



B'teavon

A Culinary Exploration at Ramah Darom



2026 PROGRAM GUIDE





"the harissa paste
to end all harissa
pastes."

-bon appétit



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Welcome to B'teavon



B'ruchim HaBaim!

Welcome to B'teavon 2026! We're so excited to gather for another year of cooking, learning, and community at Ramah Darom. B'teavon brings together talented chefs, food experts, and curious eaters for an unforgettable retreat filled with great sessions, delicious food, and classic camp fun.

Inside this Program Guide, you'll find everything you need to make the most of your time at this retreat. We are deeply grateful to Liz Alpern and Jeffrey Yoskowitz of The Gefilteria for their continued mentorship and inspiration, and to Ramah Darom's incredible Food & Beverage Team for the care and creativity they bring to every detail.

We hope you leave inspired, well-fed, and connected to new skills, new friends, and Jewish food culture.

B'teavon! Eat well and enjoy,

The Ramah Darom Team

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Nick Anderson
Rabbi Raphael Darzi
Genesis Canales Diego
Giselle Canales Diego
Craig Hartley-Johnson
Sam Woodard

Housekeeping

Jorge Canales Castillo
Jorge Jr. Canales Diego
Lucie Diego Cancino

B'teavon

15 Things to Know Before You Dig In

- 1. Accessibility:** All our recreational buildings are wheelchair/ handicap accessible. On Shabbat, elevators will operate automatically in 'Shabbat mode.' 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. Activities & Programs:** 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.
 - **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, get crafty, 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. Not all participants will prepare individual dishes; some activities may be done in groups or as shared tastings. Classes can be observed by anyone who would like to watch.
- 3. 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 evenings and early mornings. It is helpful to have layers of clothing and a raincoat with you.
- 4. Drinking Water:** All water on our property is underground mountain spring water—great for drinking!
- 5. Driving & Parking:** 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 during the retreat. There are two Level 2 EV charging stations in the parking lot on the upper level of the Mountainside Hotel which operate on the FLO network. Visit ramahdarom.org/evcharge for instructions.
- 6. Emergencies:** 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, GA, 30525). Also, please notify a staff member of the situation by calling 706.782.9300. There are landlines in the Welcome Center office, at the pool, in the kitchen, and in all living spaces. *Please turn to page 18 to review Ramah Darom's [Safety & Security Protocols](#).*
- 7. Fitness Center:** Ramah Darom's Fitness Center is located on the lower level of the Program Center. It is open at all times to adult participants (18+). Teens ages 15-17 are welcome with adult supervision. Please do not remove equipment from the Fitness Center.
- 8. Housekeeping & Trash:** We do not provide daily housekeeping in personal living areas during the retreat. Guests can place waste in outdoor trash receptacles near their accommodations. Trash is collected daily from these outdoor bins. Please ensure lids are secured on outdoor containers after throwing out your trash. You can request an additional set of linens or towels at RamahDarom.org/Maintenance.
- 9. Kashrut, Meals & Snacks:** The Kaplan Mitchell Retreat Center at Ramah Darom is an AKC-Certified kosher campus. All meals, snacks, and beverages are provided. Outside food is not allowed in the Chadar Ochel (Dining Hall).

Here are a few mealtime notes:

 - 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.
 - All 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.
- 10. Info Table:** Staff will be available at the Info Table in the Chadar Ochel (Dining Hall) during lunch and dinner to answer questions.

11. Maintenance Requests: Please report maintenance requests at 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.

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 (Dining Hall) 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.
- Stay present in this experience and refrain from electronics, especially in shared spaces.

13. Smoking, Illegal Substances & Firearms: 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. Illegal substances, firearms, and related paraphernalia are not permitted on campus.

14. Valuables & Room Keys: Ramah Darom is not responsible for any missing or lost items. Hotel room keys are available upon request. Most guests choose to leave their rooms unlocked during the day. Keys must be returned to a Ramah Darom staff member before checkout or a charge of \$50 will be assessed. Please note that we only have one key available per room.

15. WiFi & Phones: Wireless internet service is available throughout campus via "Ramah Darom WiFi" (no password). If you have any issues connecting, try turning your device's WiFi off and back on, then try reconnecting. If you still have issues, contact the Bridge Communications Help Desk: 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. Cell phone signals can be spotty. We suggest enabling WiFi calling.



