



IFR NEWS Adar / Nissan 5778

Volume 2 Issue 33

Inside this issue:

Chodesh Adar	1-2
Rabbi Marvin z"l	2-3
Purim- A Story Within A Story Rabbi David Degani	4-6
Chodesh Nissan	7
Parkland HS Shooting Victim Laid to rest	8
Ravenouse Ravs	9-11

WHEN ADAR ARRIVES WE INCREASE IN JOY

There is a well-known Halacha of "Mi'she'nichnas Adar Marbim Be'simha" – "When Adar arrives, we increase our joy." Adar is an especially auspicious month for the Jewish people, and thus if a Jew is embroiled in a court case he should try, if possible, to schedule the trial for the month of Adar.

As this month is endowed with special Mazal ("luck" or good fortune), a person stands a better chance of emerging victorious in a legal battle during Adar.

In a leap year, when we have an extra month of Adar, do both months have this special quality, or only the second Adar – Adar Sheni – which is when we celebrate Purim?

Essentially, this question relates to the issue of the zodiacal sign to which Adar Rishon corresponds.

The twelve months of the Jewish year correspond to the twelve signs of the zodiac, and the month of Adar corresponds to Pisces (fish).

The Sages teach that fish are not subject to the Ayin Ha'ra (evil eye), since they live underwater, and Adar corresponds to Pisces because during this month we are able to avoid the harmful effects of the Ayin Ha'ra. The question becomes whether in a leap year, Adar Rishon follows the zodiacal sign of Adar Sheni – in which case it shares the special auspicious qualities of Adar Sheni – or if it has the same sign as the preceding month, Shebat.

This issue is subject to a debate.

The Lebush (Rabbi Mordechai Yaffe of Prague, 1530-1612) maintained that Adar Rishon corresponds to the zodiacal sign of Aquarius, the sign of Shebat, and thus it does not have the special qualities of Adar Sheni.

A different view, however is taken by the Kedushat Levi (Rabbi Levi Yishak of Berdichev, Poland, 1740-1810), in a famous passage in Parashat Ki-Tisa, and by Rabbi Sadok Hakohen of Lublin (1823-1900). They note that just as the twelve months correspond to the twelve signs of the zodiac, similarly, the months correspond to the twelve tribes of Israel.

The month of Adar, which is under the sign of Pisces, corresponds to Yosef Ha'sadik, who is blessed like fish, and who, like fish, was free from the clutches of the Ayin Ha'ra. Yosef was unique among Yaakov's sons in that his two sons – Menashe and Efrayim – each formed a separate tribe ("Efrayim U'Menashe Ki'Re'uben Ve'Shimon Yiheyu Li" – Bereshit 48:5).

Accordingly, in a leap year, the two months of Adar correspond to the two sons of Yosef, Menashe and Efrayim, and, as such, both are represented by the sign of Pisces. It thus emerges, according to this view, that both Adar Rishon and Adar Sheni share the special properties of the month of Adar, and Adar Rishon is indeed an auspicious time for success in court.

Continued on page 2



IFR Mission Statement

The IFR is a professional organization of rabbis united by a commitment to Jewish tradition and a desire to facilitate the Jewish spiritual growth and life cycle needs of all.

IFR provides a progressive, pluralistic forum, linking member rabbis in a spirit of friendship and a sense of community.

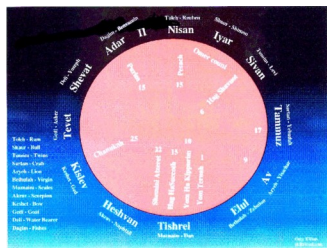
IFR provides support for members in their professional endeavors and offers continuing education. IFR encourages professional relationships with rabbis and other rabbinic organizations.



IFR NEWS Adar /Nissan 5778

Volume 2 Issue 33

Page 2



adar

Practically speaking, then, it is certainly preferable during a leap year to schedule one's court cases for Adar Sheni, which is an auspicious time according to all views, but if this is not possible, there is certainly value in scheduling the case for Adar Rishon.

