



Hosting a Passover Seder 101



Many people are going to be leading Passover seders for the first time this year. You might be used to attending an extended family or community seder and just bringing a side dish, leaving all the preparation to the hosts. If being the host of the seder is new to you, here's a quick guide with some tips to help keep your Passover easy and stress-free.

Inside this booklet, you'll find information about the seder plate and what goes on the seder plate, other items you should have at your seder, the order of the seder, and how to pick the right Haggadah.

Please note that this is only to serve as a guide! One of the beauties of Judaism is the freedom to customize your seder however you want. If you have any questions, please do not hesitate to reach out to us. Young Jewish Columbus and JewishColumbus are here to help you as much as we can. We wish you a safe, healthy, and a happy Passover. Chag Pesach Sameach!

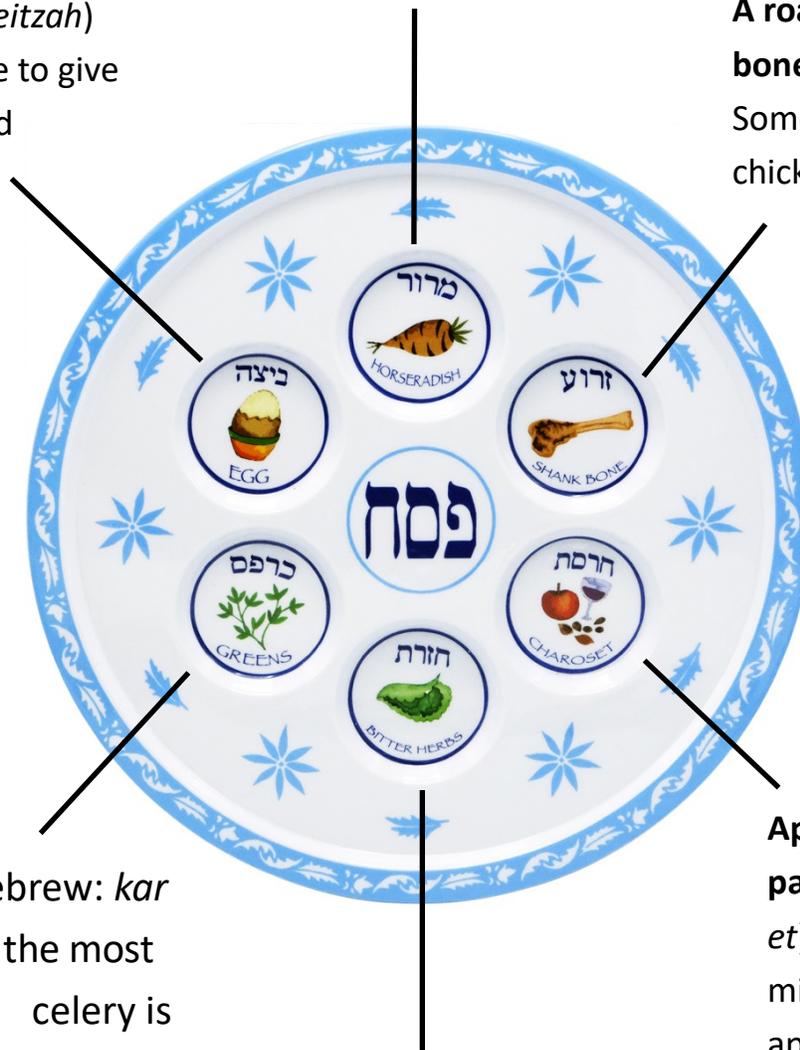
What goes on a seder plate?

Two different kinds of bitter herbs. (Hebrew: *maror* and *chazeret*) Most people use grated horseradish and either romaine lettuce or endive.

A hard-boiled

egg. (Hebrew: *beitzah*) Many people like to give the egg a roasted appearance.

A roasted lamb shank bone. (Hebrew: *zeroa*) Some prefer to use a chicken neck.



A green vegetable. (Hebrew: *karpas*) Parsley is the most common, but celery is acceptable as well.

Two different kinds of bitter herbs. (Hebrew: *maror* and *chazeret*) Most people use grated horseradish and either romaine lettuce or endive.

Apple nut paste. (Hebrew: *charoset*) This is a mushy mixture of chopped apples, nuts, and wine. Other fruits and spices are often included.

Meaning of Seder plate items

Hard Boiled Egg– Beitzah

A roasted or hard-boiled egg that symbolizes the *hagigah* sacrifice, which would be offered on every holiday (including Passover) when the Temple stood. The roundness of the egg also represents the cycle of life — even in the most painful of times, there is always hope for a new beginning.

Bitter Herbs– Maror

This bitter herb allows us to taste the bitterness of slavery. Today, most Jews use horseradish as *maror*. Like life in Egypt, these lettuces and roots taste sweet when one first bites into them, but then become bitter as one eats more. We dip maror into haroset in order to associate the bitterness of slavery with the work that caused so much of this bitterness.