B'teavon

Daily Schedule



Friday, February 13

TIME	ACTIVITY	LOCATION
2:00-5:00pm	Check-in	Welcome Center
3:00-6:00pm	B'teavon Beverage Bar Open: Stop by anytime for a drink (with or without alcohol). From 4:00-5:00pm we will host an informal cocktail hour and schmooze to kick off our weekend together.	Mercaz Aryeh (Library)
3:30-5:00pm	Fun, Food & Shabbat Prep: Get ready for Shabbat with a variety of hands-on activities. Braid challah to enjoy at dinner, decorate Shabbat candles with colored wax, create a challah board with scorch paste, decorate a challah cover, or make upscaled spice bundles for Havdallah.	Moadon (Multipurpose Room)
4:30-5:30pm	Gondi Making with Tannaz Sassooni: Roll up your sleeves to enjoy a hands-on workshop where you will prepare gondi, a Persian Jewish poultry and chickpea flour dumpling traditionally served on Shabbat. <i>This session contains meat and chickpea flour.</i>	Mountainside Chadar Ochel (Dining Hall)
5:00-5:45pm	Campus Tour: Join a guided walking tour of our beautiful campus to learn the lay of the land.	Meet at Welcome Center
5:30-6:30pm	Shabbat Prep: Take time to get ready for a relaxing Shabbat in the mountains filled with lots of delicious Jewish food experiences. Candle lighting in Clayton, GA is 6:02pm. Individual Candle Lighting will be available in the upper level of the Levine Center in the Center Chadar Ochel on the stage at 5:30pm	
6:30-7:30pm	Traditional Egalitarian Kabbalat Shabbat	Beit Knesset (Synagogue)
	Musical Service with Ori Salzberg: Welcome Shabbat with music and song. <i>Acoustic instruments will be used.</i>	Moadon (Multipurpose Room)
7:45-8:00pm	Official Welcome to B'teavon	
8:00-9:00pm	Shabbat Dinner	
9:00-9:30pm	Meet the Chefs & Presenters: Our chefs and presenters for the weekend will introduce themselves so you can get to know them better! You won't even have to move from your dinner table. <i>A microphone will be left on throughout Shabbat in the Chadar Ochel and some presenters will use it to introduce themselves.</i>	Center Chadar Ochel (Dining Hall)
9:30-10:00pm	Teen Cohort Oneg: Gather as a cohort for the first time, get to know each other and the track facilitator, Chef Micah Siva.	Mercaz Aryeh (Library)
9:30-10:30pm	Desserts Around the Table: There's something magical about gathering around a table. Drawing from the tische tradition, this experience invites you to linger after dinner for desserts, drinks, singing, and games. It's a relaxed, joy-filled space to unwind together and celebrate the sweetness of the retreat. Plus, you'll enjoy a unique Banana-Miso Old Fashioned created by mixologist Carlton Chamblin!	Lakeside Chadar Ochel (Dining Hall)

Saturday, February 14

TIME	ACTIVITY	LOCATION
8:30-10:00am	Aruchat Boker (Breakfast)	Center Chadar Ochel (Dining Hall)
10:00-11:00am	Traditional Egalitarian Shabbat Morning Service	Beit Knesset (Synagogue)
	ALT Service with Ori Salzberg: A musical, meditative, and intellectual service with song and discussion. <i>Acoustic instruments will be used.</i>	Moadon (Multipurpose Room)
	On-Campus Waterfall Hike: A hike to a beautiful 100-foot waterfall. The trail is not long, but is bumpy with slight elevation. <i>This hike goes outside of the eruv.</i>	Meet at Levine Center Portico
11:00-11:30am	Mid-Morning L'Chaim: Join together as one community as we say kiddush, share a l'chaim (toast) in honor of the retreat, and enjoy a light morning snack.	Hallway Near Beit Knesset (Synagogue)
11:30am-12:30pm	Triennial Egalitarian Torah Service & Musaf	Beit Knesset (Synagogue)
	Evolving Recipes Over Time—A Cookbook Text Study with The Gefilteria: Join Jeffrey and Liz of The Gefilteria for an unorthodox text study of one of their favorite mediums: cookbooks. Examine recipes from cookery texts over the last century to see how the Jewish culinary story has shifted and transformed along with the people and the communities they serve. We'll also discuss what goes into cookbook creation and why these texts can be as much of a reflection of a community as they can be an aspirational tool for how to move the culture forward.	Mountainside Chadar Ochel (Dining Hall)
	Meditative Flow Yoga with Navit Salzberg: Incorporate vinyasa techniques in a moving meditation to foster strength and fluidity in body and mind. <i>Mats provided. No music will be played at this session.</i>	Yoga & Dance Studio
	Campus Tour: Missed the first tour? Join as you continue to get your bearings.	Meet at Levine Center Portico
12:30-1:30pm	Shabbat Lunch	Center Chadar Ochel (Dining Hall)
1:30-6:00pm	B'teavon Beverage Bar Open	Mercaz Aryeh (Library)
1:30-2:45pm	A Salad Master Class with Adeena Sussman: Join a vibrant, hands-on workshop dedicated to the art of the modern salad. From crisp seasonal vegetables to bold dressings, layered textures, and Middle Eastern inspiration, Adeena will guide small groups through techniques that transform simple ingredients into unforgettable dishes. Participants will chop, mix, and taste with a renewed appreciation for the power of a great salad. <i>This session is pareve, contains gluten, nuts, sesame, and soy.</i>	Lakeside Chadar Ochel (Dining Hall)
	Game Hour & Mah Jongg Gathering	Mercaz Aryeh (Library)
	Gratitude & Blessings Around Food with Rabbi Benjamin Ross: What is the role blessings have played in our lives? What is the power of a human blessing? How do we turn divine qualities into human consumption? How are blessings spiritual nourishment?	Beit Knesset (Synagogue)
3:00-4:30pm	Discovering Iranian Jewish Cuisine—A Taste Test with Tannaz Sassooni: Join food writer Tannaz Sassooni for a delicious exploration of Iranian Jewish cuisine, including its flavors, history, and the traditions that set it apart. Through conversation and small tastes, you'll discover the ingredients, aromas, and cultural influences that shape this vibrant culinary world. Come ready to taste, learn, and experience the rich tapestry of Iranian Jewish food. <i>This session is dairy and contains gluten and nuts.</i>	Lakeside Chadar Ochel (Dining Hall)

