



Topic: "YHWH's Appointments" Pt 5  
Scripture: Numbers 9:1-14  
Definition: Passover pt 3

## YHWH'S APPOINTMENTS

### ***The Second Passover***

Exodus 11 YHWH give instructions concerning 'the event' of the passover and shows the event taking place. The historical moment of "The Passover."  
Numbers 9:1-14

Key element: Vs 3... "According to all its statues and all its rules you shall keep it."

Nu 9 vs 4 Kept Passover  
vs 5 On Abib 14th  
vs 5 at twilight

Ex 11 vs 4 take a lamb  
vs 5 without blemish  
vs 7 blood on door post  
vs 8 roast the lamb (vs 9 all of it)  
vs 8 unleavened bread  
vs 8 bitter herbs  
vs 10 burn what remains  
vs 11 manner to eat: gird yourselves, sandals on feet, staff in hand, eat in hast.

vs 11 This is YHWH's Passover (Lev 23:5)



Verses 7 and 11 apply only to the very first Passover. The actual event prescribed certain acts of obedience that ensured safety (from 10th plague) and exiting of Egypt.

From that moment on it is a memorial, a time of "Remembrance and Reflection!"  
[note: the Hebrew concept of *zikron*, where something is to grip the memory (Ex 2:27; Lev 24:7; Num 5:15; 10:9-10; Ps 20:3; Ezek 21:23)]

- ◆ Remember YHWH's calling (my people will do...[how we are distinguished from the Egyptians, those not of Yah])
- ◆ Remember our protections from YHWH's punishment of death
- ◆ Remember our deliverance from a life of slavery (to and in sin)
- ◆ Remember (most important) that YHWH is the only true Elohim

### ***Passover before entering Canaan***

Joshua 5:10-12

And the sons of Israel camped in Gilgal, and prepared the Passover in the fourteenth day of the month, at evening, in the plains of Jericho. And they ate the old grain of the land on the next day after the Passover, unleavened bread and roasted grain, in this same day. And the manna ceased on the next day after they ate of the old grain of the land. And there was no more manna to the sons of Israel, but they ate the produce of the land of Canaan in that year.

### ***Failed Observance***

2Kings 23:21-23

And the king commanded all the people, saying, Perform a Passover to YAHWEH your Elohim, as it is written in this Book of the covenant. Surely none has been performed like this Passover from the days of the Judges who judged Israel even to all the days of the kings of Israel, and of the kings of Judah; but in the eighteenth year of King Josiah, this Passover was prepared to YAHWEH in Jerusalem.

2 Chronicles 35:18

And there had not been a Passover performed like it in Israel from the days of Samuel the prophet; yea, none of the kings of Israel performed such a Passover as Josiah performed, and the priests, and the Levites and all Judah and Israel who were found, and the inhabitants of Jerusalem.

This means that even King David, a man after YHWH's own heart, did not observe this appointed time.



### ***Yahshua observes Passover***

As child went with his parents Luke 2:41

Last Passover Luke 22:11-20

Yahshua's instruction to include Him in the process of the Passover "Remembrance and Reflection." vs 19

This is in reference to the third cup that was part of the Passover Meal.

The four cups of wine represent:

1. Sanctification
2. Judgment
3. Redemption
4. Acceptance



According to Exodus 6:6,7

1. I will free you and bring you out... Sanctification
2. I will rid you of your bondage... Judgment
3. I will redeem you with outstretched arm... Redemption
4. I will take you for my people... Acceptance



### ***Today's Passover (Seder) meals***

- ◆ Second Temple Period to Babylonian Talmud (475 -700 CE)
- ◆ 4 cups of Wine
- ◆ Afikoman (Pesahim 119a)
- ◆ Haggadah (reciting of the Seder with text, prayers and songs)

Typical Seder (Passover Meal) for today:

The content of the seder is summed up in fourteen parts:

#### 1. Kaddesh: Sanctification

The word is derived from the Hebrew root Qof-Dalet-Shin, meaning holy. This is a blessing over wine in honor of the holiday. The wine is drunk, and a second cup is poured.

#### 2. Urechatz: Washing

A washing of the hands without a blessing, in preparation for eating the Karpas.