It should be noted that Rashi (Rabbi Shelomo Yishaki of Troyes, France, 1040-1105), in his commentary to Masechet Ta'anit, indicates that this special quality continues through Nissan, as well. Commenting on the Halacha of "Mi'she'nichnas Adar Marbim Be'simha,"

Rashi explains that Adar is special because it ushers in the season of miracles, the season of Purim and Pesah. Significantly, Rashi mentions Pesah in this context, clearly indicating that Nissan, too, is an especially auspicious period.

It would thus seem that, according to Rashi, Nissan is also a time when one has a greater chance of success in his lawsuits.

Summary: It is advisable for a person facing a legal battle against a gentile to schedule his case for Adar. In a leap year, it is preferable to schedule the case for Adar Sheni, but there is value in scheduling the case for Adar Rishon. According to some sources, the auspicious quality of Adar continues during the month of Nissan, as well.

"WHEN I WAS YOUNG, I USED TO ADMIRE INTELLIGENT PEOPLE; AS I GROW OLDER, I ADMIRE KIND PEOPLE." - RABBI AVRAHAM JOSHUA HESCHEL

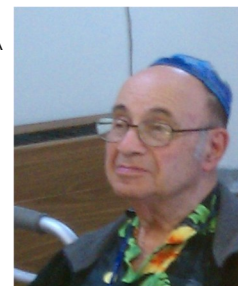
On Adar 13 5778, the IFR lost a dear colleague and friend, Rabbi Marvin Pearlman. Marvin Pearlman received his ordination from the RSI in 2004, under Rabbi Dr. Joseph Gelberman, Rabbi Marvin joined the IFR soon after, and those of us who knew him and spent time with him, loved him. Rabbi Bob Schriebman wrote these words the day of Marvin's passing from this world. Someone once said, "If people love you, God will love you too." Judging from the collective responses on today's email traffic, Marvin Pearlman was a man well loved by others, and for good reason. Marvin perhaps may not have been the richest member of our group, and he may not have been a great scholar. The essence of Marvin Pearlman was kindness and his love of others, even when they did not display their love for him.

The first time I met Marvin was in June 2004. We were in New York to be ordained as RSI rabbis. We were to meet at Rabbi Gelberman's apartment the next day. In the meantime we were lodged in some flea-bag hotel waiting for a broken elevator that never came. A man stood behind Ruth and me as he was also waiting for the elevator.

We started chatting and he introduced himself as "Marvin Pearlman from Chicago." He did not state his purpose for being at the hotel.

After some time we all realized that the elevator was never coming. We walked away and I said to Ruth "My, but you meet the nicest people in New York."

The next day to my surprise this nice man met me at the entrance to Rabbi Gelberman's apartment building. From that moment on we became friends. **Continued on page 3**

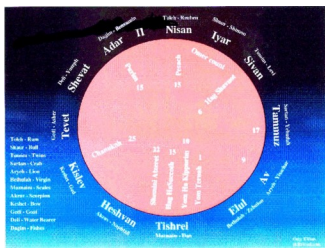




IFR NEWS Adar /Nissan 5778

Volume 2 Issue 33

Page 3



adar

Marvin had a beautiful practice of calling many people on Thursday to wish them "Shabbat Shalom." It did not matter if the call was local or long distance. Eventually Thursdays became the Bob and Marvin "Shabbat Shalom Day." Every week, from 2004 up until last week, we never missed a week of calling each other on Thursdays because...you guessed it...it was "Shabbat Shalom Day."

Over the years Marvin became the big brother I never had. In my life I have acquired my share of academic degrees and professional credentials. I have had some memorable teachers but I never had one who taught me more important life lessons than Marvin Pearlman, and he taught by example. You might ask, "What did Marvin teach you?"

Marvin taught me to take steps back from the stress of a busy tax law practice to express my kindness to those around me. Marvin taught that all people are important and must be shown respect and gratitude and not to take the kindness of others for granted. Marvin's life was all about kindness and going out of your way to show your love and respect for others. He never quoted the Talmud, Kabbalah, or some other great teaching, and he rarely discussed Torah except when it was brought to his attention. He was never pedantic. He lived by simple basic rules of kindness towards others. I never knew him to raise his voice and he did not swear - ever!

