



PASSOVER PREPARATION GUIDE

You are to observe this as a law, you and your descendants forever. "When you come to the land which ADONAI will give you, as he has promised, you are to observe this ceremony. When your children ask you, 'What do you mean by this ceremony?' say, 'It is the sacrifice of ADONAI's Passover [Pesach], because [ADONAI] passed over the houses of the people of Isra'el in Egypt, when he killed the Egyptians but spared our houses.'"The people of Isra'el bowed their heads and worshipped.

Exodus 12:24-27 (CJB)

A educational publication of Congregation Beth Adonai
4141 Bancroft Circle
Tucker, GA 30084
bethadonai.com / info@bethadonai.com

GETTING STARTED:

If you are new to a Messianic walk of your faith in Messiah Yeshua, you are probably asking yourself, “How do I do this Passover stuff?” That’s why we have put together this packet to help you get started. If you are just starting out, don’t let the fear of making a mistake keep you from starting on this journey.

In the traditional Jewish community, there are many rules and regulations the Rabbi’s have instituted to put a “fence around a fence”. While some of these regulations have merit, we do not want to put an extra burden upon you. Remember Adonai is concerned with the heart.

We have compiled this information in order to guide you through the process of preparing for your Passover Seder. As Believers in Messiah, there are many spiritual truths you can impart to your family, children, and friends so we encourage you to take time to relate them to your children.

Here are some terms you need to be familiar with:

Term	Meaning	Pronunciation	Hebrew
Passover	Passover / Pesach	PAY-sahkh or PEH-sahkh	פֶּסַח
Matzah	Unleavened bread	MAHTZ-uh	מַצָּה
Chametz	Leavened things	KHUH-mitz	חֻמֵץ
Seder	Home ritual performed on the first two nights of Passover	SAY-d'r	סֵדֶר
Haggadah	The book read during the seder	huh-GAH-duh	הַגְּדָה

Passover is meant to be enjoyed as a family and as a community. Passover is a special time – we bring out special dishes, prepare special foods for our family, and bring out our “best” to honor Adonai.

We encourage you not to get so caught up in the preparations trying to make everything “perfect” that you lose sight of this special *moadim* (God’s appointed times). For Messianic Believers, Passover marks the liberation of the entire world from the bondage of HaSatan by the hand of One greater than Moses.

Through the Passover Seder, we are given the opportunity annually to relive Messiah’s gift of freedom from bondage. Passover is the festival of spring, it is a time historically related with the beginning of revival, renewal and freedom.

How many of us have heard the term “Spring Cleaning”? This could have originated with the Jewish people preparing their houses for Passover. As we examine how to celebrate this Feast through historical and cultural context, we will find there are many spiritual applications for our walk with Messiah today.

We all have leaven (sin) in our life. This Feast gives us the opportunity to examine our life and purge it of the leaven. Just as we conduct a physical cleaning of our homes for leaven, so should we conduct a spiritual cleaning of our hearts and mind.

Therefore, put to death the earthly parts of your nature - sexual immorality, impurity, lust, evil desires and greed (which is a form of idolatry); for it is because of these things that God's anger is coming on those who disobey him. True enough, you used to practice these things in the life you once lived; but now, put them all away - anger, exasperation, meanness, slander and obscene talk. Never lie to one another; because you have stripped away the old self, with its ways, and have put on the new self, which is continually being renewed in fuller and fuller knowledge, closer and closer to the image of its Creator. (Colossian 3:5-10)

Celebrating the Spring moadims gives us the opportunity to examine ourselves and allow the Master to free us from that bondage. With realizing the realities of sin, the process of redemption and the disciplines of self-control and abstinence, we can transform ourselves into the image of Messiah. His Feasts are a tool in our lives that daily and annually nurture us, heal us, and sanctify us.

Here is a quick overview of the Spring moadims:

Feast	Date	Explanation	Biblical Reference
Passover (Pesach)	Nisan 15	A Moment of Redemption	Leviticus 23:4-5
Unleavened Bread (Chag HaMatzot)	Nisan 16-22	A Time of Abstinence Resulting in Sanctification	Leviticus 23:6-8
The Omer	49 days Nisan 16 – Sivan 5	A Season of Maturation and Growth	Leviticus 23:9-16
Shavuot (Pentecost)	Sivan 6	A Time of Equipping and Empowering	Leviticus 23:15-21

As Believers in Yeshua, the sanctification process of the spring feasts prepares us to receive a new life-giving power that come from God's Word (His Torah revealed through the Spirit of Truth that lives within us) and results in us moving ever closer to maturity. Each year, through this cycle of Feasts, we are reminded of our covenant relationship to God, our betrothal to Messiah, and our role as Believers.

Hidden throughout the Seder are Messianic clues which point to Messiah. The most integral one is Matzah. Take a look at the picture below:



What do you observe about this Matzah?

Does it look pierced? bruised?

What Scripture does this bring to mind?

*But he was **pierced** for our transgressions, he was crushed for our iniquities; the punishment that brought us peace was upon him, and by his wounds we are healed.... He was oppressed and afflicted, yet he did not open his mouth; he was led like a lamb to the slaughter, and as a sheep before her shearers is silent, so he did not open his mouth. Isaiah 53:5,7*

Come journey with us as we "Behold the Lamb of God who takes away the sin of the world".

As you read through this material, we encourage you to adapt it to fit your lifestyle and the level of observance the Ruach HaKodesh has put on your heart. Do not get bound up in "doing it right" or be reluctant to observe Passover because it seems like a fancy elaborate meal. The main focus is to teach the children about Passover and observe the moadim of Adonai.



You might think it's crazy to do so much Passover preparation so early but this will help you to have a more relaxed Festival season. You may find that you enjoy checking tasks off your list, and feel proud of your efficiency and organization.

By sharing the tasks with your children, you'll be teaching them how to organize and prepare for big jobs. They'll also learn the importance of the Passover holiday in your home -- namely, that Passover planning is too important to wait until the last minute. And by working so hard to prepare in advance, you're ensuring that everyone can be rested and happy when it finally begins.

The care and the extent that Passover preparations are made depends on the fervor with which a person celebrates Passover. Some people do not prepare their home for Passover but refrain from eating anything that is hametz, while others meticulously follow all of the “rules and regulations”.

As an overview, remember these guidelines:

- 1) **PRAY** – and ask Adonai what your Passover is suppose to look like, then listen for the Ruach HaKodesh to speak.
- 2) Don't take on too much – pace yourself
- 3) Don't get legalistic
- 4) In all of your planning and preparation, keep the focus of this festival on honoring God and remembering His redeeming love – everything else is secondary.
- 5) Make Traditions for your family





SAMPLE PASSOVER CALENDAR

If you find it hard to get started, try making your own personal schedule, noting which tasks you will complete each week. Here is a sample you can adapt to your own needs:

7 weeks before Passover:

- Review and copy recipes
- Plan menus
- Make master shopping list
- Buy paper goods and cleaning supplies

6 weeks before Passover:

- Clean bedrooms
- Begin transition to snacks to be used for Passover

5 weeks before Passover:

- Clean basement and cars

4 weeks before Passover:

- Begin purchasing Passover staples
- Clean and stock a Passover cabinet in your kitchen

3 weeks before Passover:

- Place meat order with butcher (if you are buying kosher meat) and freeze
- Make list of pre-Passover cleaning jobs and divide among family members. (Set deadlines and offer praise and rewards for completion.)

