

ELUL



Herbert Bearman Campus
Jewish Museum
of Maryland
An agency of The Associated

ELUL 5783

AUGUST 16–SEPTEMBER 15, 2023

This is the second edition of a new monthly zine by the Jewish Museum of Maryland. In each issue of the zine, the JMM shares content about the holidays, rituals, and ideas related to each of the months in the Jewish calendar.





This month is Elul, traditionally a time of reflection leading up to next month's holidays of Rosh Hashanah, Yom Kippur, Sukkot, Simchat Torah.

You can pick up physical copies of the monthly zine in the Lombard & Lloyd Library. Lombard & Lloyd Library is located in the grassy corner of the JMM's campus at the intersection of Lombard and Lloyd Streets.

We hope to provide space for people both at the JMM and beyond to share their thoughts and creations as they relate to where we are in the Hebrew calendar.

If you would like to contribute to the zine, please email the JMM's Communications & Public Art Coordinator, Naomi Rose Weintraub, at nweintraub@jewishmuseummd.org.



-  [jewishmuseummd](https://www.facebook.com/jewishmuseummd)
-  [jewishmuseum_md](https://www.instagram.com/jewishmuseum_md)
-  [jewishmuseummd.org](https://www.jewishmuseummd.org)
-  [jewishmuseumofmaryland](https://www.youtube.com/jewishmuseumofmaryland)

Items included in the Collage:

1991.141.002

A multicolored Rosh Hashana card with young person playing a drum set.

1983.019.016a

Jewish New Years postcard.

1984.038.001

Nineteenth century shofar (ram's horn) with attached silver chain. According to donor, shofar was used in a West Baltimore Street synagogue, c. 1890.





The end of Elul welcomes Rosh Hashana, the Jewish New Year!

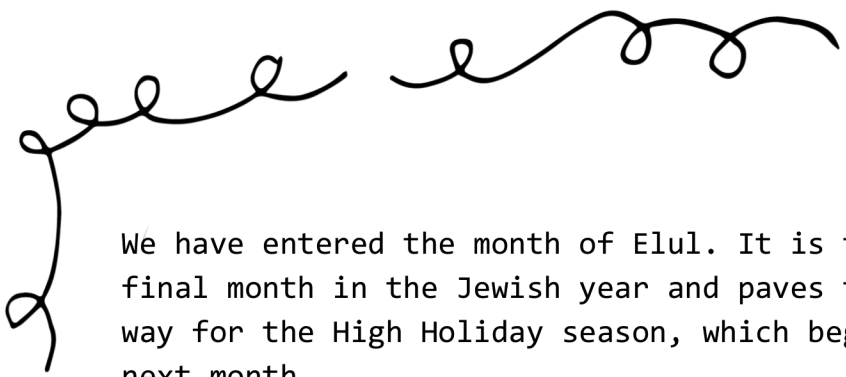
This collage was made by Naomi Rose Weintraub, JMM's Communications & Public Art Coordinator. The collage was created using images of items in the JMM Collection including vintage High Holiday greeting cards and a 19th century shofar.

ELUL REFLECTION SPACE:

What have I learned in the past year?

What can I release from the past year?

What do I want to embrace in the year to come?

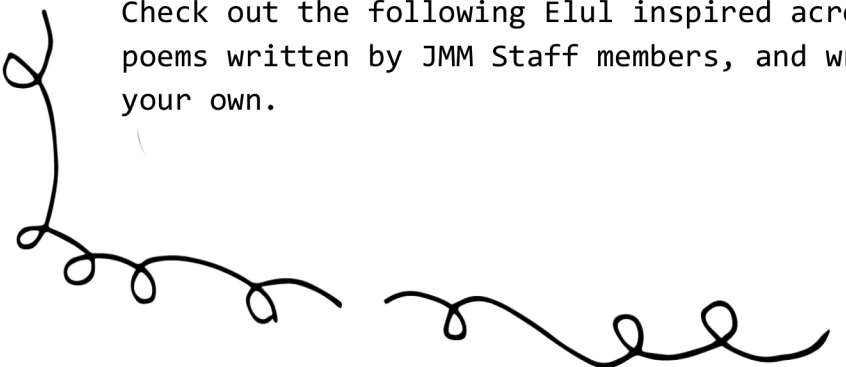


We have entered the month of Elul. It is the final month in the Jewish year and paves the way for the High Holiday season, which begins next month.

