

Over 250 Folks Attended from Across **Northern NJ**

SEDER PLATE LIVE!

AN INTERACTIVE FAMILY EXPERIENCE FOR CHILDREN AGES 2 TO 5

Sunday, April 3, 10:00-11:30 am
At the Bergen County YJCC



SHANKBONE

CHAROSET

MAROR

EGG

KARPAS

PLUS:
PLAGUES &
MATZAH BAKING!

Explore our room-sized Seder plate.
Fun-filled learning opportunity for kids and parents!
Songs • activities • crafts • cooking • PJ Library® story time

Open to the community—invite your friends!
Bring a food item to be donated to the Center for Food Action—**Admission free!**

Reservations highly recommended. Please e-mail pjlibrary@yjcc.org
with your name and the number of adults and children attending.

The PJ Library
(Once Upon the Table) © 2014 PJ Library Inc.



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AND THE KEHILLAH PARTNERSHIP.

BERGEN COUNTY YJCC 605 PASCACK ROAD, TOWNSHIP OF WASHINGTON, NJ 07676 201.666.6610 WWW.YJCC.ORG

Goals:

- To provide a fun, experiential pre-Passover event for PJ Library aged children and their families
- To explain, at an age-appropriate level, why each item is on the seder plate
- To create an event interesting enough to get families to attend from all parts of our catchment area
- To be welcoming enough for families with little to know prior knowledge of Passover and yet give in-depth information for more knowledgeable and observant families so that attendees will reflect the diversity in our community and Jewish families from all levels of affiliation, engagement, and observance would come together to share in this event.

Planning and Background Information:

We started planning four months before. A PJ Library family approached us about hosting a program in memory of a child. They were part of the initial discussion as to what kind of program we were looking for and the goals were developed with their input.

Once we had the basic idea we started to sketch out the experiential component of each item on the seder plate. We also decided to invite people to 'step off the plate' for three additional activities; matzah baking, making an 'Afiko-Man' to hold the afikoman, and making a frog puppet (to represent the 10 plagues).

We consulted with a local early childhood specialist and then asked PJ Library early childhood specialist Vivian Newman to also comment on our ideas.

Since we had funding for this program we decided to 'charge' a can of food to be donated to the local food bank.

Content:

Pre-school teachers with teen-aged aides ran each activity. Instructions for each activity are attached. We met with the teachers the week before the event to go over their activities.

The program was held in the auditorium of the local YJCC. Colored painter's tape was used to create a giant seder plate on the floor. Pre-school tables and chairs were placed on and off the plate and signs (attached) were suspended from the ceiling and places on easels on each table.

As families arrived each child was given a paper plate and a page of seder symbol stickers so that they could create their own seder plate as they completed each activity. They also received a PJ Library tote bag and some hand outs including an 'I found the Afikoman certificate and a Cooking with Kids Matzah pamphlet (both downloaded from NickJr.) and a Passover song sheet (attached).

The program concluded with a short sing-a-long followed by PJ story telling by age level in pre-school classrooms.

Publicity:

Though publicity is an on-going problem for us, something about this program clearly resonated with editors. We sent press releases everywhere and were listed in the local Jewish paper, a secular parent guide, several local family friendly blogs. We took reservations so by Friday afternoon we knew we had almost 200 people coming.

Outcome and Evaluation:

In the end over 250 people attended Seder Plate LIVE! Children came with parents and grandparents. A cross-check of e-mail addresses collected through reservations and same-day sign-in with our database demonstrated that we met our goal of attracting people from all over our catchment area. We also realized our goal of attracting families who reflected the religious diversity of our area and we collected 10 bags of food for the food pantry.

We hope to reprise this program for Passover 2013. When we do we will make the following changes:

1. We will flip the program so that we start with a quick activity and story-telling in classrooms followed by the activities on the seder plate. This will allow families to leave once they complete those activities. The schedule we used meant that families who came early lingered without much to do as they waited for story time to start.
2. We will have more teenage aides and ask them to come in for an orientation session beforehand. The teens who came were wonderful and they came when we asked them to but some of them could have used time to ask questions about what they were doing and why. This would have enabled them to be even more helpful. We did give certificates for community service hours so asking them to come to an orientation session would just increase the number of hours served.



