

The Story
of the

Matzah Makers

Shazak!

THE TIME: RIGHT BEFORE PESACH.
THE PLACE: SHAZAK SCHOOL AND THE OFFICE OF BENNY BERNSTEIN, EDITOR OF SHAZAK SCHOOL NEWS & VIEWS.

HMM... I MUST HAVE A SUPER STORY FOR THE PESACH ISSUE... TIME IS RUNNING SHORT! BUT WHAT?



AHA!
I'VE GOT IT!



YOU CALLED, CHIEF?



LEAH, AS MY TOP INVESTIGATIVE REPORTER, AND COUSIN, YOU'RE THE BEST MAN - ER, PERSON - TO COVER THIS SUPER STORY!

CONSIDER IT DONE, CHIEF...

SO WHAT IS IT NOW?
STUDENT COUNCIL
SCANDAL? FRENCH-FRIES-
IN-THE-LUNCH-MENU-
CONTROVERSY?

NO...





LET ME GET THIS STRAIGHT. YOU WANT ME TO DO A STORY ON MATZAHS **AND** BABYSIT?!

I DEMAND A RAISE!

FIRST FINISH THE STORY AND THEN WE'LL TALK MONEY.



O.K. BENNY BERNSTEIN... BUT YOU OWE ME FOR THIS...
BIG TIME!

THANKS SO MUCH! YOU ARE AMAZING!

HEY! WAIT UP!



SLAM!

MATZAH STORY! UNBELIEVABLE! I HAVE NO WORDS... BLAH... BLAH... BLAH... ETC. ETC. ETC. YAKETY YAKETY... YAK... YAK...



AND PESACH'S AROUND THE CORNER, SO PLEASE HURRY UP! PLEASE... PRETTY PLEASE... WITH A CHERRY ON TOP?

A CHERRY ON TOP OF A MATZAH?!

I'M AHEM ... REALLY EXCITED. YAWN... YAWN... ZZZZZ

I CAN'T BELIEVE BENNY
HOOKED ME UP WITH A
PRESCHOOL PHOTOGRAPHER.

WHERE'D YOU GET
THAT CAMERA?
THE TOY STORE?

IF YOU MUST
KNOW, IT'S
A STATE-
OF-THE-ART,
HIGH-RES
CAMERA, WITH
A SUPER-
POWERFUL
ZOOM LENS.

HUH?!

WHAT?!

WAIT A MINUTE...
WHERE DID YOU LEARN TO...
HOW OLD ARE YOU, ANYHOW?

5 YEARS, 6 MONTHS,
3 WEEKS, 2 DAYS,
12 HOURS, AND 26...

ALL RIGHT... ALL
RIGHT. LET'S
GO... IT'S
CRUNCH TIME...
TIME FOR THE
MATZAH STORY.

LATER, ON THE SHAZAK SCHOOL STEPS...

WHY ARE WE JUST SITTING HERE, LEAH?

BECAUSE I HAVEN'T THE SLIGHTEST IDEA WHERE TO START.



LET'S START WITH MY GRANDFATHER!
HE IS REALLY SMART!
HE KNOWS EVERYTHING
ABOUT ANYTHING!



SHAZAK
SCHOOL

YOU REALLY THINK HE'LL
HELP US?

NO DOUBT ABOUT IT!



WELL... WHAT ARE WE
WAITING FOR? LET'S GO!

RIGHT THIS WAY,
IF YOU PLEASE.



AS LEAH DISCUSSES HER ASSIGNMENT...

...COULD YOU PLEASE HELP US, MR. BERNSTEIN? PLEASE... PRETTY PLEASE... WITH A CHERRY ON TOP?

WHY, CERTAINLY!

LET'S SKIP THE CHERRY... AND BY THE WAY, JUST CALL ME "ZAIDY."

NOW, WHERE DO WE BEGIN? OH, YES... OBVIOUSLY, AT THE BEGINNING!

GENIUS AT WORK!
 $E=mc^2$



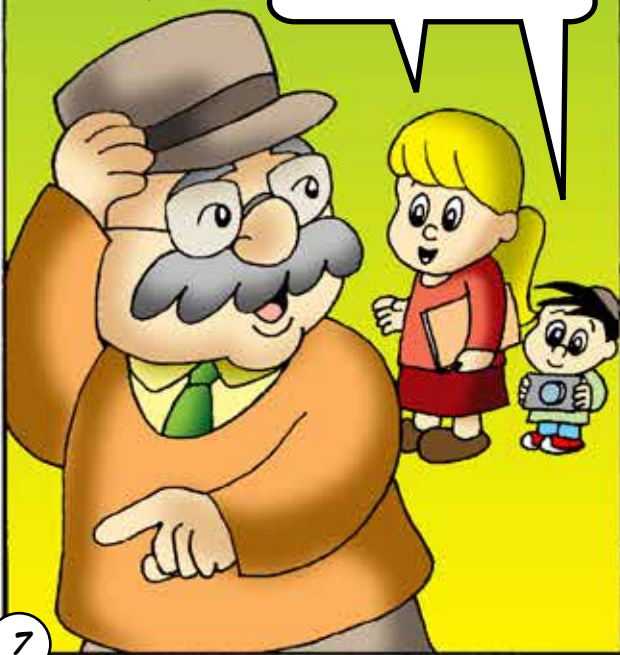
COME ON, GLIYS! HOLD ON TO YOUR NOTEBOOK AND CAMERA AND LET'S GO!

GO?!
GO WHERE?

WHERE ELSE?
TO THE BIRTHPLACE OF FLOUR POWER...

THE WHEAT FIELDS!

PHENOMENAL,
ISN'T HE?



ZAIDY, WHEN DID THE JEWISH PEOPLE START EATING MATZAH ON PESACH?

OVER 3,300 YEARS AGO... IN THE LAND OF EGYPT.



