another wide-rim bowl or baking dish, mix 1 cup potato starch, salt, pepper and garlic. Dip each breast in the dry flour mixture, then the egg mixture and then the flour mixture again. Sauté each breast over medium heat in 1/8 inch of oil until lightly brown on each side. They do not have to cook all the way through. Drain the chicken on paper towels.

Turn the heat on the pan down to low and add a teaspoon of potato starch to the pan to absorb the leftover oil. Pour in the wine and the juice of 2 lemons. Raise the heat to high and bring to a boil. Reduce to a simmer and cook until the mixture is reduced by half. Lay the chicken across a baking dish. Slice the remaining lemon thinly and place across the top of the chicken. Pour the liquid from the pan over the chicken and cover tightly with plastic wrap, then completely cover the plastic wrap (so none is showing) with foil. This creates a steam bath for the chicken, which traps the moisture and creates that juicy texture everyone loves. Bake for approximately 30 minutes, or until cooked through.



PASSOVER GRANOLA BARS

Healthy breakfasts and snacks aren't always easy during Passover. These granola bars are simply a healthy, delicious, gluten-free treat to enjoy at Passover and all year round. Ground almonds are a great substitute for white flour and add protein at the same time. Contributed by Paula Shoyer, reprinted from *Cooking Inspired* by Estee Kafra.

- 1 cup sugar
- 1 large egg
- 1/2 cup vegetable oil, plus extra for greasing pan
- 1 1/2 cups ground almonds (without skins, buy ground or grind in food processor)
- 3 tablespoons potato starch
- 1/2 cup whole almonds, skin on, roughly chopped
- 2/3 cup walnut halves, chopped
- 1/2 cup dried apricots, chopped into 1/2 inch pieces
- 1/2 cup dried cranberries or raisins

Preheat oven to 350 degrees. Grease the bottom and sides of a 9x13 inch pan, then press in a piece of parchment paper to cover the bottom and go up the sides. Grease the top and sides of the parchment. Set aside. Place the sugar, egg and oil into a large bowl and beat with an electric mixer on medium speed until combined. Add the ground almonds and potato starch and mix well. Knead in the chopped nuts and dried fruit until distributed throughout the dough. Press into the prepared pan as evenly as possible. Bake for 30 minutes or until the edges start to brown. Let cool and then lift the whole sheet out of the pan. Slice into about 24 rectangular or square bars. Store in an airtight container or freezer bag at room temperature for up to 5 days or freeze.

Make It Yours...

1. Try using different chopped nuts like hazelnuts or pistachios, or some combination of various kinds of nuts.
2. Make figs the star by replacing dried apricots with chopped, dried figs.
3. Sprinkle cinnamon or another favorite spice on top before baking.



Sing

Sing-Along Songs

Singing is a must at the *Seder*. Raising our voices together creates a wonderful sense of community and shared experience. Consider these songs, which include a variety of playful sounds and traditional melodies.

PHARAOH, PHARAOH

(to the tune of "Louie, Louie")

A burning bush told me just the other day,
That I should go down to Egypt and say,
"It's time to let my people be free.
Listen to G-d if you won't listen to me!"

Chorus:

Pharaoh, Pharaoh, whoa, baby, let my people go.
Yeah yeah yeah yeah yeah!

Me and my people going to the Red Sea
With Pharaoh's army coming after me.
Took my staff, put it in the sand.
And all of G-d's people walked on dry land.
(Chorus)

Now that's the story of the stubborn goat.
Pharaohs should know that chariots don't float.
The lesson is simple; it's easy to find.
When G-d says, "Go," you had better mind.
(Chorus)

TAKE US OUT OF EGYPT!

(to the tune of "Take Me Out to the Ball Game")

Take us all out of Egypt
Free us from slavery
Bake us some matzah in a haste
Don't worry 'bout flavor—
Give no thought to taste.
Oh it's rush, rush, rush to the Red Sea
If we don't cross, it's a shame
For it's ten plagues,
Down and you're out
At the Pesach history game!

THE FROG SONG

One morning when Pharaoh awoke in his bed,
There were frogs on his bed, and frogs on his head.
Frogs on his nose, and frogs on his toes.
Frogs here! Frogs there!
Frogs were jumping everywhere!



Sing

Sing-Along Songs

DAYENU

*I-lu ho-tsi, ho-tsi-anu, ho-tsi-anu mi-mits-ra-yim,
ho-tsi-anu mi-mits-ra-yim, Dayenu!*

Chorus:

*Dy, dayenu! Dy, dayenu! Dy, dayenu!
Dayenu! Dayenu!*

*I-lu na-tan, na-tan la-nu, na-tan la-nu et ha-torah,
na-tan la-nu et ha-torah, Dayenu!*

(Chorus)

*I-lu na-tan, na-tan la-nu, na-tan la-nu et ha-shabbat,
na-tan la-nu et ha-shabbat, Dayenu!*

(Chorus)

Translation:

If G-d had only brought us out of Egypt—*Dayenu*, it would have sufficed!

