



PORTION FROM

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THE PORTION

The Menorah, Inaugurating The Leviim, And A Tribute To A Special Jerusalemite

When preparing this week's column I couldn't help but think about its connection to Batsheva Yisraelevi, z"l, better known as the "Lady in Yellow," an icon in Jerusalem, who passed away just over a month ago, and is truly missed. She was born, Bat-sheva Siegal, and changed her name when coming to settle in Israel since she loved Israel, and was a Levi. I would like to dedicate the learning from this week's portion, which actually talks about inaugurating the Leviim, to her memory .

The portion begins with instructions on how to light the Holy Menorah .

The Kohen is instructed to light " El Mul Pnei HaMenorah" When you light the lamps, the seven lamps shall illuminate

the menorah" (8:1). What does this mean? Rashi explains " Toward the middle lamp, which is not on [one of] the branches, but on the menorah [base] itself" . Rashi continues "The six on the six branches; the three eastern wicks-facing towards the center one, and likewise, the three western wicks, the tops of their wicks facing toward the center one. Why [were the wicks facing inwards, thus giving off so little light]? So that [people] should not say that He [God] needs the light."

Usually when one transfers fire to a wick it is to spread light from the wicks to the room around. Rav Chanan Porat, in his book "Meat Min Haor" says that the Gemara explains (Megila 21:) that the six wicks on the side of the Menorah face towards the center one, which faces up towards the shechina, in Kodesh Hake-doshim – the Holy of Holies. These candles

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were not needed to shine light into the Holy of Holies, but rather to take light from the Kodesh Kedoshim, and share this holy light with the 6 candles that pointed to the center candle, to then spread to the whole Mishkan. Only if the candles below receive their light from the source of holiness, will they be able to shed light for Israel from generation to generation.

This is in a sense what Batsheva z"l did. She was so connected to God, starting with her early Vatikin prayers where she really conversed with God. She shared this true connection she had with God with those all around her by organizing weekly shiurim for women in her house on Shabbat afternoon. She would call everyone each week to make sure they would come and managed to fill her living room with women of all ages who were willing to give up their Shabbat nap to learn Torah. In her quest for knowledge she was like the wicks of the Menorah soaking up the light from above. She would soak up divrei Torah and ask many questions and do her best to understand. Her yellow clothes, her positive words and the Torah she organized for others to learn brought light from above like the Holy Menorah. Her passing is a great loss and her memory should inspire us all to strive even higher.



RECIPE

This week's recipe is in memory of Batsheva z"l. From the time she came to Israel she fasted a lot. She ate to live. She didn't live to eat. She would put nuts, grains and sprouts in a blender and eat the mixture for nourishment. Here is a salad using the

ingredients she would eat.

HEALTHY BULGUR WHEAT, SPROUTS, AND NUTS SALAD

- 1 cup Bulgur wheat (medium sized)
- 1 carrot, peeled and formed into ribbons with a vegetable peeler.
- 1 small cucumber, chopped
- 1-2 cups sprouts (store bought or sprout your own from chickpeas, lentils...)
- 1/4 cup coriander, chopped
- 1/4 cup walnuts, chopped
- 1-2 scallions, chopped
- 1 tbsp sesame seeds
- 2 tomatoes, chopped
- Dressing
 - 1 tbsp olive oil
 - 1 tbsp tacha
 - 1/2 tbsp honey
 - 1 tbsp lemon juice
 - 1/2 tsp ginger (optional)
 - hot water to thin

Cover bulgur wheat with 1 1/2 cups of water. Bring to a boil, cover and let sit for about 8 minutes. While the wheat cooks mix the dressing ingredients. Toss the salad ingredients with the bulgur wheat. Pour the dressing over the salad and serve. ■