#### 3. Karpas: Vegetable

A vegetable (usually parsley) is dipped in salt water and eaten. The vegetable symbolizes the lowly origins of the Jewish people; the salt water symbolizes the tears shed as a result of our slavery. Parsley is a good vegetable to use for this purpose, because when you shake off the salt water, it looks like tears.

#### 4. Yachatz: Breaking

One of the three matzahs on the table is broken. Part is returned to the pile, the other part is set aside for the afikomen (see below).

#### 5. Maggid: The Story

A retelling of the story of the Exodus from Egypt and the first Passover. This begins with the youngest person asking The Four Questions, a set of questions about the proceedings designed to encourage participation in the seder. The Four Questions are also known as Mah Nishtanah (Why is it different?), which are the first words of the Four Questions. The maggid is designed to satisfy the needs of four different types of people: the wise son, who wants to know the technical details; the wicked son, who excludes himself (and learns the penalty for doing so); the simple son, who needs to know the basics; and the son who is unable to ask, the one who doesn't even know enough to know what he needs to know. At the end of the maggid, a blessing is recited over the second cup of wine and it is drunk.

#### 6. Rachtzah: Washing

A second washing of the hands, this time with a blessing, in preparation for eating the matzah.

#### 7. Motzi Matzah: Blessings over Grain Products and Matzah

The ha-motzi blessing, a generic blessing for bread or grain products used as a meal, is recited over the matzah. A blessing specific to matzah is recited, and a bit of matzah is eaten.

#### 8. Maror: Bitter Herbs

A blessing is recited over a bitter vegetable (usually raw horseradish; sometimes romaine lettuce), and it is eaten. This symbolizes the bitterness of slavery. The maror is eaten with charoses, a mixture of apples, nuts, cinnamon and wine, which symbolizes the mortar used by the Jews in building during their slavery.

#### 9. Korech: The Sandwich

Rabbi Hillel was of the opinion that the maror should be eaten together with matzah and the paschal offering in a sandwich. In his honor, we eat some maror on a piece of matzah, with some charoses (we don't do animal sacrifice anymore, so there is no paschal offering).

#### 10. Shulchan Orech: Dinner

A festive meal is eaten. There is no particular requirement regarding what to eat at this meal (except, of course, that chametz cannot be eaten). Among Ashkenazic Jews, gefilte fish and matzah ball soup are traditionally eaten at the beginning of the meal.

#### 11. Tzafun: The Afikomen

The piece of matzah set aside earlier is eaten as "dessert," the last food of the meal. Different families have different traditions relating to the afikomen. Some have the children hide it, while the parents have to either find it or ransom it back. Others have the parents hide it. The idea is to keep the children awake and attentive throughout the pre-meal proceedings, waiting for this part.

#### 12. Barech: Grace after Meals

The third cup of wine is poured, and grace after meals is recited. This is similar to the grace that would be said on any Sabbath. At the end, a blessing is said over the third cup and it is drunk. The fourth cup is poured, including a cup set aside for the prophet Elijah, who is supposed to herald the Messiah, and is supposed to come on Passover to do this. The door is opened for a while at this point (supposedly for Elijah, but historically because Jews were accused of nonsense like putting the blood of Christian babies in matzah, and we wanted to show our Christian neighbors that we weren't doing anything unseemly).



needs only some matzo, a green salad and a compote for dessert for a filling and delicious Passover sabbath meal.

### **Latkes**

Originating in eastern Europe, latkes (potato pancakes) have been a staple of the Jewish diet for many years. Continues to be a favorite on the Israeli menu.

3-4 medium potatoes

2-3 tbs. of flour (or Matzo meal on Passover)

1 egg

cooking oil

salt and pepper

1 small onion (optional)

apple sauce (optional)

sour cream (optional)

Grate potatoes. Mix in egg, flour, salt and pepper. Grated onion may be added for flavor.

Form into patties and fry until brown on both sides (about 2 minutes for each side).

Serve with apple sauce or sour cream.

### **Matzo Brei**

3 Manischewitz Matzos (any variety)

2 tablespoons water or milk

2 tablespoons butter

1/4 teaspoon salt

2 eggs

Dash pepper

Break Manischewitz Matzos into pieces. Cover with water and then pour water off immediately. Press excess water out of matzos. Melt about 2 tablespoons of butter in a skillet; add matzos and fry until lightly toasted. Beat eggs with remaining ingredients. Pour over matzos and fry, stirring frequently, until eggs are set. Serves 2 to 3.