2 weeks before Passover:

- Buy majority of Passover foods, including eggs

1 week before Passover:

- Clean out bookbags, diaper bags, pocketbooks, coat pockets, etc.
- Clean main living area
- Designate an area in the kitchen for Passover supplies and use
- Launder Passover linens

Week of Passover:

- Convert kitchen to 'kosher for Passover'
- Buy produce, dairy, and other perishables
- Begin cooking

STEP 1 – CLEANING THE HOUSE

In preparation for Passover, Adonai commands His people to remove the chametz (leaven) from their dwelling places and to eat unleavened bread for seven days.

You are to observe the festival of matzah, for on this very day I brought your divisions out of the land of Egypt. Therefore, you are to observe this day from generation to generation by a perpetual regulation. From the evening of the fourteenth day of the first month until the evening of the twenty-first day, you are to eat matzah. During those seven days, no leaven is to be found in your houses. Whoever eats food with hametz in it is to be cut off from the community of Isra'el - it doesn't matter whether he is a foreigner or a citizen of the land. Eat nothing with hametz in it. Wherever you live, eat matzah."Exodus 12:17-20

Probably the most significant observance related to Passover involves the removal of chametz (leaven; sounds like "hum it's" with that Scottish "ch") from our homes. This commemorates the fact that the Jews leaving Egypt were in a hurry, and did not have time to let their bread rise.

Chametz is "leaven" -- any food that's made of grain and water that has been allowed to ferment and "rise." Bread, cereal, cake, cookies, pizza, pasta, and beer are blatant examples of chametz; but any food that contains grain or grain derivatives can be, and often is, chametz.

It includes anything made from the five major grains - wheat, rye, barley, oats and spelt - that has not been completely cooked within 18 minutes after coming into contact with water.

Orthodox Jews of Ashkenazic background also avoid rice, corn, peanuts, and legumes (beans) as if they were chametz. These items are referred to as "kitniyot. Kitniyot literally means "small things," such as other grains and legumes. The origins of this practice are not clear, though two common theories are that these items are often made into products resembling chametz (e.g. cornbread), or that these items were normally stored in the same sacks as the five grains and people worried that they might become contaminated with chametz.

Observant Jews will replace most of their household food items with food that is marked "Kosher for Passover" just in case any of it has been touched by leaven. Matzah, the unleavened bread that is eaten during Passover can be made from any of the above-mentioned grains, but it must be watched so that it does not leaven.

THE OBLIGATION TO GET RID OF CHAMETZ

For seven days you are to eat matzah, and the seventh day is to be a festival for ADONAI. Matzah is to be eaten throughout the seven days; neither hametz nor leavening agents are to be seen with you throughout your territory. Exodus 13:6-7 (CJB)

In cleaning for Passover, we are first and foremost fulfilling the mitzvah of *biur chametz* -- getting rid of chametz. *Biur chametz* is actually quite an easy mitzvah in terms of physical exertion. The Sages instituted a requirement to physically destroy chametz. This mitzvah is known as *bedikat chametz*. The Sages say you must actually search out any chametz you can find -- and physically destroy it.

WHEN TO SEARCH



The mitzvah of *bedikat chametz* is to be done on the night of the 14th of Nissan, the evening prior to the Seder. Why at night? Because in your home there are crevices and corners that have to be illuminated by artificial light -- and artificial light works best at night.

Customarily, one slice of bread is cut into ten small pieces and hidden in the home where chametz may have been stored. Children join with their parents to search the house by candlelight, looking for any chametz that may remain. The pieces of chametz are located and brushed onto a wooden spoon with a feather. When all the pieces have been found, the candle, feather, wooden spoon and chametz are tied together and placed outside the house in order to fulfill the commandment of removing all leaven from the dwelling place.

Spiritual Application: Read Psalm 26:2 and 2 Corinthians 13:5. How can we examine our lives (mind and hearts) to see if we have sinful habits, thoughts, or behaviors (leaven) in our own lives that need to be removed:



ROOM BY ROOM CHECKLIST FOR PASSOVER CLEANING

Take one room at a time

- dining room
- front room
- dinette
- vestibule
- study, library
- den, playroom, recreation room
- kitchen
- laundry room
- master bedroom
- children's rooms
- guest room
- nursery
- bathroom
- adjacent living areas
- attic
- basement
- car
- garage
- hallways
- office
- porch, deck, or terrace
- staircases
- storage areas

Don't think of just the physical traces of chametz – look for areas of spiritual chametz

What "leaven" things do we have in our homes that is causing us to sin?

books

movies

video games

etc



STEP 2 – WHAT'S ON THE MENU

Foods Which May Not Be Used On Passover

A. Any food or food product containing fermented grain products (Chametz) may not be used. In essence, chametz includes leavened foods, drinks and ingredients that are made from or contain wheat, rye, barley, oats or spelt.

B. Ashkenazic Jews, (Jews of Eastern European descent) also do not eat many legumes (Kitniot) - beans, corn, peas, rice, etc. and products containing them as ingredients throughout Passover, while Sephardic, Yemenite and Oriental Jewish custom varies from one community to another.

C. Because of the large number of food products which contain Chametz or Kitniot ingredients, only food products manufactured under reliable rabbinical supervision should be purchased for Passover use. That includes beverages, condiments, spices, and all processed foods such as fruits and vegetables, fish, meat and dairy products, and especially, baked goods.

D. Grain alcohol is a fermentation product, and is therefore Chametz. Any edible items which normally contain grain alcohol, including whiskey, liquor, and liquid medications.

E. Totally inedible non-food products which contain grain alcohol such as polish, ink, paint and floor wax, are permissible for Passover use.

What Does "KOSHER FOR PASSOVER" Mean?

During Passover, Jewish law forbids the consumption or possession by Jews of all edible fermented grain products (Chametz) or related foods. Therefore, even foods and household products which meet the strict, year-round dietary regulations, and are considered Kosher, are nevertheless, often unacceptable, or require special preparation for Passover use in the Jewish home in order to be Kosher for Passover.

How Can One Tell If a Product is "KOSHER FOR PASSOVER?"



Most processed foods and beverages require special rabbinical supervision for Passover use. They must also be Kosher for year-round use, and prepared in accordance with all of the regular Jewish dietary laws.

Jewish consumers are urged to look for the P or the Kosher for Passover designations as an integral part of the product label.

Which Foods are Chametz?

One of the last jobs of cleaning the house for Pesach is to get all chametz out of the kitchen. Of course, the first things to be removed are those that are obviously chametz – bread, pasta, cookies, crackers, pretzels etc. Other foods can be identified by simply reading the ingredient panel, which shows that breakfast cereal, soy sauce, fish sticks, licorice, candy and many other foods often have wheat or flour (chametz) listed prominently. But only the most astute readers realize that the vinegar in their ketchup, the vitamins in the rice or milk, and the flavor in their favorite snack may in fact contain chametz.

