

  
CHESED24/7  
CARING CONSTANTLY

PRESENTS

A Taste  
OF  
CheSED



— a compilation of **pomegranate recipes** for your health —



# A Taste OF Chesed


PRESENTED BY



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FOUNDED AS CHESD OF NEW SQUARE

Special Thanks to  for their assistance with recipes and photos.  
For more information, please visit [www.pomwonderful.com](http://www.pomwonderful.com)

# A Taste OF Chesed

Chesed 24/7 knows first hand the sweet taste of *chesed*. Throughout the years, Chesed 24/7 has had the incredible *zechus* to perform many diverse acts of *chesed* for ill patients and their families.

When a loved one is sick or hospitalized, it is a time of stress for both the patient and their family. Navigating the hospital, making critical decisions, worrying about the patient, worrying about the family at home, can all be incredibly overwhelming. In these times of stress, **CHESED 24/7** provides patients and their families' physical and emotional support – 24 hours a day, 7 days a week – so the family can focus entirely on the patient's recovery.

While in the hospital, families can take advantage of **CHESED 24/7's** Chesed Hospitality Rooms located in 13 different hospitals throughout the NY Metro area. These rooms offer a small piece of home in the hospital where family members can eat, drink, read, receive emotional support from others in similar circumstances or just relax. The rooms are stocked with hot and cold food (from snacks to full meals), microwaves, hot water urns, comfortable couches or recliners, tables and chairs, Jewish reading materials and other sources of inspiration.

In addition to the food and meals placed in the Chesed Hospitality Rooms, **CHESED 24/7** also delivers hot meals directly to the patient's room. These homemade meals are prepared for the patient, as well as

family members with the patient. In this way, family members need not prepare food beforehand and can spend additional time with the patient. Erev Shabbos, the Chesed Hospitality Rooms are stocked and prepared for Shabbos with special meals placed in a Shabbos warmer. In addition, patients also receive the "Shabbos in a Box," a package containing everything a patient or family may need for Shabbos.

Providing a unique service to keep patients healthy, **CHESED 24/7's** most unique program is the **Boost in a Bottle** which provides freshly squeezed, pure pomegranate juice to individuals recovering from chemotherapy. The **Boost in a Bottle** program was the inspiration for this cookbook. Not only is this mini cookbook filled with recipes that incorporate the healthy seeds or juice of the pomegranate, it is also filled with the recipes for **CHESED 24/7's** many other services.

*On the following pages, along with the tasty recipes for food, you will find the recipes and all the ingredients necessary to perform chesed –*



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## What are Pomegranate Arils?

Pomegranate arils are the edible flesh, or sacs, surrounding the seeds of the pomegranate. They hold the delicious flavor of the fruit, as well as tremendous health benefits.

## How to Remove Pomegranate Seeds

Cut the crown off of the fresh pomegranate. Slice the rind vertically in quarters, making sure not to actually cut through the pomegranate. Place pomegranate into a bowl of water. Break open the pomegranate under water to free the arils (seed sacs). The arils will sink to the bottom of the bowl and the membrane will float to the top. Sieve and put the arils in a separate bowl. Arils can be refrigerated or frozen for another use.

# Pomegranate Broiled Salmon

4 SERVINGS



- 2 tablespoons **pomegranate juice**
- 4 6-oz. **salmon fillets**
- 2 tablespoons **olive oil**
- 2 tablespoons grainy **Dijon mustard**
- 1 tablespoon **crushed black pepper**
- 1 teaspoon **parsley flakes** or **fresh parsley**
- 1 teaspoon chopped **fresh dill** or one cube of **dill**
- 1 teaspoon **lemon zest**
- 1 cup of arils from 1 large **pomegranate**

**PREPARATION**

- 1 Preheat broiler.
- 2 Brush each fillet with olive oil and sprinkle with salt.
- 3 Mix one tablespoon of pomegranate juice with mustard and crushed black pepper.
- 4 Spread the pomegranate-mustard mixture on each fillet.
- 5 Mix together parsley, dill and lemon zest to make gremolada. Set aside.
- 6 Broil fillets 20 minutes or until flaky when tested with a sharp knife.
- 7 Divide gremolada mixture and spread on each fillet.
- 8 Sprinkle 2 tablespoons of arils on each fillet.