Saturday, February 14

TIME	ACTIVITY	LOCATION
3:00-4:30pm	<p>Gravlax & Schmear–A (Not-So-Traditional) Tradition with Will Sacks: This demo on making gravlax and fresh cream cheese from scratch is not to be missed. Will will explain how these foods—now seen as Jewish classics—weren't always part of Jewish cuisine, as he teaches simple techniques. At the end of the session you can enjoy samples and breakfast the next day will feature Will's gravlax and cream cheese!</p> <p><i>This session is dairy and contains fish and gluten.</i></p>	Mountainside Chadar Ochel (Dining Hall)
	<p>Hike (Moderate)–Water as An Essential Ingredient with Eliana Leader: Take an invigorating hike to a beautiful waterfall that includes crossing a small stream and fallen trees. Enjoy pauses with conversation around the role water plays in practically everything we eat and drink.</p> <p><i>This hike goes outside of the eruv.</i></p>	Meet at Welcome Center
	<p>Teen Cohort–Knife & Kitchen Skills + Grazing Table Creation with Micah Siva: In this hands-on session with Micah, teens will dig deep into knife safety and kitchen skills, then put them into practice by preparing and styling a beautiful grazing table full of vegetables, cheese, and simple dips for all B'teavon participants to enjoy.</p> <p><i>This session contains dairy and nuts.</i></p>	Moadon (Multipurpose Room)
4:30-5:00pm	Mincha (Afternoon Service)	Beit Kneset (Synagogue)
	<p>Mid-Afternoon Snack Available: Stop by for a little nosh in between sessions and enjoy a grazing table designed by the Teen Cohort.</p>	Mercaz Aryeh (Library)
5:00-6:00pm	<p>Food for Thought Panel, Moderated by Adeena Sussman: Join a thoughtful conversation with Tannaz Sassooni, Will Sacks, Micah Siva, and Rabbi Benjamin Ross as Adeena asks: "What makes food Jewish?" They'll explore the fascinating history of Jewish food, who defines it as Jewish, and the role it plays in our communities, culture, and heritage.</p>	Beit Kneset (Synagogue)
	<p>Yin Yoga with Navit Salzberg: Wind down with a series of calming, passive floor poses. Poses will be held a little longer to work into the neck, shoulders, and lower body.</p> <p><i>Mats provided. No music will be played at this session.</i></p>	Yoga & Dance Studio
6:15-7:15pm	Aruchat Erev (Dinner)	Center Chadar Ochel (Dining Hall)
7:15-8:00pm	Havdallah & S'mores	Beit Am (Covered Court)
8:15-9:30pm	<p>Meet Me at The Deli–Interactive Live Recording with The Gefilteria: Following Havdallah & S'mores, join Liz and Jeffrey for a live taping of the Gefilteria's forthcoming advice and cooking podcast (coming to earbuds near you this spring)! Get the answers to your burning culture, cooking, and Jewish lifestyle questions (i.e. What makes rye bread so Jewish? Is there a perfect bagel order? My grandmother's brisket recipe calls for Dr. Pepper—is that acceptable? I'm a vegan and Shabbat dinners are stressful for me—how can I improve my situation?). Jeffrey and Liz will do their best to provide answers and offer some hot takes while also calling upon special guests.</p> <p><i>Submit your questions at: rahamdarom.org/gefilteria-qs.</i></p>	Lakeside Chadar Ochel (Dining Hall)
9:30-10:00pm	<p>Light Reception: Celebrate the "Meet Me at the Deli" Podcast launch and enjoy some classic deli desserts.</p>	Mountainside Chadar Ochel (Dining Hall)