Lamb Shank Bone– Zeroa

A roasted lamb shank bone that symbolizes the lamb that Jews sacrificed as the special Passover offering when the Temple stood in Jerusalem. The *zeroa* does not play an active role in the seder, but serves as a visual reminder of the sacrifice that the Israelites offered immediately before leaving Egypt and that Jews continued to offer until the destruction of the Temple.

Apple Nut Paste– Charoset

This mix of fruits, wine or honey, and nuts symbolizes the mortar that the Israelite slaves used to construct buildings for Pharaoh. The name itself comes from the Hebrew word *cheres* or clay.

Bitter Herbs– Hazeret

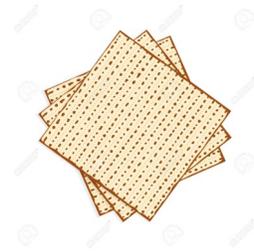
A second bitter herb, used in *korech* or the Hillel sandwich, which consists of matzah and bitter herbs (some add haroset as well). Many Jews use horseradish for maror and Romaine lettuce or another bitter green for *hazeret*.

Green Vegetable– Karpas

Karpas represents the initial flourishing of the Israelites during the first years in Egypt. Even under slave conditions, the Israelites continue to reproduce, and Pharaoh eventually decrees that all baby boys be killed. In the course of the seder, we dip the karpas in salt water (Ashkenazi custom) or vinegar (Sephardi custom) in order to taste both the hope of new birth and the tears that the Israelite slaves shed over their condition.

Other Seder Items

Matzah. Matzah is a cracker-like type of unleavened bread. You should have enough matzah for each person to have at least three whole pieces, plus three special pieces to use during the seder.



Wine or grape juice. Over the course of the night, each person will need to drink four servings of about five ounces each. Make sure the bottle says Kosher for Passover!

A Matzah Holder. It is customary to use a special cloth envelope with three compartments to hold the special pieces of matzah. You can make one of these yourself by sewing together four cloth napkins.



Candles. Like every Sabbath and holiday, it is customary to acknowledge the holiness of the evening by lighting candles at least eighteen minutes before sunset.

Salt Water (or Red Wine Vinegar). During the seder, each person dips the green vegetable (parsley) into salt water.



Hand-Washing Facilities. During two places in the seder, it is customary to perform a ritual hand washing.

Afikoman Cloth or Bag. During the seder, a large piece of matzah called the afikoman is wrapped in a cloth or bag. There are specially made afikoman holders, but a large cloth napkin will also suffice.



Order of the Seder

Kadesh—Reciting *Kiddush*

U'Rechatz—Washing the hands

Karpas—Eating a vegetable dipped in salt-water

Yachatz—Breaking the middle matzah

Maggid—Reciting the Haggadah (see next page)

Rachtzah—Washing the hands a second time

Motzi—Reciting the blessing *HaMotzi*

Matzah—Reciting the blessing *al achilas matzah* and eating the matzah

Maror—Eating the bitter herbs

Korech—Eating a sandwich of matzah and bitter herbs

Shulchan Orech—Eating the festive meal

Tzafun—Eating the *afikoman*

Beirach—Reciting grace

Hallel Nirtzah—Reciting Hallel, psalms of praise; the promise that God will accept our service

The Haggadah

What is a Haggadah?

The word *haggadah* comes from the same root as “to tell” in Hebrew. And where the *Maggid* is our chance to retell the Jews’ Exodus from Egypt story, the haggadah is meant as a guide to the entire Seder. A good one will serve as a follow-along reader for you and your guests, taking them through each step with instructions, explanations, talking points, ideas for further reflection, and, of course, all of the texts you will be reading, singing, or discussing.

What types of Haggadot are there?

There are seemingly endless types of haggadot (the plural of haggadah) available, characterized by different intended target audiences, religious and political affiliations, thematic foci, and so on. There are haggadot for children, interfaith couples, members of the LGBT community, and just about any sort of group or affiliation you can think of. This is perhaps the clearest testament to the universality of the themes of Passover and the efficacy of its participatory and symbol- and ritual-based format in drawing partakers in so they leave feeling enlightened and renewed.

Check out <https://www.haggadot.com/> for a variety of different Haggadot options!



The Passover Meal

The actual Seder meal is also quite variable. Traditions among Ashkenazi Jews generally include gefilte fish (poached fish dumplings), matzo ball soup, brisket or roast chicken, potato kugel (somewhat like a casserole) and *tzimmes*, a stew of carrots and prunes, sometimes including potatoes or sweet potatoes. Here are some classic foods that people typically have at their seder:

Starters:

Matzoh Ball Soup



Gefilte Fish



Salad



Main Dish:

Brisket



Roasted Chicken



Salmon



Roasted Potatoes



Tzimmes



Vegetables



Desserts:

Macaroons



Matzah Toffee



Flourless baked goods



THIS IS IMPACT

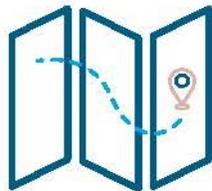
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