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B'teavon

An Exploration of Jewish Food Culture



2024 PROGRAM GUIDE





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Welcome to B'teavon

B'ruchim HaBaim, Welcome to Ramah Darom!

We are thrilled to celebrate the second year of B'teavon with you. This retreat is packed full with incredible sessions led by our chefs and field experts, delicious food and fun for all. In this Program Guide you will find everything you need to know to make the most of your experience.

Special thanks to Liz Alpern and Jeffrey Yoskowitz of The Gefilteria, for their second year of mentorship as we continue to develop and shape this retreat. Liz and Jeffrey have set the standard for quality experiences in Jewish food education, and we are so grateful for their time, energy and talent.



Enjoy your B'teavon experience as you learn new all about Jewish cuisine, make new friends and explore our beautiful mountain campus.

B'teavon,

Eliana, Rachel, Andrea + The Ramah Darom Team



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B'teavon

Top 15 Things to Know

- 1. Accessibility:** All our recreational buildings are wheelchair/handicap accessible. On Shabbat, the elevator in the Levine Center will operate in 'Shabbat mode' and run automatically. A golf cart shuttle runs daily throughout campus with continuous service between 8:15am and 11:00pm. Shuttle stops with seating are located at several clearly marked locations. The wait time for a shuttle can be up to 30 minutes. *Please note: we do not have golf carts available for personal use.*
- 2. Attire:** Our atmosphere is casual. For Shabbat or dinners, you may prefer to bring dressier attire. No matter the day of the week, comfortable walking shoes are a must! The weather can be unpredictable in the mountains and temperatures can drop quickly in the early mornings and evenings. It is helpful to have layers of clothing and a raincoat with you. Most importantly, stay comfortable and wear what feels right to you!
- 3. Drinking Water:** All water on our property is underground mountain spring water—great for drinking!
- 4. Emergencies:** In an emergency, call 911 from your mobile device or any phone on campus. Be prepared to state the nature of the problem and your location (70 Darom Lane, Clayton, Georgia 30525). Also, please notify a staff member of the situation by calling 706.782.9300. There are landlines in the Welcome Center office, in the kitchen and in all living spaces. Note that the hospital in Clayton is about 25 minutes away.
- 5. Firearms, Illegal Substances & Smoking:** Firearms, illegal substances and related paraphernalia are not permitted on campus. Smoking is not allowed inside any building. There is a designated smoking area outside on the back porch of the Chadar Ochel (Dining Hall) and in the Welcome Center parking lot. A fee will be assessed for rooms or areas showing evidence of smoking or smoke damage.
- 6. Fitness Center:** The Fitness Center on the ground floor of the Levine Center has bikes, treadmills, elliptical, bench press benches, CrossFit equipment, a multi-purpose weight machine, medicine balls, gym bands and yoga mats. Please keep all equipment in the Fitness Center.
- 7. Info Table:** During mealtimes there will be an Info Table in the Chadar Ochel where staff will be available to answer questions.
- 8. Maintenance Requests:** Please report maintenance requests to RamahDarom.org/Maintenance. Facility staff are always on call. We ask that you avoid submitting requests before 7:30am or after 9:00pm unless it is an emergency.
- 9. Meals, Snacks & Beverages:** We are an AKC-Certified kosher campus. Please help us maintain our kashrut. All meals, snacks and beverages are provided. Outside food is not allowed in the Chadar Ochel. Here are a few important pieces of information:
 - Breakfast and lunch will be served buffet style and dinner will be served family style. Servers will clear tables at the conclusion of each meal.
 - Every lunch and dinner will begin with a communal moment of blessing and conclude with a gratitude option at designated tables.
 - All special dietary food needs will be served from the kitchen prep area at breakfast and lunch and brought to your table at dinner via requesting it from your server.
 - Friday night dinner will have assigned tables, but all other meals will be open seating. Please be mindful to avoid leaving a single seat between you and the next person to fit all guests in the dining room. We encourage you to sit with new people at each meal!
 - The B'teavon Bar, located at the tent next to the Levine Center, serves a variety of alcoholic and nonalcoholic beverages and will be open between breakfast and dinner on Saturday and Sunday. Canned drinks and snacks will be available throughout the day at the Canoe, located in the tent. Hot beverages and whole fruit will always be available between meals at the coffee and tea station in the Chadar Ochel.
- 10. Phone Service:** Cell phone signals on campus can be spotty, so we suggest enabling Wi-Fi calling on your phone. All hotel rooms and cabin buildings have a landline phone, and you can make free calls to anywhere in the US and most of Canada from these phones. To call another location on campus, dial the four-digit extension for the room or location you are trying to reach; each location has the extension number posted next to the phone. If someone off-campus wants to reach your room or cabin, they can call 706.782.9300 and enter your room's four-digit extension when prompted.

11. Programs & Activities: There are many activities happening at B'teavon! You can participate in as much or as little of our programmatic offerings as you choose.

- **Hands-On Activities:** Participate in fun food-adjacent sessions such as flower arranging, food photography, spice blending, mixology and wine tasting.
- **Demos:** Observe the experts creating dishes and sample some for yourself at the end.
- **Learning with the Experts:** Join sessions with featured chefs and experts on topics such as Jewish inspiration, culinary history, identity and food and personal journeys.
- **Camp Fun:** Gather around a bonfire, tie dye a set of napkins or enjoy a yoga class.
- **Cooking Classes:** Learn how to incorporate new dishes into your cooking repertoire during these sessions. We will have supplies to accommodate up to 50 participants in each class on a first-come, first-served basis (unless a lower participant number is otherwise noted on the schedule). Classes can be observed by whomever would like to watch.

12. Shabbat & Spirituality: Shabbat is a very special time of the week at Ramah Darom. Here are a few ways for you to connect with your spiritual side, your beautiful surroundings and those around you.

- Welcome Shabbat as a community with candle lighting and Friday night services. Individual candle lighting will also be available in the Chadar Ochel between 5:30-6:00pm. Tea lights will be provided. Please do not light candles in your room!

- Participate in the Saturday morning spiritual practice of your choice: Traditional egalitarian tefillah (prayer) service, meditation and yoga, a waterfall hike or a spiritual food discussion.
- Attend a class (or many!) led by our Rabbi-in-Residence to explore blessings and sacred texts about food and sustenance.
- Stay present in this experience and refrain from electronics, especially in shared spaces.

13. Valuables: Ramah Darom is not responsible for any missing or lost items. If you are staying in a hotel room and are uncomfortable leaving valuables in your room, keys are available with a refundable deposit.

14. Vehicles: The speed limit on campus is 5mph. Please only park in the approved parking locations near your accommodation and leave your vehicle parked for the duration of the retreat. Guests are not permitted to drive through campus at any time.

