Sivan 5781 Issue 7

# Neshei ZNT Newsletter

## Dear Neshei,

It is so nice to see all of the new faces around the neighborhood!

B"H the women's section is now open in ZNT. Additionally the park next to the shul is a great way to meet the community!

We hope you enjoyed the pre Shavous event and learned some new skills. Maybe these tips on the left will help your flowers last through Yom Tov!

Look out for emails from us for the latest updates on events and when the Rav will be speaking next.

We are looking for more volunteers to help with the newsletter. Please e-mail hindyheisler@gmail.com.

Have a beautiful

Shavuos!



# How Do You Keep Flowers Looking Fresh & Long Lasting?

There are many different tips and tricks out there. We chose a few to hopefully help your flowers look bet-ter and last longer.

You know those packets that they give you at the flower store? They are actually an integral factor in keeping your flowers fresher for longer. Next time you get it, use it. These packets of 'flower food' are better than any homemade remedy.

When you are putting your flowers into the vase make sure that there are no leaves under the water. Having leaves under the waterline causes the flowers to rot faster.

When cutting the stems it is best to cut them underwater with warm water so air doesn't enter the stem.

Once the flowers are cut, quickly transfer them to the vase of water.

As much of a hassle as it may be, change the water every other day. This will stop fungi from growing and spreading.

There are some flowers like sunflowers and daffodils that crane their 'necks' to a strong source of light. If you don't want the flowers in your bouquet to change direction, keep them away from a strong source of light.

Enjoy these tips!



#### Volunteer Opportunities:

To help with the **newsletter** (content & editing) please contact Hindy Thurm: hind-yheisler@gmail.com.

To make **suppers** for community members who had a baby please contact Baila Briller:

cbparnes@gmail.com or Whatsapp +1 (954) 579-1243

To help with the ZNT welcome packages please contact Breindy Kahn: b.teichman1@gmail.com or Whtsapp +1 (917) 903-8869

## Q &A with the Rav on Flowers

The following halachos apply to **cut flowers only**. Regarding potted plants, one should treat all potted plants as muktzah unless they are very much aware of all the halachos pertaining to moving potted plants on Shabbos (which will be discussed at length in the Hilchos Shabbos series on Monday nights)

## 1. Can I move my vase of flowers off my table during the seudah?

Permitted to move, unless the flowers have not fully opened or bloomed

2. Am I allowed to move my flowers out of direct sunlight?

Yes

3. What about moving them into the sunlight, on purpose?

Yes

4. The air conditioner is blowing and ruining my flowers. Can I move them away from it? Permitted to move, unless the flowers have not fully

5. If my flowers get knocked over can I put them back in the vase that still has water? It is permissible to return it to the original water, but not add

6. If my vase is running low on water, can I add some more?

No

7. My guest brought flowers, can I put them in a fresh vase of water?

You may not fill up a vase with water; however you may put them into a water bottle that is already full

8. If my vase shatters when it falls, is there any way to save my flowers?

You may not fill up a new vase with water; however you may put them into a water bottle that is already full

9. Can I add ice cubes to my water to help my flowers open up?

No

10. Am I allowed to touch to feel the smoothness of a flower on shabbos?

Yes – decorative flowers are not muktzah

11. Can I smell the flowers on shabbos? Yes

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opened or bloomed

Neshei ZNT Shavous recipe book!

https://drive.google.com/file/d/15r45ABRW9c23rlra1cDg1j Esw0p5Phz/view?ts=60982fe7

#### Rich Hazelnut Cheesecake

*Malki Tepfer*Taken from Balabusta 2

#### **Crust:**

1 1/2 cups crushed graham crackers

1/2 cup chopped hazelnuts

1/2 cup brown sugar

1/2 stick butter

#### Cheese cake:

3.5 oz. hazelnut milk chocolate 16 oz un-whipped cream cheese (Napolian 28% worked great) 1/4 cup sour cream 3 eggs 1 cup sugar

1/4 cup flour

2/3 cup plain yogurt

Preheat oven to 350

Crust: combine all ingredients.

Press into bottom and sides of a 10

–inch deep round baking pan.

Cheese cake: melt chocolate. Set aside 1/4 of the melted chocolate. Combine rest of chocolate with cream cheese, sour cream, eggs, sugar, and flour. Pour mixture into crust.

Bake for 45 minutes to an hour. Cool for 15 minutes. Combine reserved chocolate with yogurt and pour over the cake. Garnish as desired.























# Link to Neshei ZNT Shavous Recipe Book!

https://drive.google.com/file/ d/15r45ABRW9c23rlra1cDg1j\_Esw0p5Phz/ view?ts=60982fe7

#### **Link to Pipo Fleurs**

https://www.pipofleurs.com/

Thank you everyone who came to the pre-Shavuos Event!!!

Thank you Raizy and Faige for doing such a great job!