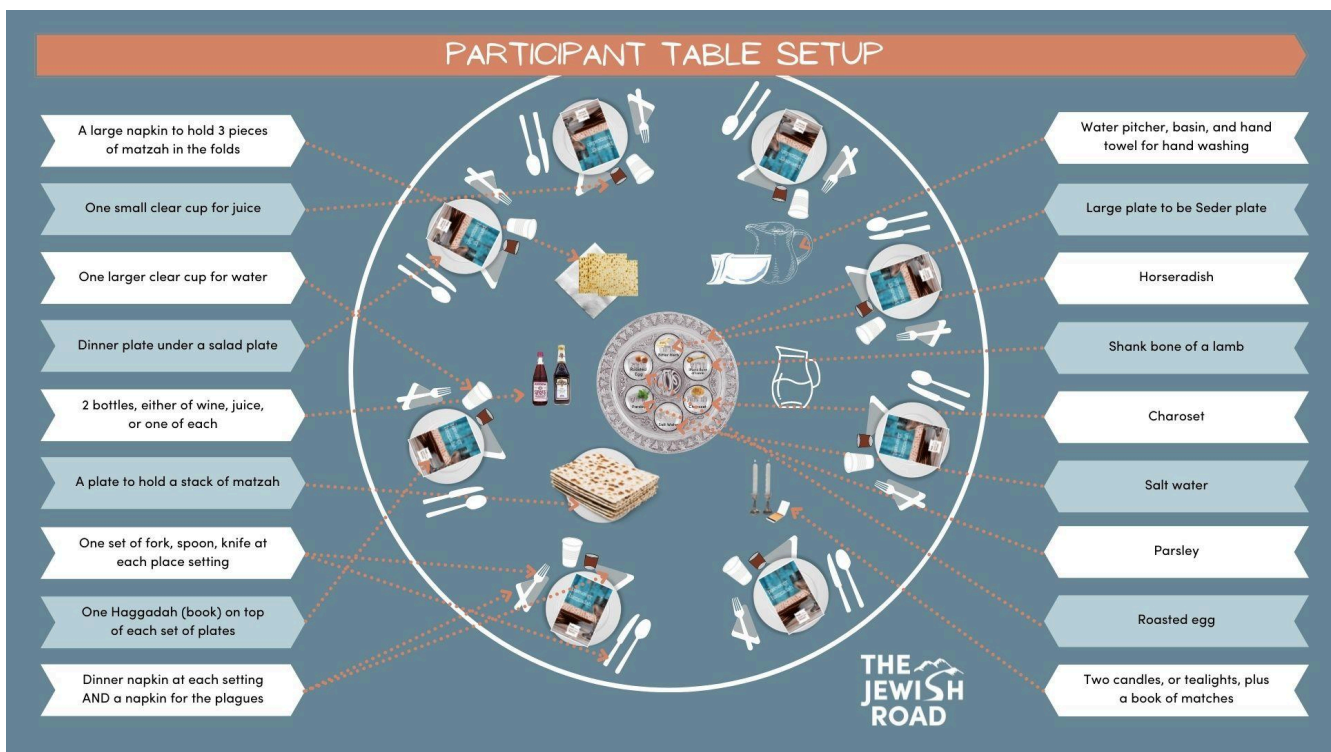


# Passover Seder Setup Guide

We like to say, if you have two Jews, you'll have three opinions. It's true. You'll find a lot of online instructions telling you what should put on your Passover table. We suggest following these instead.

## Participant Table Setup ([Watch the setup video here](#))

This table setup is for 8 people. You can use either round or rectangle table, though we prefer round. For the tablecloth, symbolically white is best, but you can also use blue.



[Click](#) the see an enlarged version of this diagram.

**Meal Settings.** At each place setting the normal things you need for dinner: plates, silverware, cups, napkins. You'll also see two plates. A larger one for dinner beneath a smaller one we will be using as we go through the elements.