15. Wi-Fi: Access Wi-Fi throughout the facility via "Ramah Darom Wi-Fi" (no password). We also suggest enabling Wi-Fi calling on your phone. If you have any issues connecting to the internet, turn your device's Wi-Fi off and back on, then try reconnecting. If you still have connectivity issues, contact the Bridge Communications Help Desk at 866-632-2717, hit 1 (for after-hours emergency support, hit 5), email support@bridge-comm.net, or inform a member of the Ramah Darom staff.



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B'teavon

Daily Schedule



Friday, February 16

TIME	ACTIVITY	LOCATION
2:00-5:00pm	Check-in	Welcome Center
3:00-6:00pm	B'teavon Beverage Bar Open	Tent Next to Chadar Ochel (Dining Hall)
3:30-5:00pm	Fun, Food & Shabbat Prep: Enjoy your afternoon with a variety of activities that will get you ready for Shabbat. Create candles, wood burn a design onto a challah board, decorate a challah cover, paper-cut Shabbat cards for friends or make spice bundles for Havdallah.	Levine Center Portico
3:30-4:30pm	Campus Tour: Join a guided tour of our beautiful campus to learn the lay of the land or feel free to walk around on your own while listening to our audio tour. You can find the QR code for the audio tour on the back of this program guide.	Meet at Welcome Center
4:00-5:00pm	Challah Braiding 101 with Jeff Weener: Stop by and learn the ins and outs of various techniques for challah braiding. Also pick up some tips on how to make the best doughs and egg (real or fake) washes! <i>This session is pareve.</i>	Levine Center Portico
4:30-5:30pm	Sip & Schmooze Hour: Taste some of the wines and cocktails that will be available to you all weekend at the B'teavon Beverage Bar. Non-alcoholic beverages will also be available.	Tent (Next to Chadar Ochel)
5:30-6:30pm	Shabbat Prep: Take time to get ready for your relaxing Shabbat in the mountains filled with lots of great Jewish food education. Candle lighting in Clayton, GA is 5:58pm. Individual Candle Lighting will be available in the upper level of the Levine Center in the Center Chadar Ochel from 5:30-5:58pm.	
6:30-6:40pm	Welcome	Beit Knesset (Synagogue)
6:45-7:45pm	Traditional Egalitarian Kabbalat Shabbat Musical Service with Ori Salzberg: Welcome Shabbat with music and song. Acoustic instruments will be used. This service will be moved indoors to the Moadon (Multipurpose Room) if the weather does not permit an outdoor experience.	Margam (Lakeside Pavilion)
8:00-9:00pm	Shabbat Dinner	Center Chadar Ochel
8:45-10:45pm	Shmira (Nighttime Listening) Available	Accommodations
9:15-9:45pm	Meet the Chefs & Presenters: Our chefs and presenters for the weekend will share a little bit about themselves so you can get to know them better! You won't even have to move from your dinner table. <i>Please note: a microphone will be left on throughout Shabbat and some presenters will use it to introduce themselves.</i>	Center Chadar Ochel
9:45-10:30pm	Tische: Did you know that tische in Yiddish means table? The Jewish tradition of a tische includes dessert, singing, stories and playing games around a table. Enjoy a fun atmosphere with post dinner desserts and drinks in celebration of all things B'teavon.	Lakeside Chadar Ochel

Saturday, February 17

TIME	ACTIVITY	LOCATION
8:30-9:30am	Aruchat Boker (Breakfast)	Center Chadar Ochel
9:45-10:45am	Traditional Egalitarian Shabbat Morning Service	Beit Knesset
	ALT Service with Ori Salzberg: A musical, meditative and intellectual service. We'll sing and discuss! <i>Acoustic instruments will be used. This service will be moved indoors to the Moadon if the weather does not permit an outdoor experience.</i>	Margam
	On-Campus Waterfall Hike: A relatively easy hike to a beautiful 100 foot waterfall. <i>Please note: this hike goes outside of the eruv.</i>	Meet at Levine Center Portico
10:45am-12:30pm	B'teavon Beverage Bar Open	Tent
10:45-11:15am	Haimish Yet Highbrow Kiddush: A tradition in synagogues around the world on Shabbat morning is to say the Kiddush blessing and have a snack reception. The word haimish in Yiddish is a slang term meaning homey or unpretentious. At this Kiddush we will upscale some well-loved haimish Kiddush staples including a selection of "old world" bakery treats, cholent with kishke, bourbon and scotch l'chaims, and fusion-flavored pickled herrings.	Levine Center Portico
11:15am-12:15pm	Egalitarian Torah Service & Musaf	Beit Knesset
	Eating Jewish in Public-Restaurants, Cafeterias or Hotels & Evolving Jewish Identity with The Gefilteria: Join Liz and Jeffrey of The Gefilteria as we dive into how eating Jewish evolved in America and how the foods served at various Jewish establishments reflected aspirational American Jewishness throughout time. Liz and Jeffrey will provide culinary and historical context and we'll turn to menus from famed Jewish establishments, such as Catskills resorts, Jewish delis and cafeterias and extrapolate what these menus tell us about the ever-changing Jewish American experience.	Lakeside Chadar Ochel
	Meditative Flow Shabbat Yoga with Navit Salzberg: We will incorporate vinyasa techniques in a moving meditation to foster strength and fluidity in the body and mind. <i>Mats provided. No music will be played at this session.</i>	Moadon (Multipurpose Room)
12:30-1:30pm	Shabbat Lunch	Center Chadar Ochel
1:20-5:55pm	Babysitting Available: Little ones must be picked up from the Gan by 5:55pm.	Gan Building
1:30-5:45pm	B'teavon Beverage Bar Open	Tent
1:30-2:30pm	Game Hour & Mah Jongg Gathering: What's a Jewish gathering without some MahJ? Grab a drink at the B'teavon Bar and meet new friends or old for a pickup game and a kibbitz (gabbing). <i>Our sets include the cards.</i>	Mercaz Aryeh (Library)
	Let-tuce Taste with Debbie Kornberg: Discover the amazing world of lettuce. We will explore and taste several lettuce varieties including Arugula, Mustard Greens, Kale and more. We will discuss flavor profiles, health benefits, and food pairings. When building a salad, you may be surprised to learn which leaves pair best with other vegetables, fruits, and spices. Next, you will put your palette to the test and be able to pick your favorite variety of lettuce to create a beautiful and tasty salad. <i>This session uses dairy, and is vegetarian, gluten-free, sesame-free, soy-free and egg-free.</i>	Mountainside Chadar Ochel
	What Even IS Jewish Food? with Rabbi Charlie Schwartz: Jewish food content is inundated with claims of the secret Jewish origins of various foods, some with strong roots in Jewish communities and traditions, others with less than reliable Jewish provenance. In this session we'll explore various approaches to defining Jewish food and joyfully argue about what exactly makes a food Jewish.	Beit Knesset

