



# Schmooze with the news Sivan Edition



# JOKE PAGE!!!

Knock knock

Whos  
there?

Hatch?

Hatch who?

Tzugazunt!

Why was the baby Ant  
confused?

All his Uncles were  
Aunts!

What is the tallest building in the  
world?

The library because it has a lot of  
stories!

What day is most twins born on?

Tues-day!

Why did the student eat his  
homework?

The teacher said it was a  
piece of cake!

What do you call a fake  
noodle?

Impasta!

Riddle: I want to go home  
but I can't go home because  
there is a man with a mask  
at home. Whos this man?

The catcher in baseball.

Why did the bicycle collapse?

It was two -tired!

Teacher: Why are you late, Sari?

Sari: because of the sign!

Teacher: what sign?

Sari: the sign that says "school ahead,  
slow down!!"

Why did the girl smear peanut  
butter on the road?

To go with the traffic jam!



My dentist told me I  
need a crown. I was  
like I KNOW, Right?

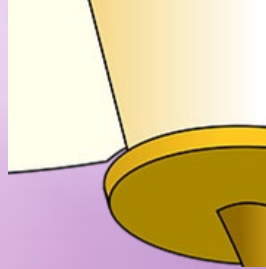
# Fun Page!



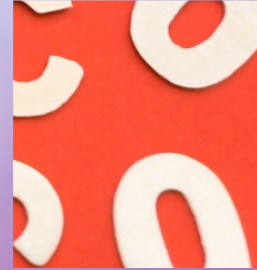
CNARDALE



AEESCKCEHE



HTROA



URMSEBN



RSESEA HISAORDB



NLETBZIS



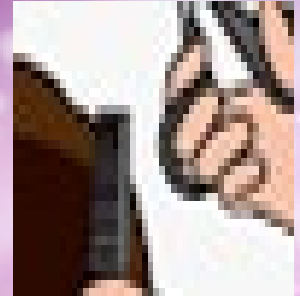
OWB NDA RWROA



NIOREFB

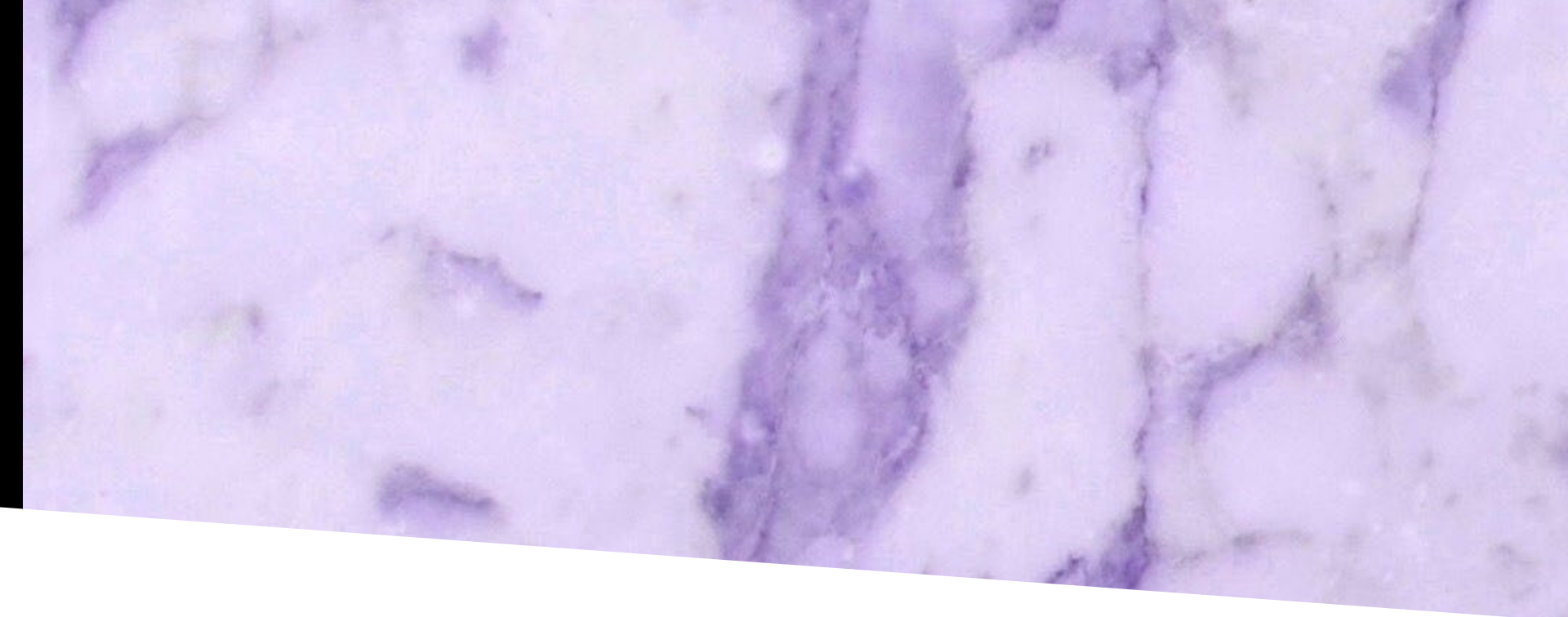


SCIMU



UCIRTAH

unscramble/zoom in



# **BAKING BURNERS/CRAFT CORNERS**

Sivan 5780

By: Malka Resnick and Hadassa Elkan



# Har Sinai Colorful Mountains!

## INGREDIENTS:

1 cup of shaving cream

3 drops of you favorite color food coloring

1 Paper bowl/plate - a bowl is better

Brown Marker

Spoon



# Har Sinai Colorful Mountains!

**Step 1:** Take 1 cup of shaving cream and put it in a pan or bowl.

**Step 2:** Put a few drops of your favorite color food coloring, and mix the shaving cream and food coloring together.

**Step 3:** Color your bowl green

**Step 4:** Dip your bowl in the shaving cream to make sure it's all over the bowl and then wipe it off.

VOALA!!

STEP 1





# Colorful Har Sinai Doughnuts

- 1 1/4 cups whole milk
- 2 1/4 teaspoon yeast
- 2 large eggs
- 8 tablespoons
- 1/4 cup granulated
- 1 teaspoon salt
- 4 1/4 cups bread flour
- oil (for frying)

## INSTRUCTIONS

### TO MAKE THE DONUTS

1. In a medium bowl, heat the milk in the microwave until it is warm to the touch, about 45 seconds. Add in the yeast and give it gentle stir. Let the mixture sit until there is some foam on top, about 5 minutes.