**CHESED 24/7** RECIPE FOR \_\_\_\_\_

**BOOST IN A BOTTLE**

Take 30,000 pomegranates, remove seeds and impurities, juice by hand. Place juice into bottles and immediately freeze in industrial freezer. Hand deliver or ship when necessary. Recipe should yield **20,000 bottles annually**.



# Pomegranate Glazed Silver Tip Roast

## ROAST

4 - 5 lb. **silver tip roast**

## SAUCE

1 cup **pomegranate juice**  
2 tablespoon **tomato paste**  
2 tablespoons **honey**  
2 cloves **garlic**, minced  
1 tablespoon **Dijon mustard**  
3 tablespoons **lemon juice**  
**Hot pepper flakes** (optional)

## SPICE RUB

½ tablespoon **salt**  
1 tablespoon **paprika**  
1 tablespoon **onion powder**  
1 tablespoon **garlic powder**  
**Black pepper**

## GARNISH

**Pomegranate arils**

## PREPARATION

Preheat oven to 425°F.

- 1 Combine ingredients for spice rub.
- 2 Pat spice rub all over the roast, set aside.
- 3 Combine ingredients for the sauce in a sauce pan. Bring to a boil, then simmer over low heat for 10 minutes.
- 4 Pour half the sauce over the roast, reserving the other half.
- 5 Bake roast at 425°F for 45 minutes.
- 6 Baste roast with reserved sauce, then reduce heat to 325°F.
- 7 Bake an additional 2-2½ hours at 325°F, basting with sauce an additional 2 - 3 times.
- 8 To serve, garnish with pomegranate arils.



  
CHESD 24/7 RECIPE FOR

## MEALS TO HOSPITALS

Take 108 volunteers. Add food and packaging material. (Love and warmth will be added naturally.) Add drivers and vehicles. Recipe should yield **6,125 weekday meals** and **3,600 Shabbos and Yom Tov meals** per year.







# Pomegranate Crepes with Roasted Vegetables

8 SERVINGS

DAIRY

## CREPES

- 1 cup **all-purpose flour**
- 1½ cups **milk**
- 2 large **eggs**
- 1 tablespoon **olive oil**
- ¼ cup **Parmesan cheese**

## ROASTED VEGETABLES

- 1 cup arils from
  - 1 to 2 large **pomegranates**
- 1 **eggplant**, sliced lengthwise
  - 2 inches long, ¼-inch thick
- 1 **zucchini**, sliced lengthwise
  - 2 inches long, ¼-inch thick
- 1 **yellow squash**, sliced lengthwise
  - 2 inches long, ¼-inch thick
- 1 **red or yellow bell pepper**,  
sliced lengthwise ¼-inch thick
- 1 **red onion**, sliced ¼-inch thick
- 1 teaspoon **salt**
- ¼ teaspoon **black pepper**
- 2 tablespoons **olive oil**
- 2 tablespoons **basil**, crushed

## WALNUT SAUCE

- ½ cup arils from
  - 1 large **pomegranate**
- ½ cup toasted **walnuts**, chopped
- 1 teaspoon **salt**
- ¼ teaspoon **coarse ground black pepper**
- 1 cup **heavy cream**
- 2 tablespoons **basil**, shredded (garnish)

## PREPARATION

## CREPES

- 1 In a bowl combine flour, milk, eggs, and olive oil. Beat until combined well. Stir in Parmesan cheese.
- 2 Heat a small 6" skillet or crepe pan and grease lightly.
- 3 Add 3 tablespoons batter and tilt pan to spread.
- 4 Brown on one side only and remove to a towel-covered sheet pan; set aside. (Can be made and refrigerated a day ahead.)

## WALNUT SAUCE

- 1 Heat a skillet and toast walnuts; cook and stir until fragrant.
- 2 Add salt, pepper and heavy cream; cook until hot.
- 3 When ready to serve, spoon over crepes and sprinkle with ½ cup arils and basil.