Saturday, February 17

TIME	ACTIVITY	LOCATION
2:45-4:15pm	<p>Out-of-Camp Waterfall Hike (Moderate): This awesome and invigorating hike includes crossing a small stream and fallen trees. <i>This hike goes outside of the eruv and is not stroller friendly.</i></p>	Meet at Welcome Center
	<p>Winter, Spring, Summer, Fall; There's a Salad for Them All! with Chef & Writer Sonya Sanford: Together, we'll focus on winter and early spring salads and learn all about how to make easy, nourishing salads for a Shabbat spread that can be prepared ahead or easily assembled on the day. We'll embrace peak-season root vegetables and winter produce like celery root, kohlrabi, fennel, and citrus. Additionally, we'll explore how to modify salads to create a Shabbat spread of salads year-round.</p> <p><i>This session is pareve, vegan, vegetarian, gluten-free and egg-free.</i></p>	Mountainside Chadar Ochel
	<p>Tips & Tricks for Sephardic Cuisine with Dr. & Chef H�el�ene Jawhara Pi�ner: Join this interactive demo session and use your hands to create wonderful Sephardic dishes! On the list: Andalusian roasted peppers salad, labneh, almond rolls and a braiding workshop. Be prepared!</p> <p><i>This session uses dairy and is vegetarian.</i></p>	Lakeside Chadar Ochel
	<p>Israeli Wine Tasting with Royal Wine Corp.: Wine enthusiasts are invited to sample a selection of wines from wineries in Israel. This tasting will be led by Jay Buchsbaum, Director of Wine Education at Royal Wine Corp. In this session, Jay will share how vintners work with many different varieties of grapes and styles of wine to produce exceptional vintages and unique blends.</p>	Tent
4:15-4:45pm	<p>Mincha (Afternoon Service)</p>	Beit Knesset
	<p>Nosh Time: Stop by the Portico for a little nosh in between sessions. What is a Jewish food retreat without food?!</p>	Tent
4:45-5:45pm	<p>Food for Thought Panel moderated by The Gefilteria: Liz and Jeffrey of The Gefilteria will moderate a dynamic panel with Chef Susan Barocas, Dr. and Chef H�el�ene Jawhara Pi�ner, Cookbook Author Leah Koenig and Zak the Baker. What's the state of the Jewish food world today? How are contemporary chefs, cookbook authors, and writers expressing their Jewishness through food right now and what are the contemporary food influences, trends, and hopes for a Jewish food future?</p>	Beit Knesset
	<p>Yin Yoga with Navit Salzberg: Wind down with a series of calming, passive floor poses. We'll hold poses a little longer to work into the neck, shoulders and lower body. <i>Mats provided. No music will be played at this session.</i></p>	Moadon
6:00-7:00pm	<p>Aruchat Erev (Dinner): Ramah Darom's custom is to maintain a 3-hour wait-time between eating meat and dairy. Dinner is a meat meal. Later in the evening, NoshFest, beginning at 9:45pm, will have both dairy and non-dairy foods available.</p>	Center Chadar Ochel
7:15-8:00pm	<p>Havdallah, Bonfire & S'mores</p>	Beit Am (Covered Court) Fire Pit
8:10-10:45pm	<p>Shmira (Nighttime Listening) Available</p>	Accommodations

Saturday, February 17

TIME	ACTIVITY	LOCATION
Community Nosh Fest Prep Sessions: There is space for 30 people in each session.		
8:15-9:30pm	<p>A Storied Cocktail—Let's Batch up Beverages Lehrhaus Style with Rabbi Charlie Schwartz & Carlton Chamblin: Go through the Lehrhaus process of cocktail creations that represent a Jewish story, value or holiday. Carlton Chamblin of Farm2Cocktail partners with Lehrhaus founder, Rabbi Charlie Schwartz, in this drink making session. Participants will be making batches of cocktails and mocktails to share with others at Nosh Fest.</p>	Tent
	<p>Elevate Your Entertaining—Grazing Board Creations with Gabrielle Williams: Dive into the world of exquisite flavors and artful presentation as Gabrielle Williams guides you through the art of crafting stunning grazing boards. Join us for this hands-on workshop where you'll learn to assemble visually stunning and palate-pleasing masterpieces.</p> <p><i>This session uses dairy and is vegetarian.</i></p>	Moadon
	<p>Indulge in Decadence—Dark Chocolate Rye Cookies with Chef Desiree Di Falco & Zak the Baker: Get ready to channel your inner pastry chef! Under Chef Desiree and Zak the Bakers' watchful eyes, you'll mix, fold and shape your way to cookie perfection. Learn the secrets behind achieving that perfect chewy center and delicate, crispy edge that defines a truly remarkable dark chocolate rye cookie.</p> <p><i>This session uses dairy and is vegetarian, sesame-free and soy-free.</i></p>	Center Chadar Ochel
	<p>KashaFest with The Gefilteria: Kasha, AKA toasted buckwheat groats, is a nutty, gluten-free, highly flavorful and utterly underappreciated grain. It's associated with Ashkenazi kitchens, Jewish delis (when served as kasha varnishkes), knisherries (kasha knish) and not much else. But buckwheat came to Eastern Europe by way of the Far East where it's greatly appreciated for its flavor and texture (soba noodles, anyone?). This wondergrain is incredibly divisive and also outstandingly adaptable. We'll get hands on to prepare different dishes featuring buckwheat groats and will give participants the chance to try different types of kasha straight from Eastern Europe. Both kasha lovers and skeptics are welcome. <i>This session has supplies for 30 participants available on a first-come, first-served basis. Onlookers are welcome.</i></p> <p><i>This session is pareve, vegan and gluten-free.</i></p>	Mountainside Chadar Ochel
9:45-10:30pm	<p>La Dolce Vita—Roman Jewish Sweets with Cookbook Author Leah Koenig: This class will explore the sweet world of Roman Jewish desserts. Learn more about the Sephardi influence on Rome's dessert table, and the story behind Rome's famous 200-year old kosher bakery. The class will then work together to create three desserts from Leah's cookbook, Portico: Sweet Citrus Ring Cookies (Ciambelletto), Dried Fruit and Nut Bar Cookies (Pizza Ebraica) and Chocolate Marzipan (Marzapane al Cioccolato).</p> <p><i>This session is pareve, vegetarian, sesame-free and soy-free.</i></p>	Lakeside Chadar Ochel
	<p>Nosh Fest @ Tent: Come together in community to taste all of the creations from the other Nosh Fest Prep Sessions.</p>	Tent