2. Using a stand mixer fitted with the dough hook, beat together the yeast mixture, the eggs, butter, sugar and salt until combined. Add in about half of the flour and mix until combined. Add in the remaining flour and mix until combined. During the mixing process, you may need to stop the mixer and scrape down the sides. If the dough is too wet to handle, add in flour 1 tablespoon at a time. Cover the bowl with a large kitchen towel, and leave it in a warm place to let it rise until it doubles in size, about 1 hour.
3. When the dough is done rising, pour it onto a well-floured surface and roll it to 1/2-inch thickness. Cut the donuts with a donut cutter, or with 2 different sized round cookie cutters (the large cutter should be about 3-inches in diameter). Save the donut holes. Knead scraps together, being careful not to overwork the dough, and repeat the process of rolling it out and cutting the donuts.
4. Place the cut donuts on parchment paper, leaving room to rise between each one. (TIP: I place each donut on an individual piece of parchment paper, so it is easy to transfer into the hot oil for frying. See picture.) Cover the donuts with a kitchen towel and let them rise in a warm place until they are puffed up, about 45 minutes.
5. About 15 minutes before the donuts are done rising, heat oil in a deep-fryer or large heavy-bottomed pot to 375°F/190°C. Place cooling racks on top of sheets of paper towels parchment paper, or line plates with paper towels.
6. When the donuts are ready and the oil is hot, carefully add the donuts to the oil, a few at a time without overcrowding your deep-fryer or pot. (TIP: I find that it is easier to place the entire parchment paper in the oil with the donuts, so I don't accidentally "stretch" out the donuts. Once the donuts are in the oil, you can easily remove the parchment paper with tongs.) When the bottom of the donuts are golden, about 45 seconds, flip the donuts over using a spatula. Cook until the other side is also golden. Donut holes will cook quicker. Remove donuts with a tong or slotted spatula, and place on the prepared racks or plates. Repeat with the remaining donuts, making sure to keep the oil at the right temperature.

