


CHESED 24/7
CARING CONSTANTLY

חסד דשיכון סקווירא

PRESENTS

 Taste
OF
Chesed 8

OUR
Special Thanks
TO

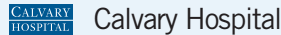
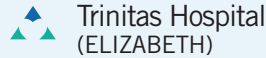
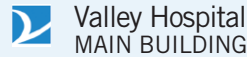
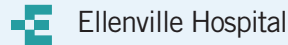
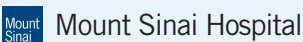
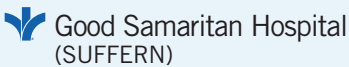
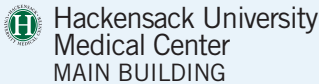
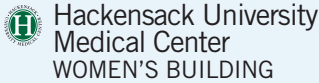
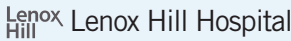
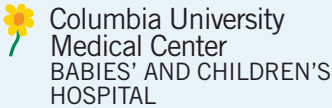
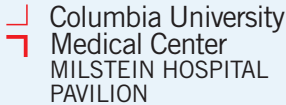

kasher.com
let's talk food

AND THEIR
CONTRIBUTING
CHEFS
FOR ALLOWING US
TO SHOWCASE
THEIR RECIPES.



Chesed 24/7 is an oasis in the hospital providing whatever support is needed. Whether it's a simple cup of coffee, a fresh hot meal, or a shoulder to lean on, Chesed 24/7 is there – *like family*.

**Chesed 24/7 has
20 CHESD ROOMS
located in the following hospitals:**



Taste OF Chesed⁸

PRESENTED BY



חסד דשיכון סקווירא

286 North Main Street | Spring Valley, NY 10977
845.354.3233 | info@chesed247.org

www.chesed247.org

A Taste OF Chesed 8

Is there a secret recipe for chesed?

We all know that this mitzvah is one of the foundations of our world, but do we know the best way to give a helping hand?

Do we know how to offer support to those in need?

At Chesed 24/7, we have fine-tuned and perfected the recipe for chesed.

Our wide range of services offer care and support to hospitalized patients and their families. From home-cooked meals, to transportation, to friendly visitors, Chesed 24/7 provides comfort and sustenance to those going through a medical crisis.

On the following pages, you will find a selection of detailed recipes for delicious Yom Tov meals.

As you enjoy these delicacies, remember those suffering in the hospital who turn to Chesed 24/7 for their Yom Tov meals, the comforts of home and assistance from those who care.

You too can be a part of this great mitzvah. Support Chesed 24/7 and support patients and their families.

Wishing you and your family a happy and healthy new year,



FOR SPONSORSHIP OPPORTUNITIES AND
DEDICATIONS IN MEMORY OR IN HONOR OF

Please contact Rabbi Binyomin Sanders at
bsanders@chesed247.org · 845.354.3233 ext 1124

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TO OUR ONLINE
DONATION PAGE.



**Missed
out on
last year's
recipes?**

Download your **FREE** copy
of the cookbook with
your donation at
www.chesed247.org



Terra-Stick Cutlet Skewers

BY CHANIE NAYMAN | SERVINGS: 12

CHICKEN CUTLETS

- 2½ pounds **dark meat chicken cutlets**, cut into nuggets
- 1 cup **light mayonnaise**
- 2 tablespoons **mustard**
- 1 tablespoon **soy sauce**
- 1 tablespoon **honey**
- 1 7.5-oz. bag **Terra sticks** or **chips**, crushed

DIPPING SAUCE

- 1 12-oz. jar **apricot jam**
- 2 tablespoons **soy sauce**
- 1 tablespoon **hot sauce**, or ½ teaspoon **crushed red pepper flakes**

PREPARATION

- 1 Preheat oven to 350°F (180°C).
- 2 In a small bowl, combine the mayonnaise, mustard, soy sauce, and honey.
- 3 Coat the nuggets with the mixture and roll in the Terra chips. Arrange on a lined baking sheet and spray with cooking spray.
- 4 Bake for 35–40 minutes. (Unlike chicken breasts, these will not dry out, since you're using dark meat chicken.)
- 5 Combine dipping sauce ingredients and set aside.

TO SERVE

- 1 Place three nuggets onto a skewer. Arrange on a plate with dipping sauce on the side.

