

## Passover Hosts To Do List

1. **Begin to prepare your home for Passover.** It is traditional to begin this process the day after Purim. So, start ASAP!!! Preparing the home involves a **Spring Cleaning** to remove all Chametz (yeast and flour containing products). There are 5 specific grains that are not allowed during Passover.

### **Wheat; Oats; Barley; Rye; Spelt**

These are all grains that interact with yeast or are traditional bread making grains. ANYTHING made from these grains is considered Chametz and is not permitted to be in the home during Passover. (Bread; Cereal; pasta; crackers; cookies etc) We suggest that you separate out these items and determine how much of these things you can use up in the next month. You can use up your opened pkgs and donate unopened pkgs of these to a local food bank.

(If you have stockpiled emergency food or if donating unopened pkgs of these foods will constitute a financial hardship for the family, you may separate out these foods and store them in a box in your garage. Orthodox families will actually go so far as to draw up a bill of sale to a non-Jewish neighbor for a pre-negotiated sum and then buy it back after Passover. We at Eitz Chaim do not do this, as our salvation is dependent on Y'shua's perfect sacrifice, not on our imperfect obedience to manmade laws.)

2. **Determine how many people you can comfortably host.** Provide a list of names of people attending your seder to the leadership team. We want to make sure everyone at the shul has a seder to attend.

3. **Determine how & where people will be seated during your seder.** (There is no hard and fast rule in Judaism about this. I once attended a seder where we all sat on the floor and there was a tablecloth that was spread out as if it was a picnic, but you won't want to do this... you want for people to be comfortable & for food service to be convenient) You may need to rent tables and chairs. If you need to do so, Marquee rentals (formerly Ducky Bob's) is a good place. Keep in mind that there is a minimum \$ amount for delivery. So, plan ahead. If you need to rent, and you can't afford to cover the cost yourself, you may want to ask your seder attendees to chip in a small amount to help cover this, especially if you have a large # coming.

### 4. **Plan menu & Assign food items to people attending your seder**

Hosts should plan on providing the meat/entrée & assign other items for guests to bring. Emphasize to your guests that they **need to be on time**. Nothing can start if there are important elements of the seder table or meal missing due to late arriving guests.

## Festive Meal

Traditional menu items would include:

Hors d'oeuvres:

- Smoked salmon; chopped liver (I do mushroom pate & will provide this recipe)
- Gefilte fish

Soup:

- Matzah ball soup

Entrée:

**Roast Chicken or Turkey; Brisket;** Lamb (most people do not serve lamb for Passover since there is no temple to make a sacrifice – however, keep in mind that it is nearly impossible these days to find lamb that is not Halal (Muslim ritual slaughter) and there are many people who will not eat Halal food as per 1 Corinthians 8.)

Vegetables and Side dishes

- Salad (NO CROUTONS!!! You may use broken matzah instead)
- Israeli salad
- Vegetables; hot or cold
- Potato Kugel
- Quinoa Tabouli

Dessert Suggestions (Don't overdo it, everyone will be full)

- Fruit salad
- Chocolate Pots de crème (ie chocolate pudding made the French way)
- Flourless Chocolate torte
- Macarrons (either the Kosher coconut ones in the can or French style – check ingredients on Non Kosher store bought items)
- Passover sponge cake (Mixes are available, as are recipes)
- Gluten Free/ grain free/ yeast free cookie type items