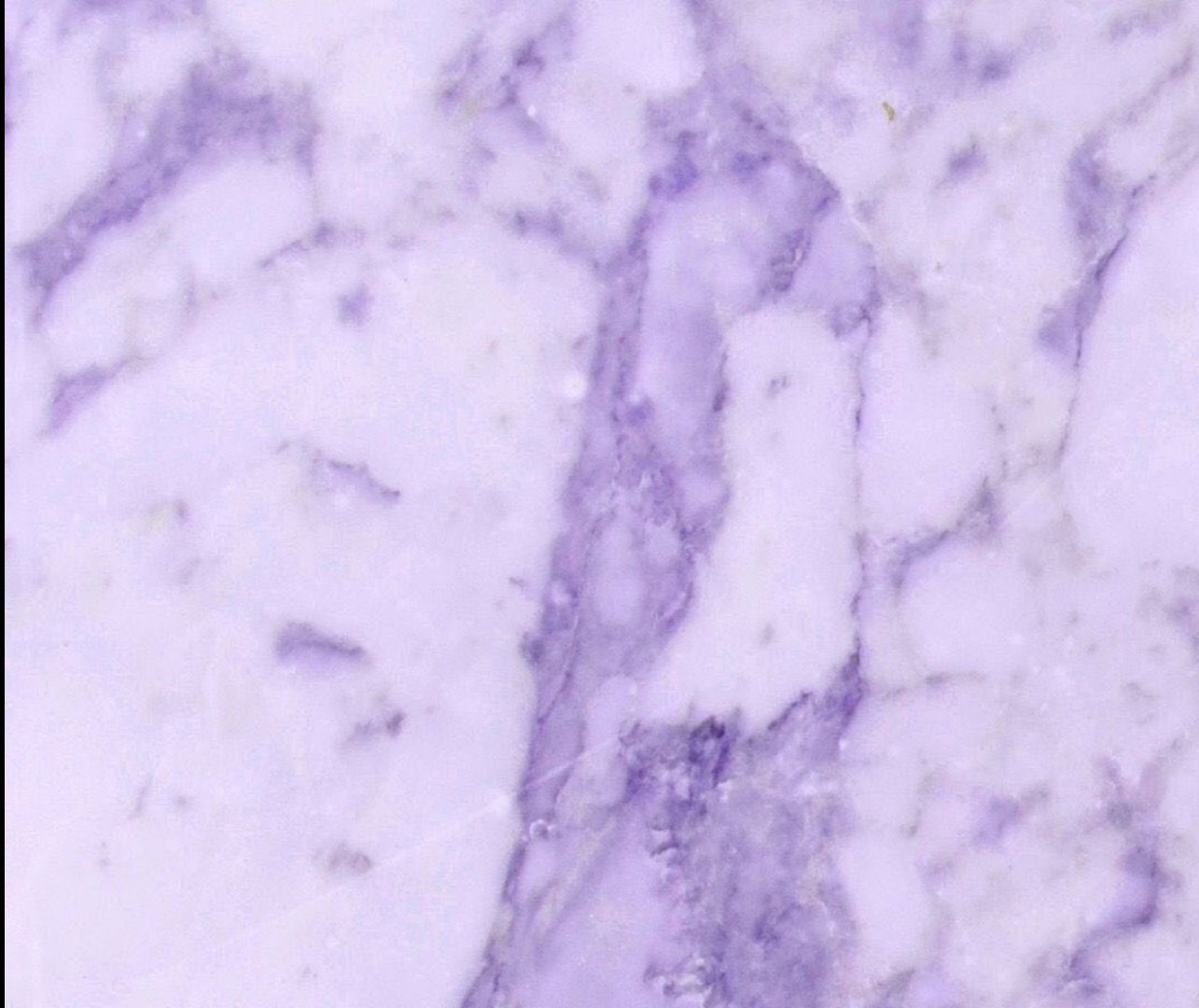
## Glaze

4 cups powdered sugar (500 grams)

1/2 cup milk (120 milliliters)

1 pinch salt

2 Drops green food dye





# Chassidishe Yomim Tovim:

- Vov Sivan - Baal Shem Tov passes away
- Zayin Sivan - Maggid became Rebbe
- Yud Gimme! Sivan - Rebbe's parents got married
- Chof ches Sivan - The Rebbe arrived in America

By: Batsheva Zarchi & Sarah Tiechtel

# To Be Continued...

Her mother answered “how about you try to give her another chance, after all she’s your cousin and your both in new circumstances, you can’t not forgive her forever” Sarah was not happy by the way this conversation went, and did not act like herself for the next week, Leah said “if you don’t come to sunday program then your letting her ruin your life” Sarah realized Leah was right she can’t let Nechomah take over her own life, she would avoid Nechomah at the sunday learning, and sure enough the next sunday she completely avoided her.

