Set up and food for your Seder

Set a table with a taper candle, plates, cups and silverware for everyone and make sure each place has access to a small bowl of salt water, Bible and a copy of the script

Make sure you fill an extra plate and cup for the prophet Elijah who traditionally may come to visit to proclaim the Messiah.

To Ritually wash your hands before the meal, be sure to provide a basin of water and towel.

Each participant puts 6 items on the Seder Plate as follows:

 *Maror and/or Chazere:* Two types of bitter herbs symbolize the bitterness and harshness of slavery which the Jews endured in Ancient Egypt. For Maror , Many people use radishes or horseradish. Chazene is typically romaine lettuce. Both are eaten in honor of the Mitzvah of eating bitter herbs during the Seder

*Charoset:* A sweet, brown, pebbly mixture of 6 apples (finely cut), 1 cup walnut, ½ cup honey or sugar, 1 T cinnamon, and ¼ cup red wine representing the mortar used by the Jewish slaves to build the storehouses of Egypt.

*Karpas:* A vegetable other than bitter herbs, usually parsley or cooked potato but sometimes something such as celery, which is dipped into salt water at the beginning of the Seder. It represents spring and renewal.

*Z’roa:* roasted lamb symbolizing the paschal lamb

*Beitzah:* A roasted or hard-boiled egg, symbolizing the *Korban chagigah* or festival sacrifice and life

 *2 matzah-* each representing the poverty and affliction of slavery and the haste of their flight out of Egypt.

Grape juice or wine for each person (you need to completely drain your glass 4 times so pour sparingly)