When visiting Marvin in Chicago we always went to Rosenbloom's book store in Skokie. On our last visit Marvin sat on his walker and conversed with others while I looked for Torah-related books. When I went to pay for the books I selected, the owner of the bookstore pointed to Marvin and asked me how well I knew him. He then told me that Marvin Pearlman was the kindness person he ever met; a true *mensh*, and believe me when I tell you that bookstore owner, over the years, had met a lot of people.

As I said at the beginning of this commentary, "if people love you, God will love you too." God is getting a good man.

Marvin Pearlman and his IFR colleagues in Delray Beach



ADAR 7

Yahrtzeit of Moshe Rabbeinu 1273 BCE (Jewish year 2488), on the same day of his birth 120 years earlier. (Consequently, "May you live to 120" has become a common Jewish blessing.)



Purim-The Story Behind the Story by Rabbi David Degani

Jewish people have been celebrating the holiday of Purim for about 2400 years. It is, as we all know, a fun holiday of parties, dressing in costumes eating hamantaschen and enjoying the day. It is a celebration in remembrance of the great salvation of the Jews of Persia who were under a great threat of annihilation only to be saved by the Jewish queen Ester and her Uncle Mordechai.

But the story of Purim has much deeper roots. It involves a very old and bitter political rivalry between two royal families, which goes all the way back to King Saul and King David some 3,100 years ago, way before the events of the story of Purim in Persia.

While all of the 12 tribes that inherited the land of Israel were considered one nation, there was friction between the ten tribes who lived in the center and northern part of Israel, known as the northern region tribes, and the two southern region tribes, the tribes of Judah and Benjamin.

King Saul, the first king of Israel, came from the tribe of Benjamin of the southern region. This created friction with the northern tribes who wanted the king of Israel to come from the northern region. Nevertheless, King Saul in his wisdom was a unifying king who treated all the tribes fairly and therefore all of the tribes of Israel considered him their

king. However, things did not work well for King Saul. G-D explicitly ordered him to totally annihilate the Amalekite nation, man, woman and children and completely destroy all of their property. (Indeed, we do have some moral issues in the Bible.) King Saul granted "professional curtsy" to the Amalekite king, Agag, as well as his wife and did not kill them. He also allowed the people to take booty from the Amalekites' possessions against G-D's explicit instructions. In order to follow G-D's order, the Amalekite king, Agag, was eventually killed by the prophet Samuel. With King Agag's death it was thought that this was the end to all living Amalekites.

But that was not the case. Our great sages explain that even prophet Samuel neglected to kill Agag's wife who happened to be pregnant. The Amalekite line therefore continued throughout the generations.

Continued on page 5





Purim-The Story Behind the Story by Rabbi David Degani

G-D was furious with King Saul. He took away the kingdom from him and gave it to King David who was from the tribe of Judea. The ten tribes considered the anointment of David to be a king as another insult since he too like King Saul came from the southern tribe region.

Unlike King Saul, King David and his son, King Solomon, had an ongoing animosity towards the northern region. They treated the northern tribe very unfairly. Among other things, they imposed heavy taxation, long military service as well as other national duties. That unfair treatment came about probably because the northern tribes refused to accept David as their king for seven years until they finely capitulated.

Fast forward centuries later to Persia where a large Jewish population had formed over centuries of exile. King Saul's descendents never forgot the humiliation of tearing the kingdom from them and giving it to the house of David. They were hoping to regain back the respect of G-D and maybe even any future kingdom of Israel. At least part of the Jewish population in the Persian Diaspora who centuries earlier belonged to the ten northern tribes probably preferred the house of Saul as well since he was considered a national unifier as opposed to King David and his son King Solomon who held a grudge against them.

The major characters of the story of Purim which took place in Shushan, the capital of Persia, have a direct connection to the story of King David and King Saul. In fact Mordechai who was most likely the leader of the Jewish community in Shushan and Ester, the heroes of the story, were direct descendants of King Saul. It seems that the house of King Saul was still enjoying a leadership position among the Jews.

