

GETTING READY TO CELEBRATE! WHAT DO I NEED TO KNOW? WHAT DO I DO?

This Passover Haggadah (ha-GAH-dah)—the “telling” or instruction book—is meant to be used as a spiritual encouragement and outreach tool. Celebrating an at-home Seder (SAY-der) is an opportunity to introduce family and friends to the Biblical feasts that were established by God in the Books of Exodus and Leviticus. As Christians we are invited to now celebrate these same feasts through the lens of our Savior, Jesus Christ, who is our Passover Lamb (1 Corinthians 5:7).

As followers of Jesus, therefore, the Passover is celebrated as an interweaving of the Biblical narrative that recounts the liberation of Israel from Egyptian captivity and humanity’s redemption from sin and death through Jesus Christ.

To make your evening celebration more enjoyable, it is recommended that you familiarize yourself with the details and instructions found in this Haggadah **BEFORE** actually conducting the Seder.

All who attend your Passover celebration should, if possible, receive their own copy of this Haggadah and be encouraged to participate. Assign parts of the Haggadah script to family members and friends who are attending the Seder in your home. The parts designated as “Host” can be read by anyone, but those parts are usually reserved for the person(s) who is hosting the Seder. ***It would also be helpful to assign reading parts for the Exodus portion of the Seder (pages 17-20 below) ahead of time--or as guests arrive-- so that guests can become familiar beforehand.***

The Passover Seder has two food components: 1) The special/ceremonial foods that represent various aspects of the Passover story; and 2) An actual holiday meal that will be served about halfway through the evening. The menu for this holiday dinner is up to you. Make it festive! Make it fun!

The following instructions will help you to get ready for the Passover Seder:

1. **You will need a Seder plate or nice platter.** A Seder plate can, of course, be purchased online (you can also purchase a complete Seder kit--which includes a Seder plate--here: ([Amazon.com: Passover Seder Set](#))). If you are unable to acquire a Seder plate, then a nice platter with five small bowls or cups placed on it is sufficient. A Seder plate has five small cup-like indentions. The special ceremonial foods are to be placed in these indentions on the Seder plate, or in the small cups on your platter.
2. **You will need two candles and two candle holders.** You are also encouraged to decorate your dinner table and home in a way that invites your family and guests to enter into the holiday spirit of Passover (*e.g.*, set the table with your best dishes, get some flowers, use a tablecloth, *etc.*).
3. Each place setting at your dinner table should have **four small cups** for drinking grape juice, a full-sized drink glass for your regular dinner beverage, plates, cutlery, and a cloth napkin.

****Special Note: Only the Host will need a 5th cup to commemorate the Cup of Elijah.**

The special foods on the Seder plate include:

A Lamb shank bone (Zeroah: “zeh-ROH-ah”) or sliced lamb - The shank bone can be obtained at the butcher’s shop in your grocery store. (Please roast the bone before placing on your Seder plate.) If lamb is the entrée meat for the celebration dinner, slice a few pieces and place on your Seder plate. If you don’t use lamb, you may use a cooked chicken leg.

Karpas (“CAR-pahs”) - Parsley dipped in salt water.

Maror (“mah-ROAR”) - Horseradish

Haroset (“ha-ROH-set”) – A mixture of apples, grape juice, cinnamon, and honey. The recipe for making the Haroset is found below.

Matzah (“MAHTZ-ah”) – A flat, cracker-like bread that does not contain yeast. Matzah can be purchased in the kosher section of your local grocery store. The words “Kosher for Passover” will be printed on the box, and/or you will see the **Ⓢ P** symbol or these Hebrew words on the box:

כֶּסֶר לַפֶּסַח

The matzah is placed in a special cloth holder with three sections called the **Matzah Taschen** (TAH- shin which means “bag/pocket” in Yiddish). To make a Matzah Taschen take a large cloth napkin or dish towel and fold it three times, thus creating three compartments to hold one piece of matzah in each compartment (or use four smaller napkins to separate and cover each of the three pieces of matzah.) The Matzah Taschen forms a unity of one, which signifies the Tri-Unity of God: God the Father, God the Son, and God the Holy Spirit. During the Seder Meal, the “Leader” takes the middle piece of matzah and lifts it for everyone to see. He/she then breaks the bread in two uneven pieces symbolizing the broken body of Christ. The larger piece should be placed back in the middle fold of the Matzah Taschen, and the smaller piece should be wrapped in a separate cloth napkin and hidden for a later “resurrection” after dinner. This cloth-wrapped matzah is called the Afikomen (“ah-fee-KOH-min meaning dessert, symbolizing the broken, buried, and risen body of our Lord, Jesus Christ.)



****Note: We do not add the egg, as traditionally indicated on a Seder plate, as this element was added later in the evolution of the Haggadah and is not an integral part of the meal.**

YOUR PASSOVER MEAL SHOPPING LIST:

Ingredients

- Lamb shank bone (Usually available at the local butcher) or sliced lamb (Lamb is available at the local grocer, butcher, or Sam's Club.)
- Matzah - 1 box per 3 people. (Available in your grocer's kosher section. Make sure to get the boxes marked "Kosher for Passover.")
- Grape juice (Any brand of 100% juice is acceptable; 32 oz bottle per every 4 people, when using small cups)
- 1 medium apple
- Cinnamon
- Honey
- 1 Jar prepared horseradish (Or grate your own fresh)
- 1-2 tablespoons of salt
- 1 bunch of parsley
- Candy or small toy to give to children after the Afikomen hunt (Make sure to have a prize for each child attending the Seder.)