Flour, oats and barley



If one of the five grains – wheat, barley, rye, oats and spelt – sits in water for more than 18 minutes it becomes chametz, and one may not eat, derive benefit from or own it on Pesach. In addition, Ashkenazim don't eat kitnios – a group of foods which includes (among other things) rice, corn, soy and their derivatives – but are allowed to own kitnios foods on Pesach.

Similarly, all oats are heat-treated to prevent them from becoming rancid; if this heating is done with “wet” steam, the oats/oatmeal may be chametz. On the other hand, barley (a.k.a. pearled barley) is processed without water, and therefore a standard bag of barley isn't chametz. However, some barley is steeped in water until the barley begins to sprout; this creates a product known as barley malt (a.k.a. malted barley, malt) which is definitely chametz.

Yeast



The Torah says that one may not own se'or on Pesach. Are se'or and yeast the same thing? A quick lesson in bread baking will surprisingly show that se'or is yeast but yeast isn't necessarily se'or!

Although a grain which soaks in water for 18 minutes is chametz, in order to make good bread one needs yeast. Yeast is the living microorganism which converts some of the flour into the carbon dioxide which fluffs-up the batter and causes it to “rise”. The air we breathe contains yeast, and therefore if one makes a batter of flour and water it'll eventually rise even if no yeast is added, because yeast from the atmosphere will find their way into the batter. But most bakers don't have the patience to wait all day for their bread to rise, so they add their own yeast into the batter to speed things up a bit.

The traditional method of collecting/creating yeast is as follows. Every day the baker would take one handful of dough out of the batter and not bake it. As the day went on, the yeast in that dough would multiply (and be joined by other yeast found in the air) to such an extent that the batter would turn sour and inedible. This ball of concentrated yeast would be thrown into the next day's batter to help that batter rise. In English this concentrated yeast-ball is called "sourdough" due to its awfully-sour taste, and this is what the Torah calls se'or and forbids one from owning on Pesach.

Beer and whisky



If barley is soaked in water under proper conditions, it ferments into beer, and since the barley sat in water for more than 18 minutes, beer is chametz. Whiskey and other grain alcohols fall within this restraint also.

1. The watery liquid that remains after distillation is called "backset" and is often used in creating another batch of whisky. Thus, even if the grain used in creating the whisky is kitnios, the water may be from a chametz whisky.

2. Before the yeast ferments the grain, the grain's starch must be broken-down into individual glucose molecules, and this is traditionally done with barley malt (discussed above). Since the chametz barley malt plays such a crucial role in the creation of the whisky (and also dramatically changes the taste of the grain before it is fermented), the barley malt is considered a davar hama'amid and one may not own such whisky on Pesach.

Vinegar



Vinegar is created when alcohol is (re)fermented, and the primary concern with vinegar is the source of the alcohol. As the name implies, malt vinegar is made from malt or beer which we've seen is chametz. In contrast, wine vinegar and apple cider vinegar are made from wine and apple cider which aren't chametz. However, due to the possibility that the equipment used and/or the processing aids are chametz, it is prudent to only consume wine or apple cider vinegar which is certified as kosher for Pesach.

The difficult question is the Pesach status of white distilled vinegar. White distilled vinegar is made from distilled alcohol (described above) and the most serious concern is whether the grain used was chametz (e.g. wheat), kitnios (e.g. corn), or something innocuous (e.g. potatoes). Additional concerns stem from questions about the equipment, enzymes, yeasts, and nutrients used in creating the alcohol and vinegar. In addition, the fermentation of vinegar always begins with a "starter" taken from a previous batch of vinegar (similar to the way se'or is used) and if that starter is chametz, the entire batch will be forbidden.

PESACH RECIPE SUBSTITUTES – A.K.A .CREATIVE COOKING

At some point during Pesach preparations we've all tried to convert a main stream recipe into a Pesach one only to discover that we don't have a clue as to what to substitute for a chometz ingredient.

1 oz. baking chocolate (unsweetened chocolate) = 3 tablespoon unsweetened cocoa powder plus 1 tablespoon oil or melted margarine

16 oz. semi-sweet chocolate = 6 tablespoon unsweetened cocoa powder plus 1/4 cup oil and 7 tablespoon granulated sugar

14 oz. sweet chocolate (German-type) = 3 tablespoon unsweetened cocoa powder plus 2 2/3 tablespoon oil and 4 1/2 tablespoon granulated sugar

1 cup confectioners' sugar = 1 cup granulated sugar minus 1 tablespoon sugar plus 1 tablespoon potato starch pulsed in a food processor or blender

1 cup honey = 1 1/4 cups granulated sugar plus 1/4 cup water

1 cup corn syrup = 1 1/4 cups granulated sugar plus 1/3 cup water, boiled until syrupy

1 cup vanilla sugar = 1 cup granulated sugar with 1 split vanilla bean left for at least 24 hours in a tightly covered jar

1 cup of flour, substitute 5/8 cup matzo cake meal or potato starch, or a combination sifted together

1 tablespoon flour = 1/2 tablespoon potato starch

1 cup corn starch = 7/8 cup potato starch

1 teaspoon cream of tarter= 1 1/2 teaspoon lemon juice or 1 1/2 teaspoon vinegar

1 cup graham cracker crumbs = 1 cup ground cookies or soup nuts plus 1 teaspoon cinnamon

1 cup bread crumbs = 1 cup matzo meal

1 cup matzo meal = 3 matzoth ground in a food processor

1 cup matzoth cake meal = 1 cup plus 2 tablespoon matzo meal finely ground in a blender or food processor and sifted

3 crumbled matzo = 2 cups matzo farfel

1 cup (8 oz.) cream cheese = 1 cup cottage cheese pureed with 1/2 stick butter or margarine

Chicken fat or gribenes = 2 caramelized onions, saute 2 sliced onions in 2 tablespoon oil and 2 tablespoons sugar. Cook until the onions are soft. Puree the onions once they are golden.

1 cup milk (for baking) = 1 cup water plus 2 tablespoon margarine, or 1/2 cup fruit juice plus 1/2 cup water

1 1/4 cup sweetened condensed milk = 1 cup instant nonfat dry milk, 2/3 cup sugar, 1/3 cup boiling water and 3 tablespoons margarine. Blend all the ingredients until smooth. To thicken, let set in the refrigerator for 24 hours.

1 cup wine = 13 tablespoons water, 3 tablespoons lemon juice and 1 tablespoon sugar. Mix together and let set for 10 minutes.

For frying: Instead of chicken fat, use combination of olive oil or vegetable oil and 1 to 2 tablespoons pareve Passover margarine.

Italian Seasoning = 1/4 teaspoon EACH dried oregano leaves, dried marjoram leaves and dried basil leaves plus 1/8 teaspoon rubbed dried sage. This can be substituted for 1 1/2 teaspoons Italian seasoning.

Curry Powder = 2 tablespoons ground coriander, 1 tablespoon black pepper, 2 tablespoons red pepper, 2 tablespoons turmeric, 2 tablespoons ground ginger. Makes 2/3 cup.

Pancake syrup = use fruit jelly, not jam and add a little water to thin. I always like to combine the jelly and water in a microwave safe bowl and heat it gently before I serve it.

