





Emunah walks the path of life side by side with most vulnerable people in Israel. From birth through golden age we use the power of Faith-Emunah and Jewish religious and social values, to provide services that will guide, support, and empower children, women, and families, towards a better future.

OUR IMPACT

10,000 Children and families are helped by Emunah.

300

every day.

Students

graduate from Emunah schools and children's homes every year 7 MILLION

Nutritious meals

are produced and served by Emunah every year

75

Cities and towns

in Israel have
Emunah centres
providing the local
community with
vital services

15,000

Hours of therapy

are given in our children's homes, schools, day care centres and counseling centers, every year.

3,000

Emunah provides livelihood to three thousand Israeli families

OUR WORK



115

Emunah Day Care Centres

provide early childhood education and care within a warm, Jewish environment.



Emunah Multipurpose Day Care Centres

give intensive support to vulnerable, at-risk children from dysfunctional homes and to their parents and families.



Emunah Children's Homes

provide residential and afternoon care, a safe haven for hundreds of abused, traumatised and neglected children who have been removed from their families by child protection services and the family courts.



2

Emunah Crisis Centres

are on-call day and night to receive abandoned or neglected young babies, children and teenage girls, in need of immediate shelter.



Emunah Family Counseling and Trauma Centres

offer a wide range of psychotherapy, therapeutic interventions and complementary treatments for individuals, couples and families.



125 students

Machon Be'er Emunah

combines professional training with Jewish values. The centre prepares educators to work in the fields of marriage counselling, healthy sexuality, parenting and gerontology.







Emunah High Schools

provide quality and diverse education, offering a variety of courses, which include art, drama, music, technology, biomedical engineering, computing and Torah studies.



The Emunah Appleman College of Arts & Technology

offers unique learning opportunities for religious young women to earn a degree in the fields of fine arts, graphic design, drama and Jewish studies.



Academic Preparatory Programme (Mechina)

provides new hope to students who were previously unable to matriculate from high school due to personal challenges, giving them the opportunity to continue to higher education.



Emunah Promotes Women's Status

in the public arena and in the rabbinical court and vigorously support legislation in the Knesset advancing the rights of women and families in Israel.



Emunah Maayan Rivka Golden Age Restaurant

provides nutritious meals in a welcoming atmosphere for lonely seniors, offering them the opportunity to spend time with others.



Additional Emunah Projects

- Mechinat Lapidot Emunah
- Bat Ami National Service
- Midreshet Emunah Neve Michael
- Batei Midrash
- English speaking chapters

THE INGREDIENTS

Each ingredient has tremendous spiritual significance. By understanding the significance, one can focus on the essence and blessing of each ingredient while adding it to the dough. In addition, as you pour each ingredient, have in mind that this is for the honor of Shabbat:

THE BOWL REPRESENTS YOUR HOME

Each ingredient added to the bowl should bring its unique blessing.

FLOUR REPRESENTS THE RAW MATERIALS FROM GOD (HASHEM)

Livelihood and sustenance. (sifting the good from the bad).

SUGAR REPRESENTS SWEETNESS AND GOOD THINGS

Make sure to add a little extra of that! We also ask God (Hashem) for our lives to be "full of blessings".

SALT REPRESENTS REBUKE

Hide the salt among the flour to remind ourselves not to be overly critical.

YEAST SHOMRIM

The root is שמירה, **Shmirah =** protection. Pray that God (Hashem) should protect you and your family.

WATER REPRESENTS TORAH (SCRIPTURE) AND LIFE

OIL REPRESENTS ABUNDANCE AND BLESSING

Oil represents our essence. The more we are challenged, the more pure we become. Oil is used for the anointing of the Kings and the Priests. When pouring the oil, imagine anointing each member of your family and pray for them with their full names. Surprisingly, the family member to pray for first is YOU! You are the heart of the home.

EGGS REPRESENT FERTILITY AND THE CYCLE OF LIFE

WHAT IS CHALLAH?

CHAL·LAH • Hebrew: חלה Halla

Noun: the term Challah is applied to special bread used in Jewish rituals and on holidays

CHALLAH IS A SPECIAL BREAD

that is usually braided or round and is used on the Sabbath, Holidays and in religious ceremonies.

THE COMMANDMENT OF

"CHALLAH" is from the
Bible and dates back to the
Holy Temple, when one was
required to donate a portion
of their dough (bread) to the
Priests - Kohanim.
(Numbers 15:19-20)

THE COMMANDMENT IS FOUND

in Genesis 15:19 "And when you eat from the bread of the Land, you shall set aside a gift for the Lord."

LEARN the fascinating history and spiritual meaning behind Challah Baking.

