



# host guide 2023

 **entwine**  
*Re***ORDERED**  
GLOBAL PASSOVER TOOLKIT

## Re·Or·der /rē 'ôrdər/

verb - re-or·dered, re-or·ders

1. To arrange in a different way
2. JDC Entwine's take on Passover

Welcome to ReOrdered! This toolkit is designed to help you create a global, interconnected experience around the themes of Passover with your friends and family. We've chosen to highlight global stories in communities that JDC partners with because there is no greater evidence for the Exodus and subsequent diaspora than the global presence of Jewish life and culture. You'll have the chance to explore unique global communities - including their traditions, recipes, and stories - and to reflect on your own experiences as a global Jewish citizen.

Follow @jdcentwine on social media, use hashtags #jdcentwine and #reordered or email us at [jdcentwine@jdc.org](mailto:jdcentwine@jdc.org) to share your ReOrdered experience!



## How to Use the Kit

This JDC Entwine experience includes various components for you to choose from to integrate into your Passover Seder. As with all JDC Entwine resources, we want you to make this experience your own. In the following pages, you will find some of Entwine's suggested ways to bring global rituals and stories to help you ReOrder your Seder.





## ReOrdered: Seder Food and Drink

The food and drink of a Seder provides the opportunity to both honor and connect with global Jewish traditions. Your toolkit includes a recipe book that has dishes and drinks from around the world that you can incorporate into your seder.





## Seder Plate

The centerpiece of *the Seder* is the *Seder* plate, where we place ritual foods that help tell the story of the Exodus from Egypt. Try recipes from the Global Passover Recipe book for *beitzah* (egg), *karpas* (horseradish), *matzah* (crisp unleavened bread), and *haroset* (a mixture of apples and nuts in some parts of the world).



The three pieces of **Matzah** on a separate plate pay homage to the unleavened bread the Israelites took with them when they fled Egypt.

**Karpas:** parsley nods to the ritual's Greek influences.

**Beitzah:** a boiled egg, symbolizing sacrificial traditions and the coming of spring.

**Zeroa:** a shank bone that calls back to the Biblical sacrifice of lambs.

**Maror:** a bitter herb (typically horseradish) and chazeret (lettuce) both of which fill a commandment set in the book of Numbers.

**Charoset:** a mixture of apples, nuts, and spices, representing the mortar used by Hebrew slaves to build Egyptian structures.



## The Four Cups

Jewish tradition is explicit that even the poorest members of the community should have four glasses of wine during the Passover Seder during the stages of Kadesh (Sanctification), Maggid (Storytelling), Barch (Bless), and Hallel (Praise). We have listed different drinks in our recipe book that correspond to Jewish communities and are Passover-friendly. You could also consider incorporating Argentine or Green wine into your meal!



To learn more about the history of these drinks, see page 4 in the Global Passover Recipe Book.

## The Meal

What's a Jewish holiday without a meal? We've partnered with JDC Entwine alumna Ksenia Prints, founder of the dynamic website *At The Immigrant's Table*, to create menu ideas that span the communities that you'll be exploring with your guests. Since we're collecting recipes from Jewish communities with different practices, some of the recipes contain kitnyot (Hebrew for legumes). We've marked these recipes in your book so folks with a more restrictive definition of kitnyot can avoid recipes that do not fit within their practice.

Use these recipes to develop your menu or pick your personal favorite Passover foods!



## ReOrdered: The Seder Rituals

A traditional Seder is a fifteen-step process that involves ritual and reflection around the story of Exodus. We hope that ReOrdered provides you with a personalized experience where ritual and a Seder refresh can coexist.

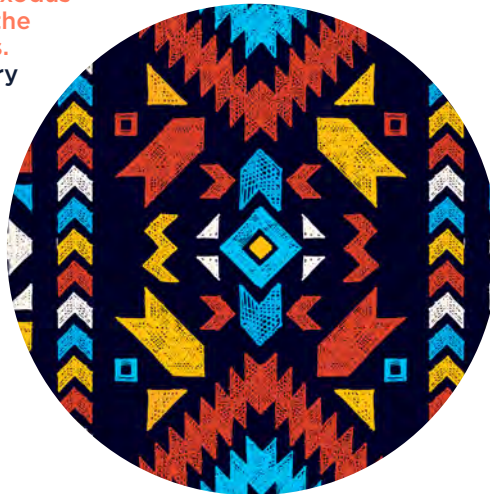
Below, you will find key moments within a traditional Seder where you can use the toolkit contents. For those less familiar with the steps of a Seder, please see the following page for a more detailed explanation.