Seasoned Rice Wine Vinegar = 3 tablespoons white vinegar, 1 tablespoon white wine, 1 tablespoon sugar, 1/2 teaspoon salt. Mix to combine. Makes 1/4 cup.

Flavored Vinegar = lemon juice in cooking or salad, grapefruit juice in salads, wine in marinades.

Water Chestnuts = substitute raw jicama

Orange liqueur = substitute an equal amount of frozen orange juice concentrate



TIPS FOR REDUCING PASSOVER PRESSURE

With some advanced planning, you can feel refreshed, relaxed, and ready for the best Passover ever.

Ask most people what they associate with Passover, and they'll tell you they think of the hard work of cleaning, organizing, and shopping for the holiday. To our merit, we all try to diligently prepare our homes, but in the midst of it all, we can miss out on the great holiness involved in readying ourselves for this festive holiday. Every crumb we sweep, every backpack we wash, every car seat we vacuum, and every potato we peel can be done joyfully, as we prepare our homes for Passover.

The trick to being joyful instead of stressed out is proper planning and organization. You'd be surprised by how much holiday preparation can be achieved one to two months in advance. Starting early can really help avoid the common pressures. You can also plan purchases of food, clothing, and kitchenware to avoid the holiday rush.

Following are some tried and true tips that you can start implementing many weeks in advance, to get the ball rolling and move your family into the Passover spirit.

(1) Cobwebs and curtains are not chametz. While it's nice to have sparkling walls and dust-free window coverings to beautify our homes, it is not vital to clean these areas before Passover. The mitzvah of Passover cleaning is to remove chametz from our homes -- not dust. You don't gain spiritual reward for staying up until midnight sweeping the corners of your ceiling. Instead, focus your efforts on the areas you know contain chametz, like the toy box, china closet, car seats and kitchen drawers. Save the spring-cleaning for another time.

(2) Start cleaning as early as possible. Dedicate Sundays to clean your basement, bedrooms and cars. After those areas are clean, declare them 'chametz-free zones.' If your children need a snack, give them rice cakes or (kosher for Passover) "tam tam" crackers. Then a simple vacuuming is all that will be required to tidy up again just before the Festival.

(3) Involve your children in as many ways as possible. The educational aspect of Passover doesn't begin at the Seder table. It starts many weeks before, when we teach children to stop eating chametz in certain areas of the house, and when we let them help clean and shop. This is not so easy to do unless we're organized and prepared for how children can slow down our progress. Buy little ones sponges to help wipe counters, cabinets, and their own bedroom dressers. Older children can sweep, vacuum and mop. The oldest ones can help cook and shop. Your family can feel like a team coming together to rid the home of chametz and prepare for the exciting Seders and holiday week.

(4) Review your cookbooks now. Since most cookbooks are full of chametz, research and copy your desired recipes now. Plan menus for all the days of the week-long holiday. Based on your recipes and menus, begin a master shopping list of all the ingredients you'll need. After the holiday, save all these items in a safe place so you can use them again next year. You should also list all paper and foil disposable items you plan to use. After purchasing these items, store them with your Passover dishes.

(5) Stop buying chametz. Even if pasta or cereal is on the best sale ever, don't buy it unless you need it for immediate use. Try hard to come up with creative ways to use up the noodles in your pantry. You can buy kitniyot cereals and snacks, made from corn, rice, or soy (check the ingredients!) to eat once you run out of chametz.

(6) Prepare a kosher-for-Passover cabinet in your kitchen. As you begin to buy holiday staples (nuts, soda, grape juice, potato starch, canned goods, etc.), store them in a specially-prepared Passover cabinet. Choose a cabinet that's easy to load and unload with your Passover stuff. It might be easier to empty the pots-and-pans cabinet than the one holding your dishes. You also may find it easier to empty your china closet and put some Passover dishes there instead of in the kitchen.

(7) Look over the Haggadah. Pick a favorite Haggadah with some commentaries that interest you and review it. You'll be ready to contribute a new idea to the Passover Seder and will follow and enjoy the Seder much more as a result. Begin reading Passover stories to your children and looking over children's Haggadahs with them, too. Many families reward children with a treat or prize at the Seder if they ask or answer a question about the Haggadah. This promised reward should help motivate them to review the Haggadah with you, even though they may be doing it in school, too.



STEP 3 – SETTING THE TABLE

The Passover table contains many different pieces you will use throughout the Seder. In order not to forget anything, here are a couple of checklist for you to consult.

Remember – not everything has to match, feel free to get creative with what you use – flea markets, thrift stores, the dollar store all have pretty bowls and what nots you can use.

The following checklist can help you make sure that your guests are not suddenly playing musical chairs or sharing wine glasses!

On the table within everyone's reach

- festive tablecloth and napkins
- small plates to use for the matzah “sandwiches” and egg
- dinner dishes
- flatware, water glasses, and wine glasses
- small dishes of salt water for dipping (I like to use a small coffee “creamer” pitcher)
- small (or large depending on the size of your group) dishes for charoses and horseradish
- enough bottles of wine and grape juice for each person to have four cups
- salt and pepper shakers



Ritual Items:

- Seder Plate
- Matzah holder
- Matzah Tash – cover for the 3 matzahs (you can use white napkins)
- Haggadot
- A special wine cup reserved for Elijah
- Pillow (for leaning)

Each place setting should include a plate, flatware, a water glass, a wine glass, and a Haggadah. Soup bowls can be kept in the kitchen and used to serve the soup. The salt water dishes and wine or grape juice bottles should be spread out on the table so everyone can reach them. An empty wine glass should be placed in the middle of the table for Elijah.

The person who will lead the reading of the Haggadah needs to be close to the three pieces of matzah and the seder plate.

The Seder Plate is an important part of the ceremony, and includes special items significant to the story in the Haggadah. Wine is also an important part of the Seder ceremony because each participant consumes four glasses of wine during the meal, and a fifth cup of wine is placed on the table for Elijah.

The items found on the Seder Plate:

- Zera (shankbone) Symbolic of the sacrificial lamb offering, the bone can come from whatever the family is eating, such as the leg bone of a roasted turkey
- Maror (horseradish or endive) Freshly grated horseradish or a bitter lettuce reflects the bitter affliction of slavery
- Haroset A mixture of chopped walnuts, wine, cinnamon and apples that represents the mortar the Jewish slaves used to assemble the Pharaoh's bricks
- Karpas (lettuce, parsley or celery) Symbolizing Springtime, it is dipped in salt water to remind us of for the tears of the Jewish slaves
- Baytzah (roasted egg) - Another symbol of Spring

TRADITIONAL JEWISH FOOD FOR THE SEDER

Gefilte Fish is very traditional, but not necessary. It is made of white fish and matzah. Traditionally eaten with horseradish during the meal. Buy a jar or make your own if you have the energy

Hard Boiled Eggs for each participant

Matzah Ball soup is very traditional, it can be clear chicken broth or chicken soup with vegetables. Available in a box mix or ready to serve in a bottle or by using Matzah meal for making it from scratch - making your own is best. If you are short on time you can buy jars of soup at most stores.

The meal of the meat is usually poultry or beef brisket, not flame roasted. Lamb is typically not eaten as a mark of respect for the memory of the temple sacrifices. Eating lamb was forbidden by the code of Jewish law called Shulhan Arukh, which was first printed in Venice in 1565.

