

**** Preparation Instructions for The Passover Experience ****

PLEASE DISREGARD ANY OTHER INSTRUCTIONS YOU MAY HAVE RECEIVED AND FOLLOW THESE FOR JUSTIN'S PRESENTATION. THANKS!

Length of program: 45-50 min. w/o participation; 60-70 min. w/ participation at tables; 2-2-½ hrs w/ participation at tables and meal | **Print/copy the 1-page double-sided Haggadah programs for everyone** | If a worship leader is available, it is *highly* recommended to end with *Amazing Grace (My Chains Are Gone)* or *This Is Amazing Grace*. The table(s) should be set at *least 1 hour* prior to the program as follows:



A. **HEAD TABLE** (a 6 or 8ft. rectangular table should be used)

- *Note: If this is being done in a service or for a large group with multiple tables, the head table should be set and used for the speaker only. But if this is being done in your home, the head table should also serve as the table where the guests are seated (unless there is sufficient space to do otherwise)*
- 1. **Table cover.** White is the traditional color that is used, but you are *strongly* encouraged to replace or accent it with more vibrant colors (see pic at right→). It is also *especially nice* to set out 5 place settings (3 on the back side & 1 at each end) to make the table appear like it's one that people will be eating at.
- 2. **TWO 10 or 12 inch dripless white or ivory candles, candle holders, and matches**
- 3. **ONE glass/cup of drinking water**
- 4. **SIX glass dessert bowls** (preferred for head table) or **clear cocktail cups** (short 9 oz.):
 - a. One filled with **prepared/ground horseradish** (the hotter, the better!). *Note: This is sometimes, but not always, found in the refrigerated section of the grocery store. **Do not** get the creamy variety in the non-refrigerated section. If you're doing section "B" below, one jar is sufficient for every 2 tables. PLEASE DO NOT ATTEMPT TO MAKE YOUR OWN HOMEMADE HORSERADISH. Thanks!*
 - b. One filled with **salted water** (a teaspoon of salt is sufficient)
 - c. One filled with **charoset***(recipe below)
 - d. One filled with long sprigs of **fresh parsley** (try to keep the parsley cool or it will become wilted)
 - e. One for **UNpeeled "roasted" egg*****(see below)
 - f. One for a **lamb shank bone**—*Don't worry—Justin has one that he'll bring with him!*
- 5. **ONE wine glass or 9 oz. clear cup with 4-6 oz. of grape juice or kosher wine**
- 6. **ONE Box of Matzah** (aka Matzoh/Matzos) and a **plate**—available in the *Kosher* section of your grocery store; non-salted variety is preferred; do not purchase the small matzah (sometimes called Tam Tam) crackers that are similar in size to Ritz crackers). Please don't worry if the box says "NOT FOR PASSOVER."
- 7. **ONE chair** at the end of the table for "Elijah's Seat"



B. **PARTICIPANT TABLES** (Part B should **ONLY** be done if the congregation will be participating. If rectangular tables are being used, position/angle them so that people's backs aren't facing the head table.) **EACH PARTICIPANT TABLE SHOULD INCLUDE:**

1. **White table cover**, cloth or paper
2. **2 candles (any size), candleholders, and matches** (If this is being done in a facility that has a fire code, you can forego having the candles on the individual tables)
3. **1 Seder Plate** (per table): One sturdy plate with same items as #4 (a-e) above in clear cocktail cups. You should place items "d & e" directly on the plate. (1 Seder Plate for approximately every 8 people). **SEE PIC ABOVE**
4. **1 Matzah Tosh/Unity Pouch** (per table). Use 2 large paper or cloth dinner napkins (1/4 folded). In the 1st napkin place one slice of matzah in each fold and one in the center (**TOTAL 3 SLICES OF MATZAH**). Diagonally lay the 2nd unused(empty) napkin on top of the napkin that has the 3 Matzos in it. **SEE PIC→**
5. **1 Plate of Matzah** (per table). Enough for everyone at the table to have ½ to 1 slice each. (**PLAN ON 1 BOX OF MATZAH/PER TABLE TO COVER BOTH #4 & #5**)



EACH INDIVIDUAL PLACE SETTING SHOULD INCLUDE:

- a. One **napkin**
- b. One **cocktail size plate** (If you're using disposable plates, you might want to use **blue** to provide some color, along with a **blue** streamer running down the middle of the table)
- c. One **glass/cup of water for drinking**
- d. One **glass/cup of grape juice/kosher wine** (a pitcher/bottle can also be used for people to pour themselves)

***charoset:** (per table) 1 apple peeled and finely chopped with 3tbs of grape juice, 1/4tsp of cinnamon, 2tbs of honey and 1tbs finely chopped walnuts. Mix/blend together (drain excess liquid) and refrigerate. Using a food processor to prepare this is highly recommended or starting with chunky applesauce instead of real apples.

****roasted egg:** (per table) This is meant to look roasted but we accomplish this look by either using a brown egg and hard boiling it, or by taking a white egg and hard boiling it in coffee to allow the egg to turn brown. It's your choice.

Questions? Go to www.justinkron.com/the-passover-experience or contact Justin at 312-560-5680 / info@justinkron.com