

Bread and Torah
Days of Hands-On Baking, Making, Learning, and Sharing
with Rabbis Linda Motzkin and Jonathan Rubenstein
March 23rd and 24th

Slice of Heaven Breads Bakery, Saratoga NY



We begin on Saturday, March 23rd, 6:30 p.m.
with a Pot-luck vegetarian dinner...

...after which we'll enjoy an introduction to *Bread and Torah* and *Slice of Heaven Breads* synagogue-based bakery.

As our congregation approaches making some big decisions in our visioning process, learn about how a Saratoga Springs synagogue integrated into its space and program a full-fledged, socially conscious bakery.

At 8:00 p.m. we will have Havdalah, followed by a Torah parchment making workshop, and scribal presentation, with Rabbi Motzkin: Help make an actual Torah parchment and learn of the spirituality and ethics of the scribal process. An experience not to be missed!

On Sunday, March 24th, we begin at 8:00 a.m. at the Covenant Soup Kitchen...

...with a baking workshop; we'll bake rolls to distribute to the Soup Kitchen guests and to eat yourselves. We'll learn the technical and spiritual art of bread-baking from Rabbi Rubenstein. At 10:00 a.m., we'll be making sandwiches to distribute to the soup kitchen's guests. We hope you can make the whole workshop, but if you have to come late, do come.



AT 12:30 p.m. we'll be back at the Temple for a light lunch back and talk on *Spiritual Fitness: Nutrition, Eating Behaviors, and Jewish Practice*, and we'll have an informal Torah hide-sanding session.

BOTH DAYS ARE VERY FAMILY FRIENDLY!

FREE. DONATIONS APPRECIATED.
ALL ARE WELCOME.

Sanding a Torah hide.

PLEASE RSVP to office@templebnaiisrael.org
Tell us which parts of the program you'll be attending,
and what you'll be bringing to share for our pot-luck.
(If you are unable to bring a dish, just bring yourself/your family!)