WHEN OUR GREAT-GREAT-GREAT-GRANDPARENTS CAME OUT OF EGYPT, AFTER BEING BITTERLY ENSLAVED FOR 210 YEARS, THEY LEFT IN SUCH A HURRY THAT THEIR DOUGH HAD NO TIME TO RISE.

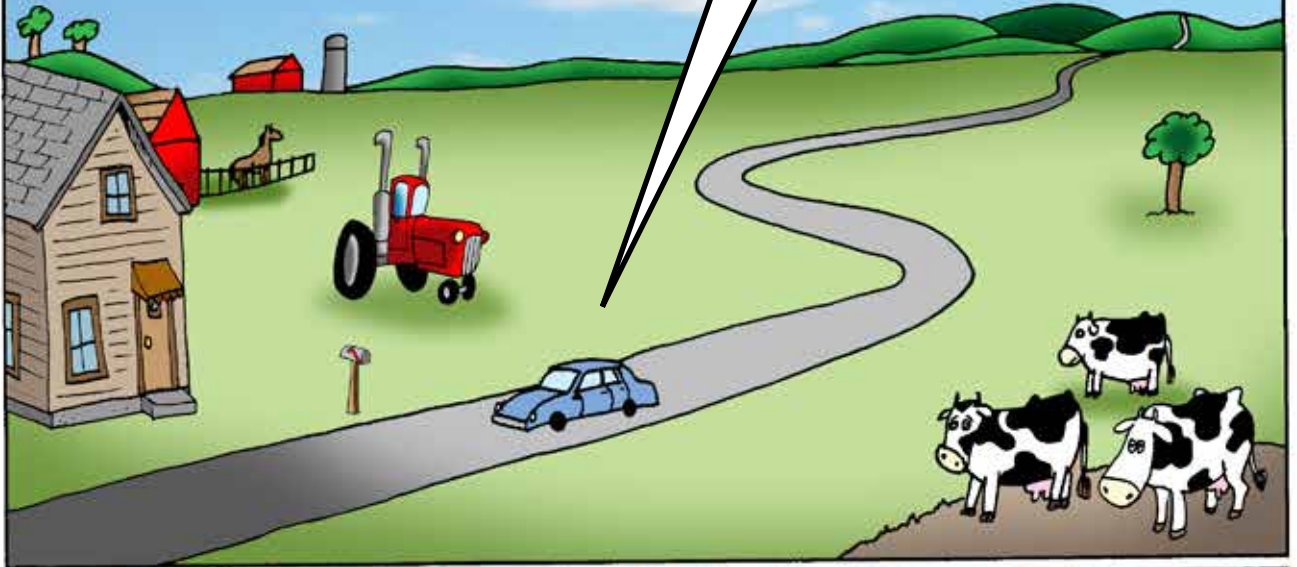
Out of Egypt



IT WAS WITH UNLEAVENED BREAD, MATZAH, THAT THEY BEGAN THEIR INCREDIBLE JOURNEY TO FREEDOM.

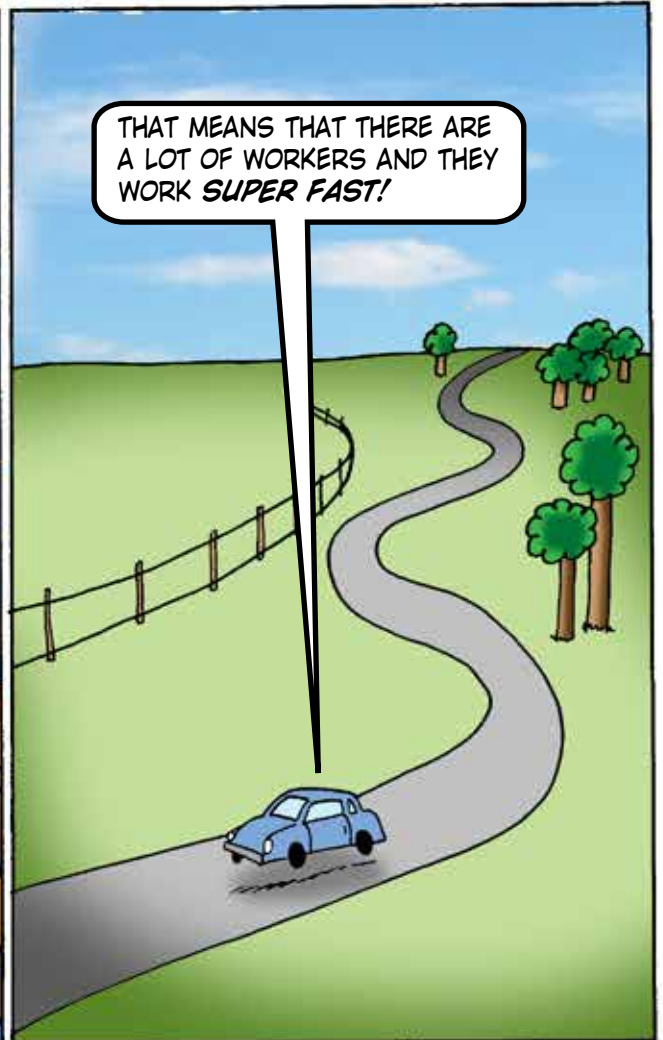
THE ROUND, HAND-BAKED SHMURAH MATZAHS ARE MADE THE SAME WAY OUR ANCESTORS HAVE BEEN BAKING THEM FOR GENERATIONS.

EVERY STEP IN THE BAKING PROCESS IS DONE BY HAND AND CLOSELY WATCHED BY EXPERTS.



HAND-BAKED MATZAH BAKING IS EXTREMELY FAST-PACED AND LABOR INTENSIVE.

THAT MEANS THAT THERE ARE A LOT OF WORKERS AND THEY WORK *SUPER FAST!*



ZAIDY, ARE SHMURAH MATZAHS ALWAYS ROUND?

