

# The Shul

at the Lubavitch Center

6701 Old Pimlico Road

Baltimore, MD 21209

410-486-2666

www.chabadshul.org



May 18, 2019

Emor

18 Iyar, 5779

**- YOU ARE INVITED TO -**

# LAG BA'OMER

## CELEBRATION

**THURSDAY**  
**MAY 23<sup>RD</sup>**

**5-9 PM AT "THE SHUL"**  
**FREE ADMISSION!**

**LIVE MUSIC | BONFIRE**  
**MAGIC SHOW | BALLOONS**  
**MOONBOUNCES | BBQ FOOD**

**THE SHUL 6701 OLD PIMLICO RD**

BBQ food (Hamburgers/Hot dogs/Chips/Soda/Snow Cones) for sale.

We will need HELP from adults and children, before/during/after with table setup, grilling, selling tickets, serving food, running attractions, cleanup, etc.

Sponsorships are available at \$250.

**Seudah Shlishit**  
**סעודה שלישיית**

#### Message from Rabbi Kaplan:

Everyone is welcome to join us weekly for Shalosh Seudos.  
Anyone who wishes to allow their pre-Bar/Bas Mitzvah age children to join us must sit with them the entire time they are present.

## Community Information of Interest

**May 19:** Bikur Cholim of Baltimore's Annual Laure Gutman Women's Brunch will be held I"ח this Sunday, May 19<sup>th</sup> at Pikesville Doubletree Hilton at 10:30 a.m. This year's Hakaras Hatov Award will be presented to Shira Miriam Bronfin, Sarah Ottensosser, Leah Klein, Ilana Portnoy and Aliza Wein. The Frand Family will share their personal hakaras hatov story. Minimum donation is \$36. Walk-ins welcome.

## Crunchy Cauliflower Nuggets With Sweet Chili Dipping Sauce by Miriam Szokovski at [www.chabad.org](http://www.chabad.org)

### Ingredients:

- 1 large head cauliflower
- 2 eggs
- ½ cup cornflake crumbs
- ½ cup matzah meal
- ½ cup toasted sesame seeds
- 1 tsp. salt
- 2 Tbsp. nutritional yeast
- 1 tsp. garlic powder
- 1 tsp. mustard powder
- Optional: sweet chili sauce for dipping

### Directions:

1. Cut the cauliflower into bite-size florets. Wash and check for bugs.
2. Beat the eggs together in a bowl.
3. Mix the cornflake crumbs, matzah meal, sesame seeds, salt, nutritional yeast, garlic powder and mustard powder together in a separate bowl.
4. Dip each piece of cauliflower into the egg mixture, and then into the crumb mixture.
5. To Bake: Place the coated florets on a greased baking sheet and drizzle with a small amount of oil (or spray with cooking oil spray). Bake on 400°F (200°C) for 25 minutes.
6. To Fry: Heat 2-3 inches of vegetable or canola oil in a pot. Drop in 6-8 florets and cook until golden and crispy. Remove and place on a plate lined with paper towel. Continue frying in batches until all the florets are fried.
7. Serve with the dipping sauce of your choice. I like these with sweet chili sauce.



We happily wish Mazel Tov to  
**Rabbi Mendy and Mrs. Chaya Schapiro**  
on the **Birth and Brit of their Son.**

We extend our heartfelt sympathy and condolences to **Estie Kahn**  
on the loss of her father, **Rabbi Harold Cohen.**

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים

### Yahrzeits This Week:

Aaron Margolies 15 Iyar - Sunday night/Monday for father Horav Yitzchok Asher ben R' Yosef Meir

### DAVENING AND SHIURIM SCHEDULE

#### Friday, 5/17 — 12 Iyar

Shacharit — 7:00 a.m.  
Minchah / Ma'ariv — 7:00 p.m.

#### Shabbat, 5/18— 13 Iyar

Shacharit — 9:00 a.m.  
Sof Z'man Kriat Shema — 9:24 a.m.  
Beitzah Gemora Shiur — 6:45 p.m.  
Minchah & Seudah Shilishit — 7:45 p.m.  
Ma'ariv — 8:59 p.m.

#### Sunday — Pesach Sheni, 5/19 — 14 Iyar

Shacharit — 8:00 a.m.  
Minchah / Ma'ariv — 8:05 p.m.

#### Monday, 5/20— 15 Iyar

Shacharit — 6:50 a.m.  
Minchah / Ma'ariv — 8:05 p.m.

#### Tuesday, 5/21— 16 Iyar

Shacharit — 7:00 a.m.  
Minchah / Ma'ariv — 8:05 p.m.

#### Wednesday, 5/22 — 17 Iyar

Shacharit — 7:00 a.m.  
Minchah / Ma'ariv — 8:05 p.m.

#### Thursday - Lag b'Omer, 5/23 – 18 Iyar

Shacharit — 6:50 a.m.  
Minchah / Ma'ariv — 8:05 p.m.

#### Friday, 5/24 — 19 Iyar

Shacharit — 7:00 a.m.  
Candles — 8:03 p.m.  
Minchah / Ma'ariv — 7:00 p.m.