

UPCOMING EVENTS



Shabbappy Hour + "Jewish Journey" Panel Discussion
Friday, April 7 following services at 6:15 pm

We encourage you to join us whenever you can at Friday night services but especially on April 7! Following services, there'll be a cocktail reception with drinks and hors d'oeuvres, plus a special panel led Passover themed discussion. Event is complimentary.

RSVP to dfrankel@spsnyc.org



Women's League Gala Art Auction Fundraiser
Saturday, April 22
Preview 8 pm, Auction 9 pm

Featuring a huge assortment of framed art in all media & price ranges with an appearance by Comic Con Artist John Stanisci, this event is not to be missed. Wine & Cheese - \$18 per person

\$118 VIP package available! Includes: 2 tickets to the auction, preferential seating & a framed piece of artwork!

spsnyc.org/womens-league-gala-art-auction-fundraiser



Killing a King: The Assassination of Yitzchak Rabin and the Remaking of Israel
Conversation with Dan Ephron
Tuesday evening May 23

Join the greater Sutton Place Synagogue community in reading this book and having a dialogue with the membership and author. Afterwards we will have a drink at a local bar and continue the discussion with fellow Young Professional friends!

HAMANTASHEN RECIPE

Ingredients

- Δ 3 eggs
- Δ 1 cup granulated sugar
- Δ 3/4 cup vegetable oil
- Δ 2^{1/2} tsps vanilla extract
- Δ 1/2 cup orange juice
- Δ 5^{1/2} cups all-purpose flour
- Δ 1 Tbsp baking powder
- Δ 1 cup fruit preserves

Prep: 15 min | Cook: 12 min | Ready In: 27 min

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
2. In a large bowl, beat the eggs and sugar until lightly and fluffy. Stir in the oil, vanilla and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour. On a lightly floured surface, roll dough out to 1/4 inch in thickness. Cut into circles using a cookie cutter or the rim of a drinking glass. Place cookies 2 inches apart onto the prepared cookie sheets. Spoon about 2 teaspoons of preserves into the center of each one. Pinch the edges to form three corners.
3. Bake for 12 to 15 minutes in the preheated oven, or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.



PURIM FUN FACTS

There are 4 mitzvot that are performed on Purim:

- Δ Giving two gifts of money, food or clothes to the poor.
- Δ Sending gifts of two different foods to friends.
- Δ Eating a festive meal
- Δ Listening to the megillah

Mordechai was the first person in history to be called a "Jew"? (Before then, Jews were called "Hebrews" or "Israelites")

God's name is not mentioned even once in the entire Book of Esther.