NO. MACHINE-MADE SQUARE MATZAHS CAN ALSO BE CALLED SHMURAH MATZAHS, IF THE WHEAT IS SPECIALLY SUPERVISED FOR PESACH.

MACHINES CAN PRODUCE MATZAHS TEN TIMES FASTER, WITH FAR FEWER WORKERS.

AND I'M GONNA USE HAND-MADE MATZAHS FOR MY SEDER... JUST LIKE MY GREAT-GREAT-GREAT-GREAT-GRANDPARENTS DID IN EGYPT!

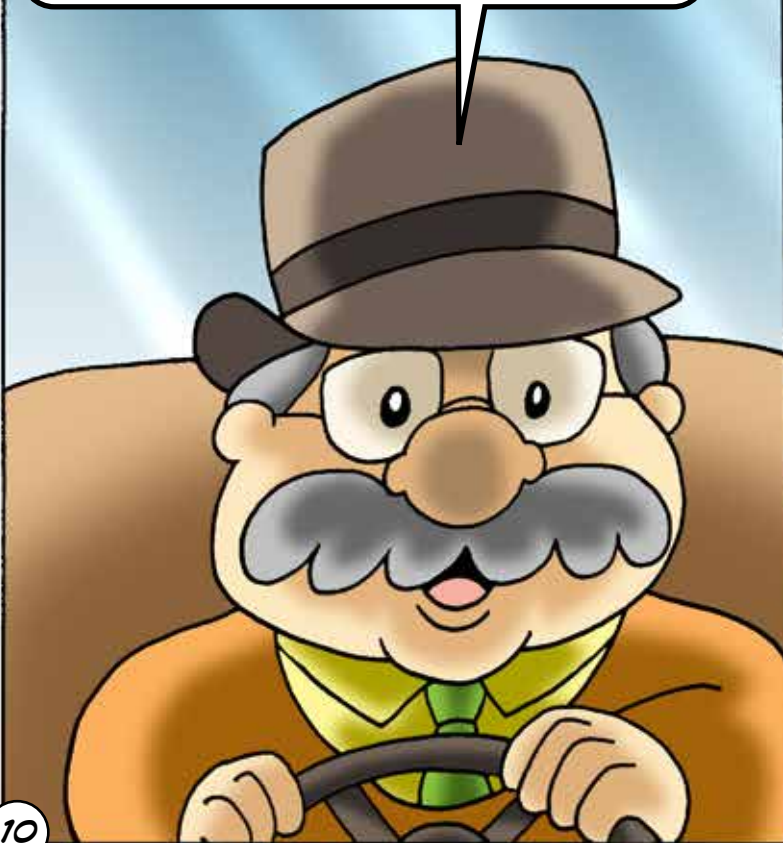


SO WHAT DOES "SHMURAH" MEAN?

"SHMURAH" IS A HEBREW WORD WHICH MEANS "GUARDED."



EVERY STEP OF THE WAY IS CAREFULLY GUARDED, SO THERE IS NO CHANCE THAT THE DOUGH CAN RISE AND BECOME "CHAMETZ," WHICH IS HEBREW FOR "LEAVENED."



AH! HERE WE ARE...

THE WHEAT FIELDS!



THE WHEAT FIELDS

THE SHMURAH MATZAH EXPERTS WERE AT THIS VERY SPOT LAST SUMMER. THEY MADE SURE THE WHEAT WAS RIPE AND PERFECTLY DRY BEFORE BEING HARVESTED.

FROM THE TIME OF HARVEST, THE WHEAT KERNELS WERE GUARDED AGAINST CONTACT OF ANY MOISTURE.



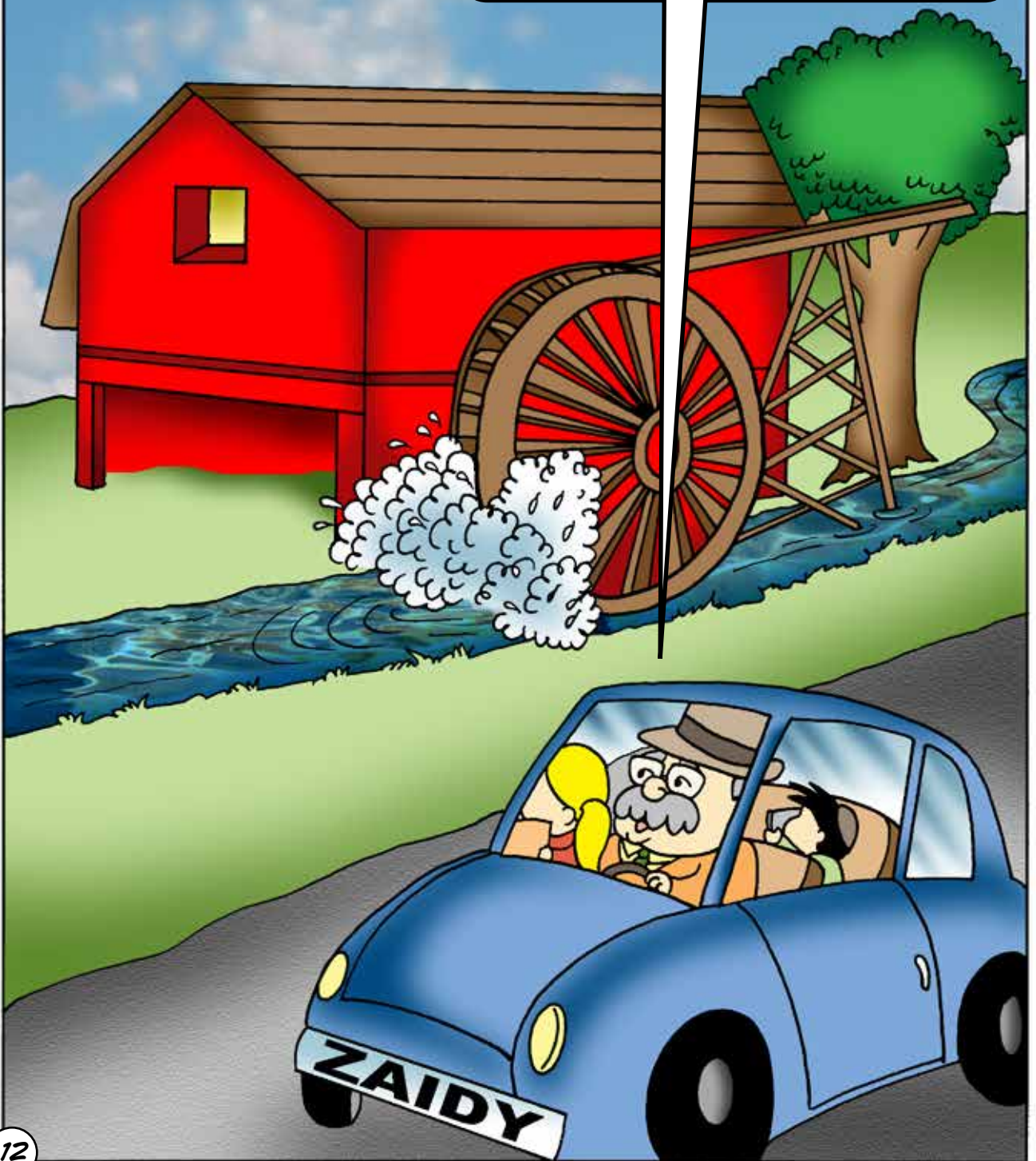
BECAUSE THAT COULD MAKE IT "CHAMETZ"!