SMILE
24/7

SINGING • TALKING • JUGGLING
ANYTHING TO BRING SMILES
TO PATIENTS' FACES

Chili Salmon Salad

BY RAIZY FRIED | SERVINGS: 4

SALAD

4 oz. **Arugula** (or Romaine)
 1 **red onion**, sliced
 ¾ cup shelled **pistachios**
 6 oz. **cherry tomatoes**, halved
 1 **orange pepper**, cut into strips

DRESSING

½ teaspoon **salt**
 dash of **pepper**
 ¼ cup **white vinegar**
 ¼ cup **barbecue sauce**
 ¼ cup **sugar**
 1 tablespoon **spicy brown mustard**
 ½ cup **oil**

SALMON

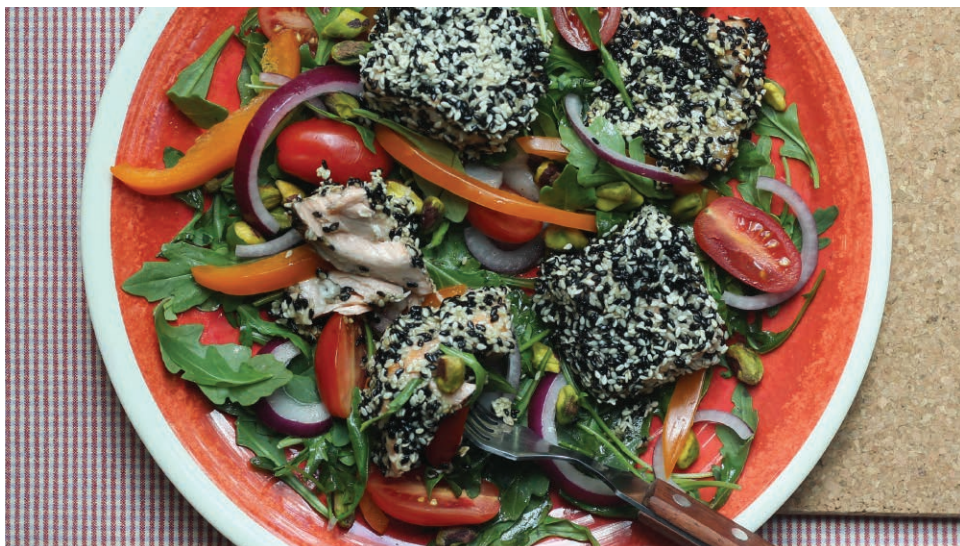
½ cup **black sesame seeds**
 ½ cup **white sesame seeds**
 2 teaspoons **mustard**
 8 tablespoons **sweet chilli sauce**
 (Thai style)
 4 slices **salmon**, skinned and cubed

PREPARATION

- 1 Preheat the oven to 350 degrees Fahrenheit. Line a cookie sheet with parchment paper.
- 2 In a medium-sized bowl, combine the chilli sauce and mustard. Add in the salmon cubes and toss well, so the salmon cubes are coated on all sides.
- 3 In another bowl or large flat plate, combine the two types of sesame seeds, then dip each salmon cube into the mixture. Place the coated cubes on the lined cookie sheet and bake for 15–20 minutes.
- 4 Combine all dressing ingredients and mix well.
- 5 Combine the salad ingredients (except pistachios) in a large bowl and toss with a bit of the dressing.

TO SERVE

- 1 Place some salad on a plate and top with the salmon cubes. Don't forget to top with the pistachios; they add such a tasty texture!



CATSKILLS
 24/7

**CHESED KNOWS
 NO VACATION!
 WE ARE IN THE COUNTRY
 WITH YOU TOO**



Pistachio-Crusted Honey Mustard Salmon

BY RIVKY KLEIMAN | SERVINGS: 6

¼ cup **canola oil**
 2 tablespoons **honey**,
 plus extra for drizzling
 2 tablespoons **yellow mustard**
 1 tablespoon **lemon juice**
 ½ cup seasoned **Panko crumbs**
 ½ cup shelled **pistachio**
 6 1¼" **salmon fillets**
 ½ teaspoon **onion powder**
 ½ teaspoon **garlic powder**
 ½ teaspoon **salt**
 ½ teaspoon **paprika**

PREPARATION

- 1 Preheat oven to 375°F.
- 2 Whisk oil, honey, mustard and lemon in a medium-sized bowl and set aside.
- 3 Combine pistachios and Panko crumbs in a large Ziploc bag. Crush mixture with a rolling pin.
- 4 Rinse and pat the salmon fillets dry. Season with spices, then toss the salmon in the honey-mustard mixture.
- 5 Place one fillet at a time into the crumb mixture. Shake well until completely coated. Lay on a parchment-lined cookie sheet.
- 6 Lightly drizzle honey over the coated salmon.
- 7 Bake uncovered 20 minutes.