If G-d had only given us the Torah—*Dayenu*, it would have sufficed!

If G-d had only given us Shabbat—*Dayenu*, it would have sufficed!

HINEY MAH TOV

*Hi-ney mah tov u-mah na-yim
She-vet a-chim gam ya-chad
Hi-ney mah tov u-mah na-yim
She-vet a-chim gam ya-chad*

Translation:

“How very good and pleasant it is when kindred live together in unity!”

(the first line of Psalm 133)

HEIVEINU SHALOM ALEICHEM

*Hei-vei-nu sha-lom a-lei-chem
Hei-vei-nu sha-lom a-lei-chem
Hei-vei-nu sha-lom a-lei-chem
Hei-vei-nu sha-lom, sha-lom, sha-lom a-lei-chem*

Translation:

“Peace Unto You”

LET MY PEOPLE GO

When Israel was in Egypt land,
Let my people go.
Oppressed so hard they could not stand,
Let my people go.
Go down, Moses, way down in Egypt land.
Tell ol' Pharaoh, to let my people go.
"Thus saith the Lord," bold Moses said.
"Let my people go."
"If not I'll smite your first-born dead."
"Let my people go."
Go down, Moses, way down in Egypt land.
Tell ol' Pharaoh, to let my people go.

A FEW OF OUR PASSOVER THINGS

(to the tune of "My Favorite Things")

Cleaning and cooking and so many dishes,
Out with the *chametz*, no pasta, no knishes,
Fish that's gefillted, horseradish that stings,
These are a few of our Passover things.

Matzah and *karpas* and chopped up *charoset*,
Shankbones and kiddish and Yiddish neuroses,
Tante who *kvetches* and uncle who sings,
These are a few of our Passover things.

Motzi and *maror* and trouble with Pharaohs,
Famines and locusts and slaves with wheelbarrows,
Matzah balls floating and eggshells that cling,
These are a few of our Passover things.

When the plagues strike, when the lice bite,
When we're feeling sad,
We simply remember our Passover things,
And then we don't feel so bad.





Read, Ask, Think

Passover marks a special point in the year, as with it comes spring, a time for rejuvenation. Take time to reflect on your year and think about the coming months, pick up a new book to read to your family or think of difficult questions you can ask your friends. Make your Passover a time of learning and growing, for yourself and those around you.

Read Passover Books from PJ Library®

BABY & TODDLER BOOKS

(6 months–2 years old)

Afikomen Mambo by Rabbi Joe Black, illustrated by Linda Prater

Dayenu: A Favorite Passover Song illustrated by Miriam Latimer

Dinosaur on Passover by Diane Levin Rauchwerger, illustrated by Jason Wolff

Hoppy Passover! by Linda Glaser, illustrated by Daniel Howarth

PRESCHOOL & KINDERGARTEN

(3–5 years old)

Izzy and the Whiz and Passover McClean by Yael Mermelstein,
illustrated by Carrie Hartman

The Little Red Hen and the Passover Matzah by Leslie Kimmelman,
illustrated by Paul Meisel

The Matzo Ball Boy by Lisa Shulman, illustrated by Rosanne Litzinger

Nachshon, Who Was Afraid to Swim by Deborah Bodin Cohen, illustrated by Jago

Passover Magic by Roni Schotter, illustrated by Marilyn Hafner

EARLY ELEMENTARY

(6–8 years old)

The Elijah Door by Linda Leopold Strauss, illustrated by Alexi Nachev

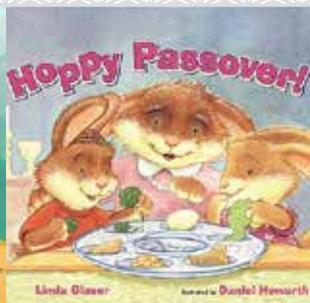
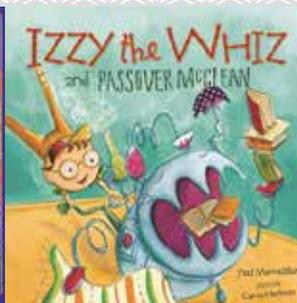
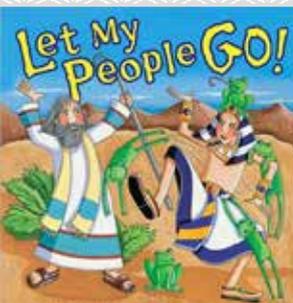
Let My People Go! by Tilda Balsley, illustrated by Ilene Richard

The Longest Night by Laurel Snyder, illustrated by Chatia Chien

Miriam's Cup: A Passover Story by Fran Menushkin, illustrated by Bob Dacey

Passover Around the World by Tami Lehman-Wilzig, illustrated by Elizabeth Wolf

For more book recommendations, visit Jconnect.org/PJLibrary



Ask Questions

A NIGHT OF QUESTIONS

The act of asking, answering and discussing questions has been viewed over the generations as the best way to create an engaging and interactive learning activity.