THE FLOUR MILL

THE PERFECTLY DRY WHEAT KERNELS ARE BROUGHT HERE, TO THE FLOUR MILL.

INSIDE THIS BUILDING IS A HEAVY MACHINE WITH TWO MASSIVE MILLSTONES THAT CRUSH THE KERNELS INTO FINE FLOUR.

THEN THEY ARE RUN THROUGH A "SEPARATOR," TO SEPARATE THE HUSKS AND SIFT OUT ANY DUST OR DIRT.



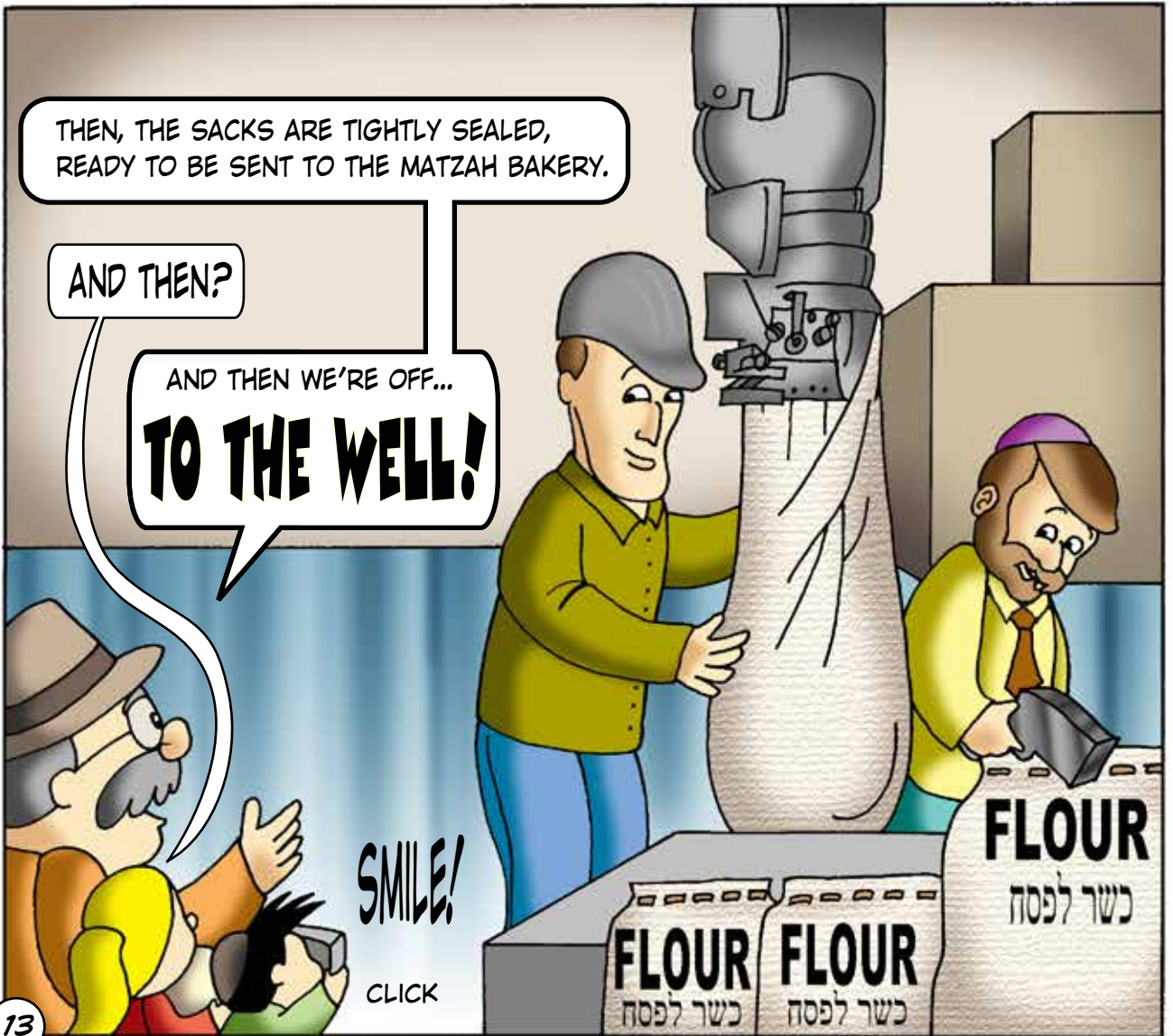


WHAT HAPPENS NEXT WITH THE FLOUR, ZAIDY?