### **Meat Loaf a la Berkata**

2 lbs. beef, ground

1 teaspoon salt

1/4 teaspoon pepper

2 eggs, slightly beaten

3/4 cup Manischewitz Matzo Meal

1/4 cup tomato juice

1/4 cup catsup

1/2 cup onion, finely minced

Combine all ingredients and mix well. Form into a rectangular loaf, 1" thick on a shallow pan. Broil four to five inches away from the broiler unit, 10-15 minutes, without turning.

Serves 6 to 8.

### **Roasted Peppers, Mushrooms & Onions**

This is a simple, adaptable dish to serve during the year or at Passover. It is easily modified to include different vegetables such as root vegetables, eggplant or squash. If you are substituting tougher root vegetables such as rutabaga, turnips, or carrots, these should be sliced thinly and cooked a bit longer. Just put the root vegetables in the roasting dish 15 minutes before adding onions or other soft vegetables.

2 T. olive oil

3 medium yellow or red onions, thinly sliced

1 red pepper, sliced

1 green pepper, sliced

1 pound cleaned, sliced mushrooms

1/2 tsp. thyme

salt and pepper to taste

Preheat oven to 425°F.

Put the oil in a shallow, large roasting dish. Heat for several minutes in the preheated oven. Spread the sliced vegetables in one or two layers over the oil. Turn the vegetables a few times to coat with the warm oil. Sprinkle with thyme, salt, and pepper. Cover dish, and return to oven. Cook for 30 minutes. Remove the cover and return to oven for 15 minutes. Serve with roasted poultry.

### **Sweet & Sour Meatballs**

2 pounds ground beef

1 egg

1 (1 ounce) envelope dry onion soup mix or Manischewitz Matzo Meal

3/4 cup brown sugar

2 tablespoons ketchup

10 ounces condensed tomato soup

1 can Manischewitz Tomato and Mushroom Sauce

1 onion, diced

6 ounces water

8 ounces sauerkraut, drained and rinsed

Mix beef, egg, Manischewitz Matzo Meal, onion soup and ketchup until well blended. Form into small meatballs. In saucepan, mix tomato soup, Manischewitz Tomato and Mushroom Sauce, onion, water, sauerkraut and brown sugar. Add meatballs to sauce and cook over low heat, covered, for 1-1/2 hours. Sauce will be thick and dark. Serves 4 to 6.

### **Veal with Peppers**

1 1/2 lbs. thin-sliced veal cutlet, cut into strips 1/2 inch wide

1/2 cup Manischewitz Matzo Meal

2 small or 1 large green pepper

1/4 cup vegetable shortening or margarine

2 large onions, sliced

1/2 cup mushrooms, sliced

1/2 teaspoon salt

Dash pepper  
1/4 teaspoon garlic powder  
1 (10 ½ oz.) can Manischewitz Tomato and Mushroom Sauce  
3/4 cup water

Roll veal strips in Manischewitz Matzo Meal. Cut green pepper into strips. Heat oil in a large skillet; sauté meat over high heat until browned. Add onions and mushrooms; sprinkle with salt, pepper and garlic powder. Sauté over low heat 5 minutes. Add Manischewitz Tomato and Mushroom Sauce, water and green pepper. Cover and simmer over low heat 45 minutes or until meat is tender. Serves 4.

### **Vegetable Cutlets**

3 T. olive oil  
1 chopped green pepper  
1 large onion, chopped (about 1 1/2 cups)  
2 1/2 cups chopped carrot  
3 T. chopped parsley  
10 ounces chopped spinach (fresh or frozen)  
3 eggs, beaten  
1 1/2 tsp. salt  
1/2 tsp. pepper  
3/4 cup matzo meal  
additional olive oil for frying

Sauté green pepper, onion, parsley, and carrot in oil for 5 minutes. Cook spinach, drain. Combine all vegetables. Add eggs, salt, pepper, and matzo meal. Drop by heaping spoonful into hot oil. Brown well on both sides. Makes 12-15 cutlets. This can also be made into a kugel and baked at 350°F. for 40 minutes. For a kugel, I double the amounts, put it into a 9x13 pan, sprinkle with paprika, and drizzle with a bit of olive oil.