## ROASTED VEGETABLES

- 1 Preheat oven to 400°F.
- 2 Score 1 to 2 fresh pomegranates. Reserve 1 cup of the arils and set aside. (Refrigerate or freeze remaining arils for another use.)
- 3 On a foil-covered sheet pan, mix all vegetables with oil, salt and black pepper.
- 4 Bake for 30 to 45 minutes. Remove from the oven and cool in the pan. Sprinkle with fresh basil and 1 cup arils; toss together and set aside.
- 5 To fill crepes, place crepe on a flat surface and divide the roasted vegetables amongst the crepes. Fold crepes over and roll to close.
- 6 Place seam-side down in a 9"x13" casserole dish. Cover each with a teaspoon of walnut sauce.
- 7 Bake 20 minutes. Remove from the oven. Sprinkle with remaining arils before serving.



CHESED 24/7 RECIPE FOR

## CHESED 24/7 HOSPITAL SHUTTLE

Take one hospital shuttle. Add a driver that makes two round trips daily. Recipe should yield **10,000 individuals** transported annually. Recipe can be doubled for two daily trips.





## Butternut Squash Soup with Pomegranate

3.5 lbs **butternut squash**  
 1 large **yellow onion**, sauteed  
 2 **carrots**, diced  
 2 stalks **celery**, diced  
 3 **garlic cubes**  
 12 cups **water**  
 2 tablespoon **chicken soup consommé**  
 1 teaspoon **salt**  
 1 teaspoon freshly ground **white pepper**  
 2 tablespoon **olive oil**  
 ½ **pomegranate**, seeded

### PREPARATION

- 1 Peel and dice the squash into 1" chunks. Add water, cook slowly over a medium/low heat until it simmers. Dice the other vegetables.
- 2 Add the onions, carrots, celery, and garlic.
- 3 Cook until vegetables are soft, about 1 hour. Let the soup cool a little and then puree. Add more water if necessary.
- 4 Add salt, and pepper to taste. Garnish with the pomegranate seeds on top of the soup.



  
 CHESED 24/7 RECIPE FOR \_\_\_\_\_

### SHABBOS IN A BOX

Take a pair of electric candlesticks, a challah cover the size of a hospital table, a Kiddush cup, a silk flower, a box of chocolates, and bisamim. Place them in a box. Add Chesed 24/7 Shabbos food. Add Shabbos. Recipe should yield **10,000 boxes annually**.

# Pomegranate and Balsamic-Glazed Chicken

4-6 SERVINGS

$\frac{3}{4}$  cup **pomegranate juice**  
4-6 boneless, skinless **chicken breasts**,  
or 8 to 12 boneless, skinless **chicken thighs**  
1 cup packaged peeled **baby carrots**  
3 sliced **green onions**  
2-3 tablespoons **olive** or **vegetable oil**  
1 cup **chicken broth**  
 $\frac{1}{4}$  cup **balsamic vinegar**  
2 teaspoons **cornstarch**  
2 teaspoons **brown sugar**  
1 teaspoon crushed **dried basil**  
 $\frac{1}{2}$  teaspoon crushed **dried oregano**  
 $\frac{1}{2}$  teaspoon **salt**  
 $\frac{1}{3}$  cup arils from **1 large pomegranate**

## PREPARATION

- 1 Place oil in a large skillet; brown chicken pieces in batches with carrots and onions for 5-6 minutes or until tender, stirring frequently. Remove chicken pieces. Keep carrots and onions warm.
- 2 Place broth in a pan and add back chicken pieces; cover and simmer for 15-20 minutes, or until cooked. Reserve  $\frac{1}{3}$  cup of chicken cooking liquid.
- 3 Transfer chicken and vegetables to platter; cover and keep warm.
- 4 Put reserved  $\frac{1}{3}$  cup of chicken cooking liquid in skillet. Stir in pomegranate juice, vinegar, cornstarch, brown sugar and seasonings. Bring to a boil; reduce heat. Simmer 2 minutes.
- 5 Drizzle some of the sauce over chicken and vegetables; garnish with reserved arils. Serve with pasta if desired, and pass remaining sauce. Best if served fresh.