WELL...



FIRST, THE FLOUR FLOWS DOWN A CHUTE INTO HUGE SACKS.



THEN, THE SACKS ARE TIGHTLY SEALED, READY TO BE SENT TO THE MATZAH BAKERY.

AND THEN?

AND THEN WE'RE OFF...
TO THE WELL!

SMILE!

CLICK

MAYIM SHELANU

THESE WORKERS ARE PUMPING MATZAH-MAKING WATER... THE BEST, PUREST, FRESHEST SPRING WATER THERE IS! THIS WATER HAS A SPECIAL NAME...

IT'S CALLED "MAYIM SHELANU," WHICH MEANS "WATER THAT HAS RESTED OVERNIGHT." ITS COOL TEMPERATURE IS PERFECT FOR MATZAH BAKING.

THIS IS THE FINAL INGREDIENT IN THE SHMURAH MATZAH RECIPE.

YOU MEAN NO SALT, SUGAR, VITAMINS, PRESERVATIVES OR NATURAL FLAVORS?

THAT'S IT... **FLOUR AND WATER!**



THE NEXT DAY, ZAIDY, LEAH, AND DONNY ARE OFF TO THE SHMURAH MATZAH BAKERY.

THE INGREDIENTS BROUGHT TO THE BAKERY ARE CAREFULLY CHECKED; RIGHT ZAIDY?



ABSOLUTELY, LEAH!

THAT'S TO MAKE SURE THAT ONLY "SHMURAH" FLOUR AND "MAYIM SHELANU" ARE BROUGHT IN.



THE
MATZAH
BAKERY

LOOK! HERE COME
THE INGREDIENTS!



INSIDE THE BAKERY, ZAIDY, LEAH AND DONNY MEET RABBI MATZKOWITZ, THE MATZAH MANAGER.

RABBI MATZAH, I MEAN RABBI MATZKOWITZ, WHAT'S THE BAKERY'S DAILY PRODUCTION?



LET'S SEE...
EVERY 18 MINUTE SHIFT PRODUCES
7 BATCHES OF DOUGH. AND...

EACH BATCH OF DOUGH YIELDS
30 MATZAHS. AND...

WE HAVE 25 SHIFTS A DAY.
THAT EQUALS... HMM...
HOLD ON... LET ME GET MY
CALCULATOR.



THAT'S COMES OUT TO
EXACTLY 5,250 MATZAHS
EVERY SINGLE DAY.



WHAT IN THE WORLD...?!
HOW OLD ARE YOU, YOUNG MAN?

WOW!

5 YEARS,
6 MONTHS,
3 WEEKS,
3 DAYS,
9 HOURS,
32 MINUTES...

COME ON, DONNY.
THE SHIFT IS
STARTING!



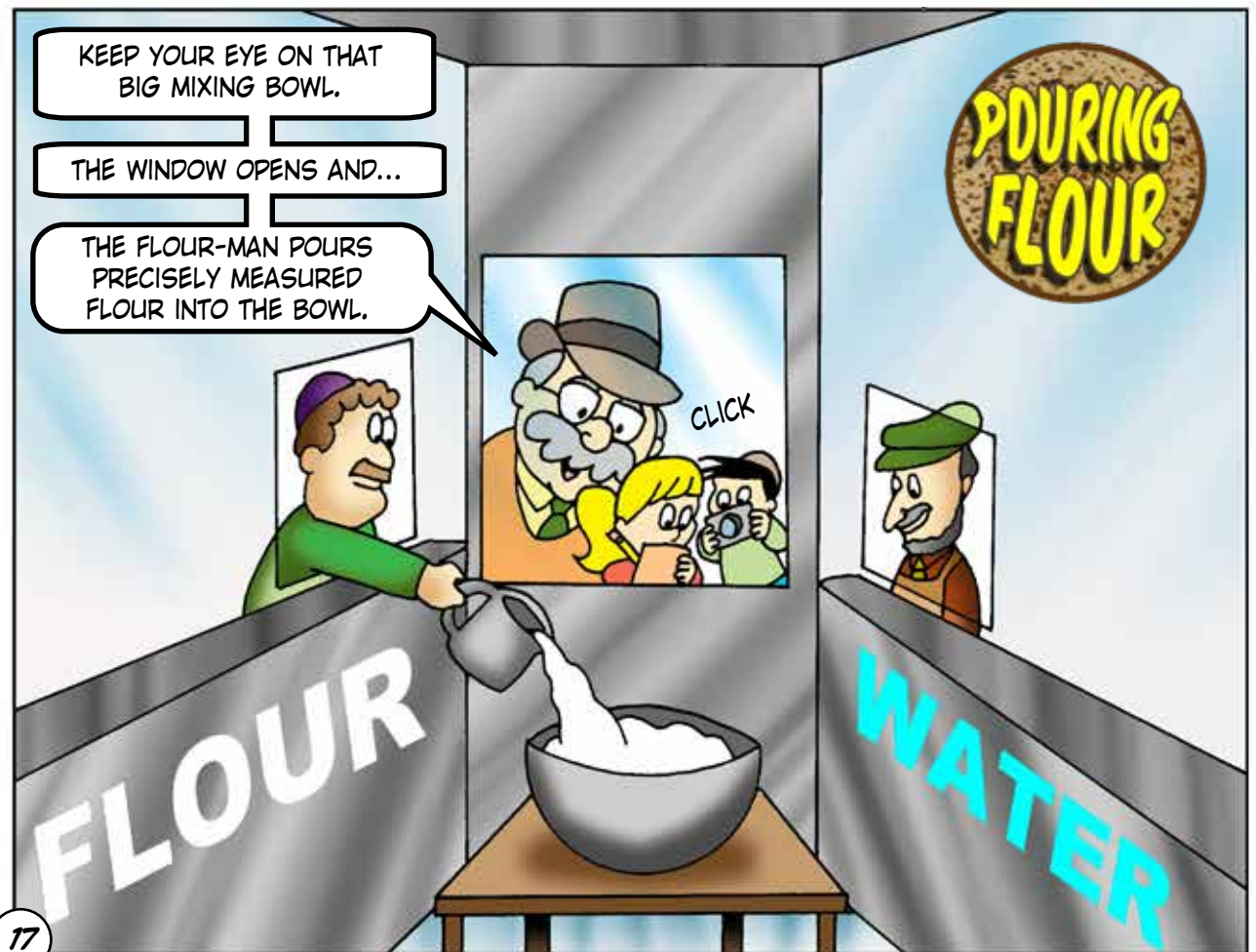
THE MATZAH-MAKERS SCRUB THEIR HANDS WITH SOAP AND WATER BEFORE EACH SHIFT. THEIR HANDS ARE CHECKED CAREFULLY TO MAKE SURE THEY ARE PERFECTLY CLEAN AND DRY.