Sunday, February 18

TIME	ACTIVITY	LOCATION
7:45-8:30am	Traditional Egalitarian Shacharit	Beit Knesset
7:45-8:45am	<p>Power Flow Yoga with Navit Salzberg: A hybrid style of yoga that focuses on building strength and endurance. This hour will move at a fast pace, with an emphasis on the flow from one pose to the next. <i>Mats provided.</i></p>	Moadon
8:30-9:30am	Aruchat Boker (Breakfast)	Center Chadar Ochel

Sunday, February 18

TIME	ACTIVITY	LOCATION
9:20am-1:10pm	Babysitting Available: Little ones must be picked up from the Gan by 1:10pm.	Gan Building
9:30am-12:30pm	B'teavon Beverage Bar Open	Tent
9:45-11:15am	A Lehrhaus Story of How I Quit My Job & Started the World's First Jewish Tavern and House of Learning with Rabbi Charlie Schwartz: When Rabbi Charlie Schwartz left his job as Senior Director of Education at Hillel International to found Lehrhaus, a combination of a kosher-dairy restaurant, world class bar and beit midrash (house of learning), the idea that Lehrhaus would be successful was anything but certain. Now, almost a year since opening, Lehrhaus has become an award-winning culinary destination, and a central hub for Jewish life in the Boston area. In this engaging, conversation-based session we'll explore the founding of Lehrhaus, dive into the concept and its goals, and talk about the challenges of starting from scratch in the hospitality industry.	Beit Knesset
	Artichokes; A Roman Jewish Love Affair with Cookbook Author Leah Koenig: There is perhaps no greater love affair on earth than the flame that burns between Roman Jews and artichokes. This class will delve into the history of Roman Jews' connection with the Mediterranean thistle, and talk about all the ways artichokes are incorporated into Roman Jewish cuisine. (Leah may even spill some tea about an argument she watched break out between two Roman Jewish elders over the correct techniques for preparing artichokes.) Leah will also share a step-by-step photo demonstration on how to clean and trim an artichoke the Roman way, and demonstrate how to make a Roman-style Artichoke Frittata (Frittata di Carciofi). <i>This session uses dairy, and is vegetarian, gluten-free, nut-free, sesame-free and soy-free.</i>	Mountainside Dining Hall
	From Slapdash to Spectacular—Transform your Supermarket Bouquet with Becky Bridger: A supermarket bouquet often looks uninspired after you stick it in a vase at home. But with a dash of coaching and demonstration of arranging fundamentals from Becky Bridger, CEO of Bexbloomz, you can design those stems like a pro. Flowers need—and deserve—attention to “look right”—in dimension, depth and balance. At this floral arranging workshop, you will leave with an elegantly hip mason jar overflowing with an artistically transformed, beautiful and unique floral arrangement. <i>This session has supplies for 25 participants available on a first-come, first-served basis. Onlookers are welcome.</i>	Tent
	Unleash the Art of Sourdough Magic with Zak the Baker: Embark on a tantalizing journey into the heart of artisanal breadmaking as Zak the Baker invites you to an unforgettable workshop. Join in for an immersive experience where the alchemy of flour, water and wild yeast comes to life. <i>This session is pareve, sesame-free and soy-free.</i>	Lakeside Chadar Ochel
11:30am-1:00pm	From Slap Dash to Spectacular—Transform your Supermarket Bouquet with Becky Bridger: Missed the first session? No problem! A supermarket bouquet often looks uninspired after you stick it in a vase at home. But with a dash of coaching and demonstration of arranging fundamentals from Becky Bridger, CEO of Bexbloomz, you can design those stems like a pro. Flowers need—and deserve—attention to “look right”—in dimension, depth and balance. At this floral arranging workshop, you will leave with an elegantly hip mason jar overflowing with an artistically transformed, beautiful, and unique floral arrangement. <i>This session has supplies for 25 participants available on a first-come, first-served basis. Onlookers are welcome.</i>	Tent
	Making Muğabbana with Dr. & Chef Hélène Jawhara Piñer: Make one of the oldest Jewish recipes from Spain; these small cheese pies are sprinkled with anise seeds for a sweet-sour Sephardic taste. We will also make a special sweet dip from cilantro and honey to enhance this delight that has endured the test of time. <i>This session uses dairy and is vegetarian.</i>	Mountainside Chadar Ochel

Sunday, February 18

TIME	ACTIVITY	LOCATION
11:30am-1:00pm	<p>Spice Blending with Debbie Kornberg: Become an expert spice blender and discover the vast flavor profiles spices can add to your cooking! Join a fun and interactive hands-on spice blending workshop and explore the world of spices. With more than 25 different spices and herbs to choose from, participants will be able to create their own signature seasoning blend to take home in a special B'teavon spice jar.</p> <p><i>This session is pareve, vegan, gluten-free and egg-free.</i></p>	Moadon
	<p>Unleash the Art of Sourdough Magic with Zak the Baker: Missed the first session? No problem! Embark on a tantalizing journey into the heart of artisanal breadmaking as Zak the Baker invites you to an unforgettable workshop. Join in for an immersive experience where the alchemy of flour, water and wild yeast comes to life.</p> <p><i>This session is pareve, sesame-free and soy-free.</i></p>	Lakeside Chadar Ochel
1:00-2:00pm	Aruchat Tzohoraim (Lunch)	Center Chadar Ochel
1:50-6:30pm	Babysitting Available: Little ones must be picked up from the Gan by 6:30pm.	Gan Building
2:00-7:00pm	B'teavon Beverage Bar Open	Tent
2:00-3:30pm	<p>Fermentation 2.0–Sauerkrauts, Ashkenazi Kimchi & Dry Salting Your Way to Sour Perfection with The Gefilteria: In this hands-on workshop, a follow-up to last year's B'teavon Pickling 101, we'll dive deeper into the art of fermentation and learn about dry salting, comparing sauerkraut to kimchi and making The Gefilteria's playful Ashkenazi take on kimchi. You'll leave with jars of kraut and kimchi, you'll get your hands pickly, and you'll nerd out with pickle/fermentation nerds. No experience required but pickle nerds especially encouraged!</p> <p><i>This session is pareve, sesame-free and soy-free.</i></p>	Lakeside Chadar Ochel
	<p>Hojuelas–Beyond the Hamantaschen with Dr. & Chef H�el�ene Jawhara Pi�ner: At this session participants will learn the art of preparing this Sephardic delicacy, typically made for Purim and Hanukkah. These beautiful rose-shape fried pastries are the queen on Kippur tables for Sephardim and now also on yours!</p> <p><i>This session uses dairy and is vegetarian.</i></p>	Mountainside Chadar Ochel
	<p>Introduction to Distilling & Cocktails with Thornton Distilling & Apologue Liqueurs: Learn the fundamentals of distilling and liqueur making from Thornton Distilling's Head Distiller, Ari Klafter, and Apologue Co-Founder, Jordan Tepper. Then take an insider's deep dive into American Single Malt Whiskey, an emerging category helped pioneered by Ari Klafter and one that you'll be hearing a lot more about in the near future. Participants will be able to enjoy multiple samples throughout the course.</p>	Tent
	<p>Time To Talk About Israel, Gaza & How We're Doing with Rabbi Charlie Schwartz: Since October 7th many have struggled to find safe places to talk openly about the complex emotions of this moment. In this session we'll gather to speak openly and non-judgmentally about what we're feeling and how we're doing.</p>	Beit Knesset
3:45-5:15pm	<p>All About Shrubs (Drinking Vinegars)–from Cocktails to Culinary with Carlton Chamblin: Farm2Cocktail's Carlton Chamblin, renowned for his expertise, will demystify the ancient art of shrub-making. Uncover the alchemy of combining fruits, herbs and vinegar to create the perfect balance of sweet, sour, and savory notes that define a spectacular shrub. As the workshop unfolds, indulge in a session featuring Carlton's favorite shrub blends. From refreshing mocktails to tantalizing culinary creations, explore the diversity and versatility of shrubs in a tasting for the senses.</p> <p><i>This session is vegan, gluten-free, nut-free, sesame-free, soy-free and egg-free.</i></p>	Tent