**CHESED
 HOSPITALITY
 ROOMS**
an Oasis in the Hospital

A PLACE TO
 REST,
 RECHARGE
 AND
 REFRESH



Creamed Squash Soup

BY NITRA LADIES AUXILIARY | 6 SERVINGS

1 **onion**, diced
 3 tablespoons **oil** or
chicken fat
 3 **carrots**, diced
 2 medium **potatoes**, diced
 2 medium **zucchini**, diced
 1 tablespoon salt

PREPARATION

- 1 In a 4-quart pot, sauté onion in oil. Add all vegetables to onions and sauté for 10–15 minutes. Add water to cover vegetables. Cook for 45 minutes.
- 2 Blend vegetables and pour back into soup. Add salt and simmer for another 15 minutes.

20 **CHESED
 HOSPITALITY
 ROOMS**

24 HOURS A DAY
 7 DAYS A WEEK
 365 DAYS A YEAR

Blood Orange Pomegranate Salad

BY CHAIA FRISHMAN | SERVINGS: 8

SALAD

- 1 10-oz. bag **mesclun salad mix**
- 1 cup **pomegranate arils**
- 2 **blood oranges**, peeled and sliced
- ½ cup **candied pistachios**, crushed

DRESSING

- juice** of 2 blood oranges
- 2 tablespoons **plum wine vinegar**
- 2 tablespoons **honey**
- ¼ teaspoon **fine salt**
- 2 tablespoons **extra-virgin olive oil**

PREPARATION

TOPPING & DRESSING

- 1 To make candied pistachios stir 3 tablespoons sugar, 1 tablespoon water, and a pinch of salt in a bowl. Add ½ cup shelled pistachios and stir to coat. Spread on a baking sheet and bake 8 minutes till nuts are crispy.
- 2 Mix together all dressing ingredients. It should yield about 1 cup of dressing.

TO SERVE

- 1 This salad looks great on a wide plate with the salad layered on the bottom, pomegranate arils and pistachios sprinkled on top and the blood orange slices placed before serving. Drizzle the dressing in a zig zag across the dish.



**CHESED
HOSPITALITY APARTMENTS**

*a Home Away from Home
for the Patient's Family*



Potato Chip Schnitzel with a Thai Nectarine Slaw

BY DANIELLE RENOV | SERVINGS: 8

FOR THE CHICKEN

- 12 pieces thin **chicken cutlets**
- 2 cups **potato starch or flour**
- 4 cups **potato chip crumbs** (salty potato chips crushed by hand or in a food processor until they resemble fine bread crumbs)
- 3 cups **potato chips that have been gently crushed by hand** (they should look like broken potato chips, not crumbs)
- 3 **eggs**, beaten
- 1 tablespoon **garlic powder**
- 1 teaspoon **black pepper**
- ¼ teaspoon **salt**
- flavorless oil** for frying

FOR THE SLAW

- 4 **nectarine** or **peaches** (that are still slightly firm), halved and thin
- 3 cups **shredded purple cabbage**
- 1 **purple onion**, diced
- 1 cup **roasted, salted cashews**, roughly chopped
- ½ cup **lime juice**
- 3 tablespoons **sugar**
- 1-2 **thai chiles**, finely chopped (or any small spicy red pepper) (optional)
- 6 6-in. **stems from cilantro** (leaves removed), finely chopped
- 1 teaspoon **salt**
- ¼ teaspoon **pepper**

PREPARATION

FOR THE CHICKEN

- 1 In a bowl combine both potato chips and flour. In a second bowl combine eggs, salt, pepper and garlic powder. Dip each piece of chicken in egg mixture and then into potato chip mixture, using your hands to help press the potato chips onto the chicken.
- 2 Heat 1-2 inches of oil in a frying pan. When oil is hot add only 2-3 pieces of schnitzel to the pan. It is important not to overcrowd the pan or the schnitzel will steam and not get crunchy! Fry for 2-3 minutes on the first side and then flip and fry for an additional 1-2 minutes on the second side. Remove from pan and place on a cooling rack to allow any excess oil to drip off.