Relish plate, is not traditional, thus purely optional, but some festival meals have one, depending on the size of the meal.

Optional Items for the Table

Candies for "good questions and answers"

Props to re-create the Ten Plagues

Afikomen prizes

What is a Haggadah?

The Haggadah is an extended midrash, with stories, rituals, and questions and answers based on Deuteronomy 26:5-10 and influenced by the four sacred scripts in the Torah. Lawrence Hoffman, writing in *My People's Passover Haggadah*, calls the Haggadah a sacred drama:



Liturgy in general is a sacred drama—sacred because of the way it is “performed” and the personal stake the performers have in performing it. It is clearly “theater”: people play roles (getting an *aliyah*, opening the ark), they wear costumes (*tallit* and *kippah*), and they have assigned roles to chant or read out loud. . . . The Haggadah is the Seder’s dramatic script. But scripts come relatively open or closed. . . . Open scripts give over the play to the interpretive capacity of those who plan and play it. . . . The Haggadah presents the foundational story of how we got here, and as its problem, it asks, implicitly, why it matters if the Jewish People continue. Each year demands its own compelling solution. That is why its script remains open and why, also, we have to reenact it every year. If it comes out exactly the same as the year before, we have failed our dramatic duty.

So, if you are somewhat confused about the Haggadah, here is some perspective that may help:

(1) The Haggadah is a reflection honed over many generations (actively growing for a period of at least 800 years). It is the end-product of a complex tradition of rabbinic discussion about the commands to tell the story, especially centered on Deuteronomy 26:5-10.

(2) Don’t expect a simple meal and a story, but a meal with parts for people to play and multiple stories centered on the story of Israel emerging from Mesopotamia (“my father was a wandering Aramean”) and being set free by God from bondage to enter a land of promise.



Passover: How This Night Is Different

Judaism asks more of us than just to tell the tale: it requires every person to view him/herself as if he or she went out of Egypt. This task requires us to add a multi-sensory approach to the telling. We sing songs, eat food, and hear the story, but we also prepare *haroset* (chopped nuts and apples or other fruit), make crafts and act the story out. This “doing” thereby becomes the telling.

Three Biblical Mitzvos

1. **Eating matzah, bitter herbs, and the Paschal Lamb (represented by the shankbone).**
2. **Telling over the story of the Exodus from Egypt.** As the Torah says in Shemos (Exodus) 13:8, *"And you shall tell your son on that day, saying, 'It is because of this that HaShem acted on my behalf when I left Egypt.'"*

Two Rabbinical Mitzvos

1. **Drinking four cups of wine.**
2. **Reciting the Hallel - Songs of Praise.**

The best-known quote from the Passover Haggadah is, "why is this night different from all other nights?" This line is usually recited by the youngest person at the table (or at least, the youngest person capable of reciting it) and provides the impetus for the re-telling of the Passover story.

A traditional child raised in an observant household would know that Passover is a holiday, and would expect the sabbath or festival procedure laid out above, but Passover has a distinctly different set of observances.

The seder is broken into 14 parts: Kaddesh, Urechatz, Karpas, Yachatz, Maggid, Rachtzah, Motzi-Matzah, Maror, Korekh, Shulchan Orekh, Tzafun, Barekh, Hallel, Nirtzah.



Kaddesh

Recite a blessing over wine in honor of the holiday

The seder begins normally enough with kiddush. In fact, the kiddush that is recited for Passover is almost identical to the one recited on several other festivals, with only one line different: the one identifying the holiday and its significance as "this day of the Festival of Matzahs, the time of our liberation."



Urechatz

Wash the hands without saying a blessing.

Things seem to be continuing as usual with the washing of hands, but after washing, we don't recite netilat yadayim. This is the first difference that would catch a child's attention. Indeed most traditional commentaries say that the reason we don't say the blessing after the washing is so the children will ask!



Karpas

Dip a vegetable (usually parsley) in salt water, say a blessing and eat it

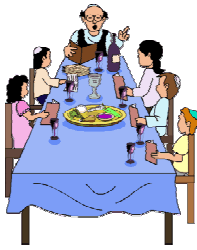
We didn't have to say netilat yadayim after washing because we're not going to eat bread for a while. That's the second difference that is supposed to catch a child's attention: instead of proceeding from wine to bread, we're eating a vegetable first. Vegetables shouldn't be eaten before bread and bread should be right after kiddush. We also dip the vegetable in salt water, which is not forbidden, but it's not a traditional practice at any time other than Passover. Then we recite the blessing for vegetables (the same blessing we would recite any time we eat vegetables without bread), and we eat the vegetable.



Yachatz

One of the three matzahs on the table is broken. Part is returned to the pile, the other part is set aside.

The third difference comes with the breaking of the matzah. "Breaking" bread before eating it is not unusual on Shabbat or a holiday, but normally we would say a motzi before the breaking and eat the bread afterwards. On Passover, we break the bread without saying motzi, and instead of eating it we hide a piece and put back the other half.



Maggid

A retelling of the story of the Exodus from Egypt and the first Passover. This begins with the youngest person asking The Four Questions, a set of questions about the proceedings designed to encourage participation in the seder.

At this point, the Haggadah assumes, the child is overwhelmed with curiosity about the proceedings, and is encouraged to ask the "Four Questions," noting four differences between this night and other nights: 1) we eat matzah instead of bread, 2) we eat bitter vegetables, 3) we dip our vegetables twice, and 4) we recline instead of sitting up straight.

The family then joins together to tell the story of Passover as it is laid out in the Haggadah. The Haggadah collects together a variety of materials from the Talmud talking about the meaning of Passover. It also explains the significance of the various items found on the seder plate at the table.



Rachtzah

A second washing of the hands, this time with a blessing, in preparation for eating the matzah.

After the Maggid section of the Haggadah, things settle down to a more normal Shabbat or holiday pattern.



Motzi and Matzah

Recite two blessings over the matzah, break it, and give a piece to everyone to eat.

Two blessings are recited over the matzah. This is unusual: normally only one blessing is recited over bread. The first blessing is the same motzi blessing recited over bread before any bread meal. This is followed by a special blessing regarding the commandment to eat matzah, which is recited only at Passover. The matzah is then broken and eaten by everyone at the table.



Maror

A blessing is recited over a bitter vegetable and it is eaten.

.Normally, once the bread is broken, we dig into the meal, but there are two more rituals to observe before eating at Passover.

First, we recite a blessing regarding the commandment to eat maror (bitter herbs, usually horseradish) during Passover, we dip the maror in charoset and eat it. This is the second dipping that is mentioned in the Four Questions.



Korekh

A bitter vegetable and charoset are placed on a piece of matzah and eaten together.

Korekh is sandwich made from matzah, bitter herbs and charoset. It is not eaten at any other time of the year. The custom of eating korekh at the Passover seder derives from a question regarding the precise meaning of a phrase in Num. 9:11, which instructs people to eat the Passover offering "al matzot u'marorim." Although this phrase is usually translated as "with matzahs and bitter herbs," the word "al" literally means "on top of," so the great Rabbi Hillel thought the Passover offering should be eaten as a sort of open-faced sandwich, with the meat and bitter herbs stacked on top of matzah. Out of respect for Rabbi Hillel, we eat matzah and bitter herbs together this way.



