BNEI AKIVA CELEBRATES

YOM YERUSHALAYIM

Dvar Torah

Three Recipes from the Shuk

A Yerushalayim-themed Spotify Playlist

Digital Scavenger Hunt

Peulot: 2 fun ways to learn and celebrate Yerushalayim
A little less than 2,000 years ago Rabbi Akiva was born. He lived in times of destruction when the Roman Empire ruled Eretz Israel. Rabbi Akiva was only 16 years old (Chevraya Bet age) when the Jews started rebelling against the Roman Empire. In this context, let’s remember the famous story from the Gemara ending Masechet Makot (24:), that is quite appropriate for Yom Yerushalayim.

The Gemara relates another incident involving those Sages. On another occasion they were ascending to Jerusalem after the destruction of the Temple. When they arrived at Mount Scopus and saw the site of the Temple, they rent their garments in mourning, in keeping with halakhic practice. When they arrived at the Temple Mount, they saw a fox that emerged from the site of the Holy of Holies. They began weeping, and Rabbi Akiva was laughing. They said to him: For what reason are you laughing? Rabbi Akiva said to them: For what reason are you weeping? They said to him: This is the place concerning which it is written: “And the non-priest who approaches shall die” (Numbers 1:51), and now foxes walk in it; and shall we not weep?

Rabbi Akiva said to them: That is why I am laughing, as it is written, when God revealed the future to the prophet Isaiah: “And I will take to Me faithful witnesses to attest: Uriah the priest, and Zechariah the son of Jeberechiah” (Isaiah 8:2). Now what is the connection between Uriah and Zechariah? He clarifies the difficulty: Uriah prophesied during the First Temple period, and Zechariah prophesied during the Second Temple period, as he was among those who returned to Zion from Babylonia. Rather, the verse established that fulfillment of the prophecy of Zechariah is dependent on fulfillment of the prophecy of Uriah.
We all know that Rabbi Akiva’s life ended before ever being able to see the fulfillment of his own optimism. However, 2,000 years later in our generation we see what Rabbi Akiva was referring to. Seeing, living, and bearing witness to the tremendous destruction of the holocaust, survivors walking in Yerushalaiym we can all align with Rabbi Akiva’s perspective.

During these trying times, we are still working and hoping that we will be able to continue to bring hundreds of Chanichim to Israel and Yerushalayim this summer to experience this “Derech” first hand. May our hopefulness result in its fulfillment.

Rav Shaul Feldman
Executive Director of the US & Canada
KUBBEH SOUP

Inspired by Chabbad.org

Ingredients:

Broth:
3 onions
4 beets
5 tbsp. oil
3 tbsp. tomato paste
2 cups water
Salt
Pepper

Meat:
2 tbsp. oil
1 lb. / 500 grams ground beef
1/2 tsp. ras el hanout
(Morrocan spice blend),
spicy papriaka also works
salt
pepper

Dough:
2 cups semolina
2 tbsp. oil
2 cups water
1/4 tsp. salt

Directions:

Broth:
Sauté the onions in the oil until translucent.
Add the beets, salt and pepper, and sauté a few
minutes more.
Add the tomato paste and 2 cups water and
bring to a boil.

Meat:
Brown the meat in the olive oil. Season with salt,
pepper and ras el hanout.

Dough:
Mix all the ingredients together until it forms a
soft.

Remove a small piece of dough and roll it into
a ball. Flatten it and place a teaspoon of the
ground beef mixture in the center. Fold the
dough around the beef and drop into the soup.
Continue until all the dough has been used.
Simmer the soup with the dumplings for 2 hours
before serving.
Malawach

Malawach is an easy-to-make, delicious, 3-ingredient flaky fried Jewish flatbread. Serve with fresh tomatoes, cheese & eggs for a fabulous breakfast or brunch.