  
CHESD 24/7 RECIPE FOR \_\_\_\_\_

## CHESD 24/7 HOSPITALITY ROOMS (FOR BEGINNERS)

Take 30 volunteers. Send them to stock and/or clean the rooms daily or every other day. Recipe should yield **13 fully stocked, clean rooms**.





## Pomegranate Zucchini, Mushrooms and Onions with Toasted Bread Crumbs | 4 SERVINGS

2 tablespoons **pomegranate juice**  
 ¼ cup arils from **1 large pomegranate**  
 3-4 tablespoons **olive oil**  
 1 medium **onion**, sliced  
 3 medium **zucchini**, sliced  
 1 box fresh **mushrooms** or  
 1 cup **sliced mushrooms**  
 2 tablespoons **cooking sherry** (optional)  
 3 tablespoons fresh **bread crumbs**  
**Salt** and **pepper** to taste

### PREPARATION

- 1 Heat oil in a large frying pan.
- 2 Add onions and cook over high heat until slightly brown and softened.
- 3 Add zucchini and mushrooms. Stir and cook quickly.
- 4 Add salt and pepper to taste.
- 5 Remove vegetables from the pan; set aside and keep warm.
- 6 Add cooking sherry (optional) and pomegranate juice to deglaze pan.
- 7 Return vegetables to the pan.
- 8 Toast bread crumbs on a baking sheet at 425°F until brown.
- 9 Toss bread crumbs with vegetables and add arils. Serve hot.



  
 CHESD 24/7 RECIPE FOR \_\_\_\_\_

### CHESD 24/7 HOSPITALITY ROOM (FOR INTERMEDIARIES)

Stock refrigerator and freezer with prepared meals, sandwiches, juices, water, seltzer, cholov yisrael milk, yogurts, cheeses, ice creams, soups. Take pantry, stock with dry soups, cakes, chips, pretzels, chocolates, fruit, coffee, tea, sugar, crackers, paper goods. Recipe should yield an **oasis in the hospital**.

# Pomegranate Carrot Cake | DAIRY

2 cups **sugar**  
1 cup **vegetable oil**  
(OR ½ cup applesauce + ½ cup oil)  
2 cups **grated carrots**  
(approx. 4 medium carrots)  
4 **eggs**  
1 teaspoon **salt**  
2 cups **flour**  
2 teaspoons **baking powder**  
1 teaspoon **baking soda**  
2 teaspoon **cinnamon**  
1 **vanilla sugar**  
3 tablespoons **pomegranate juice**  
**Pomegranate arils**

## CREAM CHEESE FROSTING

8 oz block **cream cheese** (room temperature)  
4 tablespoons **butter**  
1¾ cup **confectioner's sugar**  
1 teaspoon **vanilla extract**  
1 teaspoon **milk**

## PREPARATION

- 1 Pre-heat oven to 350°F.
- 2 Mix sugar, oil, carrots and eggs until smooth.
- 3 Sift together salt, flour, baking powder, baking soda, cinnamon, vanilla sugar and pomegranate juice.
- 4 While mixing, slowly add the flour mixture to the carrot mixture. Combine until smooth.
- 5 Pour into a greased 10"x10" pan.
- 6 Bake for 40 minutes. Bars are done when a toothpick is inserted into the middle of the pan and comes out clean (Do not overbake.)
- 7 Set aside to cool before icing.

## CREAM CHEESE FROSTING

- 1 Cream butter and cream cheese until smooth.
- 2 Slowly blend in confectioner's sugar and vanilla. Add milk as needed until silky smooth, but not runny.
- 3 Spread a thin layer of frosting on top of cooled carrot cake.
- 4 Garnish with pomegranate arils.



CHESD 24/7 RECIPE FOR \_\_\_\_\_

## CHESD 24/7 HOSPITALITY ROOM (FOR ADVANCED)

Take room in hospital. Add couches, tables, two microwaves, a refrigerator and freezer, a hot water urn, Jewish books, magazines, sefarim. Recipe should yield a **home in the hospital**.