**Grape Juice + Wine.** We have two cups on the table. One is for water, and the other for wine or grape juice. And when it comes to wine or grape juice, that entirely depends on your group, either is fine. You'll see we have both the Kedem grape juice and the Manischewitz wine. These can generally be found at your local grocery store in the kosher section.



**Passover Haggadah.** On top of the plates you should have a Passover Haggadah. The Hebrew word “haggadah” literally means “order.” This 36-page mini-book will serve as a guide for us and direct the order we move through the night. Either your church or group will print them out using the link on our website, or we can make arrangements to bring them with us when we come for the cost of printing.

**Matzah Plate.** We have a plate of matzah. This is the thin unleavened bread that looks like a cracker. We typically use one box per table, but you’ll probably end up having a few extra at each table that can be eaten later or used as frisbees.

**Water Pitcher, Towel, and Basin.** At the beginning of the Seder, instead of washing feet like Jesus did with His disciples, we symbolically wash our hands. You will find a pitcher that we fill with water and a small white towel. One person goes around to each person at the table, pours water over the hands of each participant that spills into the basin underneath, and then uses the towel to dry.

**Matzah-tosh.** A matzah-tosh is a fabric sleeve with three compartments and each holds a piece of matzah. We will bring a fancy one with us for the head table, but unless you have a lot of seamstresses at your disposal, a larger sized napkin will do the trick. We just place one piece of matzah between each fold.

**Two Candles.** You’ll find two candles on each table. You’ll need a way to light them at the beginning of the Seder as part of the evening. We understand that some buildings might not allow for a lit fire. Some adjust by getting battery-operated tea lights, which is fine, or, we can do without them. We will have them, at least symbolically, at the head table.

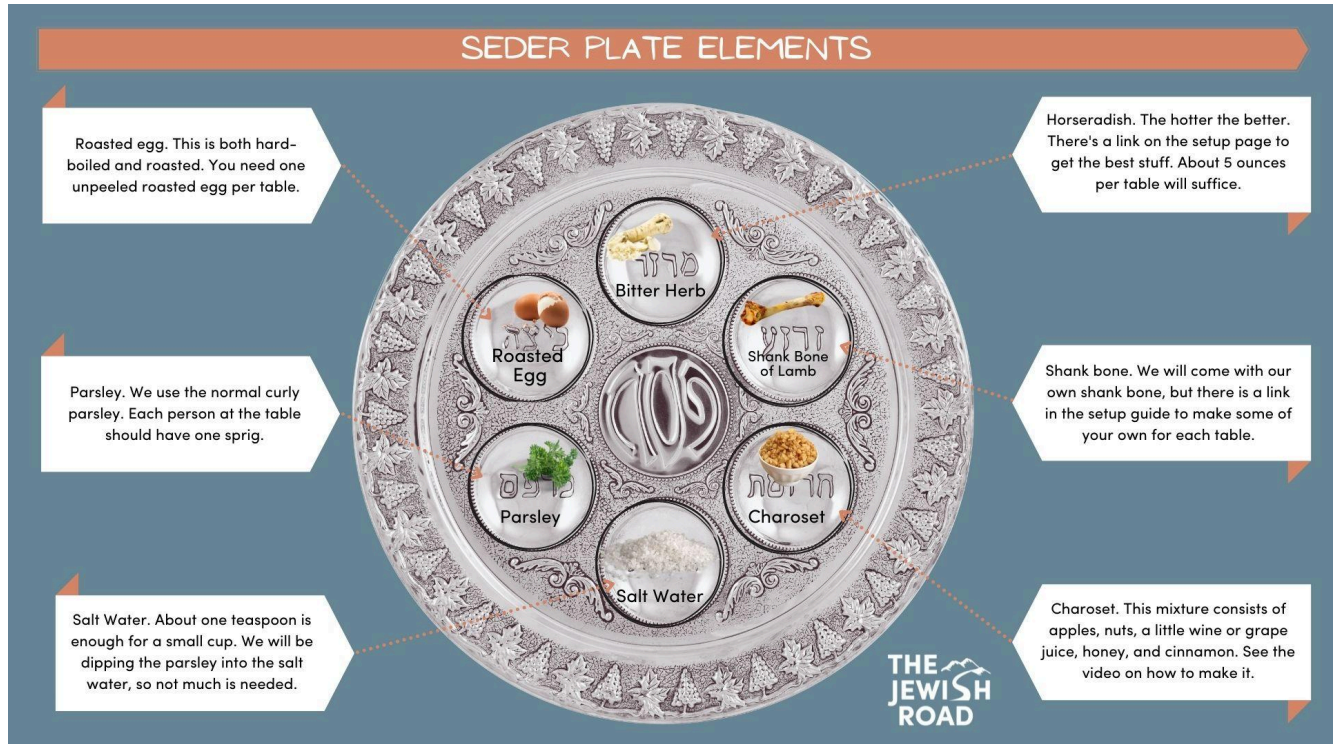
**Seder Plate.** In the middle of the table is what we call the Seder plate. Since that is an entire thing all by itself, we have a separate video explaining just this piece. Skip toward the next section to see these elements.

