

Seder set up instructions



Here is correct placement of items on the seder plate. You can ask some children to set this up as a project.

You should have received:

1. One or more seder plates
2. A chunk of horseradish – Ask your kitchen to cut this up so that there is a big chunk on each seder plate and some smaller pieces for the children to pick up and smell. There should be plenty for every child to have their own piece (for smelling not for eating).
3. One or more plastic bones – one on each seder plate
4. If requested, one or more plastic eggs, slightly burned – one for each seder plate
5. Matzah (if arranged). The boxes contain two individually wrapped packs of 7 matzahs. So 14 matzahs per box. Place three whole matzahs on the main table next to the seder plate and cover with a napkin. The remaining matzah can be broken up and distributed so that all children can see it up close.

Your kitchen needs to supply:

6. A piece of lettuce for each plate. One is enough
7. Some parsley, green coriander, or other leafy vegetable for karpas. One piece on the plate. Other pieces can be made available for students to look at and pick up.
8. If we haven't supplied one, an egg for each plate. Hard boiled. Ideally a bit smudged to look burnt.
9. Charoset. This can be made by mixing finely chopped apples with raisins, cinnamon, and grape juice or another red juice. No fixed recipe. It should smell sweet and smell strongly of cinnamon and look a bit like cement.
10. (optional). One or more little bowls of salt water. To dip the parsley in (time-permitting).

Note: If it is too difficult to prepare fresh items for the day, then you can print out the pictures from the seder plate activity and cut them out to put on the seder plate. A link is in your confirmation email but you can also click here: https://1drv.ms/b/s!Asp2tXJFnRpKkKIWIpmXU_Q8kVgzg.