FOR THE SLAW

- 1 Slice peaches in half, remove pit and then thinly slice peach. In a bowl combine sliced peaches, cabbage, onion and cashews.
- 2 In a small bowl or jar combine the rest of the ingredients. Shake or mix well to dissolve the sugar. Pour over salad and allow to marinate for 4-5 minutes.
- 3 Place 1/4 cup of slaw over each piece of schnitzel to serve.

VISITATION
AND PATIENT
LIAISON

SUPPORT
GUIDANCE
RESPIRE
every step of the way.



Oven-Fried Veal Chop with Shallot Mushroom Sauce

BY CHAYIE SCHLISSFELD | 2 SERVINGS

VEAL CHOPS

- 2 first-cut **veal chops**
- 2 **eggs**
- ½ teaspoon **thyme**
- 1 teaspoon **garlic powder**
- ½ teaspoon **salt**
- ¼ cup **flour**
- 1 cup **bread crumbs**

SHALLOT MUSHROOM SAUCE

- 2 teaspoons **oil**
- 8 oz. **mushrooms**, halved
- 4 **shallots**, thinly sliced
- ½ cup **chicken stock**
- ½ cup **red wine**

PREPARATION

VEAL CHOPS

- 1 Preheat oven to 425°F. Grease a baking sheet.
- 2 Crack eggs into a shallow dish and whisk in thyme, garlic powder, and salt.
- 3 Place flour in a second shallow dish and bread crumbs in a third shallow dish.
- 4 Dredge veal chops first in flour, then egg mixture, then crumbs, making sure both sides are fully coated.
- 5 Place veal chops on prepared baking sheets and spray with nonstick cooking spray. Bake for 15 minutes. Flip over and bake for an additional 10 minutes.

SHALLOT MUSHROOM SAUCE

- 1 Meanwhile, prepare the shallot-mushroom sauce. Heat oil in a frying pan. Add mushrooms and shallots and cook until shallots are soft and mushrooms are beginning to brown.
- 2 Add stock and wine and cook for five minutes to reduce. Serve over veal chops (or over mashed potatoes alongside veal chops).
- 3 Serve over veal chops (or over mashed potatoes alongside veal chops)

**DELICIOUS
HOME COOKED
MEALS**

**PREPARED, PACKAGED
AND DELIVERED TO HOSPITALS
ON WEEKDAYS, SHABBOS
and throughout the year**

Red Wine and Honey Braised Brisket

BY GABE GARCIA | SERVINGS: 8

5 pounds **brisket**, fat trimmed
vegetable or **cottonseed oil**
3 tablespoons
coarsely ground **black pepper**
2 tablespoons **kosher salt**
1 large **onion**, cut in large dice
2 heads **fennel**, cut into large dice
3 large **celery stalks**, cut into large dice
8 cloves **garlic**, chopped
3 tablespoons chopped **ginger**
1 cup **sugar**
2 cups freshly squeezed **orange juice**
2 cups **honey**
1 bottle **Baron Herzog Old Vine Red Zinfandel**
2-4 cups unsalted **beef stock**
(if needed)
1 **bay leaf**
2 **cinnamon sticks**
3 **whole star anise**
1 **chili de arbol** or **Thai Chili**

PREPARATION

- 1 Preheat the oven to 325 degrees Fahrenheit.
- 2 Season the brisket with salt and pepper on both sides.
- 3 Heat up a braising pan on medium-high heat and add a quarter cup of oil. Place the brisket in the pan and sear all sides until you have a golden brown crust. Remove the brisket and set aside.
- 4 Add onions, fennel and celery to the pan. Brown the vegetables, then add garlic and ginger and sweat for one minute. Add sugar, cook until it melts, then add orange juice, honey, red wine, bay leaf, cinnamon, star anise and chili.
- 5 Cook off the alcohol, and then place the brisket back into the pan. Be sure that it has enough liquid to almost cover the meat; if not, add unsalted beef stock.
- 6 Cover and roast in the oven for 3 hours until the brisket is fork tender.
- 7 Remove brisket and place onto a cutting board. Strain vegetable from braising liquid. Remove excess fat from braising liquid and reduce liquid on stove top until desired consistency.
- 8 Slice brisket across the grain and sauce with wine and honey reduction. Garnish with rosemary and parsley.