Sunday, February 18

TIME	ACTIVITY	LOCATION
3:45-5:15pm	<p>Spice it Up with Debbie Kornberg: Spices can be your secret weapon to great-tasting food if you know all the ways you can incorporate them into your cooking. Whether you are making broth, roasted vegetables, salad, bread or topping off a dish, spices can be your best friend in the kitchen. Join the Jewish Spice Girl, Debbie Kornberg, as we do a hands-on cooking class where participants will be able to make one of four different dishes.</p> <p><i>This session uses dairy and is pescatarian.</i></p>	Mountainside Chadar Ochel
	<p>Wine that Matters with Royal Wine Corp.: Jay Buchsbaum of Royal Wine Corp. will lead a tasting with wines from the Tulip Winery. Founded in 2003, this Israeli winery combines fine, high-quality wines with a committed contribution to the community. The winery is in Kfar Tikvah, a small and pastoral settlement for residents with special needs. The winery's inspiring and thriving model of employing members of the community and providing a platform for their integration into the labor market has formed an extraordinary, strong, inseparable, and rooted connection.</p>	Lakeside Chadar Ochel
B'teavon Sunday Funday		
3:45-6:00pm	<p>Funday Book Store & Food Craft Stations: Stop by and choose from a variety of interactive activities. You can purchase cookbooks, wire wrap mini cutlery, glass etch drinking cups, put together your own spice mixes, tie-dye dinner napkins, stain wooden coasters, make and apply your own food face mask or create a body scrub out of salt!</p>	Levine Center Portico
3:45-4:30pm	<p>Behind the Scenes of the RD Kitchen with Eliana Leader: The Ins & Outs of a Kosher Commercial Kitchen with Eliana Leader</p>	Center Chadar Ochel
	<p>Food Photography with Ori Salzberg: Using your phone or a Ramah Darom camera, learn how to capture a great photo of the incredible cuisine you create!</p>	Meet at Pizza Patio
4:45-5:30pm	<p>Napkin Origami with Eliana Leader</p>	Beit Knesset
	<p>Vinyasa Yoga for Digestion with Navit Salzberg: This short, but powerful vinyasa based practice will focus on encouraging digestion and incorporates twists and folds. <i>Mats Provided.</i></p>	Moadon
6:00-7:00pm	Cocktail Hour & Book Signing	Tent
7:00-8:00pm	Aruchat Erev (Dinner)	Center Chadar Ochel
8:15-10:15pm	Shmira (Nighttime Listening) Available	Accommodations
8:30-10:00pm	<p>B'teavon Game Show: Time to put your new knowledge and skills to the test with trivia and cooking challenges! Think Bar-Trivia meets Bingo meets The Price Is Right meets Top Chef. Get excited to win some top prizes!</p>	Lakeside Chadar Ochel

Monday, February 19

TIME	ACTIVITY	LOCATION
7:30-8:30am	Traditional Shacharit & Torah Reading	Beit Knesset
7:45-8:45am	<p>Power Flow Yoga with Navit Salzberg: A hybrid style of yoga that focuses on building strength and endurance. This hour will move at a fast pace, with an emphasis on the flow from one pose to the next. <i>Mats Provided.</i></p>	Moadon
8:30-9:30am	Aruchat Boker (Breakfast)	Center Chadar Ochel
9:30-11:40am	Babysitting Available: Little ones must be picked up from the Gan by 11:40am.	Gan Building

Monday, February 19

TIME	ACTIVITY	LOCATION
9:45-11:30am	<p>Classics of the Roman Jewish Table with Cookbook Author Leah Koenig: Join cookbook author, Leah Koenig, for a tour of Rome's 2000+ year old Jewish community, and an introduction to their uniquely beguiling cuisine. Then roll up your sleeves to prepare iconic Roman Jewish dishes: Silky Marinated Zucchini (concia) and Tomato Rice Pie (Tortino di Riso).</p> <p><i>This session uses dairy, and is vegetarian and gluten-free.</i></p>	Mountainside Chadar Ochel
	<p>Eggplants—A Story of Jewish Joy and Tragedy with Chef Susan Barocas & Dr. & Chef Hélène Jawhara Piñer: The eggplant was one of the iconic foods of the Jews in Spain, so much so that using it betrayed Jews to the Inquisition. Yet still today, the eggplant remains an example of Jewish culinary influence on Spanish cuisine. Explore the fascinating history of the eggplant in Iberia along with a cooking demo and tasting of a recipe from the Jews of 13th century Spain.</p> <p><i>This session is vegetarian.</i></p>	Lakeside Chadar Ochel
	<p>Shtetl Kitchen Wisdom-Hunting for Flavor and the Power of Brine with The Gefilteria: The Gefilteria has long been developing its unique style of cooking with your gut and hunting for flavor with ingredients you have on hand (or ingredients you don't even realize are ingredients!). Join us as we go full balabusta (badass homemaker) for a playful class using leftover brines. Think: leftover feta and caper brine, garlicky dill pickle brine and so much more. The combination of salt, water, and fermented goodness is the actual secret to umami-rich and complex dishes that chefs are always looking to create. In this experimental workshop, we'll get into the basics of flavor hunting in your own pantry or fridge, and we'll whip up some improvised dishes based on leftover brines and other "discards" collected throughout the weekend at B'teavon. Bring an adventurous spirit to this zero waste culinary experiment informed by Jewish values. <i>This session has supplies for 30 participants available on a first-come, first-served basis. Onlookers are welcome.</i></p> <p><i>This session is vegetarian.</i></p>	Tent
11:30am-12:00pm	<p>Closing Shmorg: What better way to say goodbye at this retreat than with more food! Grab lunch for the road and some beautiful B'teavon swag.</p>	Center Chadar Ochel



