



Shabbat Tzav

Shabbat Starts 7:01pm

Shabbat Ends: 8:02pm

Dvar Torah: Why is This Night Different From All Other Nights?

By: Hannah Shimunov

EZRA ART

By: Nathan Elnatanov



When reading Maggid on Pesach, we are saying “This night is different from all other nights? The answers are given; we eat only Matzah, dip our food twice, eat Maror, and we recline!” The Abarbanel comments that the Ma Nishtana is speaking about two things: our enslavement and our freedom. Our eating of Matzah and Maror is a way to remember the harsh and bitter slavery we endured. However, just a few seconds later, we dip our foods and lean while eating, which are signs of respect and nobility; actions that clearly demonstrate we are free men who serve only Hashem. Why do we contradict ourselves by speaking about two opposing ideas to answer the same question?

An explanation can be found in “Avadim Hayinu L’Pharaoh B’Mitzrayim”, we were slaves to Pharaoh in Egypt. On the very same night that we were slaves, “Hotzi’ainu Hashem Elokienu Misham”, Hashem took us out from there, and we became a nation of free men. We see from here that there is only one night in history that we were both slaves, and free men!

Restaurant Review: @bakingwithlove_irina

By: Joshua Simahaef

Over the past couple of months, I've tasted all types of dishes, sandwiches, and main courses, from all different restaurants. However, I have yet to taste and review dessert, and this time, it's not a restaurant, it's a small business that has incredible nostalgic flavors. Dessert is one of those sacred parts of a person's eating experience and is the very last flavor that ties everything together. I recently tried a couple of desserts from a local business owner, based in Queens and is a part of the Bukharian community. I was fortunate enough to try the lemon raspberry and strawberry French Macarons, and crunchy wafers filled with dulce de leche (Trubachki with varoni zgushonka) from @bakingwithlove_irina, and I was flooded with good memories, of being a little kid and eating homemade desserts and drinking tea at my Grandma's house. The flavors feel familiar but elevated with unique flavors of nuttiness, tartness, and creaminess. I tasted all sorts of flavor combinations that were not overbearing and were sophisticated. I would go even as far as to say that I felt fancy eating such a fancy dessert because traditionally Macarons are one of THE most difficult desserts to perfect. And the crunchy wafers filled dulce de leche was just like a continuation of this amazing experience. Before fishing out that this was only a small business I thought I was eating food from an established bakery like Martha's Bakery, but the desserts I tried were way more elevated and came from a local online business owner, Irina Kondov. When further looking at her Instagram page I discovered an insane variety of nostalgic and classic Bukharian desserts that range from Napoleons to cakes to pastries. You can DM Irina at @bakingwithlove_irina about any orders or catered events and she is based here, in Queens. And another important thing is that we must think about lifting Jewish-owned businesses because that only strengthens our community and brings us closer to one another.

Entertainment: Creed III

By: Liel Pinhasov



"It ain't about how hard you can hit. It's about how hard you can get hit and keep moving forward." The son of Apollo Creed and a recurring character in the Creed series is Adonis "Donnie" Creed. Adonis is a driven, committed fighter who aspires to carry on his father's heritage, and hasn't fought in three years because of previous medical issues. Dame Anderson is Adonis's fiercest opponent and past friend, He serves as almost a big brother to Creed. Him also being a Golden Gloves champion allowed them to bond over boxing as well. Although boxing is once again the central theme here, it's never just been about the fight but more about grief, legacy, determination, and identity. Creed will leave you inspired and keep you wondering if there's more than they're leading on.



Teacher Interview with Mrs. Rosenthal

By: Shushana Pinhasov

1. If you became a multi-millionaire overnight, what is the first thing you would do?

I think it would be beautiful to be able to give money to different chessed organizations. I would also want to make sure that everyone in my family lives comfortably.

2. What is one thing you would change in this world if you could?

I would want the world to come to its completion and want moshiach to come. I think that would be the best thing that could happen.

3. What motivates you to teach at Ezra Academy?

The sincere and the genuine students. Seeing the growth of the students and what they accomplish, I want to be a part of it. Seeing others grow gives me my own personal energy and strength to grow myself.

Sports: Is Joel Embiid the next MVP?

By: Allan Rubin

Could this finally be the year that 76ers' starstar Joel Embiid wins the MVP award? After another dominant performance



Wednesday night in a win over the Cavaliers, Joel Embiid is now the betting favorite to take home the NBA's MVP award. Embiid's odds are currently at -110 with Nikola Jokic at +150 and Giannis Antetokounmpo sitting in third at +350, per DraftKings. It comes as Embiid is in the midst of an extremely impressive stretch. The star center is averaging 36 points on 59.7 percent from the field while playing phenomenal defense over his last nine games. The 76ers came out of the All-Star break with the toughest strength of schedule remaining in the league and are 8-3 so far, including six wins in a row. Since starting the season 12-12, the 76ers are 34-10, the best mark in the NBA over that time. If Embiid continues his high-level play in the few remaining games of the season, he will be in great position to secure his first Most Valuable Player award of his NBA career.

Cooking Corner: Pesach Chocolate Cake

By: Eliana Borokhov

Pesach is right around the corner and finding Kosher for Passover recipes can be difficult. That is why I'm sharing a perfect flourless chocolate cake recipe in honor of Passover.

1/2 cup fine-quality bittersweet chocolate

1 stick unsalted butter

3/4 cup sugar

3 large eggs

1/2 cup of Gefen's kosher for Passover cocoa powder

Steps:

1. Chop chocolate into small pieces, and In a double boiler or metal mixing bowl set over a saucepan of barely simmering water. Melt chocolate with butter, stirring, until smooth. Remove top of double boiler or bowl from heat and whisk sugar into chocolate mixture.

2. Add eggs and whisk well. Sift 1/2 cup cocoa powder over chocolate mixture and whisk to combine. Pour batter into prepared pan and bake at 375 F for 25 minutes



Fashion Corner: SPRING!

By: Milena Abraham



Spring is here but that doesn't give us any more clarity. We take off our jackets one day because it's sunny, then the next there is a blizzard. We can safely assume that because our hoodies are always cozy and work with any weather, they should continue to be worn. It might be difficult to put together spring attire that looks new, but more color is the best approach to match the season. This season, we may mix and match our outfits to make them appear distinct by styling with pastel or even bright colors. If making new outfits sounds like too much work, you can always look on Pinterest, Instagram, etc, to find old inspirations that can become trendy again. No matter what you decide to do, there is no wrong approach.

Ezra Times



EZRA
ACADEMY

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With Truth and Integrity

This Month Events

By: Natalie Gavriellov

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CONGRATULATIONS TO OUR MOCK TRIAL AND DEBATE TEAM!!!!!!!



Mock Trial



Mock Trial



Debate

TOP 16



Matzah Baking



Debate



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