Elul frames a window in time for us to be deeply reflective of the year that is ending and set ourselves up to more fully become the humans we are and the humans we hope to be.

There is an Elul tradition to hear the blast of the shofar every day. A shofar is a ram's horn that is blown like a trumpet as part of specific Jewish rituals. The shofar blast is a ritual that helps bring us more fully into the present.

The letters of the word 'Elul' - aleph, lamed, vav, lamed- form an acronym of "Ani l'dodi v'dodi li," "I am my beloved's and my beloved is mine" from the Song of Songs.



Check out the following Elul inspired acrostic poems written by JMM Staff members, and write your own.



ROLL OUT DOUGH

Cut off a small piece of dough and roll out as finely as possible. Dough should be quite thin.

Cut into strips then into 2" squares. Fill with a half teaspoon of meat mixture, fold to form a triangle, close the ends by pressing them tight.

Drop the filled triangles into a pot of simmering lightly salted water, cook for 10 minutes. Remove with a slotted spoon and put into a bowl, lightly sprinkle with oil. Continue until all the meat is used.

NOTE:

Krepelach will freeze well in strong plastic bags.

KREPLACH RECIPE by Esther Weiner

DOUGH

This recipe makes approximately 150 pieces

Into a food processor put:

- 3 cups regular flour
- 3 eggs
- 1 tsp salt
- Scant ¼ cup warm water

Process all of the above until the dough forms a ball. If necessary add a bit more water to the machine as it processes. Stop the motor occasionally to push down the dough. Remove the dough, knead on a board or clean countertop until smooth. Wrap in plastic wrap and refrigerate.

FILLING

Any combination of cooked chicken and beef. Meat can be cooked in a soup, removing the cooked meat when cool and cut into small pieces. There should be about 1 ½ lbs of cooked meat. Saute a large onion (or 2 medium size onions) in oil together with 4-5 cloves of minced garlic until golden. Grind the meat together with the onions (they should be ground twice otherwise the meat could be chunky). Add 2 or 3 eggs (depending on your amount of meat) to the ground meat mixture, plus about 3 tablespoons of fine bread crumbs, salt and pepper to taste.

Eventually,

Life starts to feel like something you can handle

Until it doesn't.

Luckily, you get to start again next year.

Echos of the shofar

Lace promise with remorse

Unburdening myself, I pray—

Let the waters all run clear

Entering harvest time, reflection

Listen! the shofar putting us on blast, awakening

Until we

Let go of who we were, we cannot become who are//can be

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ROSH HASHANA, YOM KIPPUR AND...KREPLACH?

Want to get your High Holiday cooking started earlier? Here's Esther Weiner, former JMM Gift Shop Manager, with a recipe originally published on jewishmuseummd.org in 2012.

Did I say kreplach? In the same breath as the High Holidays? Yes, I did...and since you asked, I'll tell you why. Since I was a child my mother, Pearl Printz, served her delicious golden chicken soup every Friday night, always with her home-made noodles. Of course for the high holidays, kreplach floated in the soup, hiding between the noodles. It was kind of a tradition that kreplach and Rosh Hashana were a team. When I got married and moved to Baltimore, my mother-in-law, Fannie Weiner, made kreplach, they too were delicious, and I was hooked on learning how to put them together.

Well, after trial and error I came up with my own recipe and now my family will not sit down to the table unless they know that kreplach will come with the chicken soup! So my friends who follow blogs, I am stuck...but, I must admit, happily so.

Even though it's a big job, I love making kreplach. I make what seems like tons of them so that they last through the holidays, the extras hidden in my freezer, to surface on Shabbat dinners with friends and family (...”what, kreplach?”) and the bounty continues to be enjoyed through the year, as long as they last.



DEFINITION OF KREPLACH:

Small dough squares, filled with a mixture of seasoned cooked meat, served with a soup, usually chicken soup, although they have been known to float in vegetable soup as well.