## Pom Pistachio Ice Cream | 5 SERVINGS

- 1 16 oz. **whip**
- 2 tablespoons **instant vanilla pudding**
- 1 16 oz. **coffee creamer**
- 1 cup **pomegranate juice**
- 1 cup **prepared strawberry jello**
- 1½ cups arils from **1 large pomegranate**
- 1 cup **chopped, roasted pistachios**

### PREPARATION

- 1 Whip up whip.
- 2 When stiff add 2 tablespoons instant vanilla pudding, beat just a little longer.
- 3 Add coffee creamer and mix.
- 4 Gently add pomegranate juice and prepared jello, mixing on low speed.
- 5 Gently fold in ¾ cup of pomegranate arils and ½ cup of pistachios.
- 6 Pour ice cream into 9x13" pan.
- 7 Freeze.
- 8 Garnish ice cream with the rest of pomegranate arils and pistachios once frozen.

  
CHESED24/7 RECIPE FOR \_\_\_\_\_

### INDIVIDUALIZED TRANSPORTATION TO HOSPITALS AND DOCTOR APPOINTMENTS

Take 130 drivers, add Chesed 24/7 dispatch coordinators. Recipe should yield **4,132 trips** annually, **181,189 miles** driven, **4,000 patients** transported saving **\$230,247** in car services.





# Pomegranate Orange Almond Salad

Fresh **spinach** or **lettuce**  
1 can **mandarin oranges**, drained  
1 **pomegranate**, peeled and seeded  
Toasted **almonds**

## DRESSING

½ cup **pomegranate juice**  
1 tablespoon **red wine vinegar**  
**Juice of one orange** (approx 2 oz.)  
2 tablespoons **agave nectar** or **honey**  
¼ cup extra virgin **olive oil**  
**Salt** and **pepper**, to taste

## PREPARATION

- 1 Add fresh lettuce or spinach to a large salad bowl.
- 2 Add the oranges, pomegranate arils, and almonds.
- 3 In a small bowl, add pomegranate juice, vinegar, orange juice, and agave nectar. Whisk in the olive oil. Add salt and pepper to taste.
- 4 Toss salad with the dressing and serve.



CHESED 24/7 RECIPE FOR

## SHABBOS IN CHESED HOSPITALITY ROOM

Take Chesed 24/7 Shabbos food from the Shabbos warmer. Add challah, grape juice, and white tablecloth located in Chesed Hospitality Room. Add Shabbos and zemiros provided by other families in Chesed Hospitality Room. Recipe should yield an **uplifting Shabbos with new friends**.





## Blushing Pom Cheesecake

12-15 SERVINGS

DAIRY

### CRUST

- 2 cups **graham cracker** or **chocolate cookie crumbs**
- ½ cup **sugar**
- ½ cup (1 stick) **butter** or **margarine**, melted

### FILLING

- 4 8oz. packages **cream cheese**, softened
- 1½ cups granulated **sugar**
- 4 large **eggs**
- ¾ cup **milk**
- ½ tablespoon **vanilla extract**
- ½ teaspoon **salt**

### TOPPING

- 1½ cups **pomegranate juice**
- ½ cup granulated **sugar**
- ½ tablespoon **cornstarch**

### GARNISH

- ½ cup arils from 1 large **pomegranate**
- Fresh **mint leaves**

### PREPARATION

### CRUST

- 1 Preheat oven to 400°F.
- 2 Stir together crumbs, sugar and butter until moistened.
- 3 Press evenly into bottom of a 9x13-inch baking dish.

### FILLING

- 1 In a large mixer bowl beat cream cheese and sugar on medium speed of electric mixer until fluffy. Beat in eggs, milk, vanilla and salt just until blended. Pour over crust in pan; spread evenly.
- 2 Bake for 20 minutes, then reduce heat to 350°F and bake 30 minutes more, until cake is firm at sides and soft-set (jiggles slightly) in the center. Do not over-bake.
- 3 Cool cake in pan on a wire rack for up to 2 hours, then cover and refrigerate for 2 to 4 hours before serving. (Can refrigerate cake for up to 1 week.)