Shulchan Orekh

A festive meal is eaten.

Finally! It's time to eat. A large, festive meal is eaten at a leisurely pace.



Tzafun

The piece of matzah that was set aside is located and ransomed back, and eaten as the last part of the meal, a sort of dessert.

The last thing that is eaten at the meal is the afikomen, the second half of the matzah that was broken and hidden near the beginning of the seder. This may be eaten after more typical dessert items, such as kosher-for-Passover cake and cookies. Usually the child who finds it is rewarded. This custom is clearly intended to keep the children's attention going until after dinner. It is often a child's fondest memory of the seder!

Barekh

Grace after meals.

As on any other day, after a meal with bread (and matzah counts as bread), we recite Birkat Ha-Mazon (grace after meals), a lengthy series of prayers. The Barekh portion of the seder is almost identical to the Birkat Ha-Mazon recited on major holidays and on the first of every Jewish month.

Barekh is followed by the blessing over and drinking of the third cup of wine, which is unique to Passover.

At this point, the seder shifts from discussions of past redemption to hopes for future redemption. We pour an extra cup of wine and open the door to welcome the return of the prophet Elijah, who will be the herald of the Messiah.



Hallel

Psalms of praise.

Next we recite Hallel, which consists of Psalms 113 to 118 praising God. Hallel is routinely recited as part of the morning synagogue service on most holidays as well as on the first day of every Jewish month. We recited Psalms 113 and 114 earlier, toward the end of the Maggid section of the Haggadah. Now we pick up the rest of Hallel: Psalms 115 through 118, followed by the usual prayer that concludes Hallel during a morning service (They shall praise You, L-rd our G-d, for all your works...for from eternity to eternity You are G-d). Although Hallel is a common part of morning prayer services, it is normally not recited at night. Passover seder is the only time that we recite Hallel at night

At the end of this section, we bless and drink the fourth and final cup of wine.

Nirtzah

A statement that the seder is complete, with a wish that next year the seder might be observed in Jerusalem.

Nirtzah simply announces the end of the seder. There are many songs and stories that can follow this so people often linger and recite or sing, to express their joy with the seder and their unwillingness to leave, but the seder is complete with the declaration, "Next Year in Jerusalem!"





Q&A AND TIPS FOR A SUCCESSFUL SEDER

1. What does the word 'Seder' signify?

The night of Passover is indeed very different from all other nights of the year. It is steeped in holiness and abounds with mitzvot, both Torah and rabbinic, and is rich in customs and traditions. Every detail is of great significance and one should perform each step meticulously, knowing that no part of the procedure is trivial. The word 'Seder' means order, indicating that the entire evening follows a set order, arranged by the Sages with holy inspiration and invested with hidden meanings and deep interpretations.

2. What are the main mitzvot of the Seder?

There are two Torah mitzvot - eating matzah and relating the story of the slavery and Exodus. There are three main rabbinic mitzvot - drinking four cups of wine, eating maror and reciting Hallel.

3. Are children obligated in all the mitzvot of the Seder?

Children who have reached the age of education (five or six) should try to fulfill all the mitzvot of the Seder. Since their obligation is rabbinic, smaller quantities may be used for the mitzvot.

Children should be encouraged to remain at the Seder table at least until the end of the meal and if possible until after the fourth cup of wine. It is for this reason that the Sages instituted many unusual procedures during the Seder, to arouse the interest of the children and hold their attention during the evening. The Torah requires a father to relate the story of the slavery and Exodus to his children, and the Haggadah emphasizes this by describing the four types of sons whom one may have to address. Some parents make the mistake of sending the children to bed after reciting the Four Questions before they have heard the answers to their questions. It is advisable to see that the children sleep well on the afternoon before Passover, in order that they will have the strength and enthusiasm to remain awake during the Seder.

4. Who recites Kiddush at the Seder?

Some families have the custom that only the leader of the Seder recites Kiddush and the other participants fulfill the mitzvah by listening. Some have the custom that everyone recites Kiddush together, including the women and children.

All the participants should hold the wine during Kiddush, whether they are listening or reciting it.

5. What should one think about before reciting (or listening to) Kiddush?

One should have in mind to fulfill two mitzvot:

- The mitzvah of Kiddush.
- The mitzvah of drinking the first of the four cups of wine.

One should have in mind that the Shehechyanu blessing applies to the Yom Tov and to all the mitzvot of the Seder.

6. What should one think about before beginning the narrative of the Haggadah?

Everyone should have in mind to fulfill the obligation to relate the story of the Exodus from Egypt. The mitzvah is fulfilled by relating three basic ideas:

- The wickedness of the Egyptians and the terrible sufferings that they afflicted upon the Jewish people during the long years of slavery.
- The miraculous plagues that God brought upon the Egyptians, and the punishments meted out to them measure for measure.
- Thanks and praise to God for the wonderful acts of kindness that He performed for the Jewish people, redeeming them from bondage and choosing them as His special nation.

7. Which sections of the narrative are the most important?

- The ten plagues.
- From the section that begins "Rabbi Gamliel used to say" until the second cup is drunk.

8. How much time should be spent on narrating the story of the Exodus?

For most people it is sufficient to recite the standard text of the Haggadah, pausing occasionally to elaborate on the essential sections. Analyses of the text are out of place at this stage, and a person should quote Midrashim and commentaries that describe the slavery and the miracles. It is important to explain the story to the participants according to the level of their understanding. In particular, one should try to hold the attention of the children during the narrative by describing the story as vividly as possible. One should keep an eye on the time, since every effort must be made to eat the Afikoman before halachic midnight. As a rough guide, one should complete the narrative of the Haggadah and drink the second cup of wine

approximately two hours before halachic midnight. If there is time to spare, one may expound on the story during the meal.

9. What should one think about before the blessings are recited on the matzah?

- The leader of the Seder should have in mind to include everyone else with his blessings.
- Everyone else should have in mind to fulfill his obligation by listening to the blessings.
- To fulfill the Torah mitzvah to eat matzah on the first night of Passover.
- The blessings should also apply to the korech sandwich and Afikoman.
- Remember to recline while eating the matzah.

10. Are there any restrictions relating to the meal?

Roast meat or poultry should not be served. The shankbone should also not be eaten.

One should not eat excessively. Overeating may cause drowsiness and one will not be able to conclude the Seder successfully. One must also remain with some appetite for the Afikoman at the end of the meal.

One must leave sufficient time after the meal to eat the Afikoman before halachic midnight.

MAKING YOUR SEDER INTERESTING

1. Go to the dollar store and buy some "visual aids" for the plagues. When you get to that part of the Haggadah, throw out a pile of frogs...plastic cows and animals...snakes and spiders...ping pong balls (hail)...dark sunglasses (darkness)...Be creative and fun. The kids (and adults) will love it.

2. Buy some dollar store "prizes" for kids. When they ask a good question (which is what you're trying to stimulate), they get a prize. Also give prizes for asking the Four Questions, good singers, etc... The kids will keep busy playing with their prize (doll, soldier, etc.) until they think of another good question and jump back in.