ON THE EVE OF SABBATH

(Shabbat) two loaves are placed on the table as a reminder of the double portion of manna that fell from heaven on Friday, during the 40 years that the Israelites traveled in the desert. (Exodus 16:5)

THIS COMMANDMENT IS KNOWN AS:

"Hafrashat Challah -Seperation of Dough."

LEARN how the Sabbath table is transformed into an "ALTAR" before God (Hashem).

LEARN how Jewish Women through the millennium have used the ritual of Challah Baking for personal and familial healing, transformation and blessings.

JEWISH TRADITION TEACHES US that "In the merit of three things the world was created: In the Merit of Challah, tithes, and the offering of the giving of the first fruit in Temple times... (Talmud)



TONIGHT'S SWEET CHALLAH:

1LOAF

- **3 CUPS FLOUR**
- 1/4 CUP SUGAR PLUS 3 TBSP.
- 34 TBSP. YEAST
- 1/2 TBSP. SALT
- 1 CUP WATER
- 1/4 CUP OIL

1 EGG

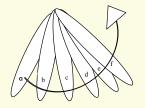
In a large bowl combine flour with yeast and salt. Add warm water, sugar, oil, eggs and make it into a soft dough. Knead for 10 minutes. Cover bowl. Let rise until double in size, about 45 minutes. Punch down and shape. Let rise another 45 minutes. Brush with egg and sprinkle with seeds (optional). Bake in preheated oven at 350° for 30-40 min.



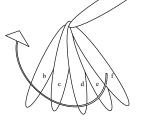
HOW TO BRAID CHALLAH

Using approximately one pound of dough at a time, divide the dough into 6 balls. Roll out the balls to form strands that are slightly thicker in the center. Arrange them as shown below and pinch them together very firmly.

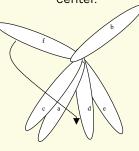
Move A over all strands to the opposite side as shown.



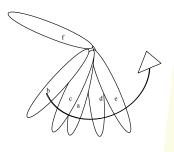
Move F over remaining strands to the opposite side.



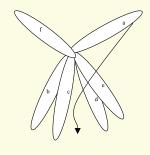
Bring A down to the center.



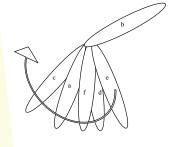
Move B over to the opposite side.



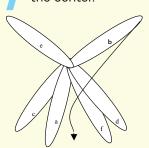
Bring F down to the center.



Bring F down to the center.

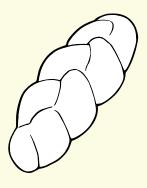


Bring B down to the center.



REPEAT STEPS #4-7 AS MANY TIMES AS NEEDED.

PINCH ENDS TOGETHER AND TUCK THEM UNDER.



BLESSINGS

The Baking of Challah is one of three special commandments (Mitzvot) given especially to Women and brings Divine Blessings and Protection into the Home.

SOME SAY THE FOLLOWING PRAYER BEFORE THE MITZVAH OF SEPARATING CHALLAH

"May the grace of God (Hashem), our God (Hashem), be upon us; our handiwork, establish for us; our handiwork, establish it." May it be Your Will that You bless our dough, just as You blessed the dough of the matriarchs, Sarah, Rivkah, Rachel and Leah. And may it be fulfilled that which is written, "The first of your kneading you shall give to the Kohen/Preist, to bring blessing into your home."

וְיָהִי נֹעַם הּ' אֶלֹקִינוּ עָלֵינוּ וּמִעֲשֵהּ יָדֵינוּ כּוֹנְנָהּ עָלִינוּ וּמַעַשֵּהּ יָדֵינוּ כּוֹנְנָהּ עָלִינוּ וּמַעַשֵּהּ יָדֵינוּ כּוֹנְנָהּ עָלִינוּ וּמַעַשֵּהּ יָדֵינוּ כּוֹנְנָהּוּ יְהִי רָצוּן מְלְפָנִיךְ שֶּתְּבָרְךְ עָסְתֵנוּ כְּמוֹ שֶשְלַחְתָּ בְּרָכָהּ בְּעִיסוֹת אָמוֹתֵינוּ שֶרָהּ רְבְקָהּ רְבְקָהּ רְבְקָהּ רְבְקָהּ וְיְקוּיִם בְּנוּ הַפָּסוּק רְחֵל וְלֵאָהּ, וְיְקוּיִם בְּנוּ הַפָּסוּק "וְרָאשִית עַרְסוֹתֵיכֶם תִּתְנוּ לַכּהֵן לְהָנִיחַ בְּרָכָה אֶל בֵּיתֶיךְ". אָמֵן כַּן לִהָנִיחַ בְּרָכָה אֶל בֵּיתֶיךְ". אָמֵן כַּן ..

