

Esther & Gourmet Cooking



1. What disobedient act by King Saul was the root cause of the problem in the book of Esther? Why? 1 Samuel 15:3, 7-9; Esther 3:1; Prophets and Kings p. 600.
2. Read the book of Esther. Gain an understanding of the historical connections between 1 Samuel 9:1, 2 & 10:1 and the book of Esther. What are the contrasts between Ruth and Esther? (Ruth and Esther are the only two books of the Bible named after women.) Ruth 3:1-6, Esther 4:13-16; Ruth 3:8-13, Esther 6:1-10
3. How was Esther related to Mordecai? Why was she in his care? Esther 2:7
4. Who is the real protagonist (hero/heroine) of the story of Esther? Defend your answer.
5. Why did Esther become Queen? Esther 1:10-12, 15-19; 2:8, 15-17
6. What was the cause of Haman's deep hatred of Mordecai? What did he do about it? Esther 3:1-13
7. What did Esther ask Mordecai to do before she went into King Ahasuerus? What great statement did she make? Esther 4:16
8. Why is Esther a heroine in this story? Esther 4:15-16
9. Describe how Esther brought her problem to the King's attention and the outcome of those events. Esther 5:1-8; 6:1-10
10. What happened to Haman on the night between the two banquets prepared by Queen Esther? Esther 5:9—6:1-10
11. How was the edict to kill all the Jews in Persia overcome? Why did they have to write another law? Esther 8:8-12
12. How many sons did Haman have? What happened to them? Esther 9:10, 13, 14
13. What is the ultimate outcome of the saga of Esther? Esther chapters 9 & 10
14. How many times is God mentioned in the book of Esther?
15. What is the most striking correlation between Esther's time and ours? Prophets and Kings pp.605-606

16. Know how to set a table and fold a cloth napkin for a formal banquet. Be able to prepare the following: punch, a simple desert of strawberries dipped in chocolate, and a salad with each of the following: apple bird, dumbbell-slivered carrots in black olives, egg frog, and radish/tomato roses. Arrange the salad items on a plate and drizzle with raspberry vinaigrette.

Honor created by Joe and Peggy McDaniel in 2007.

Esther & Gourmet Cooking Answers

There are some interesting facts to note in the story of Esther. There is a thread that ties this story to others that you already know. Saul was the first King of Israel and a Benjamite. He was the son of Kish. Esther was a Benjamite and a descendant of Kish. Saul's disobedience caused Esther's problem. Further information about the details and historical events surrounding Esther's story can be found in the books of Ezra and Nehemiah and the Adventist Bible Commentary, vol. 3, pp. 457-489.

1. King Saul was told by Samuel to completely destroy the Amalekites. He saved the best of the livestock and King Agag. Although Samuel later killed Agag, some of his offspring survived, and Haman is a direct descendent of Agag.
2. Ruth talked to Naomi and obeyed her advice, just like Esther talked to Mordecai and took his advice. Ruth met Boaz at midnight; Haman met with King Ahasuerus at midnight. Ruth, a gentile, married a Jew; Esther, a Jew, married a gentile.
3. She is his cousin. He adopted her after both of her parents died.
4. You pick: Esther or Mordecai. Defend your choice.
5. The King divorced Queen Vashti after she refused one of his commands. To find a new Queen, all the beautiful young ladies of the kingdom were brought in for Ahasuerus to pick from. Esther was the one chosen.
6. Mordecai was the only individual in the King's court that wouldn't bow down when Haman passed by. This enraged Haman so much that he decided to get rid of not just Mordecai but all the Jewish people by instituting a national law allowing for their destruction.
7. Esther told Mordecai to gather the Jews together in Shushan (Susa) and fast for three days and night and then she would brave going into the King uninvited. She said, "If I perish, I perish."
8. Esther was willing to risk her life to save her people.
9. When she first went into the King, Esther asked him and Haman to come to a banquet. At the banquet, the King asked what she wanted, and she invited them both to another banquet the following day. On the following day, she revealed to the King the wicked plan by Haman. Haman ended up being hanged on the gallows that he had prepared for Mordecai.
10. Haman came into the King to ask permission to hang Mordecai, and when he arrived at the palace, the King was trying to figure out what to do to honor Mordecai. The King asked Haman what he should do to honor a man, and Haman, thinking the question was about him, came up with something that would make him happy and told the King. The King then told him to do that for Mordecai.
11. Mordecai wrote a new law allowing the Jews to defend themselves when their enemies attacked. The original law couldn't be revoked because the laws of the Medes and the Persians were irrevocable.