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B'teavon

Chefs, Presenters & Facilitators

Liz Alpern is passionate about re-imagining tradition and bringing people together. Liz is co-founder of The Gefilteria and co-author of *The Gefilte Manifesto: New Recipes for Old World Jewish Foods*. She is also the creator of Queer Soup Night, a global event series highlighting the talent of queer chefs and raising tens of thousands of dollars for locally-based social justice organizations. Liz received her MBA from Baruch College's Zicklin School of Business and has been featured on the Forbes 30 Under 30 List, the Forward 50 and The Cherry Bombe 100. She is committed to seeing a more just and equitable food system for all, so when she's not in the kitchen with The Gefilteria, she's consulting for the national non-profit organization Fair Food Network.

Susan Barocas is a writer, chef and cooking instructor. She is passionate about healthy, reduced-waste cooking and Jewish food, especially Sephardic history, cultures and cuisines. She is co-founder/co-director with Sarah Aroeste of Savor: A Sephardic Music & Food Experience, created in 2022 to preserve and present Sephardic history and culture. Founding Director of the Innovative Jewish Food Experience, Susan served as guest chef for three of President Obama's White House Seders. Her writing has appeared in *The Washington Post*, *Lilith*, *Moment*, *The Nosh* and syndicated newspapers across the country among other outlets. Chef Susan has presented classes, given talks and cooked across the US, internationally and on broadcast media.

Becky Bridger is the creative force behind Bexbloomz, a boutique floral design studio nestled in the coastal city of Newport Beach, CA. A passionate floral designer, Becky has cultivated a community of floral enthusiasts through her workshops, asking participants to integrate nature into floral design. Becky's workshops are not confined to her studio; she often takes her teachings to breathtaking settings, such as the iconic Sherman Library and Gardens in Newport Beach (and Ramah Darom). Becky finds joy in sharing her knowledge and expertise. Her workshops are not just lessons—they're experiences.

Jay Buchsbaum is no newcomer to the world of wine. He is a graduate of the renowned Grossman's Guide wine course, taught by wine expert Harriet Lembeck. He holds a WSET level 2 certificate and is currently enrolled to level 3. Jay has worked with leading wineries including Girgich Hills, Lytton Spring, David Bruce, Martin Ray, Durney, Foppiano and others. He also worked for the San Francisco Wine Exchange early in his career. He's been with Royal Wine Corp. for 20+ years and is best known for his radio show appearances, and countless articles for a host of publications. He's been quoted by *The New York Times*, *The Wall Street Journal*, *Wine Spectator*, *Wine Enthusiast* and others. Most recently, Jay has launched the web series "Swirl" with his co-host, Gabe Geller on Kosher.com that focuses on wine reviews, viewer questions, and general wine talk. Over the years, Jay has worked with viticulturalists

and winemakers to advance the level of wine quality from the vineyard to the bottle. He works with wine retailers and consumer groups to conduct seminars and wine tastings that will teach audiences about the various types of grapes that are used in wine production, the various types of wine that are available, how wine is produced, and the superb quality of today's kosher wines.

Carlton Chamblin is a native of Birmingham, AL, with backgrounds in art history and product marketing. He has taken his love of bartending and hospitality to new heights with Farm2Cocktail, a farm-sourced cocktail shrub company and mixology team based in Clayton, GA. The mixers he produces are called shrubs and were very popular during the early days of America. Shrubs are a fusion of fresh fruits, herbs, sugar and vinegars, and their well-balanced sweet and tart flavor help create cocktails, mocktails, and even dressings. Carlton is dedicated to developing mixology-made-easy products using all-natural ingredients.

Desiree Di Falco is a pastry chef at Zak the Baker in Miami, FL. She was born in Maracaibo, Venezuela and earned her culinary and pastry degree from Le Cordon Bleu, in Paris, France. She then spent the next 10 years working for Laduree in Paris, Renier Marchetti, also in Paris and finally Eclair Bakery & Patisserie in Chicago. Chef Desiree is fluent in English, Spanish, and French.

Hélène Jawhara Piñer is a PhD in Medieval History, History of Food and a Sephardic Chef. She is the author of *Sephardic: Cooking the History*, awarded by the Gourmand World Awards as the Best Jewish Cuisine Book, and *Jews, Food and Spain* which was a finalist of the Jewish Book Awards in the "Sephardic Culture" category, in 2023. She spearheads the culinary live show "Sephardic Culinary History with Chef Hélène Jawhara Piñer", 13 sessions promoted by the American Sephardi Federation (ASF) & The Center of Jewish History. She was awarded the Broome and Allen Fellowship of the ASF in 2018 and the David Gitlitz Emerging Scholar Prize of the Society for Crypto-Judaic Studies in 2021. Since 2022, she has been a member of the Foodish Advisory Board of ANU Museum in Tel Aviv and is currently working on a new cookbook, *Matza and Flours: Recipes from the History of the Sephardic Jews* that will be available in the Fall of 2024.

Ari Klafter is the Head Distiller and Partner in Thornton Distilling Company, maker of Dead Drop spirits, where he leads production and develops the recipes for the distillery's portfolio of whiskies, rums, gin, absinthe and bottled Old Fashioned cocktail. He is the President of the Illinois Craft Distillers Association, leading efforts to advance the interests of small independent distilleries. He completed his undergrad at Swarthmore College and later earned a Master's degree in Brewing & Distilling from Heriot-Watt University in Edinburgh, Scotland where he studied traditional whiskey production

with an emphasis on single malt whiskey, the primary focus of Thornton Distilling Company. Ari is forever fascinated by the world of distilled spirits and is an ardent proponent of the future of the emerging category of American Single Malt Whiskey.