Sunday, February 15

TIME	ACTIVITY	LOCATION
7:30am-12:30pm	Fuel Your Morning at The Coffee Camper: Savor expertly brewed coffee made from exclusive, premium beans. Choose from classic hot and iced coffees with customizable flavors, indulgent specialty lattes, cozy hot chocolate, and a curated selection of hot teas for the perfect B'teavon pick-me-up.	Tent
7:45-8:30am	Traditional Egalitarian Shacharit	Beit Knesset (Synagogue)
8:30-9:30am	Aruchat Boker (Breakfast)	Center Chadar Ochel (Dining Hall)
9:45-11:15am	Babka & Its Secrets with Will Sacks: Bake alongside Will Sacks as he shares his personal approach to babka and why cinnamon is always better than chocolate. Mix, shape, taste, and learn some new and creative approaches to Babka. <i>This session is dairy and contains gluten and egg.</i>	Lakeside Chadar Ochel (Dining Hall)
	Create Your Own Recipe—A Guided Process with Adeena Sussman: Join this bestselling cookbook author for a hands-on workshop! Adeena will share her philosophy of creating a recipe as you consider flavor, balance, and creativity. While working in small groups to develop your original recipe using miscellaneous ingredients, Adeena will be busy tasting and offering tips! <i>This session contains dairy, gluten, nuts, and sesame. However, adding nuts or sesame to your creation is optional.</i>	Mountainside Chadar Ochel (Dining Hall)
	Mindful Consumption with Rabbi Benjamin Ross: Explore eating as a mindful and intentional practice. In this reflective session, we'll consider how awareness and presence at the table can transform not only how we eat, but how we move through the world. Discover simple, meaningful ways to bring mindfulness into every meal. <i>This session contains dairy and vegan-friendly options.</i>	Beit Knesset (Synagogue)
11:30am-1:00pm	Show-dough with Will Sacks: Experience an exciting session where you learn tips and tricks on how to make the perfect bagel and hear all about Will's unique bagel flavors (like miso) that are created in his bakery, Bagel Joint. Then, roll your own bagel using Will's pre-made dough! <i>The dough is pareve and contains gluten and egg.</i>	Lakeside Chadar Ochel (Dining Hall)
	Southern Tzimmes & Seven Spices with Chef Ian Boden: Join James Beard Award Nominee and our Southern Spotlight, Chef Ian Boden, in honor of the recently celebrated holiday of Tu B'Shvat (the Jewish New Year of trees). Chef Ian will lead a cooking demo featuring tzimmes made with the seven spices traditionally associated with the holiday. Tzimmes is an early signature dish from his restaurant's first menu and highlights warm spices and seasonal sweetness. This session celebrates tradition, memory, and the enduring power of foundational flavors. <i>This session is pareve.</i>	Mountainside Chadar Ochel (Dining Hall)
	Nature Heals—Hope and Resilience in Israel's Landscapes with Jay Shofet: Today, Israelis are finding strength and healing through the country's natural spaces. Jay is one of Israel's leading voices for people and nature and does incredible work with The Society for the Protection of Nature in Israel (SPNI), Israel's leading environmental non-profit organization. This session explores how SPNI's Nature Heals program uses nature to reduce stress, build resilience, and inspire hope—for people and the land alike.	Beit Knesset (Synagogue)

Sunday, February 15

TIME	ACTIVITY	LOCATION
11:30am-1:00pm	<p>Teen Cohort–Jewish Food & Social Media Challenge with Micah Siva: Social media influences what’s on our plate, but how can we adapt trending recipes to be a little more Jewish? In this hands-on workshop, we will use the Smashed Burger Taco and the viral Dubai Chocolate trend for inspiration and reimagine them as a falafel taco and stuffed dates!</p> <p><i>This session is pareve and nuts.</i></p>	Moadon (Multipurpose Room)
1:00-2:00pm	Aruchat Tzoharaim (Lunch)	Center Chadar Ochel (Dining Hall)
2:15-7:00pm	B'teavon Beverage Bar Open	Mercaz Aryeh (Library)
	B'teavon Bookstore & Food Crafting: Stop by at anytime to purchase books and swag. Relax and unwind as you create wire-wrapped cutlery and skewers, decorate tea towels, create herb bundle décor, and more.	Program Center Vista Room
2:15-3:45pm	<p>Make It Both Ways–Schnitzel & Chopped Liver–Meat & Vegan with Adeena Sussman & Micah Siva: Experience a demo like no other as Adeena guides you through her method for preparing delicious schnitzel and chopped liver, while Micah shares the best way to create the same dishes, only using a plant-based approach! Small bites and tastes of the dishes will be offered at the end of the session.</p> <p><i>This session contains both meat and vegan dishes. The meat foods contain egg and gluten, and the vegan options contain gluten and nuts.</i></p>	Lakeside Chadar Ochel (Dining Hall)
	<p>Clarified Cocktails–The History & Technique of Milk Punch with Carlton Chamblin: Join mixologist Carlton Chamblin for a demonstration of clarified milk punch. Learn how and why this technique was originally used to preserve cocktails, and how milk clarification smooths out harsh acids and tannins to create a clear, balanced drink. Carlton will walk through the classic method, flavor-building it with spirits, teas, citrus, and spices. Everyone will get to taste and compare the original cocktail with its clarified version. Attendees will also get a chance to do some hands-on drink mixing during this session. Cheers!</p> <p><i>This session contains dairy and alcohol. Non-alcoholic and dairy-free alternatives will be available.</i></p>	Mountainside Chadar Ochel (Dining Hall)
	<p>Where Sour Meets South with Ian Boden: Join an interactive conversation (where everyone truly participates) with B'teavon’s Southern Spotlight Chef. Learn how he draws links between Eastern European and Appalachian foodways, highlighting vinegar, pepper, and Southern influence as central to his culinary philosophy and how it shows up at his restaurant, Maude & The Bear.</p>	Beit Kneset (Synagogue)
4:00-5:30pm	<p>Sweet Traditions–Persian Holiday Desserts with Tannaz Sassooni: Join a flavor-packed tour through beloved festive sweets as you explore three classic Persian Jewish holiday treats. Mix your own refreshing faloudeh seeb (Apple Rose Water), perfect for Yom Kippur break fast. Then prepare halva for Purim. While the havla cools, enjoy your faloudeh seeb as you watch Tannaz demo crisp zoolbia (a deep-fried pastry) for Hanukkah.</p> <p><i>This session is dairy and contains gluten and nuts.</i></p>	Mountainside Chadar Ochel (Dining Hall)
	<p>Jewish Fusion with Micah Siva: Create a unique ramen matzo ball soup and learn how to bring the “Jewish” into every meal, no matter how untraditional it may seem! Micah will share her secrets to making the best matzo balls, and how to make convenience items (like ramen) into a full meal. Participants build their own matzo ramen bowls, and Micah will also demo an “Everything Bagel Chili Crisp.”</p> <p><i>This session is pareve and contains gluten.</i></p>	Moadon (Multipurpose Room)