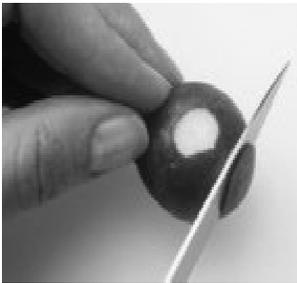
12. Haman had ten sons. They were all hanged.
13. The Jews avenged themselves of their enemies and did not take the spoils. Also, Mordecai took Haman's place as the second in the kingdom and many throughout Persia became Jews, as a result.
14. Not once.
15. The edict to kill the Jews in Persia is very similar to the edict that will be passed in the end of time concerning the Sabbath Keepers. The outcome will be similar, as well: God will protect and save His own people.
16. You can find many books and websites that will help you be able to make these simple treats.

To make punch:

Put some rainbow sherbet in the bottom of a punch bowl and pour Ginger Ale over it. The sherbet will melt, so you may need to add a little more later on in the evening.

To make radish rose garnishes:

Cut off top and bottom tip of radish with paring knife; discard. Set radish upright on cutting board. Cut a thin vertical slice down one side of radish with knife, cutting about three-fourths of the way into radish (picture 1). Make three or four additional slices down sides of radish, spacing slices evenly around radish (picture 2). If desired, make a second series of cuts about 1/8 inch inside the first set. Place radish in ice water until it opens slightly. Remove; drain well. Trim with celery leaves, if desired (picture 3).



Picture 1



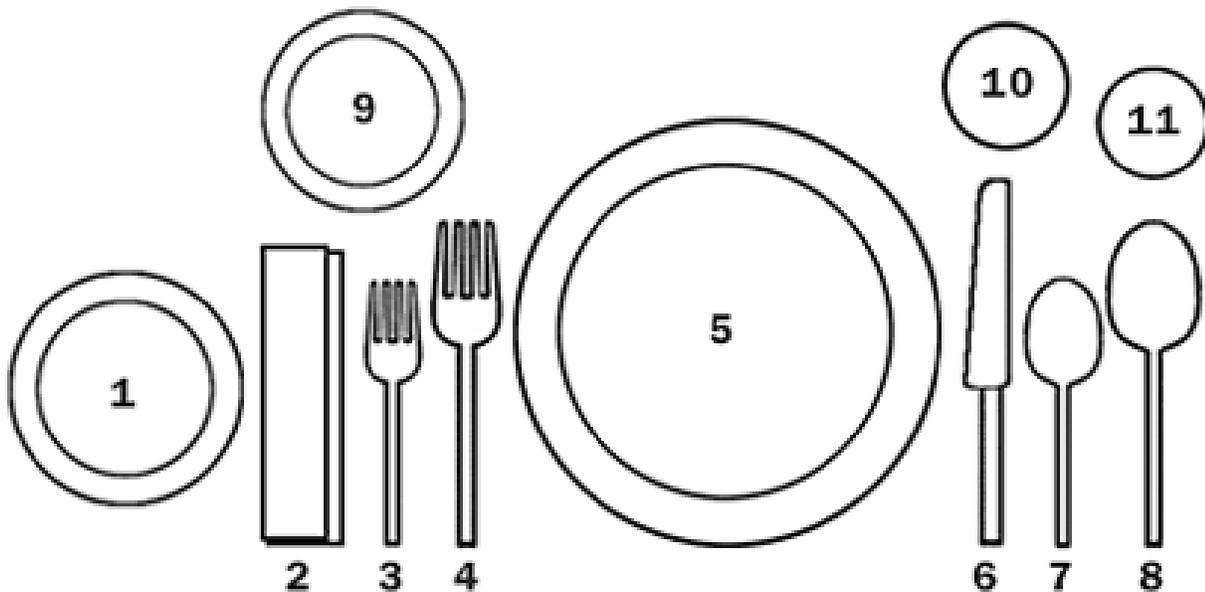
Picture 2



Picture 3

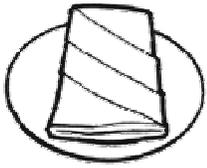
See next two pages for place setting and sample napkin fold.

