



Moshiach

Long live the Lubavitcher Rebbe King Moshiach forever!

# Living Moshiach

*Torah Portion: Ki Seitzei*

## People \* Saved!

Ya'akov Emerman from North Miami, Florida, has a strong belief in G-d and His protection.

Fifty years ago, Ya'akov was driving from Miami to New Orleans, Louisiana. The roads were not as developed as they are today, and it was raining hard. While driving next to a river, the car skidded off the embankment and started falling down towards the river. He thought he would die, G-d forbid. Instead, G-d saved him and the car fell right into the mud right next to the river. The soft mud was like a cushion, and both he and the car were perfectly fine!

Throughout the years, Ya'akov has come closer and closer to Yiddishkeit. He feels that his life has greatly improved as a result. Now, putting on Tefillin and praying are highlights of his days, and he is starting to keep Kosher!



## Moshiach \* A Taste of Knowing G-d

The Lubavitch Yeshivahs, called "Tomchei Temimim", have revolutionized the study of the mystical teachings of Chassidus by studying this material as a formal subject, with analysis and comprehension similar to the study of Talmud. This is a preparation for the Redemption, when "all the Jews...will know the hidden things and understand the knowledge of their Creator" (in the words of the great Rabbi Maimonides).

This is not exclusive to the Yeshivah. Every Jewish home in the world should be a "Tomchei Temimim" through studying the mystical teachings of Chassidus, in addition to studying Torah in general.

*(See talk of the Lubavitcher Rebbe King Moshiach Shlita, Ki Seitzei 5751 (1991))*

## Insight \* G-d Pays

Even as we fight to refine the world, we are to do it with calmness and confidence that we will succeed. Just as G-d obligates us to pay our workers fairly and on time, He too pays us for our efforts to serve Him, both providing for our needs in order that we can do Mitzvos as well as rewarding us as one *pays* a worker (we are not just slaves who get their needs provided for but don't get paid).

We have reached the end of the era of the work and "war" and the beginning of the era of reward. It's time to shift into "Redemption-mode" – first and foremost through learning everything we can about Moshiach and the Redemption. It's also time to rejoice and hold happy gatherings, especially for weddings, and to share wedding feasts with the poor.

*(From a talk of the Lubavitcher Rebbe King Moshiach Shlita, Ki Seitzei 5751 (1991))*

## Practical Judaism \* Help Every Jew Celebrate the Upcoming Holidays

Sweet apples and honey, fragrant honey cake, beautiful round Challahs, ruby-red pomegranate seeds. Aromas of brisket, carrot Tzimmes or Couscous wafting in the air.

The holiday-packed month of Tishrei is coming up, with Rosh Hashanah, Yom Kippur, Sukkos and Simchas Torah. Let's make these holidays a joyous time for *all* Jews, even those in a tight financial situation. With many non-working days, combined with the extra festive meals, it will be an expensive month. Now is the time to make sure that every Jew has what they need to prepare for the holidays worry-free, to enjoy this special time of closeness to G-d and family togetherness in a calm and happy way.

Here are just some ideas of things to give (make sure it's all Kosher!): grape juice, round Challahs, apples, honey, pomegranates, honey cake, Kosher fish, chicken and meat, produce, paper goods, Sukkah-building materials, Lulav and Esrog...

*(See talk of the Lubavitcher Rebbe King Moshiach Shlita, Ki Seitzei 5751 (1991))*





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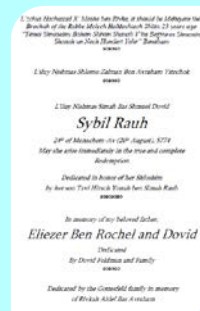
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## Kosher Recipe \* Elegant Gefilte Fish Bake

By Ilanna Benyaminson

Great for when you're looking for a different way to present Gefilte fish, that's quick and easy!



1 Roll Frozen Gefilte Fish, defrosted  
Tomato Sauce  
! Clove Garlic, minced  
1 Onion

Press Gefilte fish batter into a round cake pan. Cover with tomato sauce. Sprinkle garlic all over.  
Cut onion in half lengthwise, then slice lengthwise. Arrange in circles. Bake at 400° F for about 25 minutes.

Find other natural Kosher recipes in our cookbook: "Spiritual & Natural: Natural Recipes with Chassidic Insights"  
available at <http://www.livingmoshiach.com/cookbook.html>

Please share your honey cake recipe for Rosh Hashanah! Email [tambourines770@gmail.com](mailto:tambourines770@gmail.com)



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