The original questions in the *haggadah* helped *Seder* participants in early Jewish history see “how different—*mah nishtanah*” the evening was going to be. They pointed out different items on the table and changes in the way we eat and sit. The table was set with “props” that begged commentary and discussion.

At your *Seder*, emphasize that questions of any type are encouraged and that guests may interrupt with questions at any time. These alternate questions may help your *Seder* participants find their voices and find meaning in a holiday of freedom that was a key moment in Jewish history.

- Go around the table and ask folks to complete the sentences “Slavery is...” and “Freedom is...” A second layer could be, “We can be free from things and free to do things. Give an example of each, and how we can achieve more freedom this year.”
- The *haggadah* recalls that the Israelites left Egypt in such haste that their dough could not rise, which is why we eat matzah. Ask participants, “What would you choose to take with you if you had to flee your home and only had a single backpack to fill? What is special about those objects? What memories would they preserve?” This can also be done as a memory circle game, where participants answer in turn, “I am leaving Egypt and I am taking _____.” Each subsequent person must review all the previous items on the list.



- The *Seder* plate has both *maror*, the bitter herbs to remind us of the bitterness of slavery, and *charoset*, the sweet mortar-like mixture, which reminds us of building (and rebuilding) even in tough circumstances. When and to whom could we offer the advice inspired by Mary Poppins: use a spoonful of *charoset* to make the *maror* go down?
- The Israelites in Egypt were strangers in a strange land. That episode was supposed to sensitize them for the rest of time to the plight of the stranger or “the other.” When have you ever been a stranger? What would it have taken to have made you feel at home? How can you help a newcomer feel that they belong to a group?
- *Pesach* means “to pass over” and refers to the plague of the first born passing over the homes of the Israelites. What is something that you passed over last year? Was it to your benefit? Did it help others? If you had to do it again, would you still pass it over?
- Some new objects have made their way on to the *Seder* plate over the past decades. Famously, in the 1980s, Susanna Heschel began the tradition of placing an orange on the *Seder* plate as a symbol of inclusion of those who are marginalized within the Jewish community, specifically LGBT individuals. What other symbols could you place on the *Seder* plate or table, what would they symbolize and how would you encourage others to take action?
- When the Israelites escaped the chariots of the Egyptians on the banks of the Sea of Reeds, they sang out in thanksgiving. Around the *Seder* table, we sing the *Dayenu* hymn that recounts the many reasons for which our ancestors gave thanks. For what are we thankful today? How should we show appreciation for what we have and how we live? To whom are we grateful for our freedoms? How can we instill the virtue of appreciation in our families?



Think Social Justice

ONCE A SLAVE— ALWAYS A SOCIAL JUSTICE ADVOCATE

Judaism values remembering and repairing. The experiences of one generation inform the next, providing perspective and building resolve. At the *Seder* we read, “In every generation, each of us is obligated to see ourselves as if we have personally gone forth from Egypt.” By taking the enslavement in Egypt personally, we are also challenged to repair the world personally. Throughout the evening, rituals channel our experience in Egypt into practical areas of social justice.

The table is set with food and drink; guests stand around ready to tell the story of the Exodus. We pause, open the door and call out to the street, “All who are hungry, come and eat; all who are needy, join our table for Passover.” Having been strangers in a strange land, we must condition ourselves to seek a just society where food insecurity and homelessness are dealt with. From Egypt to Ukraine, from Nazi Europe to Communist Russia, throughout history, Jews were the “other” and sought asylum and safety. So where do we stand on immigration reform, minimum wage, hunger and poor nutrition, equal salary for equal work, gender bias and other plagues of our society? What do we want to repair?

The following quote from Deuteronomy (24:17-18) asks us to live this challenge all year long: “You shall not subvert the rights of the stranger or the fatherless; you shall not take a widow’s garment in pawn. Remember that you were a slave in Egypt and that the Lord your G-d redeemed you from there; therefore I enjoin you to observe this commandment.”

Here is a way to take a tradition and *make it yours*: keep the cup of Elijah, which symbolizes the final redemption, empty until after the meal. Then, have each participant take turns pouring a bit of wine from their cup into it. As they pour, have them share how they may become a personal partner in redeeming the world through acts of social justice. The last person fills the cup over its top. All then recite, “We were once slaves, impoverished and marginalized. Today our cup runs over with blessings. In gratitude, we pledge to help redeem the world through acts of *tzedek*, social justice.”



Looking for More?

Additional Passover resources

[Jconnect.org/passover](https://jconnect.org/passover)

Sign up to receive free Jewish
children's books and music

[Jconnect.org/PJLibrary](https://jconnect.org/PJLibrary)

Find recipes, stories and food-related
community events

JewishFoodExperience.com

Everything Jewish in Greater Washington,
including events and community resources

Jconnect.org

The Jewish Federation
of Greater Washington

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