



If you enjoy the music of *Shabbat Neshama*...you'll love

SHABBAT NE-SAMBA!

Friday evening, March 5, 2010

6:15 pm ~ SHABBAT SERVICE

with special melodies, accompanied by piano, bass, woodwinds & percussion

7:30 pm ~ SHABBAT DINNER

featuring Latin American foods, all made by our own congregants from the recipes of their childhood homes

Reservations required by Wednesday, February 24.

Please mail a check to the Oheb Shalom office marked "NE-SAMBA"
Adults: \$15 ~ Children: \$8 (4 and under free) ~ Family rate: \$45

You Can Learn to Cook with the Shabbat Ne-Samba Chefs!

Wednesday, March 3, 6:30 pm - 8:00 pm

- ~ Flan (a traditional Spanish caramel custard)
- ~ Frijoles Negros (a Cuban dish of black beans and spices)

Thursday, March 4, 6:30 pm - 8:00 pm

- ~ Vegetarian Pastel de Choclo (Corn souffle from Chile)
- ~ Tortilla de papas (Potato and eggs with Spanish influence from Argentina, Chile, Uruguay)
- ~ Tomates rellenos con atun (tomatoes filled with a tuna salad, Uruguayan-style)
- ~ Chimichurri (a dressing from Uruguay)
- ~ Brazo Gitano (a Chilean sponge cake with Dulce de Leche dessert)

Friday, March 5, 10:30 am - Noon

- ~ Fish and Meatless Tacos
- ~ Sangria

Friday, March 5, Noon - 3:00 pm

- ~ Ensalada Criolla (a typical salad from "Rio de la Plata")
- ~ Ensalada Chilena (a typical salad from Chile)
- ~ Paella Uruguaya "Marina" (A rice dish Uruguayan-style)
- ~ Palta con Palmitos (Avocado salad from Argentina)
- ~ Martin Fierro (Dessert made with cheese and quince marmalade)

No reservations are necessary for the cooking sessions.

If you have questions, please contact Judy Deutsch at judith.deutsch@gmail.com



SHABBAT
NE-SAMBA

Name _____

Phone _____ Email _____

Number of People Attending Adult _____ Children _____

Total Amount Enclosed _____