### Maggid (Storytelling)

The core of the Seder is telling the story of the Exodus. As we shared earlier, global Jewish experiences feel important to explore during Seder because it's a modern-day artifact of how the Exodus affected Jewish life.

During the Maggid section, either in place in place of or in addition to the Exodus story, you can add in some of the stories from the Country Cards.

The cards include a brief history of the Jewish community in that country, a story from people who live there, and some questions to discuss in relation to the story. We invite you to select a couple of stories to share at your Seder and discuss the questions at the bottom of each story. Note that the stories are themed around Jewish values! Choose stories and values that feel important to elevate at your Seder.



### The Four Questions

The traditional Seder has four questions, asked by the youngest child, that examine what makes Passover distinct. We've created our own Four Questions that focus on the ideas of global Jewish responsibility. Consider answering them all together or in small groups.

1. How does the Seder connect us to Jews around the world?
2. What do you wish you knew about how people from other countries view the importance and meaning of Seder?
3. Our global stories reflect on several different Jewish values. Which value speaks the most to you tonight? Why?
4. The community stories illustrate different ways of taking action - whether preserving Jewish life in the face of adversity or providing for those in need. What responsibility do we, as Jews, have to one another and to the world?

### Shulchan Orech (Meal)

If you used any of the recipes here, share their story and what inspired you. Either way, use this opportunity to ask your table if there are special food traditions from their families that connect them globally.

### Nirtzah (Conclusion)

Traditionally the Passover Seder ends with looking forward, as we say, "Next year in Jerusalem." At the end of ReOrdered, think about what you hope for the coming year. At the end of the meal, ask each Seder guest to think about what commitments they can make in their own lives for the future.





# The Steps of the Seder

## 1 Kadesh

The seder ritual begins with a Kiddush blessing, which includes the lighting of the candles, sanctifying the feast day, and pouring the first cup of wine

## 2 Urchatz

The ritual hand-washing done without soap happens before eating vegetable (parsley) from the Seder plate.

## 3 Karpus

Guests at the seder dip a vegetable representing the hopefulness of spring (typically parsley) into saltwater, representing the tears of slavery, and eat it.

## 4 Yachatz

Someone takes the middle matzah from the plate and snaps it in half. This represents the brokenness of slavery. They then hide the larger piece, called the *afikomen*, which the children later have to find.

## 5 Maggid

As the second cup of wine is poured, someone tells the Exodus story. After the story, the youngest participant is asked four questions, which examine why Passover is unlike any other day.

## 6 Rachtzah

The guest wash their hands a second time, this time with a blessing.

## 7 Motzi

Someone shares a blessing for eating the matzah.

## 8 Matzah

Eat the matzah!

## 9 Maror

Guests taste the bitter herbs, which represent the bitterness of slavery, from the seder plate.

## 10 Korech

As commanded by Numbers 9:11, guests eat two things: the bitter herbs sandwiched between matzah and then the bitter herbs and *charoset* sandwiched between matzah.

## 11 Shulchan Orech

Guests enjoy the main part of the meal! This typically includes matzah ball soup and gefilte fish, but could incorporate a lot of other entrees and sides.

## 12 Tzafun

After the meal, the children search for the *afikomen*. This search symbolizes a brokenness toward healing.

## 13 Barech

Someone recites the Birkat HaMazon, a series of blessings said after meals, and pours the third cup of wine.

Another cup of wine is poured for Elijah. Then, a child opens the door of the house to invite him in.

## 14 Hallel

Guests drink their fourth cup of wine and sing psalms of praise.

## 15 Nirtzah

The ritual closes by all guests saying "L'shanah haba'a b'irushalayim!", which means "Next year in Jerusalem!"

Did you enjoy your ReOrdered experience? Let us know!

Follow @jdcentwine on social media and share your experience by tagging #jdcentwine and #reordered.