We know that because the narrative refers to Mordechai as "the son of Kish", referring to Kish, the father of King Saul who was also called "Saul, son of Kish." Obviously the narrative is making sure that we are aware of the connection between Mordechai and King Saul. The narrative refers to Haman as the Agagite, making sure we understand that Haman is a direct descendent of Agag the king of the Amalakites.

So now we see the story of Purim clearly. This is the second round of the conflict between the house of King Saul and the house of Agag the Amalekite. Mordechai knows that this time around the all the descended of the Amalekites must be killed in order to comply with G-D's order as well regaining the honor of the house of Saul. This is about an unfinished business that must be completed.

Continued on page 6



Purim-The Story Behind the Story by Rabbi David Degani

When Mordechai suggests to Queen Ester that G-D had made her the queen of Persia for a specific reason, this is the reason to which he is most likely referring.

But the story of Purim does have a twist at the end. While Haman and his ten sons were hanged, his wife and possibly daughters were not. So yet again the Amalekite line was not completely annihilated and may have continued through the wife who might have been pregnant at the time or through the daughters. However it is interesting to note that from this point on Judaism takes a more philosophical approach to the line of the Amalekite. We consider every enemy of Israel who is trying to annihilate the Jewish people as an Aggagite, a descendent of the Amalekite king.

Haman and the rest of the cruel enemies who throughout the generations have tried to destroy us, are considered the manifestation of evil in the world. That evil is what we are trying to eradicate by spreading around the world the Light of G-D which dwells within each and every one of us, in order to make our world a better, more peaceful one. May this holiday of Purim be joyful to all of us.

IFR member Rabbi David Degani is the spiritual leader of Congregation Shirat Shalom in Boca Raton Florida.



The parents and families of the Parkland HS shooting victims on Shevat 29 5778

The family of Rabbi Marvin Pearlman z"l Adar 13, 5778

NEXT YEAR March 14, 2019, on the birth date and YIZKOR of Moshe Rabeinu, the IFR is looking to host a one day workshop at the Duncan Center in Delray Beach, Florida.

In addition to the workshop we plan on a ceremony hosted by the Rabbinical Seminary International of Honorary Doctor of Divinity Degrees for those Alumni who have been ordained and have served for 25 years. This will be the very first group of rabbis from the New Seminary/RSI to receive their honorary D.D degrees.

Thus far, rabbis receiving their DD after 25 years are Rabbi Roger Ross, Rabbi Jonathan Kaplan, and Rabbi Suzanne H Carter



IFR NEWS Adar / Nissan 5778

Volume 2 Issue 33

Page 7



Nissan, the first month on Jewish calendar (according to the Torah), coincides with March-April on the civil calendar. The Torah calls it *chodesh ha-aviv*—the month of spring, as it marks the beginning of the spring months.

On the first day of Nissan in the year 2448 from creation (1313 BCE), two weeks before the Exodus, G-d showed Moses the crescent new moon, instructing him regarding the setting of the Jewish calendar and the mitzvah of sanctifying the new month. "This month shall be for you the head of months, the first of the months of the year" (Exodus 12:2).

This ushered in the first Jewish month and commenced the lunar calendar that Jews have been following ever since. It was the first mitzvah ("commandment") given to the newly born nation of Israel, even before the exodus from Egypt.

Passover

It is in this month that we celebrate the eight-day holiday of Passover, from the 15th through the 22nd of Nissan. It commemorates the Jewish people's miraculous redemption from slavery in Egypt, and the birth of the Jewish nation.

We observe the anniversary of the Exodus each year by removing all leaven from our possession for this week, eating matzah and telling the story of the redemption to our children.

By following the rituals of Passover, we have the ability to relive and experience the true spiritual freedom that our ancestors achieved.

Counting Sefirat HaOmer

It took seven weeks—49 days—from when the Jewish people left Egypt until they received the Torah from G-d at the foot of Mount Sinai, celebrated today as the holiday of Shavuot. It is explained that the 49 days that connect Passover with Shavuot correspond to the 49 drives and traits of the human heart. Each day saw the refinement of one of these *sefirot* ("traits"), bringing the people of Israel one step closer to spiritual perfection.