Table Setting Items

- 1 Seder plate or nice plate/platter
- Five small bowls/cups to hold the Passover foods
- 2 Candlesticks and holders
- Matches or lighter
- Passover table decorations (optional, but nice!)
- 1 Tablecloth (optional)
- 4 Regular-sized cloth dinner napkins OR one larger cloth napkin for Matzah Taschen basket (See directions for preparing Matzah Taschen on page 6.)
- 1 Medium-sized bowl of clean water to sit at Leader's place only
- 1 Hand or dish towel to sit at Leader's place only
- 1 Small bowl of salt water to sit at Leader's place only
- 4 Small cups for grape juice (The Leader may use 4 larger or nicer glasses. Also remember the Leader needs an extra cup for the Cup of Elijah, see page 27.)
- Dinnerware consisting of plates, silverware, napkins, drink glasses, etc., as needed for each guest
- 1 Red (or another color) napkin for hiding the Afikomen at the Leader's place only
- Hand sanitizer (optional)

Additional instructions:

Grape Juice – The grape juice is poured and consumed as directed in the Haggadah. Any brand of 100% grape juice is acceptable. If you are interested in purchasing kosher grape juice visit the kosher section of your local grocery store (Kedem® is a common kosher juice). Please place a sufficient amount of grape juice on or near your dinner table.

At the “Leader’s” direction, each small cup should be filled to the brim with the grape juice. Allow a few drops to run over the brim. Each cup should not be poured until the “Leader” directs you to pour, nor should any juice be drunk until the “Leader” directs. It is also probably a good idea to have extra grape juice in case more is needed.

The lamb shank bone (Zeroah) or sliced lamb, Karpas, Maror, and Haroset should be on the Seder plate. You may use small cups (as seen in the photo on page 10) to hold all foods except the lamb. Make sure that there is enough in each cup to serve a small portion to each Seder guest.

Recipe for the Haroset

- 1 medium apple
- 2 tsp of cinnamon (Or season to taste)
- ½ cup grape juice (If mixture is too dry, then add more grape juice)
- ½ tsp honey

Finely chop the apple. Add cinnamon, grape juice and honey to the diced apple and mix well. The mixture should be slightly chunky, not soupy.

Recipe for Karpas (parsley)

Wash parsley bunch thoroughly. Hold the parsley by the stems and gently pinch the leaves and pull away from the stems. Discard the stems and place the leaves in one of the small bowls on the Seder plate.

Recipe for Maror (horseradish)

If using a prepared horseradish, scoop 3-4 tablespoons of the horseradish into one of the small bowls on the Seder plate. If using horse radish root, grate 2-3 tablespoons and place in a small bowl.

Preparing the Seder Plate

The Seder plate can be a Seder plate designed for a seder meal (can be ordered from Amazon), a decorative plate you may use for a special holiday, or a regular 10” plate. Arrange 3 small bowls on the plate, leaving space for your lamb shank bone or slices of lamb. Place Maror (horseradish) in one of the small bowls, Haroset (apple and grape juice mixture in a small bowl, and Karpas (parsley) in a small bowl. Place the lamb shank bone or sliced lamb in the space on the plate. If you are not using lamb, then a cooked chicken leg can be substituted.

Enjoy this blessed time with the Lord, your family and friends. Expect God the Father, God the Son (**Jesus Christ**) and God the Holy Spirit to be in attendance. God promises to be at this special party if we will be there. **Thank God for His wonderful gift of salvation to us!**



An Example of a Leader's Place Setting



These are the basic elements for the Seder Leader:

- 1) A Leader's copy of the **Seder Haggadah**
- 2) A special **linen napkin or paper napkin** (preferably a different color, so you don't mix it up with other napkins) to hold the afikomen
- 3) **The Matzah Taschen Basket (basket or plate)** consisting of four napkins (linen or paper) with 3 matzahs placed in between, or large folded cloth with three compartments for the matzah
- 4) **One cup of drinking water**
- 5) A **bowl of water for the ceremonial hand washing**
- 6) A **bowl of salt water**
- 7) A **napkin or towel to wipe off hands**
- 8) Pitcher or bottle of **grape juice**
- 9) The **Seder plate** which includes a **lamb shank bone, sliced lamb or cooked chicken leg; Maror (grated horseradish or prepared horseradish), and Karpas (parsley)**
- 10) A **small bowl of Haroset (apple and grape juice mixture)**
- 11) **Four glasses, one for each of the Seder cups** (a single glass can be used four times, if you prefer)
- 12) **Two candlesticks** with white candles
- 13) A slightly **larger glass for Elijah's cup**
- 14) A table setting for Elijah (optional). You can simply have a **special glass for Elijah** that sits near the leader.

Example of Participants' Place Settings



Example of a Simple Seder Plate