### TOPPING

- 1 Prepare ⅓ cup of pomegranate arils. (Refrigerate or freeze remaining arils for another use.)
- 2 In saucepan combine pomegranate juice with sugar and cornstarch. Bring to boil; reduce heat. Cook and stir for 2 minutes. Cool slightly; spread glaze over cake.
- 3 Sprinkle reserved arils on top; garnish with mint leaves if desired.

  
CHESD24/7 RECIPE FOR

## DIAL A SMILE AND VISITATION

Take one patient, add visitors to sit, talk, sleep overnight, sing, juggle, and dance. Recipe should yield **670 volunteers** and **540 happy patients** each year.



# Pomegranate Strawberry Smoothie

2 cups **pomegranate juice**  
1½ cups **vanilla soy milk**  
4 **ice cubes**  
1 large **banana**,  
peeled and broken into chunks  
2 cups frozen **strawberries**  
4 tablespoons **slivered** or **sliced almonds**  
2 tablespoons **honey**, or to taste

## PREPARATION

- 1 In a blender, combine the pomegranate juice with soy milk, ice cubes, banana, almonds, protein powder (optional), and honey to taste. Cover and blend on high speed for 30 seconds.
- 2 Pour into glasses and serve.



 CHESED 24/7 RECIPE FOR \_\_\_\_\_

**SPECIAL FOODS**  
(VARIATIONS CAN INCLUDE CROHN'S, DIABETIC, LOW SALT)

Take 35 volunteers. Add food, direction and care.  
Recipe should yield **150 people served annually**.





## Pesto Turkey with Pom Sauce

### CREAMY POM SAUCE

2 cups **pomegranate juice**  
½ cup **white wine**  
2 tablespoons **shallots**, minced  
6 oz. **margarine**

### PESTO SAUCE

2¼ cups fresh **parsley**  
3 cups **basil** (16 cubes of frozen)  
¾ cup **oil**  
½ cup **pine nuts**  
4½ tablespoons **lemon juice**  
4 cloves of **garlic**

### TURKEY BREAST

2 lbs. **turkey breast**  
1 tablespoon **salt**  
½ teaspoon **black pepper**  
½ cup all-purpose **flour**  
4 tablespoons **olive oil**

### GARNISH

2 tablespoons **pomegranate arils**

### PREPARATION

#### CREAMY POM SAUCE

In a small pot, reduce the pomegranate juice, white wine and minced shallots to ¼ cup, whisk in cold margarine small bits at a time.

#### PESTO

Blend all pesto ingredients.

#### TURKEY BREAST

- 1 Preheat oven to 350°F, gently butterfly fillet the turkey breast open so that it is ½ to ¾" thick, place the pesto sauce on one half of the open breast; begin to roll it up, keeping it tight, use toothpicks to hold it together if needed.
- 2 Season lightly with salt and pepper, lightly dust roulades in flour.
- 3 In a large frying pan, heat olive oil and pan sautee the turkey roulades on all sides until golden brown. Bake covered for 30 to 40 minutes until turkey is cooked through.
- 4 Slice into equal portions, pour Creamy Pom Sauce on top or on side and garnish with fresh pomegranate seeds.

Can also be made with chicken breasts.

### RECIPE FOR

## CHESED 24/7

Take dedicated staff members. Add many dedicated volunteers. Add dedicated supportive donors. Recipe yields a **chesed organization that does not rest, providing patients and their families assistance and help, 24 / 7.**



## Senior Outreach Services

### Chesed Hospitality Rooms

The **CHESED 24/7 HOSPITALITY ROOMS** consist of a room or suite of rooms equipped with a refrigerator, kosher cakes and snacks, hot water and coffee, milk, yogurt and other dairy products, prepackaged meals and soups, comfortable chairs or recliners, Jewish reading materials, tapes and other sources of inspiration, Shabbat food warmers and any other amenities an observant individual would require. More importantly, it offers a quiet place where family members can sit, relax, and recover their emotions in a more private setting.