These are all of the elements you’ll need for the **participant table** for a successful Seder.

### **Seder Plate Elements ([Watch the setup video here](#))**

Right in the middle of the table is our Seder plate. We have a special one we got in Israel. You don’t have to do that! This section, along with our Seder Plate Elements video will help walk you through the different elements you will need to put on the plate.

First of all, you will see in [the video](#) we used plastic ware. Totally fine. There are SIX separate elements you will find here, and we put each one in a small bowl, sometimes with a spoon to serve. If you do look online for something, it might be different from how we do it. Just trust what we have here, it's correct.



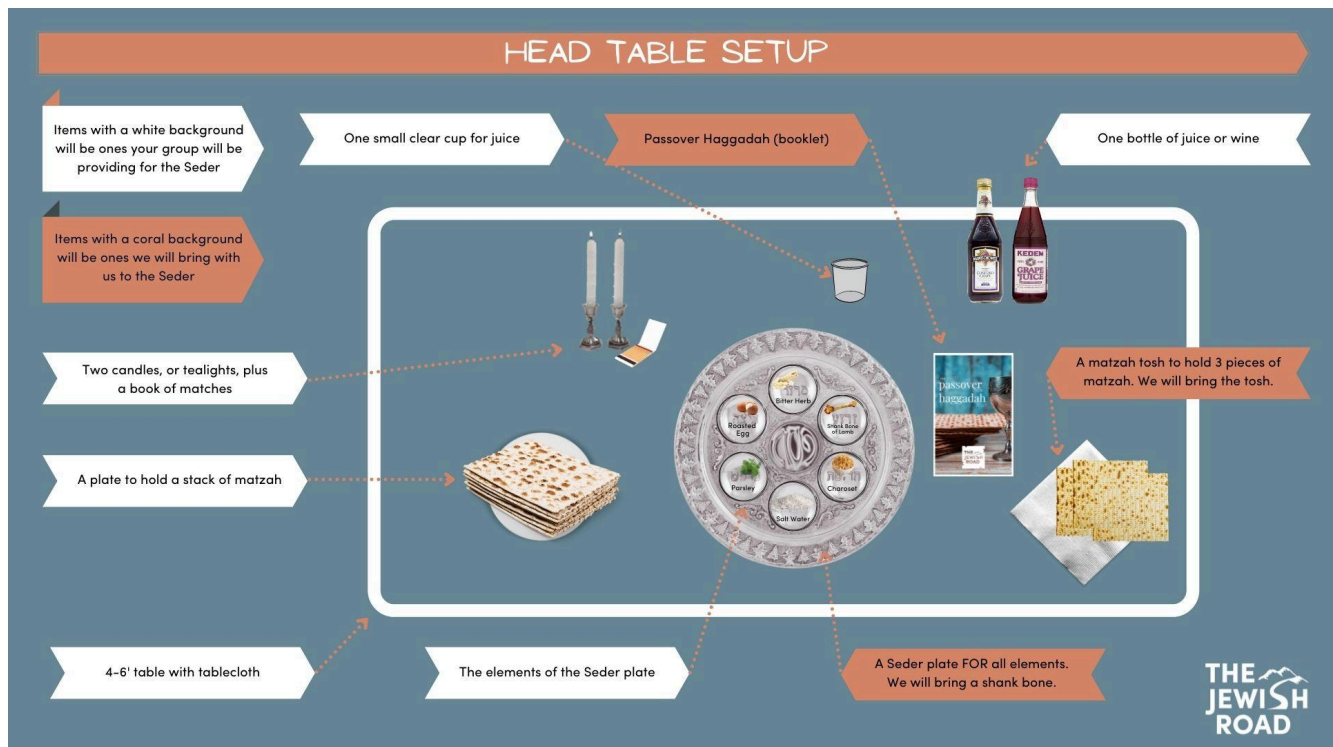
[Click](#) the see an enlarged version of this diagram.