BLESSING / ברכת המצוה

Blessed are You, Lord our God (Hashem), King of the Universe, who has sanctified us with His Commandments and commanded us to separate Challah from the dough.

בָּרוּךְ אַתָּה ה' אֶלקֵינוּ מֶלֶךְ הָעוֹלָם אַשֶּׁר קִדְשָׁנוּ בּמִצְוֹתָיו וְצִוָנוּ לְהַפְּרִיש חַלָּה מִן הָעִסָּה

PSALM 128

תהלים קכח

A song of ascents. Praiseworthy is everyone who fears God (Hashem), who walks in His ways. When you eat the labor of your hands, you are praiseworthy and all is well with you. Your wife shall be like a fruitful wine in the inner chambers of your home. Your children shall be like olive shoots around your table. Behold! Blessed is the man who fears God (Hashem). May God (Hashem) bless you from Zion and may you gaze upon the goodness of Jerusalem all the days of your life. And may you see children of your children and peace unto Israel.

שִׁיר הַּמַעלוֹת אַשְרֵי כָּל יְרֵא ה׳ הַהלֵךְ בִּדְרָכָיוּ: יְגִיעַ כָּפֶּיךְ כִּי תאכֵל אַשְרֵיךְ וְטוֹב לְּךְ: אֶשְתְּךְ כְּגֶפֶן פּרִיְה בְּיַרְכְּתֵי בִיתֶךְ בָּנֶיךְ כִּשְתְלֵי זִיתִים סָבִיב לְשֻלְחָנֶךְ: ה׳: יְבַרֶּכְךְ ה׳ מִצִיוֹן וּרְאֵה ה׳: יְבַרֶּכְךְ ה׳ מִצִיוֹן וּרְאֵה בְּטוּב יְרוּשָׁלָיִם כֹּל יְמֵי זַיִּרְ: וּרְאֵה בָנִים לְבָנֶיךְ יַשְלוֹם עַל יִשְרָאל



WHAT TO DO WITH YOUR CHALLAH DOUGH?



BAKE IT TONIGHT

(Remember your dough has been rising for quite a while.)

If your dough is not shaped and has risen in the bag, punch it down and place it in a bowl. Take the dough and begin to shape it. Put your shaped challah on a cookie sheet that has been greased or covered with parchment paper. Brush with egg and add seeds (optional). Let it rise another 20–30 minutes and bake at 350 degrees.

Bake in preheated oven350 degrees for 30-40 minutes depending on the size of your Challah. Your Challah is ready when it is a nice brown color and/or you tap on the bottom of the Challah and hear a hollow sound.

YOU CAN REFRIGERATE YOUR CHALLAH DOUGH AND BAKE IT THE NEXT DAY

Take your challah out of the bag, put it in a bowl and punch it down. Cover the bowl tightly with foil that has been greased and place it in the fridge. Next morning take your challah out of the fridge, punch it down and let it get to room temperature (approx. 2-3 hours). Once it has risen and come to room temperature punch it down and shape. Put your shaped challah on a cookie sheet that has been greased or covered with parchment paper. Brush with egg and add seeds (optional). Let it rise another 20-30 minutes and bake at 350 degrees.

YOU CAN FREEZE YOUR CHALLAH DOUGH FOR UP TO 3 MONTHS

When you get home punch your dough down and seal it in air tight bag then freeze it.

When you want to use it break open the bag and place your dough in a bowl to thaw and come to room temperature. You can cover your bowl with a kitchen towel. This can take up to 4-5 hours. Once it has risen and come to room temperature punch it down and shape.

Put your shaped challah on a cookie sheet that has been greased or covered with parchment paper. Brush with egg and add seeds (optional). Let it rise another 20-30 minutes and bake at 350 degrees.





THANK YOU FOR PARTICIPATING IN THE EMUNAH RISE TO THE OCCASION CHALLAH BAKE. YOUR FRIENDSHIP AND SUPPORT MEANS SO MUCH TO ALL OF US!

If your CHURCH/MINISTRY is planning a trip to Israel, Emunah and the children of Israel invites you to visit our homes. For more information contact Ronnie Faber at ronnie@emunah.org or Ruth Guggenheim at ruth@worldemunah.org

If you enjoyed Rise to the Occasion and would like to learn more about Emunah and giving opportunities for the children and families at risk living in Israel go to www.emunahangels.org

MAY GOD BLESS OUR EFFORTS AND HELP US INDIVIDUALLY AND COLLECTIVELY, TO MEET THE CHALLENGES WE ARE CONFRONTED WITH DAILY AND GIVE US THE SPIRITUAL CLARITY AND MORAL STRENGTH TO RISE TO THE OCCASION.

T: 212.564.9045 • C: 972-025660414 (Israel) www.emunah.org • www.worldemunah.org