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Nechamah saw Sarah at the sunday program but couldn’t muster the courage to approach her and ask for forgiveness, but when the next sunday rolled in, she was as determined as anything; She got there early and waited and waited till finally she saw sarah, avoiding her like last time, she finally managed to come near her and start a conversation Nechamah trying to sound casual said “hey Sarah” Sarah answered in a bratty way “what do you want already?!” nechamah knew it wasn't bratty rather hurt, Nechama continued “I feel so bad for all that i’ve done to you and i know it's hard to forgive but can you at least come over to my house? Please give me one more chance?!”

**BY: Hadasa Rosenblum & Rivka pelman**



# To Be Continued...


On Wednesday, after much convincing from Leah and her Mother Sarah finally decided to Give Nechamah another chance and go to her house. At the beginning Nechamah unsuccessfully tried to start conversations, sarah acted coldly to all these intents; Suddenly a loud BANG was heard and both girls jumped out of their seats & ran out of the room to see what had happened, to their horror they saw Shimi (Nechama's younger brother) on the floor with blood all over, sarah instantly called Hatzalah and they both sat down to say Tehillim, a lot of callings going on and rushing to the hospital ended up with great news "Shimi recuperated" "wow that was hectic" said Nechama, sarah had to agree and then as if they had been BFF's all along they both burst out laughing. This was the 1st step to forgiving and starting their friendship anew.

By: Hadasa Rosenblum & Rivka Pelman




# SOS SNAPPLE FACTS

The answers to the last snapple facts are...




Venezuela


- 1) venezuela
- 2) spain
- 3) north carolina



North  
carolina




Spain



North  
carolina



Venezuela



Spain

## Interview with rabbi menachem traxler from colel chabad/pantry packers in israel!!!!

Hi Rabbi Menachem Traxler! We are so happy to have you in the Sos newsletter! Can you tell us a bit about Colel Chabad/ Pantry packers in Israel?

**M&C: when did colel Chabad / pantry packers start?**

RT: The Alter Rebbe Started Colel Chabad in 1788.

We opened up the pantry packers volunteer center in 2013

Wow!

M&C: What do they do?

RT: Colel chabad helps Israel's neediest families. Primarily with food.

With Soup Kitchens, monthly food deliveries, meel - on -  
wheels for elderly that can't leave their home. Support for  
widows and orphans, subsidized wedding halls for thoses  
that need

That is so special!

M&C:How did you manage when Corona came around?

RT: The soup Kitchens had to close so we had to deliver directly to the homes of over 4000 elderly.

We also gave out grocery deliveries to elderly that can cook for themselves. Here is a video about it

<https://malkaresnick.wistia.com/medias/7m6x9py9k6>

WOW

M&C What is your favorite part about working in Pantry Packers?

RT: Pantry packers is a place where families can come and pack some of the dry good likes pasta and rice that are included in the monthly food deliveries to families homes.

I get to meet new people from all over the world (before Corona) everyday when they come to pack.

Now local families and schools and companies are coming.

M&C. How many packers do you have a day?

RT: On average about 125

Now it's a lot less but it's picking up again



**M&C** Do you have a funny story that happened in pantry packers?

I'm not sure about funny stories. But just a few weeks ago someone told me of a person that was living alone and didn't have food.

So I reached out to her and offered her to send some ready made meals as it was erev Shabbos. But she told me that she was vegan and couldn't eat the chicken or the Fish. So I had Yossi, that works with me bring her a large selection of salads and vegetables. It's always important to remember that we need to help people with that they need not necessarily with what we want to help with but what the person actually needs.

**RT:** What is your message to SoS (shluchim online school) shluchos around the world?

Make sure everyone has a Colel Chabad Pushka in your home. It's a Tzedakah that each of the Rabbeim took personal care of. It is actually the only Pushka the Rebbe has on his desk.

Here is a picture of the Rebbe's desk. Can you spot the pushka?



**M&C:** Thank You!!!!

Mussi traxler and chana zwiebel