Each year, we retrace this inner journey with our "counting of the Omer." Beginning on the second night of Passover, we count the days and weeks to the holiday of Shavuot, the "Festival of Weeks."

A Special Month

A special mitzvah which can be fulfilled only once a year—anytime during the month of Nissan—is to recite the *berachah* ("blessing" or prayer) made upon seeing a fruit tree in bloom.

Many people visit botanical gardens during this time, so as to avail themselves of an opportunity to observe this beautiful mitzvah.

It is mentioned in the Talmud that according to one tradition, the three patriarchs of the Jewish people—Abraham (1948–2123 from creation, 1813–1638 BCE), Isaac (2048–2228 from creation, 1713–1533 BCE) and Jacob (2108–2255 from creation, 1653–1506 BCE)—all were born and passed away in the month of Nissan.



A Stoneman Douglas High family says goodbye to its daughter with smiles, tears, anger. Jamie Guttenberg z"l

More than a thousand friends and relatives said goodbye to Jaime Guttenberg Sunday, orange ribbons pinned to their black mourning clothes, rebellious sparks of life in a dark sea of grief.

"We don't move on, we move forward," Rabbi Jonathan Kaplan told the mourners. "We keep focused on how Jaime lived, not how she died."



But it wasn't easy for anyone at her funeral to forget how Jaime died. She went down with a bullet in the back Wednesday, one of the 17 killed in the mass shooting at Marjory Stoneman Douglas High School in Parkland.

"Nobody will tell me that gun violence does not exist!" shouted her father, Fred. He then furiously denounced President Donald Trump for sending out a tweet Saturday that suggested the FBI might have stopped the shooting if it wasn't preoccupied with investigation allegations that his campaign colluded with Russia to rig the 2016 U.S. presidential election.

That moment of naked rage sent the crowd packed into a large meeting room at the Marriott Coral Springs Hotel into a standing ovation. But it was the only political moment in a ceremony otherwise devoted to sweet memories and shattered hearts.

"Close your eyes and think of a memory of Jaime," Kaplan said. "More than likely, a big smile is going to come to your face. That's what we need to remember. So long as we live, she, too, will live." And live she did as friends, teachers and relatives swapped reminiscences of Jaime, including her favorite song ("Rewrite The Stars"), favorite TV show ("Friends"), favorite pastime (conversation, or as her father put it, "your unbelievable ability to never stop talking") and her favorite color — orange, course.

But for all the smiles, there were plenty of questions, too, especially from Jaime's scores of black-clad classmates. Their tearful eyes brimmed with the knowledge that but for the most trifling whim of fate, they, too, might be bidding their farewells from the other side of the chasm between life and death. Kaplan spoke it aloud: "Where was God that day? If there's supposed to be a God, where was he? No one has the answer." But then he offered a possibility: "God is in the teachers who protected them. God is in the first responders who went in that day. God is in the police who raced to the school, and God is in the families who waited. ... God is in the people, all over the world, who sent condolences."

Jaime's mother, too, spoke of the strength lent by condolences, even — or perhaps she meant especially — from strangers. "Mostly, people are good, very good," she said.

And then she murmured to her daughter, lying nearby in a neatly polished coffin: "You will always be my Valentine." The rest was all tears, everywhere, because Feb. 14 is the date that will be on the stone above Jaime's grave.

IFR member Rabbi Jonathan Kaplan is the spiritual leader of Temple Beth Chai in Coral Springs, FL Parkland shooting victim Jamie Guttenberg z"l was his Bat Mitzvah student.

Ravenous Ravens



Rabbi Frank Tamburello's column featuring
Jewish holiday Eats and Treats

Adar Recipes



Pineapple Kugel



- 1 stick unsalted butter, softened
- 1/2 cup sugar
- 4 eggs
- 1-20 oz can crushed pineapple, drained

8 slices white bread, cubed

Preheat oven to 350 degrees. Beat butter and sugar together until smooth. Beat eggs well and add to sugar/butter mixture. Mix well. Add drained pineapple and stir to combine. Add bread and mix well. Grease 2 quart (8x8) casserole. Pour mixture into dish. Bake uncovered 45 minutes.