3. Explain to everyone that they are like royalty on Seder night. And since kings and queens do not pour for themselves, everyone gets a "pouring partner" who fills up their glass with wine or grape juice (or a combo) at the appropriate time. People pair up and have fun with this.

4. Read the Haggadah in the language that you best understand. That means English is fine. Share the reading by going around the table and taking turns.

5. It's okay to stop during the reading for a good discussion on the topic at hand. You may want to prepare some questions in advance to throw out at people such as:

- "Next year in Jerusalem? How many of us really want to live in Israel? What does the Land of Israel mean to you?"

- "The wise son doesn't sound so wise. He doesn't seem to know anything. What is the Jewish definition of wisdom?"

There is no such thing as a dumb question. Encourage an atmosphere where people feel comfortable asking questions about what's being said in the Haggadah. Once a question is asked, invite everyone to think about a possible answer, and/or to look in their Haggadah to find one.

6. Tell everyone to eat a light meal before coming to the Seder. That way they won't be starving and want to hurry through the Haggadah. This is not a dinner party -- the reading and discussion of the Haggadah is the whole point of the evening! Let people know in advance that they will be reading through the Haggadah and discussing issues long before they begin eating. Don't let the meal become the focus.

7. Assign topics to present to various guests. For example, give someone the section on "The Four Sons" and get them to learn and discuss the meaning behind each son to present to everyone at the table.

PASSOVER FUN FOR LITTLE ONES

1. MAKE YOUR OWN PLAGUES

One year, my mother sent ten paper bags just before Passover. Each of these bags were to open when we came to the reading of the Ten Plagues. My small children positively squirmed with delight as they imagined what was in each small sack. They were not disappointed. Here is some of what was inside:

- Squishy eyeballs for boils
- Pretend grasshoppers for vermin
- Tiny plastic skeletons for the slaying of the first born
- And, certainly the most popular, Ping-Pong balls for hail (which my children promptly threw across the table at each other throughout the Seder). These "bagged plagues" have become a family tradition, and each year my children eagerly anticipate what my mother will find to represent each of the plagues.

2. ON THE MAT

While most young children actually enjoy the Seder, there are some moments that may not hold their attention as long as others. Little ones will appreciate the opportunity for diversion, which you can supply thanks to homemade place mats. Use large, white poster board or construction paper to create place mats decorated with Passover games and age-appropriate questions. Some ideas:

- A maze: (children can use their fingers to trace their way from slavery to freedom).
- Make silly doodles and challenge children to find Passover designs (a piece of matzah, any of the plagues).
- Draw two Pharaohs, but make about 10 slight changes from one to another. Ask children if they can find the differences between the two.
- Matzah Man, and other silly stuff: Draw a blank square and say it's a piece of matzah. See if your child can imagine ten, twenty or thirty different ideas as to what the square could become. For example, she might tell you that with just a head, arms and legs, the square would be Matzah Man. Add a roof and a window and you would have a house for the matzah.
- Make a word search using Passover terms.

3. HAPPENING HAGGADOT

One of the best parts of Passover is that you can interrupt the Seder again and again – in fact, you're supposed to ask questions and make comments throughout the reading of the *Haggadah* or booklet that is used to conduct the Seder. One way of doing this is simply by using your own brain; listen, and think, and you'll have plenty to consider. Another is to provide everyone with a different *Haggadah*, because each will have unique commentary. Check your local bookstore for *Haggadot* (plural of *Haggadah*) especially for children (there are also Passover-theme coloring books, which they will enjoy looking at). One good choice: [The Doodled Family Haggadah](#) by Jeff Coen (Atara Publishing). For younger children, see [Uncle Eli's Special-For-Kids, Most Fun Ever, Under-the-Table Passover Haggadah](#) by Eliezer Lorne Segal (No Starch Press).

4. MATZAH FACTS

Cut up small squares and design to look like matzot (plural of matzah) on one side. On the other, write interesting matzah facts you have learned by looking through the Encyclopedia Judaica or other favorite books, or checking out Web sites. Did you know, for example, that there's absolutely no reason for matzah to be square? And do you know about the sports hero named Matza (Isaac Matza, of New York, was a track and field champ in the 1950s). Every time you eat a piece of matzah at the Seder, have your child read an amazing matzah fact.

5. OH, YOU BEAUTIFUL DOLL

Here's a great way to let small children participate throughout the Seder, even if they can't read. Depending on how much time you have, and how involved you want this project to be, you can start with Popsicle sticks and advance to something more involved, such as felt (which you, or a dear friend, use to create the outline of puppets). The idea is to make dolls representing anyone mentioned in the *Haggadah*. Provide your child with the bare bones, so to speak: pre-cut white shapes affixed to Popsicle sticks work just fine. Then ask your son or daughter to imagine what the Four Sons or Four Children look like, and then draw them. Or what about the baby goat your father sold for two *zuzim*? Or Pharaoh? Your child should design as many dolls as possible, because the more he has, the more he will be able to participate. During the Seder, your daughter can hold up the doll when its name comes up. Or, better yet, if she knows the words, she can have the doll "say" the words.

6. FOND MEMORIES

Write, call or e-mail family and ask them to write down a Passover memory. If they hesitate, prompt them with a few, specific questions: "Do you remember what your mother made for the Passover meal? What did it taste like, smell like? What part was your favorite dish?" Or,

"Was it your family tradition to hide the *afikomen*? (Literally translated as dessert, the *afikomen* is the matzah that is hidden at the beginning of the Passover Seder. The children look for it later and ransom it back to the adults). Who was the best hiding person? Where were some of the places it was hidden?" Or for a family member from another country, "What was it like during Passover where you grew up?" Compile these memories into a book to be read at appropriate times during the Seder. Not only is it interesting for children (and parents), it helps build a sense of tradition as younger members learn about their family history.

7. ASK AWAY

In advance of the Seder, prepare questions your children will have fun answering. For example:

- If you were a film director and could hire any actors you wanted, who would you have star as Pharaoh? As Moses? As each of the Four Sons?
- Passover is one of the most important times to invite guests to our home. We are even commanded to open the door and ask in "all those who are hungry" to come eat. If your children could invite anyone in the world to their Seder, who would they invite and why?
- Imagine a friendly Jewish space alien landed on your doorstep just before Passover and announced that he would like to conduct your Seder this year. He tells you, "We celebrate Passover on Planet Narzon also, though we have a few different traditions." What might these be?

8. YOU WERE THERE

In the *Haggadah*, we are told to imagine that we are slaves coming out of Egypt. One way to help you "experience" this: prepare appropriate props. Bring a little sand, close your eyes, and envision yourself in the hot desert. Find old, worn clothing like slaves might have had and imagine yourself in them. Bring something heavy (representative of the large stones the slaves had to carry) and pick it up, repeatedly. Draw a picture of slaves and affix photocopied pictures of each family member's face.

9. PILLOW TALK

At the Seder, some families have the custom of leaning to one side, as a wealthy man might have done during a meal. It's traditional to have a pillow for just such a rest. Allow your children to decorate their own pillow covers (you'll find everything from permanent markers to paints that don't wash out at your favorite craft store) to use at the Seder.

