

AND HERE IS THE ENTIRE SEDER IN FIVE CLEAR AND SIMPLE POINTS:

Dear Friends,

I know – the Pesach Seder sounds like something high-brow. There is that feeling that to make a Pesach Seder one must be an expert. Both men and women told me last year that they didn't really make a Seder because it was too tension-producing or difficult, or scary. I felt that they were afraid they wouldn't do it well enough.

I'm coming today to tell you that it's a lot simpler than it seems. True, it's good to prepare, to study beforehand. I recommend joining a model Seder that I (or any other rabbi) makes on Zoom. But even if you don't do that, it's still not so complicated. Pesach night comes out this year on March 27, as Shabbat departs – and it is important not to begin before the Shabbat is over. The preparations are made on Friday.

An interesting viewpoint: when the Seder falls on motzaei Shabbat (Saturday night), we gain a calm erev Pesach – day before Pesach – because we will have done all the work on Friday already.

Wishing you a kosher and happy Pesach,

Rabbi Zalmen Wishedski



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1 THE FOUR CUPS OF WINE Prepare enough wine or grape juice for the four drinking "stations" during the trip through the Haggadah.

2 MATZAHs Prepare three matzahs for the Seder. It is best that they be handmade. If you don't have them, contact us, and we will send them to you.

3 HAGGADAH A wonderful book that really puts everything in order (seder means "order") If you don't have a Haggadah, contact us, and we will mail you one. Set aside half an hour during the days before Pesach, sit down and open the Haggadah; page through it. You will see very quickly that it is very user-friendly. Mark significant points, such as where Kiddush appears, where one eats Karpas, where the middle matzah is broken in half, and on which page Ma Nishtana is etc. believe me, it's really a lot simpler than you think.

4 THE STORY: When Bnei Yisrael left Egypt, Hashem told them to tell the story of that event to future generations, and that is the important mission that evening – to tell ourselves and our children the story. Telling the story of the Exodus from Egypt begins immediately after Ma Nishtana and ends before we eat the matzah.

5 THE SEDER PLATE the Seder Plate houses the themes that we need during the Seder. Note how simple it is to arrange it: there are only six items that need to be placed on it:

- The egg – a hardboiled egg
- The shank – a joint of chicken or meat, lightly roasted
- Maror and Chazeret – I use the same combination for both of them: Romaine lettuce inside of which is a small ball of grated horseradish. Tip: 250 grams of horseradish is enough. Peel it, cut into 2 cm thick sticks, and put in the freezer. On erev Pesach grind the frozen sticks in a food processor – that will save you some tears during the preparations.
- Charoset – An apple and walnuts ground together with a bit of wine create a wonderful Charoset salad. There are those who add pears as well. Tip: make a little bit more than you need. It tastes good, and you deserve to enjoy yourself.
- Karpas – a fresh vegetable such as an onion or a radish – or a cooked potato – are enough. At the right moment, dip it into pre-prepared salt water.