

EUCLID AVENUE TEMPLE BULLETIN

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RABBI

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EDUCATIONAL DIRECTOR

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No. 28

SUNDAY, MARCH 25th, 10:30 A. M.

RABBI BRICKNER

will speak on

FASCISM

WHAT IS FASCISM?

WHAT PRODUCED IT?

ITS PROGRAM

FASCISM IN ACTION

ITS PROBABLE FUTURE

Friday Evening Twilight Service—5:30 to 6:00

Sabbath Morning Service—11:00 to 12:00

FOR PASSOVER RELIEF OF 3500 JEWISH FAMILIES

The Sisterhood is giving

A SOCIAL AFTERNOON

Bridge and Style Show

Wednesday, March 28th, at 2 P. M.

HALLE AUDITORIUM

Tickets at 50c each from Mrs. Henry Dettelbach, Mrs. Simon Lewis and at the Temple Office.

If you cannot come to the social, send in your contributions for Passover Relief to the Temple Office.

Dr. Julian Morgenstern,

Hebrew Union College,

Cincinnati, Ohio.

EUCLID AVENUE TEMPLE BULLETIN

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NATHAN BRILLIANT, Editor

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PASSOVER DATES

THE SEDER

Friday evening, March 30th.

SERVICES

Saturday, March 31st—10:30 A. M.

Friday, April 6th—10:30 A. M.

MAKE YOUR SEDER COMPLETE

Do not spoil your Seder, which takes place Friday evening, March 30th, by a lack of sufficient Haggadahs (The Seder Booklet) without which the ceremony can have no meaning.

The Haggadah, as edited by the Central Conference of American Rabbis is an exceptionally beautiful book, profusely illustrated, a welcome addition to any library shelf and its price is only 50c. Our office will supply you.

NINE GROUPS PREPARE PASSOVER PROGRAM FOR SCHOOL

A unique word-down using the Passover Kiddush, an illustrated shadow-graph of "An Only Kid" and the singing of a number of the Passover melodies, are among the special features of the Children's celebration of Passover at the Saturday and Sunday assemblies this weekend.

Six classes and three clubs are participating under the leadership of Mrs. Paul Rutzky, Miss Anna Zaas, Mrs. Leo Kohn, Miss Marion Bouman and Miss Selma Cohen.

SISTERHOOD CULTURAL COURSES

Book Review of Stefan Zweig's "Marie Antoinette" by Mrs. Harry L. Wolpaw, Friday, March 23rd at 11 A. M.

With this session the Sisterhood rounds out another year of successful Friday morning cultural activities.

The Sisterhood gratefully acknowledges receipt of the following donations:

To The Altar Fund: From Mrs. B. Freyer in memory of her father, Max Cohen; Mrs. E. J. Sampliner; Mrs. J. Solomon, Mrs. H. Rosenblatt, Mrs. E. Solovan and Miss Rose Harris in memory of their loving mother.

THE SISTERHOOD

Announces

an evening of

HEBREW SACRED

AND FOLK MUSIC

rendered by

THE E. A. T. CHOIR

with

VICTOR DE GOMEZ, Cellist

and a talk on

"SACRED and FOLK MUSIC"

by

RUDOLPH RINGWALL

Assistant Director of the
Cleveland Symphony

Tuesday Evening, April 3rd

Directed by

Maurice Goldman

Laura Louise Bender at the Organ

MEN'S CLUB

ROUND TABLE

The new meeting place of the Men's Club Round Table is proving popular, as evidenced by increased interest and attendance since the change. Meetings are now being held in **Carnegie Hall Restaurant**, second floor, Carnegie Hall, 1220 Huron Road. The luncheon costs 50c.

Next Monday's meeting will be led again by **Rabbi Brickner**.

It has been decided to hold no Round Table Meeting, Monday noon, April 2nd, in deference to the sacredness of the Passover season.

MEN'S CLUB

presents

JUDGE MANUEL LEVINE
Court of Appeals

REV. NEIL CRAWFORD
Brilliant Young Minister of the
West Blvd. Christian Church

and

MR. A. H. FRIEDLAND
Director of Bureau of Jewish
Education

in a discussion on

"Are Jews Safe in America"

Tuesday Eve., March 27th

8:30 P. M.

One-Act Skit

Music

Smokes

Refreshments

HEAVENLY BREAD

(From the New Yorker)

During the past six months, something like five hundred and twenty million matzoth have been baked for Passover. A matzoh (unless we have it backward, that's the singular) is the hard, unleavened cracker-like bread of the Jewish people. Some of the matzoh bakers around here are interesting. The B. Manischewitz Company is the largest—in the world—with four plants, the nearest being in Jersey City; that one takes care of New York business, a big proposition, for about half of the yearly output of the matzoh bakeries is consumed in this city.