1. **Parsley.** We use the normal curly parsley, even though we think the Italian stuff is fancy. Purchase enough so each person at the table can have a sprig or two.
2. **Salt Water.** Here's your recipe. About 1 teaspoon is enough for about 4 ounces of water. It might be best to boil it together first, let it cool, and then pour it into the cup. You don't need a lot. We will be dipping the parsley into the salt water.
3. **Roasted Egg.** This is both hard-boiled and roasted. You don't need to worry about roasting it unless you are a culinary master, but when you do roast it, it looks much cooler. All you need is one unpeeled roasted egg per table.
4. **Horseradish.** Trust us, get the hot stuff. On the website you will find a link to our favorite, it's called [Atomic horseradish](#), and there's a good reason for that. Don't get the creamy horseradish. Get it as hot as you can find. We say 5 ounces per table.

5. **Shank Bone.** You will need ONE shank bone of a lamb for each table. This may be the hardest item to find. What we have done historically is gone to our local grocery store, made friends with the butcher, and he saved a bunch for us. There is a bit of a process to get the meat off and then bake it to preserve for years. [Click here](#) for the easiest process we've found and used. If you can't pull this one off, again, it will be OK. We will bring one for our head table as a symbolic gesture.
6. **Charoset.** (hah-row-set) This apple mixture consists of apples, nuts, a little wine or grape juice, and cinnamon. We have an entire video helping you with the recipe and execution of how to make this. And you can find the recipe [here](#).

## Head Table Setup ([Watch the setup video here](#))

The head table is used for us as the speakers up front to have all of the same elements as the participants do at the table. We will not be sitting at the table. The table can be a six-foot plastic table, or a round hightop table, as long as it fits all of the elements. The elements on the table are virtually the same as the participant table, with a few things taken away.



[Click](#) the see an enlarged version of this diagram.



But just to be sure, here is a quick overview. Each of these items has already been described above, so we will just list them out in bullet points for you here.

**What we WILL need at the head table.**

- Tablecloth
- 2 candles with a lighter
- A plate with about 5 pieces of matzah stacked
- We will need a Seder plate with the following elements
  - Parsley
  - Salt water
  - Roasted egg
  - Horseradish
  - Charoset

**What we WILL NOT need at the head table.**

Here are the things we will NOT need at the head table, either because it's not needed or we will be bringing it with us when we come.

- We will NOT need a matzah-tash. **We will bring our own.**
- We will NOT need a shank bone of a lamb. **We will bring our own.**
- We will NOT need a Haggadah booklet. **We will bring our own.**
- We will NOT need a place setting with plates, silverware, or a dinner plate. We will not be eating here, but leave a small plate for us to be able to set the elements on.
- We will NOT need the pitcher, towel, or basin at the head table.

Being Jewish, we prefer to speak with our hands, so a hands-free mic is always best. And if there is a small podium or music stand for our notes near the head table, that's perfect. That's all for the head table, just a small version of the participant's table.

Again, if you have further questions about any of the setup, we want to help. Reach out to Kay, our expert Passover maven, at [office@thejewishroad.com](mailto:office@thejewishroad.com).