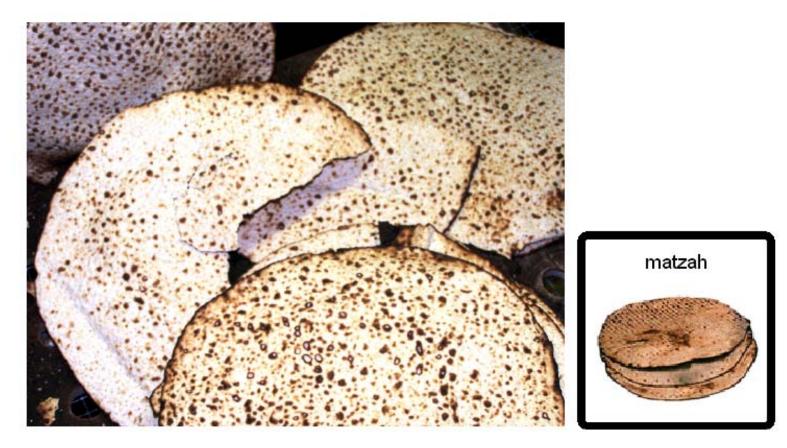


Created by: Communications 2U Images: Courtesy Shatzer Matzah Bakery & Jupiter Images



Every year on Passover, Jewish families eat Matzah. Matzah is an unleavened kind of crunchy flatbread, made only with flour and water.



This is the Shatzer Matza Bakery in Brooklyn. It is a very busy place. For matzah to be kosher for Passover, it needs to be made in less than 18 minutes from start to finish.



This is the clock the bakers watch. Every 18 minutes, the entire matzah line starts over again as new.



The tables have rolls of paper to help keep the surfaces clean. They are changed every 18 minutes.



This is a picture of the rolling pins used to roll out the dough. They are kept sanded, so no leftover dough gets mixed in with new batches. The whole process is always cleaned after 18 minutes.



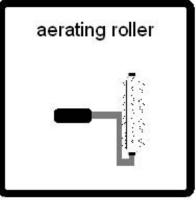


The bakers hand mix the dough, and break it into even pieces. They keep a strict watch on the clock. They give the pieces to other matzah bakers to roll.



Then the dough gets rolled out into flat circles.





After that, the matzahs are put onto a second table where holes are pressed into them. The matzah bakers use a special tool for this. The holes prevent the dough from rising, and also aerate the matzah so it bakes quickly.



The matzah is put on to long poles and carried to a wood burning stove.



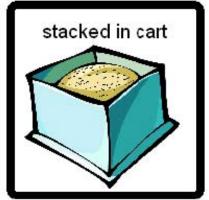
## The fire is continually stoked to keep it very hot.





The matzah takes about three minutes to bake.





When the matzah is done, it is stacked in a cart.



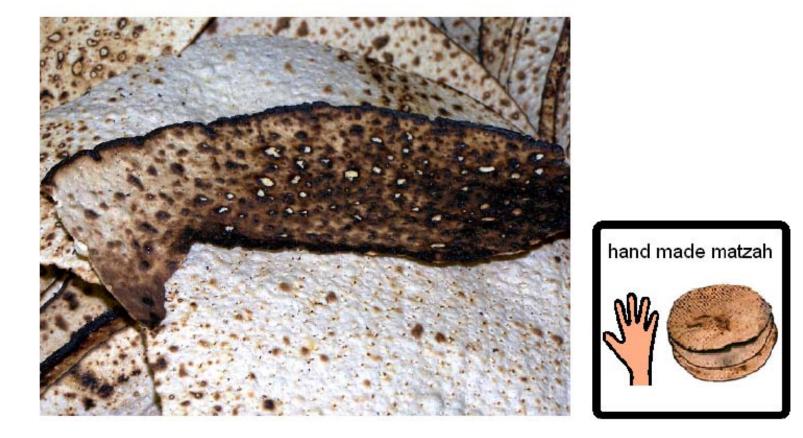
The cart is taken to a room where it is hand weighed on a scale. Matzah is weighed by the pound.



The matzah is then wrapped in a protective paper.



Then the workers put it into boxes.



## Hand made matzah is a tasty Passover treat!