Sunday, February 15

TIME	ACTIVITY	LOCATION
4:00-4:45pm	<p>Jewish Food Programs Part I with Rabbi Benjamin Ross: Food programs and activities are commonly hosted by Jewish organizations, but sometimes it is hard to add intention and mainstream the Jewish food work through creating a cohesive framework (like blending texts, travel, tastings, cooking, home practice, relationship building, and more). Thus, Manna, a three-year initiative dedicated to making food an integral part of an Upper West Side synagogue, was founded by Rabbi Benjamin Ross and Liz Alpern. Learn more from Rabbi Benjamin about this initiative—its successes, challenges, and impact on the community.</p>	Beit Knesset (Synagogue)
	<p>Latke-Hamantaschen Debate Prep with The Gefilteria: Join Liz and Jeffrey to prepare for The Great Latke-Hamantaschen Debate. This will be a fun, hands-on collaborative prepping block where you'll be churning out latkes and/or hamantaschen for the evening activity in community. Come ready to shred, fry, fill, and fold. *This time block will end at 5:00pm.</p> <p><i>This session is pareve and includes gluten.</i></p>	Lakeside Chadar Ochel (Dining Hall)
	<p>Beyond the Vase-Floral Design Without Limits with Rhapsody in Blooms: This class is led by B'teavon decor sponsor Robin Smith of Rhapsody in Blooms, and will give you all the tools, tips, and tricks to arrange in almost any kind of vessel: if it can hold water, you can arrange in it!</p>	Program Center Community Room
5:00-5:45pm	<p>Jewish Food Programs in the Community Part II with Rabbi Benjamin Ross: Want to bring a long-lasting Jewish food program to your community? Maybe you already have! Share best practices and workshop a plan to make it happen.</p>	Beit Knesset (Synagogue)
	<p>Latke-Hamantaschen Debate Prep with The Gefilteria: Jump in if you missed the first hour and continue to prepare for The Great Latke Hamantaschen Debate. This time block will again include fun, hands-on collaborative prepping where you'll be churning out latkes and/or hamantaschen. Come ready to shred, fry, fill, and fold. *This time block will end at 6:00pm.</p> <p><i>This session is pareve and includes gluten.</i></p>	Lakeside Chadar Ochel (Dining Hall)
	<p>Wine Tasting 101 with Brad Semon: Learn how to taste wine most effectively! In this tasting experience, you will learn about the look, smell, and taste of each unique wine and how to draw lasting conclusions about each flavor profile.</p>	Program Center Community Room
	<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.</p> <p><i>Mats Provided.</i></p>	Yoga & Dance Studio
6:00-7:00pm	Cocktail Hour & Book Signing	Mercaz Aryeh (Library)
7:00-8:00pm	Aruchat Erev (Dinner)	Center Chadar Ochel (Dining Hall)
8:30-9:30pm	<p>The Great Latke-Hamantaschen Debate & Throwdown: Since 1946, the latke-hamantaschen debate, which began at the University of Chicago, has been a farcical and creative event held at universities and Jewish institutions across the world. The purpose? To determine the superior dish using clever arguments from various disciplines. We'll be staging B'teavon's first-ever debate and throwdown, complete with highbrow discourse, exciting tastes, scorecards, and a healthy competitive spirit.</p>	Lakeside Chadar Ochel (Dining Hall)