Leah Koenig is the author of seven cookbooks including the acclaimed *The Jewish Cookbook* and *Modern Jewish Cooking*. Her newest cookbook, *PORTICO: Cooking and Feasting in Rome's Jewish Kitchen*, was published by W.W. Norton in August 2023. Leah's writing and recipes can be found in *The New York Times*, *New York Magazine*, *The Wall Street Journal*, *The Washington Post*, *Food & Wine*, *Epicurious* and *Food52*, among other publications. She also writes a weekly newsletter, *The Jewish Table*, which shares recipes and stories from the world of Jewish food. In addition to writing, Leah leads cooking demonstrations and workshops around the country and world. She lives in Brooklyn, NY, with her husband and two children.

Debbie Kornberg holds a BA in history and Judaic studies from UC San Diego and a MA in Jewish education from JTS. She spent the first 20 years of her career working for Jewish organizations. In 2014 Debbie made a career change, and launched her own spice company: SPICE + LEAF. As an expert spice blender, and with her formal training in Jewish education, Debbie is uniquely positioned to teach spices and cooking through the lens of Jewish life and practices. Debbie has been a monthly contributor on Fox 5 San Diego Morning News for the last six years and is also a guest cooking instructor for Rancho La Puerta Wellness Resort & Spa. She offers team-building cooking classes for Fortune 500 Companies and non-profit organizations across the US. As owner of SPICE + LEAF and Spice It Up with Deb: A Live Cooking Experience, Debbie collaborates with organizations and companies such as Apple Computers, Kashi, Limmud North America, Jewish National Fund-USA, Premier Fitness Camp, Delicious Experiences, the Schusterman Foundation, Rancho La Puerta and Jewish Federation of San Diego. SPICE + LEAF has proudly presented gifts with GBK Productions of Beverly Hills for the Grammy Awards, the Emmy Awards, and the Academy Awards. SPICE + LEAF is the exclusive sponsor of spices for B'teavon 2024!

Navit Salzberg has her 200-hour Yoga Teacher Certification and has practiced yoga for over 15 years. She has been teaching yoga at Ramah Darom for over three years. She currently works for the Task Force for Global Health, studying the causes of child mortality in Africa and South Asia. She has worked with various global health and development organizations, including the CDC, the Carter Center and American Jewish World Service. She earned a Master of Public Health from Emory University and is currently pursuing her doctorate in public health from Johns Hopkins University, with a concentration in human rights and social justice.

Ori Salzberg is the creative director of Meaningful Media, a production company specializing in storytelling in film and music. He works in the Atlanta Jewish community as a spiritual music educator at Congregation Shearith Israel.

Rabbi Charlie Schwartz is the Founding Director of Lehrhaus, a Jewish tavern and house of learning in Somerville, MA, where he leads a team of seasoned restaurant professionals and Jewish educators to create experiences at the intersection of learning, community and hospitality. Charlie was ordained by JTS where he was a Wexner Graduate Fellow, Legacy Heritage Rabbinic Fellow and founded Not-a-Box Media Lab, developer

of the popular PocketTorah and AlephBet apps. A resident of Newton, MA, Charlie lived for over a decade in the Cambridge/Somerville area, where he was a rabbinic advisor to the local Jewish community, board president of Alef-Bet Child Care and played sousaphone in the Second Line Social Aid and Pleasure Society Brass Band.

Zak Stern is known affectionately as Zak the Baker for his well-known kosher bakeries of the same name in the Wynwood neighborhood of Miami, FL. In Spring 2023, Zak was announced as a James Beard Finalist. He was also named a James Beard Semi-Finalist in the Outstanding Baker category in 2017 and 2018, Best Baker by the Miami Times in 2013 and Baking & Pastry Chef of the Year by JWU Zest Awards in 2015. In 2014, Zak the Baker Wynwood Bakery & Cafe won Best Bakery in the Best of Miami Awards and has gone on to develop a national reputation for excellence. Now, his breads are available at Whole Foods Markets throughout South Florida.

Sonya Sanford is a writer, chef and podcast host based out of Portland, OR. She specializes in Ukrainian and Soviet cuisine, Jewish food and Pacific Northwest seasonal cooking. Sonya recently published her debut cookbook: *Braids: Recipes From My Pacific Northwest Jewish Kitchen*, and you can find more of her work at www.sonyasanford.com and follow her on Instagram @sonyamichellesanford.

Jordan Tepper is the co-founder of Apologue, a forward-thinking cocktail company - focused on the intersection of cocktails, community and culture. Currently, Apologue offers three spirits brands under its umbrella—Apologue Spirited Liqueurs, a line of palate-providing cocktail liqueurs, Big Star Cocktail, a line of spirit-based, ready-to-drink canned cocktails inspired by Chicago's iconic Big Star restaurant and Hoste, a line of ultra-premium bottled cocktails starting with the award-winning Gold Fashioned.

Gabrielle Williams has been cooking since she was five years old and food is her lens. Growing up in Queens, NY, she had the privilege of having friends from around the world and being welcomed to their tables and kitchens to eat and learn. After attending the Culinary Institute of America she decided to pursue a degree in anthropology to connect her love of food and people. Over the years she has been a culinary instructor, worked with butchers and farmers, assisted for various culinary events and catered. For the last decade she has worked in food access organizations providing emergency food in NYC and is currently Director of Operations for a program focused on serving kosher-and-halal New Yorkers. For this work she was voted one of the 40 Under 40 in NYC Food Policy in 2023. Her focus is and will always be feeding people.

Jeffrey Yoskowitz is a leader of the Jewish Food Renaissance as an entrepreneur, writer, pickler and cookbook author. He curates and cooks dining events in kitchens around the world, teaches about Jewish cooking and Jewish food heritage and writes about food and culture for publications like *The Atlantic*, *The New York Times*, *Slate* and *Gastronomica*, among others. Jeffrey co-founded The Gefilteria and co-authored *The Gefilte Manifesto: New Recipes for Old World Jewish Foods* along with Liz Alpern. He was named to the Forbes 30 under 30 list and The Forward 50 and has been featured in *The New Yorker*, *The New York Times*, *Saveur*, and *The Wall Street Journal* and many other publications.



Safety & Security

Ramah Darom has developed comprehensive safety and security protocols in consultation with the the Security Committee of our Board of Directors, the Secure Community Network and the Rabun County Sheriff's department. Highlighted below are key elements of our protocols. Please review this document with your family at the beginning of your stay.

Every building has an emergency exit plan posted and is equipped with fire extinguishers.
PLEASE MAKE NOTE OF EMERGENCY EXITS WHENEVER YOU ENTER A BUILDING.

The Sheriff's department has an on-site officer guarding our Clayton campus 24 hours/day throughout this retreat.

MEDICAL EMERGENCY

First aid kits and AEDs are available at the Welcome Center reception desk, the Marcus Lodge Hotel community room (ground floor), the Mountainside Retreat Hotel kitchenette (lower level), the Lakeside Hotel sitting room (bottom floor) and in the Main Dining Room.

