



From our Camp to your tables

Creating new meaning and memories from our traditional Passover foods.



EST. 2007-5767 מחנה קלסמן



The Passover Seder is a sensory experience that calls for every Jew to recall the Exodus from Egypt—through the taste buds. From the sweet charoset to the bitter herbs, to the salty egg, the story of our people comes alive for us through the food we eat. This year as you prepare your seder table, have your children share their Kalsman experience by recalling what it was like for them to eat apples and plums right from the tree, to harvest and cook their own vegetables from our garden and to pick fresh blueberries off of the bushes.

Here are a few of our favorite Passover recipes that will help bring Camp Kalsman a little closer to home.

Sweet as Honey Charoset

- 6 Apples, peeled, cored and chopped (while it doesn't matter the variety of apple, Honeycrisps and Galas are perfect for this dish!)
- 2 lemons, juiced
- 1 cup chopped walnuts
- 1 cup golden raisins
- 1/2 cup honey
- 1 tsp cinnamon
- 1/4 cup wine or grape juice

In a large bowl, combine all of the ingredients and stir well. If someone in your family has a nut-allergy, consider substituting more dried fruit like raisins, figs and prunes for the walnuts.

It's a bitter, bitter herb

- 1 cup of fresh horseradish root, peeled and chopped
- 1 1/2 tsp of sea salt
- 1 packet of vegetable starter (optional)
- 2 tbs to 1/4 cup of water

1. Combine horseradish root, sea salt and vegetable starter into food processor. 2. Pulse for about one minute to combine ingredients. 3. Add 2 to 4 tablespoons filtered water to the ingredients and process for 3 to 4 minutes until a smooth paste forms, adding additional water as necessary.

4. Spoon the homemade horseradish mixture into a small jar, adding additional water to completely reach the top of the jar. Cover it loosely with a lid. Allow to ferment in a warm location between 3-7 days before refrigerating.

Blueberry Hill Cobbler

- 3 large eggs
- 3/4 cup sugar
- 1/4 cup vegetable oil
- 3/4 cup matzo meal
- 2 tablespoon potato starch
- 6 to 8 cups blueberries
- 1/2 cup sugar

1. Preheat oven to 350 degrees. Lightly oil a 9X9-inch square baking pan. 2. Beat eggs with sugar until well blended. Add the oil, matzo meal, potato starch, salt and blend well. 3. Put all the fruit in the pan and sprinkle with most of the sugar, reserving a little for the top. 4. Spoon the batter over the fruit, covering as much of the fruit as you can. Sprinkle with remaining sugar. 5. Bake until the topping is set and just turning tan, about 45 minutes. Serve hot, warm or at room temperature.

"Let all who are hungry, come and eat. Let all who are in need, come and share the Pesach meal."

While we celebrate this festival of freedom, food and family, we ask that you also remember that there are those in our community that are yet not completely free from hunger and poverty. To help us remember, here are the "Four Questions of Hunger."

1. **How can I help those in the Jewish community who are hungry during Passover?** Roughly 5% of Jews living in the U.S. live below the poverty line and are hungry. This year you can help one of those families celebrate Passover. As you shop for your Passover products, add 1 extra item to help a family have a seder. Contact your synagogue or Mazon to donate.
2. **How can I help those in the community at large who are hungry during Passover?** 15% of Americans are currently living in poverty. This year, consider cleaning the chametz (leavened products) out of your house and donating them to a food bank.
3. **How can I teach others about the rate of poverty and hunger?** Take a moment during the seder to remember those in need by asking a fifth question: Why on this night are millions still hungry?(www.Mazon.org)
4. **How can I continue to give beyond Passover?** This summer Camp Kalsman plans to donate 2000 lbs. of fresh produce to a local food bank. You can help us double that amount by bringing a canned or boxed good with you on drop-off day!

The Camp Kalsman Quiz

Test your knowledge of Camp Kalsman. You can check our Facebook page during Passover to find the answers!

1. How many different kinds of fruit trees do we grow?
2. What kinds of birds live on our farm?
3. Name three kinds of vegetables we have in the garden.
4. Name all four goats.
5. Who were our garden specialists Summer 2012?
6. How many pounds of food did we donate after summer 2012?
7. What is David Berkman's favorite Passover food?
8. What is Briana Holtzman's favorite Passover song?
9. What is Jordan Magidson's favorite Passover treat?