KEEP YOUR EYE ON THAT BIG MIXING BOWL.

THE WINDOW OPENS AND...

THE FLOUR-MAN POURS PRECISELY MEASURED FLOUR INTO THE BOWL.





NOW THE OTHER WINDOW OPENS AND...

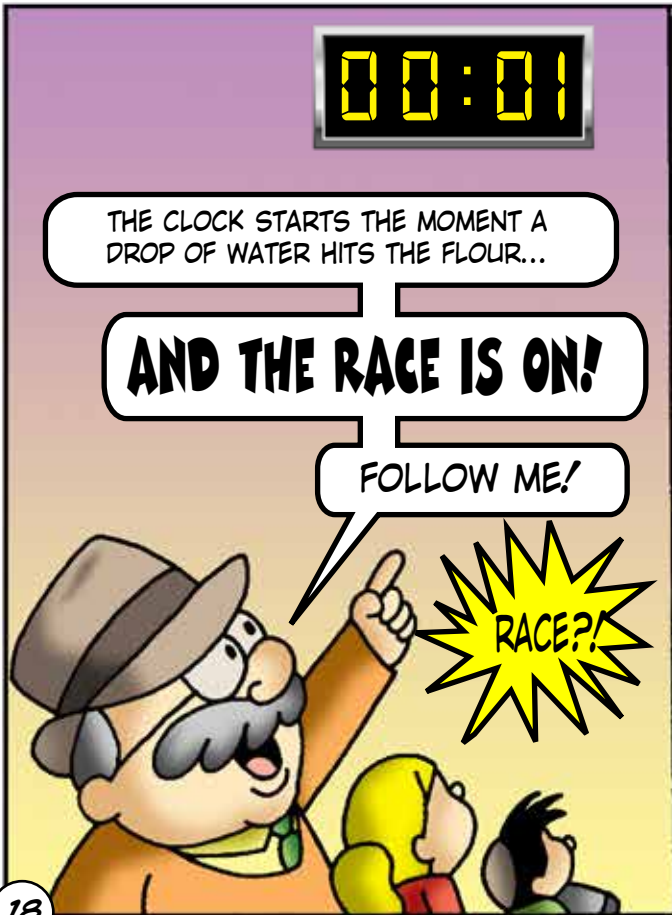
THE WATER-MAN POURS JUST THE RIGHT AMOUNT OF WATER INTO THE FLOUR.

ADDING WATER

FLOUR

WATER

CLICK



00:01

THE CLOCK STARTS THE MOMENT A DROP OF WATER HITS THE FLOUR...

AND THE RACE IS ON!

FOLLOW ME!

RACE?



SURE THING! THE MATZAH MUST BE COMPLETELY BAKED AND OUT OF THE OVEN WITHIN 18 MINUTES!

WHY?

BECAUSE AFTER 18 MINUTES, THE DOUGH BEGINS TO RISE AND CAN BECOME CHAMETZ!

THE DOUGH IS KNEADED, AS FAST AS HUMANLY POSSIBLE, UNTIL EVERY LAST BIT OF FLOUR IS MIXED WITH WATER!

KNEADING THE DOUGH

DO YOU KNOW THAT A REALLY GOOD KNEADER CAN KNEAD A BATCH OF DOUGH IN JUST 30 SECONDS?

HEY, CHECK OUT HIS MUSCLES!

1-2-3
WHAT DO YOU KNOW?
FLOUR, WATER,
NOW IT'S DOUGH!



...AND I ONCE SAW AN EXPERT KNEADER FINISH A BATCH OF DOUGH IN 20 SECONDS FLAT!

LET ME GET THIS ALL DOWN. OUR READERS "KNEAD" TO KNOW THIS.

OUCH!

ALL RIGHT, STAY WITH ME AS WE GO ON TO THE NEXT STEP!