Tzatziki



- 1 pint plain Greek yogurt
- 1 small (8oz) container sour cream
- 6-7 garlic cloves, pressed

1 seedless cucumber

Salt and pepper to taste

Olive oil

Dill weed

Grate cucumber and peel in bowl. Add pressed garlic, salt and pepper and 2 or 3 tablespoons olive oil. Mix in yogurt and sour cream. Drizzle with olive oil and dill. Serve with pita.



Kufteh - Persian Meat Balls

1 lb. ground beef or lamb

1 cup plain bread crumbs (for mixing into the kufteh)

1/2 cup plain bread crumbs (for dipping in the kufteh)



- 1 medium onion, chopped finely
- 2 egg yolks
- 1/2 cup water or non-dairy creamer
- 1 tsp salt

1/4 tsp allspice

1/4 tsp cayenne pepper

1/4 tsp cinnamon

1/2 tsp pepper

1/2 cup chopped parsley

Knead all ingredients together. Shape into little balls or patties; dip in bread crumbs. Fry in margarine or oil.



Russian Vegetable Stew

10 oz frozen mixed vegetables

1/2 cup kasha

1 1/2 cups water

3 tablespoons olive oil

1 tablespoon onion powder

2 tsp garlic powder

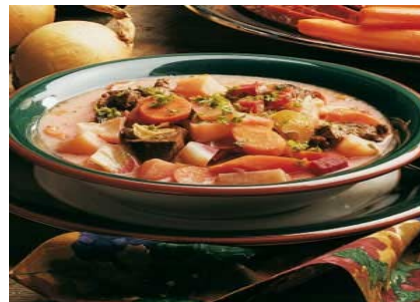
2 tsp dried dill

1 tsp dried tarragon

Cayenne pepper to taste

2 tablespoons soy sauce

Bring frozen vegetables and water to a boil. Simmer for 5 minutes and add remaining ingredients. Stir well. Cook until water is absorbed, stirring well (approximately 8 minutes). Preparation time, approximately 15 minutes.



Ravenous Ravens



**Rabbi Frank Tamburello's column featuring
Jewish holiday Eats and Treats**

Nissan Recipes



Sweet Potato Tzimmes

- 3 large sweet potatoes, scrubbed and cut into 1" cubes
- 3 firm pears or apples, seeded and cut into chunks
- 2 Tbs coconut oil, heated just to liquify
- 2 Tbs sweet wine
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon salt
- 3/4 cup chopped walnuts
- 3/4 cup golden raisins

On a large baking pan, place the sweet potato cubes and pear or apple chunks. Sprinkle with the rest of the ingredients, reserving the raisins, and gently mix it up so that everything is well coated.



Cover with aluminum foil and bake at 350° for 30 minutes. Remove the foil, add the raisins, mix it all up a little bit, and continue to bake for another 30 minutes, uncovered.



Chicken in Caper Sauce

- 1 (3 to 4 lb) frying chicken, cut into serving pieces
- Olive oil
- 2 large chopped onions
- 4 stalks chopped celery
- 4 Tbs tomato paste
- 1 cup water
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/3 cup capers

- 2 tablespoons vinegar
- 1 tablespoon sugar
- 1/2 cup pitted green Sicilian olives



Brown chicken lightly in 2 tablespoons hot oil. Transfer to large sauce pan; brown onions and celery in 2 tablespoons hot oil until soft and lightly browned, about 8 to 10 minutes. Add tomato paste, water, salt, pepper, capers, vinegar, and sugar and simmer for five minutes. Pour over chicken; cover sauce pan and simmer until chicken is tender, about one hour. Add olives and simmer for 10 minutes longer. Take off heat and cool for 20 minutes before serving. Serves 4 to 6.