**SHABBOS
IN·A·BOX**

EVERYTHING
THE PATIENT NEEDS
TO WELCOME

Shabbos in the Hospital



Crispy Mashed Potatoes

BY NITRA LADIES AUXILIARY | SERVINGS: 2

½ cup **oil**
 5-6 **potatoes**
 1 tablespoon **salt**
 1 teaspoon **black pepper**
 pinch of **paprika** for color

PREPARATION

- 1 Boil potatoes until soft enough to mash, about 45 minutes.
- 2 Remove peel; mash the potatoes with salt, pepper and paprika.
- 3 **Tip:** Try to use all same size potatoes so they cook in same amount of time.
- 4 Heat oil in skillet over medium-high heat.
- 5 Add mashed potatoes, stir until they become crispy, golden brown color.

**BOOST
 IN-A-
 BOTTLE**

50,000 FRESHLY SQUEEZED
 ANTIOXIDANT-RICH
 POMEGRANATES

Giving energy to Cancer Patients

Cauliflower Tempura

BY NITRA LADIES AUXILIARY | SERVINGS: 4

1 medium **cauliflower**,
cooked and drained
1 **egg**, beaten
2 tablespoons **flour**
½ teaspoon **salt**
dash of **pepper**

PREPARATION

- 1 Combine eggs, flour and spices until smooth.
- 2 Dip florets into batter.
- 3 Deep fry until lightly brown. Drain well.



SIDE DISHES

LENDING
LIBRARY

ENTERTAINMENT FOR
MEN • WOMEN • CHILDREN
ON ELECTRONIC TABLETS
AND CUSTOMIZED USBs



Chocolate Sandwich Cake

BY NITRA LADIES AUXILIARY | SERVINGS: 30

DOUGH

3 cups **flour**
1 teaspoon **baking powder**
12 ounces **margarine**
2 **egg yolks**
 $\frac{1}{3}$ cup **water**
2 tablespoons **sugar**
 $\frac{1}{2}$ teaspoon **salt**

FILLING

8 ounces **baking chocolate**
2 tablespoons **cocoa**
2 cups **sugar**
 $\frac{1}{2}$ cup **water**
4 oz. **margarine**
7 **egg whites**
5 **egg yolks**
1 cup **flour**
 $\frac{1}{2}$ teaspoon **baking powder**

PREPARATION

- 1 Combine ingredients for dough and knead until smooth. Divide into two parts.
- 2 Bring chocolate, cocoa, sugar and water to a boil. Remove from heat. Add margarine and stir to dissolve. Cool.
- 3 Beat egg whites until stiff. Reduce speed. Add yolks, one at a time.
- 4 Add chocolate mixture, flour and baking powder. Beat only until combined.
- 5 Roll out half of dough and place into lined 10- x 16-inch baking pan.
- 6 Pour filling over dough. Roll out second half of dough and invert over batter.
- 7 Prick top dough. Bake at 350 degrees Fahrenheit for one hour.
- 8 Sprinkle confectioners' sugar over before serving.



Honey Bundt Cake

BY NITRA LADIES AUXILIARY

CAKE

- 6 **eggs**
- 1½ cups **sugar**
- ½ cup **oil**
- 1 teaspoon **coffee**, dissolved in 1 cup water
- 1 pound **honey**
- 1 teaspoon **baking soda**
- 1 teaspoon **baking powder**
- 1 teaspoon **vanilla sugar**
- pinch of **salt**
- 3 cups **flour**

CREAM

- 6 ounces **margarine**
- 2 **egg yolks**
- 1 teaspoon **coffee**, dissolved in 1½ teaspoons water
- ½ pound **confectioners' sugar**
- 1 tablespoon **vanilla sugar**

PREPARATION

CAKE

- 1 Beat eggs.
- 2 Add sugar and beat until light and fluffy.
- 3 Add oil, beat well.
- 4 Reduce speed and add remaining ingredients, alternating liquid ingredients with dry ingredients.
- 5 Pour into greased nine-inch bundt pan. Bake at 325°F for one hour.
- 6 Cool completely. To release from pan, invert cool cake onto plate.

CREAM

- 1 Cream margarine and yolks until light and fluffy.
- 2 Add remaining ingredients and cream well. Pour over cake.