10. SUPER SANDWICH

During the Seder, we read of the matzah sandwich Hillel prepared. Children will enjoy creating their own Passover sandwich using a few pictures you have drawn in advance. On any paper, sketch out pictures of about twenty items your children can imagine as food: A few brown circles, for example (these could be everything from spices to mushrooms to cookies), several long, green lines (onions? celery? lettuce?). DO NOT be specific, as the purpose is to allow your child the chance to use his imagination. Next, cut out each shape and place in an envelope. As you read about Hillel making his sandwich, have children open their envelopes and create their own. But in addition to making this yummy meal, they should be able to provide a reason for including each item, just as Hillel did. A child could, for example, add several pieces of sea salt to recall the parting of the Red Sea.

11. THAT'S THE TICKET

Prior to the big night, make "matzah tickets" out of index cards. Award the tickets to children throughout the Seder for reciting the *Ma Nishtana*, answering tricky Passover trivia questions, helping little brothers and sisters make Hillel sandwiches and oodles of other desirable seder behaviors. At the end of the evening let ticket-holders redeem their winnings for Passover related prizes (i.e. stickers, candies, plastic frogs).

12. KEEP THE KARPAS COMING

Grumpy kids and hungry tummies go hand in hand. A steady flow of *karpas* (a.k.a. carrots and celery) and kosher for Passover salad dressing for double dipping, will keep your kids happily crunching away until it's time for the main course.

13. DON'T PASSOVER THE BOOKS

Visit a library or bookstore and stock up on Passover themed books. Scatter them around the table for children to peruse during the longest stretches of the Seder. A few surefire hits are: *Shlemiel Crooks* by Anna Olswanger, *Wonders and Miracles* by Eric Kimmel and *Uncle Eli's Passover Haggadah* by Eliezer Segal.

14. TAKE PLAGUE BREAKS

Help kids stay focused and fidget-free during long seders by periodically letting them get their wiggles out. Should your children's attention start to stray from the task at hand, call for a "plague break" and instruct all antsy guests to jump like frogs or run in place like wild beasts.

15. HAVE A MATZAH MATCH

Before the Seder, write matched pairs of Passover words on index cards. For example, write "Hillel" on one card and "sandwich" on another; "ten" on one card and "plagues" on another. Keep going – four/questions; matzah/ball; Elijah's/cup--until you have enough cards to secretly stash one under every guest's plate. Sometime before dinner, tell everyone to lift their plates, look at the card and track down their matching half. (Hint: For children too young to read--or to understand the match mentality--cut cards in half using varying puzzle cuts and write one word on each half. When kids find a card that "fits" theirs, they'll know they've found their match).



The Plague Song

A catchy little song that's sung to the tune of "This Old Man"

First God sent,
Plague number one,
Turned the Nile into blood.
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number two,
Jumping frogs all over you.
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number three,
Swarms of gnats from head to knee.
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number four,
Filthy flies need we say more?
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number five,
All the livestock up and died.
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number six,
Boils and sores to make you sick
All the people in Egypt were feeling pretty low.
They told Pharaoh "Let them Go!"

Then God sent,
Plague number seven,
Hail and lightning down from heaven.
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number eight,
Locust came and they sure ate.
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number nine,
Total darkness all the time.
All the people in Egypt were feeling pretty low
They told Pharaoh "Let them Go!"

Then God sent,
Plague number ten,
Pharaoh's son died so he gave in.
All the people in Egypt were feeling pretty low
Finally Pharaoh let them go.

TRADITIONAL ASHKENAZI CHAROEST

2 cups chopped apples
2 cups chopped walnuts
2 teaspoons cinnamon
2 tablespoons sweet red wine

Combine and refrigerate.

CALIFORNIA CHAROEST

1/2 cup dates, chopped
1 orange
1 avocado
3 bananas
1/2 cup grated coconut
juice of 1/2 lemon
1/4 cup pine nuts
1/2 cup raisins
2 Tbs matzoh meal

Peel the fruits, place in blender. Add the almonds, raisins and matzah meal. Cover and refrigerate.

YEMENITE CHAROSET

1/2 cup dried apricots, chopped
1/2 cup dates, chopped
3 tb dry wine
juice of 1/2 lime
2 tb honey
1 tsp. ground ginger
1/4 tsp. black pepper
1/4 tsp. Cumin
1/4 tsp. Cloves
pinch of coriander
1 small red chili pepper, seeded and minced

The recipe also calls for 3 tb of toasted sesame seeds. Sephardim who eat *kitniyot* on Pesach may add this ingredient; Ashkenazim should not.

MATZAH BALLS

Ingredients

3 eggs
1/2 cup matzah meal
1/2 teaspoon oil
1/2 teaspoon dill

Preparation:

Beat eggs with oil. Add matzah meal and dill and mix well. Refrigerate for 1/2 hour. Bring a pot of water to a boil. Rinse hands with cold water (so matzah balls won't stick) and make small balls. Drop them into the water. Cover, reduce heat and simmer for 45 minutes.
Makes 12-15 matzah balls.

PASSOVER - BROCCOLI, FETA CHEESE PIE

10 inch pie pan. 375 degree oven.

CRUST:

1 1/2 matzohs
1 egg
Salt & pepper to taste

FILLING:

1 head broccoli, broken into florets
2 tbsp. parsley
1 tsp. oregano
2 cloves garlic
1 med. onion, diced & sauteed
4 oz. feta cheese, chopped
4 oz. mozzarella cheese, shredded

Break matzoh into small pieces (about 1 to 2 inches square), soak briefly in hot water; drain. Mix with egg, salt and pepper. Press into pie plate and bake for 10 minutes.

Meanwhile, steam broccoli for 4 minutes. Add parsley, oregano, onions and garlic. Spread over baked crust. Sprinkle with feta and mozzarella. Add additional seasoning if desired. Bake for 15-20 minutes.

TZIMMES:

2 large sweet potatoes, peeled and cut into chunks
4 large carrots, peeled and cut into 1-inch chunks
1/2 cup dried apricots
1/2 cup pitted prunes
orange juice
honey

Preparation

Preheat oven to 375 degrees F. Combine potatoes, carrots and fruit in an oven-proof casserole dish or baking pan. Drizzle honey over mixture, varying the amount depending on how sweet you like it. Pour enough orange juice over mixture to cover the bottom with 1/4 inch of juice. Cover casserole tightly and bake for 1-1/2 hours.

Serves 8

CARROTT SOUFFLE

Ingredients

2 pounds carrots, chopped
1/2 cup melted butter
1 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon baking powder
1 teaspoon vanilla extract
3 eggs, beaten
1 teaspoon confectioners' sugar for dusting

Note: To make this work for Passover, eliminate the flour and baking powder and substitute potato starch. I like to use the baby peeled carrots, they tend to be sweeter and you can cut the sugar some.

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Bring a large pot of salted water to a boil. Add carrots and cook until tender, about 15 minutes. Drain and mash. To the carrots add melted butter, white sugar, flour, baking powder, vanilla extract and eggs. Mix well and transfer to a 2 quart casserole dish. Sprinkle with confectioners' sugar.
3. Bake in preheated oven for 30 minutes.

MORE RECIPES WILL BE ADDED AT A LATER TIME

HAPPY PASSOVER