Albanian Vegetable Casserole

- 6 potatoes, peeled and sliced thinly
- 4 tomatoes, chopped
- 3 carrots, sliced thinly
- 1/4 cup chopped parsley
- 2 onions, finely chopped
- 2 cloves minced garlic
- 3 Tbsp chopped parsley
- 1 1/2 tsp salt
- 1/2 tsp pepper
- 2 cups water
- 1/4 cup olive oil

Place potatoes in a shallow buttered baking dish. Mix tomatoes, carrots, celery, onions, garlic, parsley, salt, and pepper together. Space bread over the potatoes and add water. Bake in a 375° oven for 45 minutes. Pour the olive oil over the vegetables. Continue baking for 15 minutes. This dish maybe serve hot or cold.



Nissan Recipes continued



Southern Potato Salad

- 6-8 potatoes, peeled and cubed
- 1 stalk celery, chopped
- 1 small onion, minced
- 1/2 cup minced pickles (sweet or dill)
- 1 egg, hard-boiled and chopped
- 1 tsp prepared mustard
- 1/2 cup mayonnaise
- 1/2 tsp white pepper

Boil potatoes in salted water until tender. Drain. Add remaining ingredients and mix with desired amount of mayonnaise. Serve at room temperature. Refrigerate the remaining.



Marinated Mushrooms



- 1 lb small fresh mushrooms, washed and trimmed or 3 jars (2 1/2 oz) whole mushrooms drained.
- 2/3 cup olive oil
- Juice of two lemons
- 1 bay leaf
- 2 garlic cloves, crushed
- 6 whole peppercorns
- 1/4 tsp dried basil
- 1/4 tsp dried oregano
- Salt

In skillet add all ingredients, except mushrooms. Add 1/2 cup water and bring to boil. Cover and simmer for 15 minutes. Season to taste. Strain and return to skillet. Add mushrooms and simmer for five minutes. Turn several times. Cool. Place in a covered container and refrigerate.



Albóndigas de Pirasa (Leek Meatballs)

- 6 medium leeks
- 1 lb. ground beef
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup matzoh meal or matzoh cake flour, divided
- 4 large eggs, divided
- 3 tablespoons vegetable oil, more as needed
- Juice of 1/2 lemon
- 1/3 cup chicken broth (optional)

1. Cut off the bottoms and tops of the leeks, leaving about 1-inch of green stem, and remove the toughest outer leaves. Slice into 1-inch circles and wash meticulously in many changes of cold water to remove the sand or grit.

2. Boil the leeks in a large pot, with enough water to cover, for 20 to 25 minutes, covered, or just until tender. Don't overcook or the leeks will get mushy.

3. Drain well and allow the leeks to cool. Squeeze them between your hands to remove as much water as possible. Then finely chop and set aside. Resist the urge to use the food processor as it makes the leeks too sludge-like.

4. Put the ground beef, salt, pepper, 1/3 cup matzoh meal, and 2 eggs in a large bowl and knead well for at least 4 minutes. Add the leeks and continue to knead until the mixture is thoroughly blended. Add more matzoh meal if the mix is too wet to form into patties.

5. Have a small bowl of water nearby when you are ready to form the patties. Moisten your hands and grab about 1/4 cup of the mixture and pat it into a flattish, oval patty about 1/2 inch thick, rounding the ends. Set aside on aluminum foil. Repeat with the remainder.

6. Heat the oil in a large skillet over high heat. It should be 1/2 inch deep. As the oil heats, set out a shallow bowl with 2 remaining eggs, whisked, and a wide plate with remaining 2/3 cups matzoh meal for dredging. Also, line a baking sheet with paper towels for soaking up excess frying oils and have it ready.

7. Test the oil temperature by carefully flicking a tiny drop of water into it. It should sizzle. Dredge each patty; first in matzoh meal and then in egg. Gingerly put the patty into the hot oil. Continue with 4 to 5 more, and fry until they turn a deep golden brown (about 3 to 4 minutes).

8. Gently flip over, brown the other side, and drain on paper towels. Fry the remaining patties and serve immediately, sprinkled with a squirt of lemon juice.