Monday, February 16

TIME	ACTIVITY	LOCATION
7:30am-11:00am	Fuel Your Morning at The Coffee Camper: Savor expertly brewed coffee made from exclusive, premium beans. Choose from classic hot and iced coffees with customizable flavors, indulgent specialty lattes, cozy hot chocolate, and a curated selection of hot teas for the perfect B'teavon pick-me-up.	Tent
7:30-8:30am	Traditional Shacharit & Torah Reading	Beit Knesset (Synagogue)
8:30-9:30am	Aruchat Boker (Breakfast)	Center Chadar Ochel (Dining Hall)
9:45-11:00am	<p>All Things Tahini with Adeena Sussman: Dive into a demo that highlights the rich, versatile world of tahini. From tahini-inspired drinks, vegetable dishes, soups, and cookies - see how tahini can show up unexpectedly in the best way possible! Small tastes of everything demoed will be available, and you will leave with new ways to bring tahini magic into your kitchen.</p> <p><i>This session is mostly pareve, gluten-free, and contains sesame. Adeena's Tahini Shortbread Sugar Cookies contain dairy.</i></p>	Mountainside Chadar Ochel (Dining Hall)
	<p>Babajan's Haroset with Tannaz Sassooni: Take in a demo filled with meaning and memory! Tannaz will share the history of a beloved haroset recipe passed down from her late grandfather, who faxed his handwritten recipe to his children over 25 years ago. Explore the Persian word for haroset, translate the original recipe, and see how the dish is prepared just as Tannaz's family still does today. This is a story of language, memory, and taste—one that has traveled generations and geographies and still arrives at the seder table each year.</p> <p><i>This session is pareve and contains nuts.</i></p>	Moadon (Multipurpose Room)
	<p>Show-dough with Will Sacks: Experience an exciting session where you learn tips and tricks on how to make the perfect bagel and hear all about Will's unique bagel flavors (like miso) that are created in his bakery, Bagel Joint! Then, roll your own bagel using Will's pre-made dough.</p> <p><i>The dough is pareve and contains gluten and egg.</i></p>	Lakeside Chadar Ochel (Dining Hall)
	<p>Teen Cohort Wrap Up—Food As a Memory with Micah Siva: Food is more than just what we eat, it is full of memory and moments that stay with us long after a meal. As we close out the B'teavon experience, teens will reflect on meaningful food memories and share stories and recipes. We'll turn these memories into a physical memento featuring a family recipe or memory to take home.</p> <p><i>This session is pareve.</i></p>	Mercaz Aryeh (Library)
11:00-11:30am	Closing Shmorg: Grab lunch and snacks for the road.	Center Chadar Ochel (Dining Hall)
11:30am	L'hitraot! (Until Next Time): Please be out of your accommodations by 11:30am. Safe travels!	

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 that highlights the talent of queer chefs and raises 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.

Carlton Chamblin, a Birmingham native with a background in art history and product marketing, is the founder of Farm2Cocktail, a Clayton, GA-based company specializing in farm-sourced cocktail shrubs. These all-natural mixers, made from fruits, herbs, sugar, and vinegar, create balanced cocktails, mocktails, and dressings. His commitment to *shomrei adamah*, caring for the earth, and *ba'al tashchit*, not wasting, in the service and design of Farm2Cocktail is the perfect pairing to our weekend.

Ian Boden is the Chef/Owner at Maude & the Bear, a tasting menu restaurant and adjoining three-suite boutique inn located in Staunton, VA. Originally from Virginia, Ian moved to New York City to advance his career in 1996 after graduating culinary school. After climbing the ranks of the restaurant scene in the city, working in renowned spots such as Payard Patisserie & Bistro and Judson Grill, Ian moved back to Virginia to serve a cuisine that is both forward thinking and respectful of past culinary techniques. In 2014, Ian and his wife, Leslie, opened The Shack, where his modern cooking combines his Jewish Eastern European roots and the regional traditions and diverse resources of Appalachia. Ian and The Shack have received critical acclaim from publications ranging from The Wall Street Journal and Esquire to Southern Living and Garden & Gun. Additionally, Ian has twice been a semi-finalist for the James Beard Foundation's "Best Chef Mid-Atlantic" award. In early 2024, Ian and Leslie opened Maude & the Bear, located just a few blocks from The Shack, to serve the local Staunton community and visitors to the area. The name of the restaurant comes from their daughter's middle name (Maude) and their son's nickname (Bear) and all the suites at the inn take their name from Aesop's Fables. The ever-evolving menu weaves Leslie's Appalachian upbringing and Ian's Ashkenazi roots with many ingredients sourced from the local purveyors Ian has been passionately supporting since opening The Shack. Ian views the staff at Maude & the Bear as family, and the dining room as a communal space to invite guests - where everyone feels welcomed and accepted.

Rabbi Benjamin Ross is an acclaimed experience designer and leadership innovator with a proven record of launching transformative initiatives that continue to thrive long after his direct leadership. Now, through The Amen Center for Civic and Spiritual Leadership, he is advancing a vision of vibrant communities powered by capable, spiritually grounded leaders. His career spans community organizing, congregational leadership, seminary teaching, spiritual direction, and entrepreneurial ventures. A serial innovator, dynamic teacher, and reflective practitioner, Rabbi Ross currently teaches Spiritual Leadership at HUC-JIR in New York, co-authored a recent report on leadership formation in rabbinic education for HUC-JIR, co-founded Project Zug (now part of Hadar) serving thousands each year, served on the board of Congregation B'nai Jeshurun (NYC) from 2006-2011, co-created Manna: A Jewish Food Initiative, and currently serves on the boards of the Institute for Jewish Spirituality and PICO California.

