



A MULTILINGUAL PASSOVER GUIDE



Greetings

There are dozens of different ways to greet someone on Passover. Here are a few!

Judeo-Georgian: “Bednieri pesach-i”, **Jewish Neo-Aramaic:** “Edəd patire brixá”, **Eastern Yiddish:** “A zisn un koshern peysech”, **Hulaulá:** “Ela patire brikhtá havvá”, **Jewish Malayalam:** “Nalle pesahə pernal”, **Ladino:** “Muede alegre” or “Buen moed”, **Jewish Persian:** “Moedetoon mobārak bāshe”.

Passover Tables Around the World

Karpas: Celery leaves on a Greek Seder Plate, boiled potato on an Ashkenazi Seder Plate, zucchini on an Algerian Seder Plate, shredded beets (with lemon, sugar, and salt) on a Yemenite Seder Plate.

Haroset: recipes on the following page.

Zeroah: Lamb shank bone (with or without meat on it) on a Bukharian Seder Plate, a meat stew on a Yemenite Seder Plate, and vegetarian versions: (paschal) yam, red beet on modern Seder Plates.

Maror: Celery bottoms on a Greek Seder Plate, radish or parsnips on a Yemenite Seder Plate, and endives on a Libyan Seder Plate.

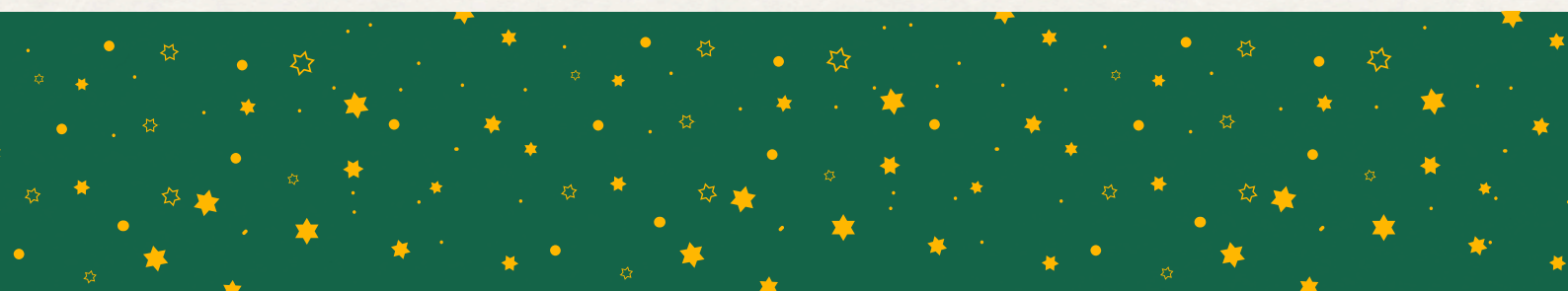
Egg: hard boiled or roasted egg, browned with onion skins, a black tea bag, or coffee grounds on a Greek Seder Plate, vegan versions: flower, mushroom, rice on modern Seder Plates.

Matzah: universal across the diaspora.

Other Additions to the Table

To represent the tears and sweat shed by the enslaved Israelites, Passover tables use vinegar, lemon juice mixed with salt and zhug, and salt water.

An orange is added to many Ashkenazi American seder plates, in recognition of gay and gender non-conforming Jews and all others who are marginalized in the Jewish community. Each seed spit out is a rejection of hatred and homophobia. The tradition was established by Susanna Heschel.



Haroset in Different Languages

Ladino: “harosi” (Sarajevo, Yugoslavia), **Yiddish:** “chroyses” (Lublin, Poland), **Western Yiddish:** “charouses” (Amsterdam, Netherlands), **Judeo-Greek:** “charoeth” or “charosef” (Loannina, Greece), **Judeo-Italian:** “haroset” (Venice, Italy), **Judeo-French:** “rharoche” (Bayonne, France), **Jewish Persian:** “halegh” (Tehran, Iran), **Judeo-Median:** “haliká” (Hamadan, Iran) **Jewish Neo-Aramaic:** “həllíq” (Betanure, Iraq), **Judeo-Arabic:** “hilq”, “silan”, or “shira” (Baghdad, Iraq), “lahliq” (Tripoli, Libya), and “dukkih” (Sana’a, Yemen).

Haroset Recipes

Moroccan Charoset (Judeo-Arabic)

2 cups pitted medjool dates
1 cup walnuts
1 tsp cinnamon
1/2" piece ginger
1 tbsp marsala or sweet red wine

Put all ingredients in a food processor for 2 minutes, or until all the ingredients are chopped and begin to stick together and roll into a ball. Transfer into a container and refrigerate until ready to serve.

Italian Charoset from Padua (Judeo-Italian)

1 pound apple slices, peeled
3/4 pound boiled chestnuts, peeled
1/2 pound walnuts, shelled
1/2 pound pitted dates
1/2 pound dried apricots
1/2 pound raisins
2 small bananas
1 small seedless orange, only the pulp
1/2 teaspoon cinnamon
1/2 teaspoon cloves (optional)

Put everything in the blender and process until combined, but it shouldn't be too smooth. Cook on a low flame for 15 minutes, stirring. Add some sweet wine or grape juice right before serving.

Post-Passover Celebrations

Mimouna is the post-Passover celebration traditionally observed by Maghrebi, and especially Moroccan, Jews.

The tradition dates back to at least the 1700s and involves many ceremonial foods such as moufleta, a crepe-like pastry eaten with butter and honey, date balls, and cookies. There are multiple theories surrounding the origin of the world mimouna. Most likely it is derived from the Arabic maimun, meaning "luck." It may also be influenced by the Hebrew word emuna, "faith."

Seharane, or Saharane, is observed by Kurdistan Jews for several days, usually beginning the day after Passover. It celebrates the coming of spring and emphasizes a connection with nature. The origin of the word seharane is unclear, but it may be related to sahar, the crescent moon, because of its visibility during spring. Traditional foods eaten during Seharane include yaphrach, grape leaves stuffed with rice and meat, and mazza, bite-sized fish or chicken finger foods.