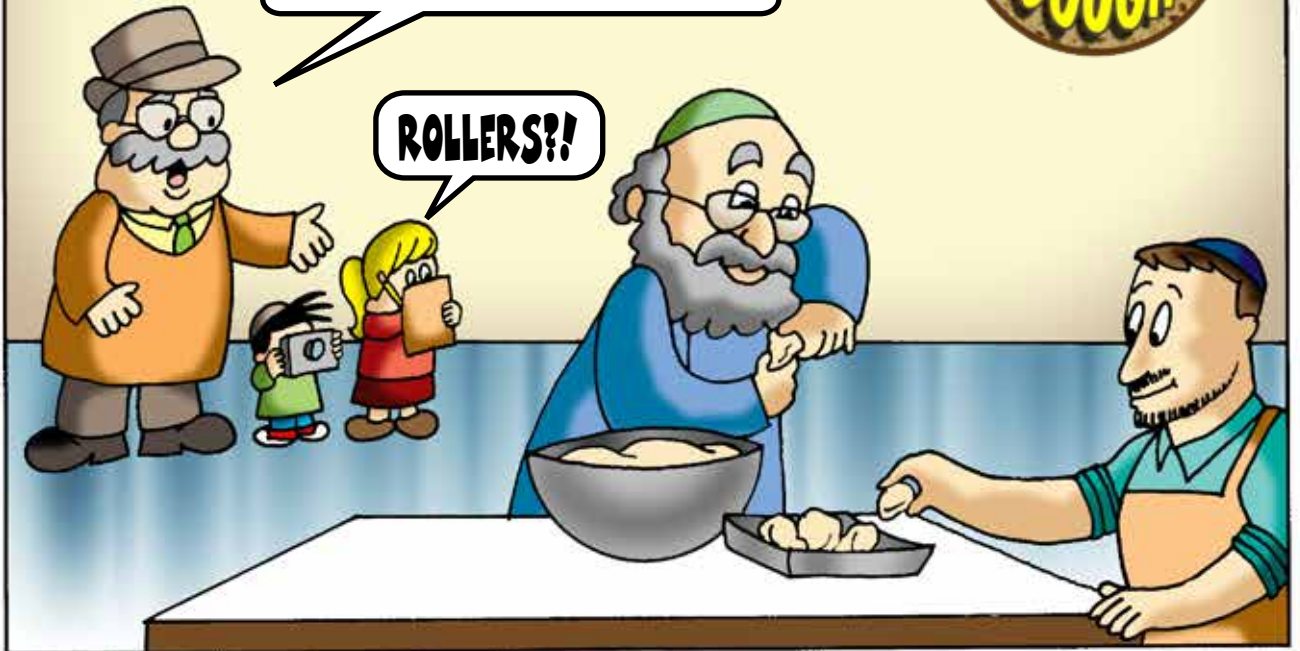


AS SOON AS THE DOUGH HAS THE PERFECT TEXTURE, IT IS QUICKLY "PASSED OVER" TO BE DIVIDED INTO LITTLE ROUND BALLS.

EACH BALL IS THE PERFECT SIZE FOR THE MATZAH-ROLLERS TO ROLL.

ROLLERS?!

**DIVIDING
THE
DOUGH**



ABSOLUTELY! MATZAH ROLLERS!

THESE WORKERS ARE BUSILY ROLLING AND FLATTENING THE DOUGH INTO THIN, ROUND CIRCLES, PERFECT FOR A SHMURAH MATZAH!

AFTER EVERY 18-MINUTE-SHIFT, THE ROLLING PINS ARE SANDED DOWN TO MAKE SURE THAT NOT EVEN A SPECK OF DOUGH IS LEFT ON THEM. THE PAPER COVERING THE TABLE IS ALSO REPLACED WITH A NEW ONE.

**ROLLING
THE
DOUGH**





ALL TOGETHER, NOW...
L'SHEIM MATZOS MITZVAH!

L'SHEIM MATZOS MITZVAH!

L'SHEIM MATZOS MITZVAH!

L'SHEIM MATZOS MITZVAH!

L'SHEIM MATZOS MITZVAH!



"L'SHEIM MATZOS MITZVAH"?
WHAT DOES THAT MEAN, ZAIDY?!

"FOR THE MITZVAH
MATZAHS"...



IT REMINDS EVERYONE THAT
THE MATZAHS THEY'RE MAKING
ARE "MITZVAH MATZAHS."

"MITZVAH MATZAH"?!

SURE! THE **MATZAH** WE WILL EAT
AT THE PESACH SEDER, WHEN IT IS
A BIG **MITZVAH** FOR EVERY JEW
TO EAT MATZAH.



LOOK AT THE SPECIAL TOOL HE IS USING TO MAKE HOLES IN THE MATZAH DOUGH.

SURE SOUNDS LIKE A "HOLY" JOB!

CLICK

CREATING THE HOLES



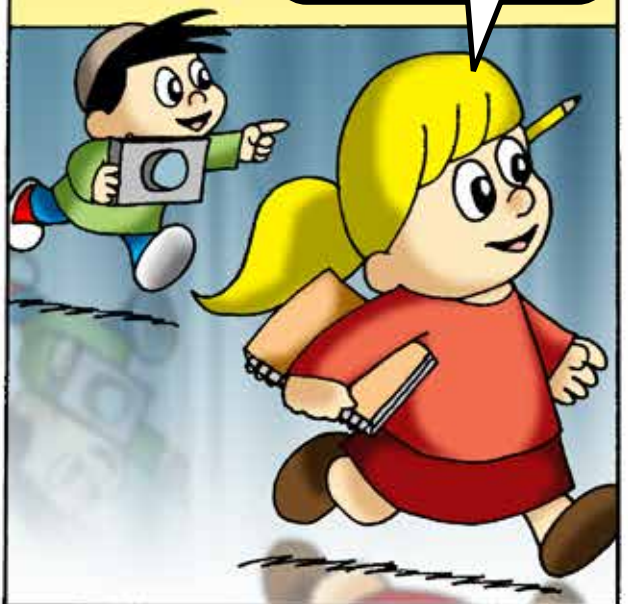
THE TINY HOLES KEEP AIR BUBBLES FROM GETTING TRAPPED IN THE DOUGH, WHICH WOULD CAUSE THE MATZAHS TO PUFF UP.

...WHICH, OF COURSE, COULD MAKE THEM CHAMETZ!

LEAH... I SENSE THE TEMPERATURE IS RISING SIGNIFICANTLY!

THAT'S RIGHT, DONNY. THE HEAT CAN MEAN ONLY ONE THING...

WE'RE GETTING CLOSER TO THE MATZAH OVENS!



HANGING THE DOUGH

TAKE A LOOK AT THE MATZAH DOUGH HANGING OVER THOSE SMOOTH, WOODEN POLES...