Simple Place Setting



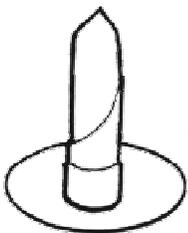
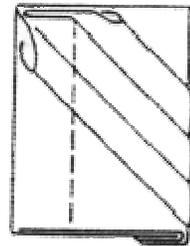
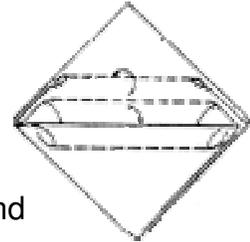
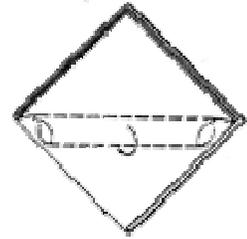
1. Salad plate (can be placed in center of dinner plate or optionally to the left of the dinner napkin)
2. Napkin (can also be placed in the center of the dinner plate)
3. Salad fork (the smaller-sized fork)
4. Dinner fork
5. Dinner plate
6. Dinner knife
7. Teaspoon
8. Soup spoon (only if you're serving soup)
9. Bread & butter plate (optional but nice to have)
10. Water/Iced tea glass (usually placed at the tip of the knife)
11. Wine glass (optional, placed to the right at a slant to the water/iced tea glass)

Napkin Folds



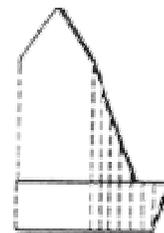
French Pleat

1. Fold napkin in quarters
2. Roll the first layer of the napkin toward you to the center
3. Fold the second layer toward you and under the first - Do not Roll.
4. Leave the same width of the napkin as the rolled edge.
5. Fold the next layer of the napkin away from you and under the second leaving the same width as other two folds.
6. Fold under the right and left side edges to center back.



Candle

1. Fold napkin in half diagonally forming a triangle.
2. Fold one-fourth of the base edges of napkin up forming a cuff.
3. Turn napkin over. Carefully roll left to right.
4. Tuck the remaining corner inside the cuff to hold the Candle firm.
5. Position the Candle with the highest point of the napkin facing you.

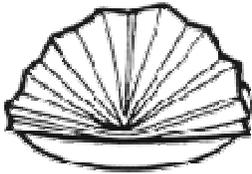
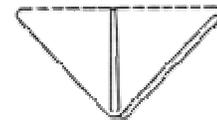
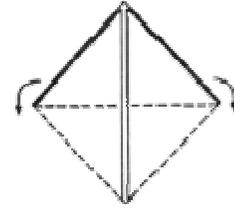


Napkin Folds Continued



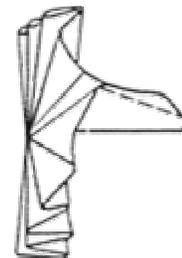
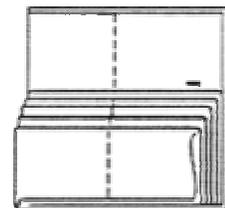
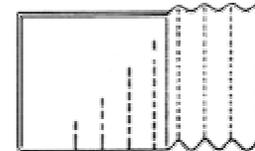
Trifold

1. Fold the napkin in half diagonally form a triangle with the long point facing you.
2. Fold the far left and right had corners of the triangle toward you to the bottom point.
3. Fold the napkin in half bringing the bottom point under to meet the top point.
4. Left the napkin at the center to stand upright on the two side edges.



Opera Fan

1. Fold napkin in half.
2. Fold width into accordion fold leaving last four inches flat.
3. Fold accordion in half with folds on outside; four inch flat will protrude from the center.
4. Create a stand by folding the four-inch flat toward the base of napkin letting the folds fan out.



Websites to reference:

<http://kitchen.robbiehaf.com/NapkinFolds.html>

<http://www.weddingdetails.com/planning/napkins.cfm>