Ingredients:
- 200 g plain flour (1 2/3 cups)
- 100 ml water (6.5 tbsp)
- Pinch salt (optional)
- 50 g margarine (2 tbsp)
- Extra margarine or oil for frying

Directions:
- In the bowl of a stand mixer, combine the flour and water and mix using the dough hook until a soft dough is formed. Leave the motor running to knead the dough for a few minutes - it should leave the sides of the bowl clean.
- Transfer the dough to a clean bowl, cover with cling film, and leave to stand for 30-40 minutes.
- Divide the dough into 4 pieces.
- Roll a piece of dough into a circle roughly 20-25 cm (8-9 inches) in diameter and spread a quarter of the margarine evenly over it - it will look like a lot of margarine! Roll up to form a long roly-poly, then fold the ends in to give three layers. Finally, flatten together slightly with the rolling pin and set aside.
- Repeat with the remaining pieces of dough.
- Heat a little oil or margarine in a frying pan over a medium-high heat. Roll one of the pieces of dough out into a 20 cm circle, then fry in the hot oil for a few minutes on each side, until golden, crisp, and cooked through.
- Repeat with the remaining dough.

Serve warm or hot, cut into wedges. Malawach is usually served with grated cheese, chopped fresh tomatoes, hard boiled egg, and schug - a fiery chilli sauce.
BAKLAVA
Allrecipes.com  18 servings

Ingredients:
1 (16 ounce) package phyllo dough
1 pound chopped nuts
1 cup butter or margerine
1 teaspoon ground cinnamon
1 cup water
1 cup white sugar
1 teaspoon vanilla extract
1/2 cup honey

Directions:
Preheat the oven to 350 degrees F (175 degrees C). Butter the bottoms and sides of a 9x13 inch pan.
Chop nuts and toss with cinnamon. Set aside.
Unroll phyllo dough. Cut the whole stack in half to fit in the pan. Cover phyllo with a dampened cloth to keep from drying out as you work.
Place two sheets of dough in the pan, butter thoroughly.
Repeat until you have 8 sheets layered.
Sprinkle 2 - 3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go.
The top layer should be about 6 - 8 sheets deep.
Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows the make diagonal cuts.
Bake for about 50 minutes until baklava is golden and crisp.

Make sauce while baklava is baking:
Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.
Remove baklava from the oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers.
This freezes well. Leave it uncovered as it gets soggy if it is wrapped up.
YERuSHALAYIM SPOTIFY PLAYLIST

Public Playlist: YomBAYam

CLICK HERE
Digital Scavenger Hunt

Read the clues and search the web for the names of these iconic Yerushalaim neighborhoods. Once you figure out the answer, write it down in the spaces below. The indicated letters will then spell out another iconic and important Yerushalaim site. Chag Sameiach!

Scavenger Hunt Clues:

Another oldy but a goody, has lots of stuff to see. A shtieblech with minyanim at all times, old Arab-style homes and former embassies. A monastery, lepers hospital, and museum of Islamic art, Jerusalem theatre and the president’s house. Officially called Gonen, my nickname is:

_ _ _ (_ ) _ _

Jerusalem built up, a city knit together (Tehillim 122:3), this pasuk was almost written for this neighborhood. Comprised of small courtyards and shuls, some originally the oldest neighborhoods in Yerushalaim, its population is just about as diverse as the Machane Yehuda Market

_ _ _ _ _ _ _ (_)

Old and holy, this neighborhood is at the top of everyone’s list. Don’t forget your notes and your book of Tehillim, and while you’re here, you might as well visit our ancestors homes, built right underneath your feet.

(_) _ _ _____

This neighborhood was the second of a few which were built after the reunification of Jerusalem in 1967. Home to a mostly immigrant population, it resides on the southern-most end of Yerushalaim, right on the road to Gush Etzion. It was named after the biblical city, which was identified as an archeological site in that area.

_ _ (_) _
A brave move brought along this neighborhood, the first one to venture beyond the walls. Best known for the prominent windmill, quant streets pleasant view. Moses Montifiore built her, hoping to alleviate the over-crowded residences of the Old City.

A monster living here is no fable, but this one loves to play with kids. One of the only neighborhoods not built out of Jerusalem stone, it’s streets are named after Latin American countries who voted in favor of a Jewish state in 1947, and home to a very unique hospital, which rehabilitates disabled and physically challenged children.