ONCE THERE ARE ABOUT FIVE MATZAHS ON A POLE, THEY'RE ALL READY TO GO INTO THIS SPECIALLY BUILT MATZAH OVEN.



CLICK

IMAGINE... JUST A FEW MINUTES AGO THE FIRST DROPS OF WATER AND FLOUR WERE MIXED.

03:41

AND NOW THEY'RE READY TO GO INTO THE OVEN!



AND AS THE CLOCK TICKS ON...

03:52

MORE BATCHES OF MATZAH ARE ON THEIR WAY!



CLICK

THE "ZETZER" PUTS THE POLE OF MATZAHS IN THE OVEN. WITHIN 30 SECONDS THE MATZAHS ARE TOTALLY BAKED!

A MATZAH OVEN CAN REACH OVER 1,000 DEGREES FAHRENHEIT!

THIS IS TURNING OUT TO BE SOME HOT STORY!

INTO THE OVEN

THE CRISP, FRESHLY BAKED MATZAHS ARE TAKEN OUT OF THE OVEN WITH A LONG, GIANT SPATULA AND GENTLY PLACED ON A TABLE OR RACKS TO COOL OFF.

OUT OF THE OVEN

MEANWHILE, MORE AND MORE MATZAHS KEEP COMING...
ONE BATCH AFTER ANOTHER.



AS THE LAST BATCH COMES OUT OF THE OVEN....

**YIKES!
TIME IS ALMOST UP!**



18-MINUTE SHIFT OVER!
SAND THE ROLLING PINS!
WASH YOUR HANDS, DRY
THEM, AND GET READY
FOR THE NEXT SHIFT!



AFTER THE MATZAHS ARE BAKED, THEY ARE READY TO BE...

PACKED

BOXED

LOADED



DELIVERED

AND SOLD



... ALL FOR YOU TO ENJOY
AT YOUR SEDER TABLE AS
YOU FULFILL THE MITZVAH
OF EATING MATZAHS !



ZAIDY DRIVES LEAH AND DONNY BACK TO THE FAMOUS SHAZAK SCHOOL.

SHAZAK
SCHOOL

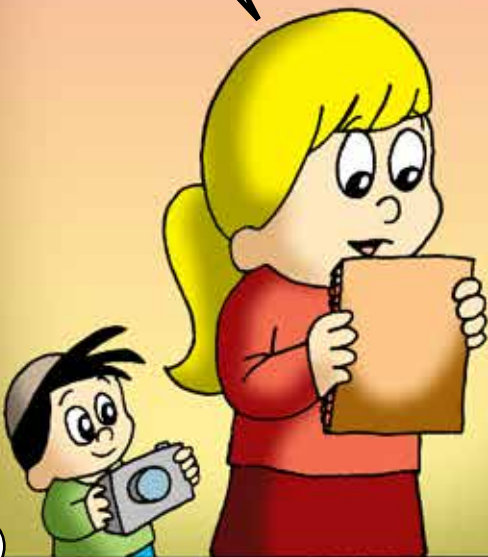
WE REALLY APPRECIATE
YOUR HELP, ZAIDY.
THANKS TO YOU, WE'VE
GOT A SENSATIONAL
PESACH STORY!



MY SUPER PLEASURE, LEAH.
NOW YOUR READERS WILL KNOW
ABOUT THE TRAINING, TEAMWORK,
AND TIMING IT TAKES TO BAKE
HAND-MADE SHMURAH MATZAH.



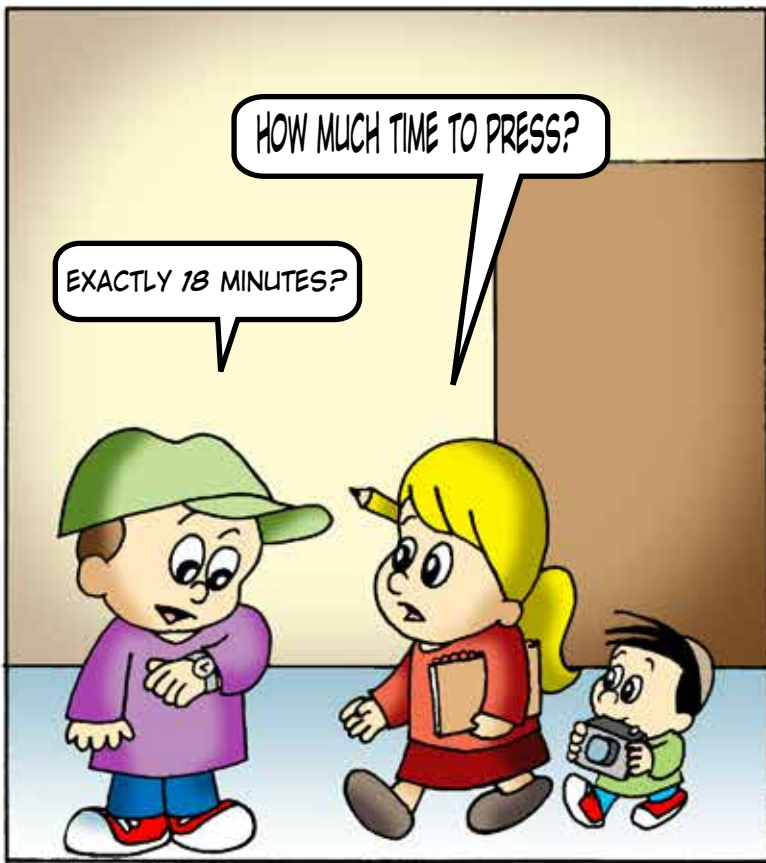
RIGHT. AND SPEAKING OF TIMING,
WE'D BETTER GET GOING...
BENNY'S WAITING FOR THIS!



SURE ENOUGH...

LEAH! HURRY UP!
WE NEED THE STORY!





**ABSOLUTELY DELICIOUS!
AND SPIRITUALLY
NUTRITIOUS!**