Will Sacks is known by some as the bagel world's Willy Wonka, and by others for his work in live music. In 2023, he left an eight-year career in live entertainment to bake bagels full time (with a large push from his wife, Lanty), and there's never been a moment to look back since. As founder of Bagel Joint, a bagel bakery and appetizing store in the heart of Greenpoint (Brooklyn), NY, Will celebrates global cuisine through the lens of Jewish baked goods like bagels, bialys, and more. His passion for Jewish food is only outmatched by his appreciation for the world's diverse food cultures.

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 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 also teaches spiritual music in the Atlanta Jewish community at Congregation Shearith Israel.

Tannaz Sassooni is a Los Angeles-based food writer who's written for Food and Wine, LAist, The Forward, The Nosh, King Arthur Baking, Zaman Collective, Zócalo Public Square, and the Ajam Media Collective. Born in Tehran to a Jewish

family, she explores Los Angeles' global culinary landscape and collects regional Iranian Jewish recipes from mothers and grandmothers for a future cookbook project that aims to preserve Iranian Jewish cuisine. You can follow her on Instagram @tannazzassooni.

Brad Semon is the Founder and President of Painted Plate in Greensboro, NC. Since 1993, Painted Plate Catering has been the premiere caterer of the NC Triad, achieved by creating scratch-prepared five-star restaurant quality cuisine for exclusive wedding celebrations, corporate events, and more. In addition to Chef Brad Semon's restaurant and catering experience, he has been cooking Jewish cuisine since a young age. Chef Brad has partnered and consulted with Ramah Darom's food and beverage department for numerous years.

Micah Siva is an award-winning cookbook author, trained chef, and registered dietitian, specializing in modern Jewish cuisine. After graduating from the Natural Gourmet Institute of Health & Culinary Arts, she pursued a career in nutrition and later worked for global brands, media outlets, and publications in food media. Micah authored the acclaimed cookbook, *Nosh: Plant Forward Recipes Celebrating Modern Jewish Cuisine*, as well as a children's book, *1, 2, 3, Nosh with Me*. She shares Jewish-inspired, plant-forward recipes through her blog, Nosh with Micah. Micah lives in Highland Park, IL, with her husband, toddler, and sheepadoodle.

Adeena Sussman is the author of the instant New York Times bestselling cookbook *Shabbat: Recipes and Rituals From My Table To Yours*. The book celebrates weekend meals, both traditional and modern, and is at once a practical guide to Shabbat cooking and Adeena's personal exploration of the meaning of Shabbat in modern times. *Shabbat* is the follow-up to *Sababa: Fresh, Sunny Flavors From My Israeli Kitchen*, which was named a Best Fall 2019 cookbook by The New York Times, Bon Appétit, and Food & Wine. She also authors xoxo Adeena, a weekly Substack newsletter. A lifelong visitor to Israel who has been writing about that country's food culture for almost 20 years, Adeena cooks and writes in Tel Aviv, where she lives in the shadow of that city's Carmel Market with her husband, Jay Shofet.

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, among many other publications.



Thank You to Our Chef Assistants & Logistics Support:

Rachel Bridgeman
Tamar Fischer

Joel Goodrow
Rachel Greiner

Bonnie Leach
Micah Segal-Miller

Stephen Silva
Eric Silver

And a Special Thank You to:

Gabrielle Williams, B'teavon Food Logistics Coordinator
for her hard work and dedication to the success of this program!



SAFETY & SECURITY

Ramah Darom has developed comprehensive safety and security protocols in consultation with 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 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 are available at the Welcome Center reception desk, Marcus Lodge community room (ground floor), Mountainside Hotel kitchenette (lower level), Lakeside Hotel sitting room (bottom floor) and in the Main Dining Hall. AEDs are located at the Main Dining Hall, Welcome Center (on bottom floor by room 102), pool and boathouse.

In the Event of a Medical Emergency:

- IMMEDIATELY DIAL 911. Give location, gender 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 arrive 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 common room) until the weather has passed.

Tornado Warning:

- Head immediately to one of the following designated emergency locations: Welcome Center 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, 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 Court).

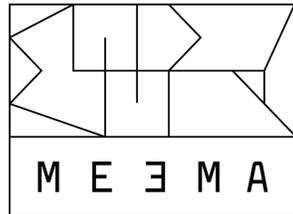
ACTIVE THREAT

- 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 threat.
- 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.