A lovely neighbor, this neighborhood combines rich Christian history, beautiful architecture, and one of Israel’s leading hospitals. Like many neighborhoods in Yerushalaim, it received its name from Tanach.

One of the oldest neighborhoods of Yerushalaim, although over time it has become a lot more crowded. Abundant with Yeshivot and Batei Knesset, kugels and Thursday night cholent sales, this neighborhood is a center for many different Chasidic sects, as well as a great place to buy Sifrei Kodesh.

Take the marked letters and write the name of a mountain in Yerushalaim, on which are buried the last of the neviim, The Or HaChaim, Rav Kook, Menachim Begin, and many more notable Jewish figures:

Answer Sheet for Scavenger Hunt:

1) Katamon  
2) Nachlaot  
3) Old City  
4) Gilo  
5) Mishknet Shaananim  
6) Kiryat Hayovel  
7) Ein Karem  
8) Mea Shearim
PEULAH #1: HOW IMPORTANT IS YERUSHALAYIM?

Supplies:
• Copies and cutouts of the Shekel Sheet x10 [HERE]

Trigger: Two Truths and a Lie
• Using the trivia provided below, have one person officiate the questions to each person playing
• Have the person officiating read out the question and make up two answers, alongside the right one (which we provided)!
• For every correct question, reward 100 Shek.
• Keep playing until there are no more questions!

1) How many gates are there in the Old City of Yerushalayim?
   Answer: 7

2) What are the names of the 7 gates?
   Answer: Tzion, Ariot, Perachim, Ashpot, HaChadash, Shchem, and Yaffo.

3) What is the name of the big soccer stadium in Yerushalayim?
   Answer: Teddy Stadium

4) What is the name of the big mall in Yerushalayim?
   Answer: Kanyon Malcha

5) What is the animal that represents the city of Yerushalayim?
   Answer: Lion

6) What is the name of the building where the Israel government meets?
   Answer: The Knesset

7) What is the name of the zoo in Yerushalayim?
   Answer: The Biblical Zoo / Gan HaTanachi

8) What is the outdoor market in Yerushalayim called?
   Answer: Machaneh Yehudah
9) Through which gate of the old city did the IDF break through during the six day war?
   Answer: Lions Gate
10) What is another name for Yerushalayim?
    Answer: Tzion, Ariel, Yevus, Shalem
11) What is now sitting on Har Habyit in Yerushalayim?
    Answer: The Dome of the Rock, Al Aqsa Mosque
12) Which wall is the only largely intact wall still standing from the time of the Beit Hamikdash?
    Answer: The Western Wall
13) What surrounds the entire Old City of Yerushalayim?
    Answer: a wall
14) Which museum in Yerushalayim houses the Dead Sea Scrolls?
    Answer: The Israel Museum
15) What neighborhood in Yerushalayim has a big windmill?
    Answer: Mishkenot Shaananim
16) Name one neighborhood in Yerushalayim that is primarily Chasidim?
    Answers: Meah Shaarim, Kiryat Belz, Kiryat Tsans, Ezrat Torah, Geula
17) What are the four quarters of the old city?
    Answer: Jewish, Christian, Muslim, and Armenian
18) What big university is located in Yerushlayim?
    Answer: Hebrew University
19) What mountain do you have to stand on in Yerushalayim to see the whole city?
    Answer: Har HaTzofim / Mt. Scopus
20) What event in Chumash happened on Har Hamoriah in Yerushlayim?
    Answer: Akedat Yitzchak
**AUCTION**

Alef, Bet and Zach

• In addition to the money everyone has from the “Two Truths and a Lie,” have someone distribute 1000 Shek to every person playing
• Have someone explain that this money will be used to buy places in Israel that are most important to them. *Put emphasis that they should take their time to think before picking something*
• Have someone officiate the auction and read off each place in Yerushalayim, with a starting price of 200 Shek.
• Go through each place until they have all been purchased

Sicha:
• Yerushalayim isn't just a store or a restaurant, where there are a few amazing things. It is a place where its entirety so special and holy. Yerushalayim will always be the most special place to all of us and its so important to recognize all the amazing, priceless parts of it.