

Seder Checklist for Home Observance

Since we have had to cancel our congregational Seder for 2020, here is a brief guide for getting ready for a home observance of this beautiful ritual meal. Look it over and ask your questions **BEFORE** you start the Seder

1. Pre-Seder activities:

- Search for Chametz (optional, but all leavening should be removed from our homes. I put ours in a plastic tub and store it in my garage. You could put it in a tub and store it on a balcony, or in the trunk of your car. I would also be willing to let you store it in my garage for the week of Unleavened Bread)
- Printing Haggadah. It is a longer document, but there should be a copy for each person, or for each second person, if people are going to share.
- Seder Menu. Everything should be biblically kosher and nothing should contain yeast or dairy of any kind. Menu should include motza ball soup at the beginning of the meal with a feast for the main meal, which you should use your culinary expertise to assemble.

2. Physical Set-up:

- Table with a setting for each person (Haggadah, song sheet and blue ribbon)
- Four cups of grape juice for each participant – or one cup which they drink from four times.
- Large bowl of water for washing hands.
- Hand towels
- Plate with three wrapped pieces of wrapped matzah. Matza can be home made.
- Seder Plate (see below)
- Musical instruments if you are using them.
- Decorations on the tables and perhaps in the room (optional)
- Chair for Elijah (optional)
- Kipahs (or scarves for the ladies if you prefer)
- Wrist Tefillin (blue ribbon)
- Words for the songs

There are lots of resources on line for planning a Seder celebration.

3.Seder Plate:

Each of the five elements is placed in its own section of the Seder plate. You can use a plain large plate with small bowls for the elements.

- (1) Maror (horse radish)
- (2) Charoset (a sweet mixture of grated apples, soaked raisins, ground sunflower seeds, spices [grated ginger root, cinnamon, nutmeg, cloves – adjust amounts to taste], grape juice can be added to moisten mixture once it is mixed together. It looks gloppy like mortar. This is lovely with matza as leftovers!)
- Small bowl of salt water. Placed in the centre of the Seder plate.
- (3) Parsley (one sprig per person)
- (4) Egg (boiled or baked, in shell or with shell removed)
- (5) Shank bone (lamb or even chicken leg with meat removed)

4. Seder Meal:

- Either include the songs in their place in the Haggadah or choose your own or omit singing (or play DVD's of songs and sing along)
- Follow the ritual as outlined in the Haggadah and ask the rabbi questions **BEFORE** you start the Seder Meal. Be creative, but remain biblical
- Either have four children or one or more persons assigned to ask the four questions. The Leader should answer them.