**VOLUNTEER
DREAM
TEAM**

MAKING A
real DIFFERENCE
IN PEOPLE'S
LIVES

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, CDs and other sources of inspiration, Shabbat food warmers and any other amenities a Jewish 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.

CHESED HOSPITALITY ROOM LOCATIONS:

COLUMBIA UNIVERSITY MEDICAL CENTER - MILSTEIN HOSPITAL PAVILION • COLUMBIA UNIVERSITY MEDICAL CENTER - BABIES' AND CHILDREN'S HOSPITAL • LENOX HILL HOSPITAL • CORNELL MEDICAL CENTER • HACKENSACK UNIVERSITY MEDICAL CENTER - WOMEN'S BUILDING • HACKENSACK UNIVERSITY MEDICAL CENTER - MAIN BUILDING • GOOD SAMARITAN HOSPITAL (SUFFERN) • ENGLEWOOD HOSPITAL AND MEDICAL CENTER • MOUNT SINAI HOSPITAL • MEMORIAL SLOAN KETTERING • HOSPITAL FOR SPECIAL SURGERY • ELLENVILLE HOSPITAL • CATSKILL REGIONAL MEDICAL CENTER (HARRIS HOSPITAL) • MONTEFIORE - ALBERT EINSTEIN - WEILLER DIVISION • VALLEY HOSPITAL - MAIN BUILDING • VALLEY HOSPITAL - MOTHER & BABY UNIT • TRINITAS HOSPITAL (ELIZABETH) • CALVARY HOSPITAL • HENRY J. CARTER HOSPITAL • ALARIS HEALTH

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.

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.

Chesed Apartments

THE CHESED APARTMENTS, located near Columbia University Medical Center, give families a comfortable place to sleep while minutes away from the patient's bedside.

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 tablecloth, grape juice, a Kiddush cup, a silk flower, a box of Shabbos sweets, and bisamim to use for Havdalah.

Boost in a Bottle – Pomegranate Juice

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

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.

Smile 24/7

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.

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. With a team consisting of 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, Weekend Retreats, our unique Summer Retreat and our ABA program for adults.



חסד דשיכון סקווירא

**WOULD LIKE
TO THANK OUR**
*devoted
volunteers*
**FROM THE FOLLOWING
COMMUNITIES:**

- Manhattan
- Washington Heights
- Boro Park
- Crown Heights
- Far Rockaway
- Flatbush
- Williamsburg
- Monsey
- New Square
- Passaic
- Teaneck
- Woodmere
- Englewood
- Elizabeth
- Lawrence
- Queens
- Cedarhurst
- Lakewood
- Queens

Whether it's packaging meals, cutting fruits and vegetables, stocking the Chesed Rooms, visiting patients or collecting food packages, our dedicated teams of Chesed volunteers help 24/7/365 and we cannot thank them enough for the difference they make.

**If you would like to join our team of volunteers,
please contact Chesed 24/7 at
845.354.3233 and see how you too can help.**

CHESED 24/7

an Empire of Kindness

Chesed 24/7 does everything in its power to make people's lives easier. Whether it's hospital based services, services for the special needs population, or our newest early intervention service, we provide the human touch of warmth, kindness and compassion in everything we do.



HOSPITAL SERVICES

- ▶ Chesed Hospitality Rooms
- ▶ Hot Meals Delivered to Patients and their Families
- ▶ Hospital Liaisons
- ▶ Smile 24/7 Entertainment
- ▶ Visitation and Respite
- ▶ Shabbos in a Box
- ▶ Boost in a Bottle - Pomegranate Juice



SERVICES FOR DEVELOPMENTALLY CHALLENGED CHILDREN & ADULTS

- ▶ Day Habilitation
- ▶ Group Homes
- ▶ Community Habilitation
- ▶ Respite
- ▶ Family Care
- ▶ Medicaid Service Coordination (MSC)
- ▶ ABA Services
- ▶ Supportive Employment



EARLY INTERVENTION SERVICES

- ▶ Developmental Evaluations
- ▶ Speech/Language Therapies
- ▶ Feeding Therapy Services
- ▶ Vision Therapy Services
- ▶ Physical Therapy Services
- ▶ Occupational Therapy Services
- ▶ Social Work Services
- ▶ Service Coordination
- ▶ Family Support/Counseling
- ▶ Parent/Caregiver Workshops

