

# Preparing for Passover

## Leading up to Passover

- Guest list
- Seder plate
  - Shank bone (lamb or chicken)
  - Egg (roasted)
  - Maror (bitter herbs, i.e. ground horseradish)
  - Charoset (recipe below)
  - Karpas (parsley)
  - Horseradish root
  - Salt water
- Matzah bag (three compartments)
- Afikoman bag (just a plain white linen napkin will do)
- Kiddush cup (just for the leader's use, but optional)
- Place setting for Elijah
- Prizes for children
- Have a child prepared to read the four questions
- Haggadahs
- Wash bowl/s & towel/s (for hand washing ceremony)
- Candles
- More candles (enough so that guests can easily read their haggadahs)
- Pillows or cushions (optional, only used if the chairs have armrests)
- Pick music for use during the meal and for meditation during the reading of the haggadah. Live music?
- Best dishes, silver, wine glasses, decanters. Make the meal as special as possible.

## Special Foods (in addition to the ones on the seder plate)

- Additional seder plate/s or additional small bowls of seder plate items (maror, charoset, karpas, salt water)
- Matzah (lots o' matzah!)
- NO LEAVEN/YEAST in any of the dishes!!!
- Juice and/or wine (be sensitive to your guests here)

## Cleansing the Home of Chametz

- Candles (or flashlights)
- Feather
- Wooden spoon
- Paper bag
- Small pieces of bread
  - The night before the Seder, hide pieces of bread (keep count) around your house. After dark, turn out all of the lights and have the children search for the pieces of bread using only a candle or a flashlight. When a piece of bread is found DO NOT TOUCH IT. Use

the feather to sweep the bread onto the spoon and then drop it into the paper bag. When all of the pieces of bread have been found, place the bag outside the door of the home. In the morning burn the bag of bread and read the following statement:

- *Any chametz still in my possession, whether I have seen it or not, whether I have recognized it or not, whether I have removed it or not, let it be ownerless like the dust of the earth.*

### **The Seder**

- Assign readings in the haggadah (Reader 1, reader 2, etc.), or just have the adults take turns reading around the table.
- Each guest's wine glass will be filled four times during the Seder. But it is not necessary for the entire cup of juice/wine to be drained each time.
- Invite discussion and questions during the Seder.
- Explain *reclining*. In ancient times guests reclined at the table while eating. Even though today we sit in chairs, the reference to reclining is still found in the haggadah. Therefore, it is traditional, if a guest so chooses, to use a pillow or cushion to lean on during the Seder.
- Explain that two major events occurred on Passover: the exodus from Egypt, and the crucifixion of Yeshua.
- Be sure to prepare an extra place setting for Elijah. Tell the guests ahead of time that this extra place setting will be explained during the course of the Seder.

### **Additional Suggestions**

- Keep food on the warmer
- Serve food, vs. a food line
- Save dessert for after the Seder.

### **Charoset recipe:**

- **6 large apples**
- **1 cup chopped walnuts, almonds, or pecans**
- **1 ½ teaspoons ground cinnamon**
- **3 teaspoons honey (optional)**
- **1/3 cup sweet red wine**

Coarsely grate the apples and add the nuts. Combine the remaining ingredients and mix well until the mixture has the consistency of rough paste. Chill. Makes about 3 cups.