Senior citizens within the community can participate in **SOCIAL ACTIVITIES, EXERCISE CLASSES, BI-WEEKLY LUNCHEONS, STIMULATING LECTURES AND OUTINGS**. For those seniors who are homebound, Chesed 24/7 sends prepared meals to their homes as well as volunteers to provide companionship and a watchful eye for potential problems.

### Medical Supplies

Chesed 24/7 has **MEDICAL SUPPLIES AVAILABLE FOR LOAN** to any person who requires them. Medical supplies include: wheelchairs, hospital beds, crutches, walkers, etc.

### Boost in a Bottle – Pomegranate Juice

Chesed 24/7 distributes **THOUSANDS OF BOTTLES OF PURE, FRESHLY-SQUEEZED POMEGRANATE JUICE** to patients that are undergoing chemotherapy treatment or other severe treatments and need to regain their energy and blood levels.

### Catskills Bikur Cholim

Catskills Bikur Cholim, a division of Chesed 24/7, operates **CHESED ROOMS IN THE CATSKILL REGIONAL MEDICAL CENTER** (Harris Hospital) and **ELLENVILLE REGIONAL HOSPITAL**. Bikur Cholim of the Catskills also provides a 24 hour advocate or liaison that can help you within Harris hospital with any issue that may arise.

### Transportation

Chesed 24/7 runs **TWO DAILY SHUTTLES** transporting people from Rockland County to Manhattan area hospitals for doctor's appointments, treatments, or visitation. In case these shuttles are either at inconvenient times or inconvenient locations, Chesed 24/7 also coordinates hundreds of volunteers who donate their time transporting people door to door from their homes to doctor's appointments or hospitals.

### Shabbos in a Box

Every Shabbos, Chesed 24/7 delivers hospitalized patients a **BOX WHICH CONTAINS ALL ITEMS NECESSARY TO PROPERLY BRING IN SHABBOS**. Included in the box is a pair of electric candlesticks which the patient can light in their hospital rooms, a challah cover, a Kiddush cup, a silk flower, a box of chocolates, and bisamim to use for Havdalah.

### Meals

Chesed 24/7 prepares **SPECIAL HOT MEALS** for hospitalized patients and their families, delivering them to hospital rooms daily. On Yom Tov, Chesed 24/7 employs a non Jewish driver to deliver freshly prepared and specially wrapped meals to the hospitals so that patients and their families can have fresh, hot food on Yom Tov.

### Share 24/7

Share 24/7, a division of Chesed 24/7, provides **COMPREHENSIVE CARE AND ADVOCACY FOR DEVELOPMENTALLY DELAYED AND DISABLED INDIVIDUALS** and their families. Combining skilled professionals, devoted staff members and selfless volunteers, Share 24/7 assists challenged individuals achieve personal satisfaction and fulfillment to the utmost of their abilities. Some of the programs run by Share 24/7 include: Habilitation Services, Residential Programs, Respite Programs, Case Management, Group Homes, Supported Employment, Vocational Training, Sunday, Weekend and Holiday Programs, Family Reimbursements, and Weekend Retreats.

### Dial A Smile

This program provides talented, caring volunteers who **SING, DANCE, PERFORM SKITS, MAGIC SHOWS**, and many other interesting feats to provide happiness and light in what can be a dreary hospital stay.

## Acknowledgements

a special thanks

to all of the  
**CHESED 24/7 STAFF**  
for their hard work and dedication  
in testing and tasting all of these recipes.

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For additional copies,  
please email [cwassner@chesed247.org](mailto:cwassner@chesed247.org)

SPECIAL SPONSORSHIP  
OPPORTUNITIES AND DEDICATIONS,  
IN MEMORY OR IN HONOR,  
ARE AVAILABLE.

**For sponsorships, wills and bequests,  
please contact Rabbi Tzvi Miller  
at [tmiller@chesed247.org](mailto:tmiller@chesed247.org)**



# HERZOG

## RESERVE WINES



THIS TABLE  
*Reserved*  
FOR GUESTS WHO TRULY  
APPRECIATE FINE WINES



Made  
in USA