Mr. J. Manischewitz and his four brothers run the company now, having inherited it from their father, Rabbi Baer Manischewitz, who founded the business in 1888. He had been, up to that time, making a slim living as a shochet (slaughterer) and maggid (itinerant preacher). A man who had a small bakery turned it over to Rabbi Manischewitz for fifteen dollars and an I.O.U. for a hundred and fifty pounds of matzoh. The first year, Manischewitz used only twenty-seven barrels of flour; now that much is used in an hour. One baking machine in the Jersey plant turns out a stream of matzoth five miles long during the course of a single day.

While matzoth are made without leaven, there is a danger of spontaneous fermentation and they are baked quickly so they will not become unfit for use. As you probably know, they originated during the hurried exodus of the Jews from Egypt. They had to leave so quickly that they did not have time to leaven their dough and that which they grabbed up and carried along was baked by the sun as they went; the result was unleavened bread. One of Rabbi Baer Manischewitz' great moments was when, many years ago, he broke matzoh over the tombs of the Pharaohs in Egypt, as a gesture of contempt and disdain for the men who had oppressed his people thousands of years ago. Manischewitz took along a large shipment of his mat-

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CHAPEL FUND GROWS

The Memorial Chapel Fund is in receipt of two donations of \$100.00 each. One from Dan Anthony in memory of his wife, Frances Eleanor and the other from Mrs. A. Joseph and her daughters Miriam and Henrietta in memory of their husband and father, Abe Joseph. The Temple wishes to acknowledge these gifts with thanks.

FUNDS

The Temple gratefully acknowledges receipt of the following donations:

To The Memorial Chapel Fund: From Joseph Adler in memory of Louis Adler; Carrie W. Kaufman in memory of her husband, Samuel G. Kaufman; Mrs. Wm. Schnurmacher, Mrs. Mabel Keller and S. L. Berman in memory of Joseph Berman; Harold and Arthur Reich in memory of their grandmother, Mrs. D. Gold.

To The General Fund: From Mrs. A. Buckstein in memory of her husband, Adolph Buckstein; Miss Ray Lazarus in memory of her mother, Jennie Lazarus; Sara and Esther Cohen in memory of their mother, Bertha Cohen.

To The Prayer Book Fund: From Celeste and Irwin Regenstein in memory of their father, Joseph Regenstein; Mrs. Morris N. Halle in memory of David Hart, Joseph Folkman and Mr. and Mrs. Moses Friedenbergl; William Robert Cohen in memory of his grandfather, William Lazarus; Mr. and Mrs. Herman S. Goldsmith in memory of Harry Lehman.

In Memoriam

Our heartfelt sympathy is extended to the bereaved families of

Joseph Gluckman
Morris Cohn
Elizabeth Tauber

ALUMNI—PLEASE NOTE!

"An Event Extra-Ordinaire"

Saturday Nite, April 14th

Hotel Hollenden

Watch for Further Notice

HEAVENLY BREAD

(Continued from page 3)

zoth when he made his pilgrimage. It was the start of what is now a large export business to most of the countries of the world.

The second largest of the matzoh bakers is the Horowitz & Margaretten Company. Its red-brick factory occupies a whole block over on the East Side. The business was started in 1884 by Jacob Horowitz in the cellar of a little building which once took up a small corner of the present factory site. The first year, he used fifty barrels of flour; last year, forty-five thousand were used, under the supervision of Mrs. Regina Margaretten, daughter of the founder. She was only twenty-two when he died, but she took over his work and now, at seventy, still runs the plant where, in the early days, she used to mix the dough herself. She comes to work every day and finds time to rule a family of three hundred members, of which she is the matriarch. Two of her sons, and four brothers, work for her in the matzoh business. A great lady.

In making matzoh, the flour is poured into a large mixing pot and water is added. The pot rests on a disc which revolves clockwise while the mixing prongs which stir the mixture whirl counter-clockwise. This double action prepares the dough quickly and prevents spontaneous leavening. From the mixers the dough passes through rollers which spread and thin it; then it goes through a machine with teeth and blades which perforate and cut it into standard matzoh size, seven inches square. From the cutting machine the matzoh are carried on an endless chain through a brick oven sixty-five feet long. The whole process takes less than five minutes.

In the early centuries, the perforation of matzoh was an artistic job. Designs of doves and flowers and animals were cut into the bread. Later this was prohibited, as it took too much time and caused fermentation; furthermore, some of the subjects chosen by the perforators aroused the disapproval of rabbinical censors. Thus the present-day matzoh is rather dull and uninteresting to look at and not, they tell us, much better to eat. But it's had an interesting life.