Thank You to the 2026 B'teavon Sponsors



Middle Eastern Pantry

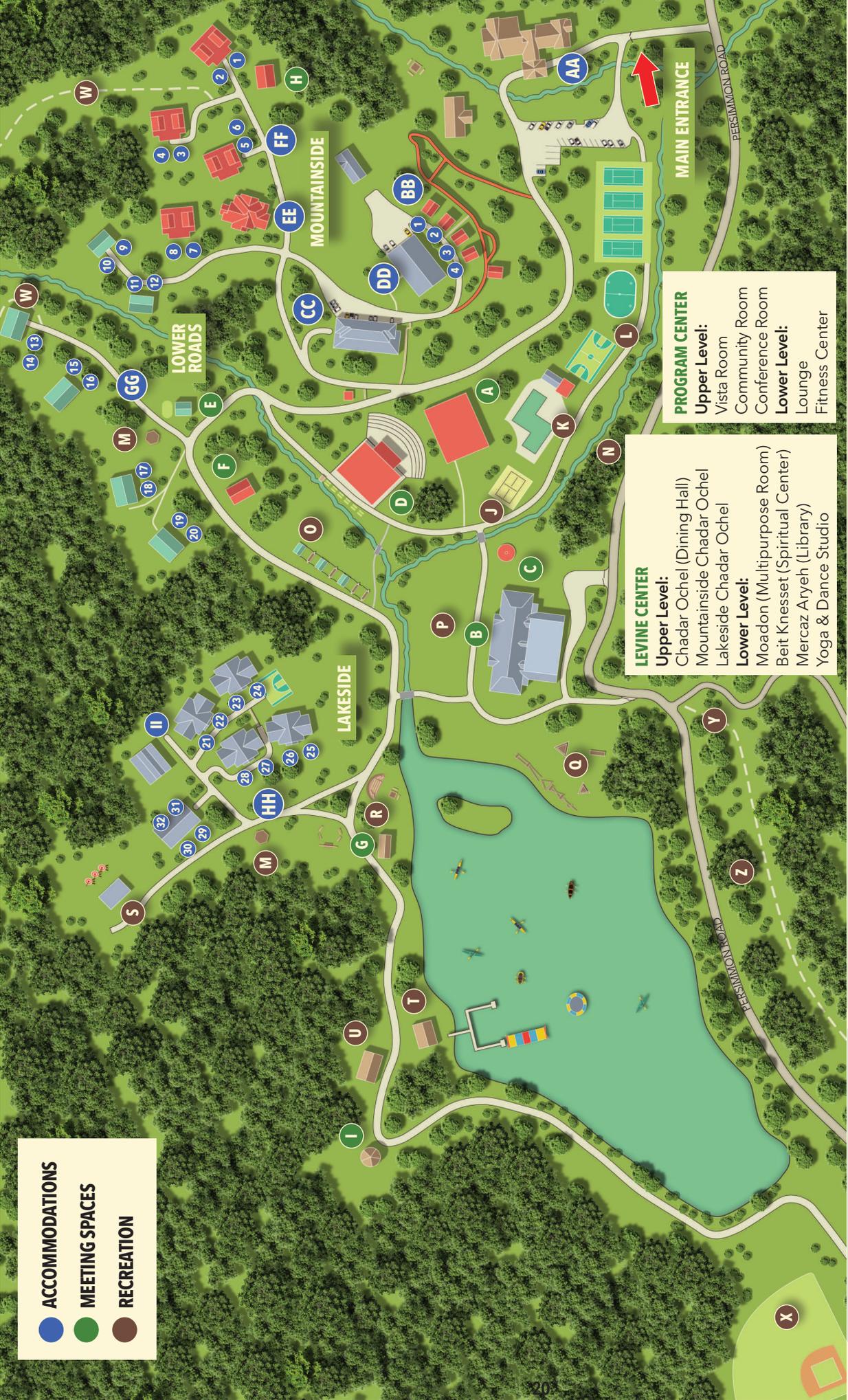


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Upper Level:
 Chadar Ochel (Dining Hall)
 Mountainside Chadar Ochel
 Lakeside Chadar Ochel
Lower Level:
 Moadon (Multipurpose Room)
 Beit Knesset (Spiritual Center)
 Mercaz Aryeh (Library)
 Yoga & Dance Studio

- | | | |
|--------------------------------------|---|---|
| AA Welcome Center | J Volleyball | S Archery Range |
| BB Deluxe Cottages (1-4) | K Breicha (Pool) | T Agam (Lake) & Boat Dock |
| CC Mountainside Hotel | L Sports Courts: Basketball, Hockey, Tennis, Pickleball | U Omanut (Art Building) |
| DD Marcus Lodge | M Gaga | W Waterfall Trail |
| EE Cabin 33/34 | N Farm | X Softball Field |
| FF Mountainside Cabins (1-12) | O Odyssey Course | Y Menkowitz Trail |
| GG Lower Roads Cabins (13-20) | P Kikar (Activity Field) | Z Future Home of the Mayer "Bubba" Mitchell Campus |
| HH Lakeside Cabins (21-32) | Q Climbing Wall & Giant Swing | |
| II Lakeside Hotel | R Medura (Lakeside Firepit) | |