In the Event of a Medical Emergency:

- IMMEDIATELY DIAL 911. Give location, sex and approximate age of victim and if possible, the type of emergency. Then dial 706.782.9300 from your cell phone or any campus phone and follow the prompts to alert a Ramah Darom staff person of your emergency.
- Stay with the injured person until help arrives. Try to calm, reassure and stabilize the person. Never move an injured person with a suspected neck or back injury.
- When medical staff arrives at the scene, summarize the situation and answer questions.

SEVERE WEATHER

Thunder and/or Lightning:

- Gather your family/group and move to a safe area (large indoor facility, bunk porch or common room) until the weather has passed.

Tornado Warning:

- Head immediately to one of the following designated emergency locations: Welcome Center Hotel lower level hallway, Marcus Lodge lower level community room, Mountainside Hotel lower level hallway, Levine Center lower level hallway and lower level common space of bunks 1/2 or 29/30.
- When at location, stay away from windows.
- Stay at designated emergency location until the "all clear" signal has been given over the emergency speakers.

FIRE

If You Spot a Fire:

- Leave the building and do not re-enter to remove personal property.
- IMMEDIATELY DIAL 911. Give location, and if possible, type of fire (grease, electrical, paper, etc.). Then dial 706.782.9300 from your cell phone or any campus phone and follow the prompts to alert a Ramah Darom staff person of your emergency. The office will sound the fire alarm throughout the campus.
- If a phone is not accessible, sound the closest fire alarm.
- If a campus-wide fire alarm is sounded, all guests should proceed immediately to the *kikar* (field in front of the Levine Center/Dining Hall) and remain there until the "all clear" signal has been given over the emergency speakers.
- If the fire occurs on or near the *kikar*, all guests should proceed to the *Beit Am* (covered basketball court).

ACTIVE SHOOTER

- EVACUATE if at all possible, leaving the area by the quickest route available. If necessary, leave the campus grounds. Leave your belongings behind.
- Call 911 as soon as it is safe to do so.
- If you are not able to evacuate, HIDE OUT in an area out of the active shooter's view. Block entry to your hiding place. If possible, lock the door. Silence your cell phone (including vibrate mode) and remain quiet.
- TAKE ACTION only as a last resort and only when your life is in imminent danger. Attempt to incapacitate the shooter. Act with physical aggression and throw items at the active shooter.
- When law enforcement arrives, remain calm and follow the officers' instructions. Immediately raise hands and spread fingers. Keep your hands visible at all times. Avoid quick movements toward officers whenever possible.

Discover Ramah Darom

Adventure, connection, friendship, fun and joyful Jewish programs all year long!



2024 Year-Round Retreats at Ramah Darom

Book It To Shabbat	A fun-filled weekend designed in partnership with PJ Library Atlanta for families with children ages 2-8	Mar 8-10, 2024
Passover Retreat	A family-friendly, meaningful vacation with a diverse mix of scholars and educators, delicious kosher for Passover food and tons of fun	Apr 21-May 1, 2024
LimmudFest	A celebration of Jewish thought, arts, culture and learning	Aug 30-Sep 2, 2024
Jewish Women's Getaway	A mid-week retreat for Jewish women 21+ to explore their creativity, enjoy inspiring sessions, build community and have FUN	Nov 10-13, 2024
Winter Break Family Camp	Fun for the whole family with counselor-led adventures, a magical Shabbat and a rockin' New Year's celebration	Dec 27, 2024-Jan 1, 2025

Camp Ramah Darom Kayitz (Summer) 2024

Sessions Aleph/Bet	4-week sessions for rising 4 th -10 th graders	Aleph: June 5-30 / Bet: July 3-28
Ta'am	5-night "taste" for rising 2 nd graders	Aleph: June 5-10 / Bet: July 3-8
Garinim	11-night program for rising 3 rd graders	Aleph: June 19-30 / Bet: July 17-28
Nitzanim & Sollelim K'tzara	18-night session option for rising 4 th & 5 th graders	July 3-21
Gesher Leadership Program	8-week program for rising 11 th graders	June 5-July 28
Ramah Bamah	2-week musical theater program for rising 8 th & 9 th graders	July 3-16
Tikvah Vocational Education Program	Provides 17-21 year-olds who require extra support the opportunity to learn vocational skills at Camp	June 5-30
Through the Henry and Annette Gibson Tikvah Support Program , Ramah Darom supports campers with neurodevelopmental disorders such as autism spectrum disorder, Down syndrome, intellectual disabilities, ADHD and other disabilities		
Camp Yofi	5-day program for families with children age 6-13 with ASD	July 31-Aug 4

For more information about Ramah Darom programs or renting our facility, please visit us online and call 404.531.0801

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B'teavon

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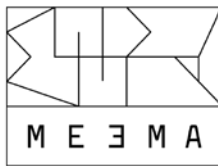


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RECREATION

- A** Tennis Courts
- B** Hockey Court
- C** Basketball Courts
- D** Farm
- E** Breicha (Swimming Pool)
- F** Sand Volleyball Courts
- G** Beit Am (Covered Basketball Court)
- Ramah Garden
- H** Odyssey Course
- I** Kikar (Activity Field)
- J** Alpine Tower, Climbing Wall & Swing
- K** Timber Challenge Course
- L** Medura (Lakeside Fire Pit)
- M** Archery Range
- N** Omanut (Arts & Crafts Center)
- O** Gan (Nursery)
- P** Agam (Lake) & Boat Dock
- PP** Softball Field
- QQ** Menkowitz Trail

MEETING SPACES

- Q** Mountaintop Pavilion
- R** Future Home of The Staff Center
- S** Beit Am (Covered Basketball Court) Amphitheater
- Ramah Garden
- T** Mirpeset Tefillah (Mountainside Pavilion)
- U** Pizza Oven & Fireplace Patio
- V** **Levine Center**
Chadar Ochel (Dining Hall)
Mountainside Chadar Ochel
Lakeside Chadar Ochel
Moadon (Multipurpose Room)
Beit Kneset (Spiritual Center)
Mercaz Aryeh (Library)
- Fitness Center
- W** Margam (Lakeside Pavilion)
- X** Treehouse

LODGING

- Y** Welcome Center
- Z** Cottages (Z1-Z5)
- AA** Marcus Lodge
- BB** Mountainside Hotel
- CC** Deluxe Cabin (1-4)
- DD** Mountainside Cabins (1-12)
- EE** Lower Roads Cabins (13-20)
- FF** Lakeside Cabins (21-32)
- GG** Lakeside Hotel

NAME:

ROOM:

