

The Passover Seder for the Saints
Haggadah adapted by Dr. Jensen Petersen, Senior Pastor
(Revised 2011)



The PASSOVER Seder Plate



Elements needed for the Head Table:

- **A Leader's Haggadah:** this is simply an expanded version of the same Haggadah used by the people, except with additional instructions and notes; if this is not available, the leader should review the Haggadah well before the service and make any notes necessary
- **1 6-8 ft. folding table**
- **White tablecloth**
- **1 Seder plate:** a specially decorated plate with places for the symbolic elements used by the leader. This is important in a traditional Seder meal; some stores, or even a local synagogue or temple, often sell inexpensive plastic or paper Seder plates
- **4 clear wine glasses:** it is effective to have rather ornate crystal glasses for the Leader, a different style for each cup; these should be fairly large
- **1 clear bowl:** the Leader's bowl of Salt Water, and Maror should be clear so that the participants can see their contents when they are held up; a small, clear custard bowl is ideal. One can put all the elements into a bowl on the plate and in that case you would need 7 bowls. It is easier to see the items without the bowls.
- **Pitcher or basin of water**
- **Empty basin**
- **White towels**
- **Afikomen prizes:** the type and number of these will be determined by how the search for Afikomen is conducted, and whether a prize is given to each child; often coins of Israel are given as prizes
- **1 loaf or several slices of regular, leavened "raised" bread:** pieces of this will be hidden and all of it removed before the Seder begins
- **Matza (unleavened bread)** 3 pieces set next to each plate and covered. Additional matzos can be placed in a basket and handed out if needed.
- **Matzah bag or cover (optional)**

Each Seder Plate should contain:

- **A leaf of Romaine lettuce (1 leaf per person):** (Karpas: lowly vegetable)
- **Parsley: (1 per person):** (Karpas: lowly vegetable)
- **Pure grated Horseradish (1 tablespoon full per person):** (Maror: Bitter Herbs)
- **Roasted Lamb:** Enough for each person to have a serving but not too much for it all must all be eaten.
- **1 lamb shank bone:** (Zoar: arm) these can usually be obtained from a local grocery store
- **Charoses:** A mixture of grated apples, nuts, other fruit, cinnamon, and other spices, mixed with red wine.

The Seder Plate

Maror and Chazeres – Bitter herbs are eaten twice during the Seder, once by themselves and a second time with matzah. Each time a minimum portion, equal to the volume of half an egg should be eaten. The Talmud lists several vegetables that qualify as maror, two of which are put on the Seder plate in the places marked chazeres and maror. Most people use romaine lettuce (whole leaves or stalks) for chazeres, and horseradish (whole or grated) for maror, although either may be used for the mitzvah of eating maror later in the Seder.

Charoses – The bitter herbs are dipped into charoses (a mixture of grated apples, nuts, other fruit, cinnamon, and other spices, mixed with red wine). The charoses has the appearance of mortar to symbolize the lot of the Hebrew slaves, whose lives were embittered by hard labor with brick and mortar.

Z'roa [Roasted lamb's bone]

Pesach - If lamb is to be served per person, it is to be a small amount as it is not good to have leftover meat. Also, all lamb meat must not be boiled, stewed, or cook in any other way than roasted with fire.

Tradition holds that the lamb be cooked on a stick or skewer of pomegranate wood, which is a great way to cook and serve the Pesach on wooden skewers.

Beitzah [Roasted Egg] – On the eve of Pesach in the Holy temple in Jerusalem, two sacrifices were offered and their meat roasted and eaten at the Seder feast. To commemorate these two sacrifices, we place a roasted bone (with some meat on it) and a roasted hard-boiled egg on the Seder plate.

Karpas – A vegetable (celery, parsley, boiled potato) other than bitter herbs completes the Seder plate. It will be dipped in salt water and eaten. (The salt water is not put on the Seder plate, but it, too, should be prepared beforehand, and placed near the Seder plate).

Next to the Seder Plate

Matzah – Three whole matzos are placed one atop the other, separated by a cloth or napkin. Matzah must be eaten three times during the Seder, by itself, with maror, and as the afikoman. Each time, the minimum portion of matzah for each person should have a volume equivalent to half an egg. Where many people are present, enough matzos should be available to enable each participant to receive a proper portion.



Place settings for the head table



These are the basic elements:

- 1) a copy of the Seder Haggadah; (1 for each person)
- 2) a special linen napkin with a pocket to hold the afikomen; (1 for each table)
- 3) a linen bag with three compartments for the matzot, here placed on a special silver matzah plate; (1 for the head table)
- 4) a cup of drinking water; (1 for each person)
- 5) a bowl of water for the ceremonial hand washing; (1 for the head table)
- 6) a bowl of salt water; (1 for each table)
- 7) a napkin or towel; (1 for each person)
- 8) carafe of wine or grape juice; (1 for the head table)
- 9) the Seder plate; (1 for each table)
- 10) a bowl of charoset; (1 for each table)
- 11) four glasses, one for each of the cups; (1 for each person)
- 12) two candlesticks with white candles; (1 for each table)
- 13) a bowl of grated horseradish; (1 for each table)
- 14) a table with a place setting for Elijah. (1 for the head table)

Place settings for each person (below)



Elements Required for Each Person:

- **1 copy of the Seder Haggadah**
- **1 dinner plate**
 - paper plates are OK, but they should be the better quality "Chinet" type
- **1 napkin**
 - to make this a special occasion, if possible linen or cloth napkins can be used
- **4 wine glasses (small cups, clear is best)**
 - this should be clear, not a paper cup; very inexpensive clear plastic wine glasses are commonly available in many stores. It is also possible for each person to have four small clear plastic communion cups of wine, already filled before the service; if this is done, then the wine carafe is not needed for each group.
- **1 water glass**
 - this is a precaution for those who might get too much Maror and need a drink. This glass can be filled with water, or left empty and filled from the water pitcher if needed
- **1 fork and 1 knife**
 - plastic is fine, although regular flatware will help mark this as a special occasion
- **1 sprig fresh parsley (Placed on the Seder plate on each table)**
 - this can be placed ahead of time on each individual plate, or can be placed in a larger bowl and passed around at the appropriate time
- **1 full piece of Matzah (Placed next to the Seder plate on each table)**
 - usually a 6" square piece. This assumes that each group leader will have the 3 pieces used in the service; it is also possible for each person to have 3 pieces of Matzoth, although that becomes a little more expensive. Most larger food stores will have Matzah available in the Spring, or can order it. It comes 10-12 pieces to a box.
- **1 small bowl of salt water (Placed next to the Seder plate on each table)**
 - there should be enough salt water in which to dip the parsley, and enough salt in the water to make it cloudy (an alternate arrangement would have a small bowl for every four or five people to share).

Elements required for each group (6-8 people at a table):

- **2 white candles in candlesticks**
- **1 small bowl of Charoset**
 - there should be more than enough in each bowl for each person in the group to have about 2 tablespoons (this can be placed on individual plates before the beginning of the Seder to save time).
- **1 small bowl of prepared, grated horseradish**
 - there should be more than enough in each bowl for each person to have about 1 tablespoon; hot variety is better (this can be placed on individual plates before the beginning of the seder).
- **5 white cloth napkins**
 - for the Matzah basket
- **1 large plate or shallow basket**
 - for the Matzah
- **3 full pieces of Matzah**
 - placed on a napkin covered plate or basket each separated by a single white cloth napkin, with the top one also covered by a napkin.
- **1 carafe or pitcher of wine**
- **1 pitcher of drinking water**
- **Table decoration**
 - fresh spring flowers contributed by members of the group are effective reminders of the newness that this celebrations represents

The Meal

If this is only a symbolic meal, the only food that actually needs to be prepared for the Seder is the Charoset. The rest of the food items should be readily available in stores. Most larger supermarkets carry specialty food items such as Matzah or can order it by request.

If a full meal is planned, for this to be an authentic Passover experience three traditional observances should be followed in planning the meal:

(1) there should be no food served with yeast (strict observance also forbids baking soda or baking powder),

(2) there can be no dairy products served since kashrut (Jewish dietary food laws) forbids the eating of dairy products with meat, and

(3) no pork or pork derivatives can be served. This may take a little effort to accomplish for those not used to such observances. This would eliminate bread, dinner rolls, some kinds of cake, butter either served or used in cooking, creamed sauces or soups, cheese or cheese sauces, dairy based coffee creamer, whipped cream toppings, bacon bits, ham or Spam pieces in salads, pork fat or bacon grease used in cooking or sauces, etc.

While many Christians associate lamb as the meat of Passover, since lambs can no longer be killed sacrificially it is not part of the Passover Seder. For the same reason, no roasted meat can be served. Usually, either chicken or beef are the main meat dishes.

Note: Only foods that are "Kosher for Passover" are allowed. No leavened (containing yeast) foods or grains are eaten. In their place matzoh and foods containing matzoh are eaten. This is to commemorate the Israelites who fled quickly into the desert with no time for their breads to rise and were forced to bake the dough into hard crackers in the desert sun. All foods prohibited during Passover must be disposed of the morning of the first night of Passover.

Charoset

There are two basic versions of Charoset, one that is chunky, uses apples as the base, and is prepared without cooking (which is favored in the West), and the other that uses dates or figs as a base and is cooked into a thick paste (which is favored in the Middle East). The version we use (below) is an uncooked combination of both and uses a food processor (grinder) to blend the ingredients.

There is a great deal of variety in how Charoset can be made. Dates, dried figs, dried apricots, pears, oranges, raisins, currants, bananas, or other fruits or nuts can be chopped and added to the mixture. Cardamom or Coriander are also used as spices. You may have to do some experimentation to see how much each recipe produces, and then determine how many servings need to be prepared for the number of people participating. For symbolic meals each person needs about two tablespoons of Charoset, plus a little extra for the children (they love this!).

Apple Charoset (chunky uncooked version)

1 cup chopped apples (2-3 apples)
1 cup chopped walnuts, almonds, or pistachio
1 tsp. ground cinnamon
1/4 tsp. ginger or 1/4 tsp. ground cloves
1 tsp. honey or to taste
grape juice, wine vinegar, or lemon juice

Core, peel, and chop apples very fine. Add nuts, spices, and honey. Add enough grape juice to moisten mixture to the consistency of mortar. Chill until used; serve at room temperature. This recipe yields about 8-10 well-rounded tablespoons of Charoset.

Purchase List

- Small cups, 4 oz size each, 4 cups per person.
- Charoset, about 6-8 oz per person
 - chopped apples
 - chopped walnuts, almonds, or pistachio
 - ground cinnamon, , mixed to taste
 - ginger or ground cloves, mixed to taste
 - honey, mixed to taste
 - grape juice
- White individual Napkins
- White large napkins for the matza
- Plates
- White Table clothes
- small candles for the center of the table
- Palm leaves for the center of the tables (we may have some fake one but real ones look better)

I will pick up the following items

- Matzos, 2 peaces of matza per person.
- A full leaf of romaine lettuce, one piece per person.
- Parsley, a small amount per person.
- Horseradish sauce, pure if possible, a spoon full per person
- Red grape juice, 8 fl. oz per person.
- Lamb, about 2-4 oz per person.
- Skewer sticks to cook and serve the lamb.
- Chocolate candy rewards for the children

I plan of cooking the lamb along with some other men who will come up and help that day, and we should be outside grilling it so the kitchen will be yours. Let me know what else you need or any questions that you have. Thanks again for all your help and I very much look forward to eating passover with my church family.

-Jensen