

Reb Aaron's Herbal Vinegar:



Get your supply today! Enjoy it at home. Give some as gifts. And learn how your purchase helps the children's village Neve Michael in Israel, a loving refuge for children who can no longer live with their own families. Better yet, visit their website at www.nevemichael.com and you'll understand why this special mitzvah project is so important to Rabbi Rubinstein (and to the children and staff members of Neve Michael).

And so many varieties, you've just got to choose more than one!
At \$5 each for a 5-ounce bottle of home-brewed delight, what a deal!
Great for marinades, salad dressings, and dozens of other uses.
They're so fragrant, you'll even want to daub a little behind the ears!

Red Wine Vinegars

Garlic and cilantro
Marjoram and lemon balm
Lemon verbena
Thyme and oregano
Rosemary, sage, and basil
Thyme, rosemary, and oregano
Marjoram and mint
Dill and borage
Dill, mint, rosemary, marjoram, and basil
Lemon balm and marjoram
Lemon verbena
Rosemary, thyme, and oregano
Basil, mint, rosemary, sage, and garlic
Dill, basil, rosemary, marjoram, and mint



Apple Cider Vinegars

Dill, bay leaves, and garlic
Basil and garlic
Tarragon and chives
Tarragon, lemon balm, and chives

Malt Vinegars

Chives and garlic
Tarragon and chives

These very special vinegars are brewed and aged with herbs - and love – by Rabbi Aaron. Join in this mitzvah project and get yours today!