Contact:
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Bergen County YJCC
(201) 666-6610, ext. 327

PRESS RELEASE

COME TO “SEDER PLATE LIVE” AT THE YJCC

Township of Washington, NJ, March 21, 2011–Seder Plate LIVE, an interactive family experience, will take place on Sunday, April 3, from 10:00 to 11:30 a.m. at the Bergen County YJCC, 605 Pascack Road, Township of Washington.

A Seder plate holds the symbols that explain the story of Passover. At Seder Plate LIVE, children 2 to 5 and their grown-ups can have an up-close and personal encounter with a room-size Seder plate as they travel around the plate to explore the symbols through songs, activities, crafts, cooking and a PJ Library® story. There will also be an opportunity to participate in matzah-baking.

This fun-filled learning event for children and parents is free and open to the community; a donation of a food item for the Center for Food Action is requested.

Seder Plate LIVE is sponsored by the William Seth Glazer Children’s Book Fund, The PJ Library® and the Kehillah Partnership.

Instructions for Activity Centers at Seder Plate LIVE!

Baytzah – A Roasted Egg

Information and Questions:

A roasted egg is a hardboiled egg that is then baked in an oven.

Why do we have an egg on our Seder plate?

Look at an egg. Hold it in your hand. Can you find a beginning? Can you find an end?

The shape of an egg reminds us that some things go round and round. Your birthday comes every year and so does springtime and Passover.

Do you know what animal comes from an egg?

Just as chickens and other birds hatch from eggs so the egg on the Seder plate reminds us that when the Jewish people left Egypt and became free it was like being born as new.

Activity #1 – Play a game of ‘The Wonder Egg’ with one of the plastic eggs.

Words: The Wonder Egg goes round and round.
 To pass it quickly you are bound.
 If you’re the one to hold it last,
 Why then for you this game is past.

Activity #2 – Watch the short video of a chicken hatching.

Karpas – A Green Vegetable

Information and Questions:

Why do we have a green vegetable on the Seder plate?

Do you know what comes every year when the snow melts and the cold winter weather ends?

What are some of the ways we know spring is coming?

The Green Vegetable on the Seder plate reminds us that Passover comes at the beginning of spring.

Activity #1 – There are two different green vegetables – parsley and celery for you to see, smell, and taste.

Activity #2 – Step off the plate for a few minutes to make a special spring picture. Tear different pieces of green paper into shapes to create a tree, or flowers or any spring design that you’d like.

Maror – Bitter Herb

Information and Questions:

Just what is a bitter herb? Can you think of a food you like? How does it taste? Is it sweet? Is it salty?

Most foods have a taste and some foods taste bitter. When we taste something bitter it can make our mouths pucker up. Can you pucker your mouth?

Sometimes we can take a bitter food and make something delicious like when we add sugar to lemon juice to make lemonade.

Bitter Herbs are plants that have a sharp or bitter taste.

So why do we have a bitter herb on the Seder plate?

Thousands of years ago the Jewish people lived in Egypt. The Egyptian ruler, who was called Pharaoh, was very mean to the Jewish people and made them his slaves. He made them work very hard building his cities. They were not free to choose where they lived or what kind of work they did.

We have a bitter herb on the Seder plate to remind us of how bitter and hard it was when the Jewish people were the slaves of Pharaoh in Egypt.

We also make salt water and dip the green vegetable in it because salt water tastes like tears and that reminds us that we are sad that the Jewish people had such hard lives living as slaves.

Activity #1 – We have two kinds of bitter herbs for you to see, smell, and taste. You can try horseradish which is used by Jews who came from Eastern Europe and romaine lettuce which is used by Jews who came from Mediterranean countries.

Activity #2 – It was hard work to be a Jew in ancient Egypt. You can see what it was like by carrying a heavy load and piling it up while you sing the 'Building Song.'

Haroset

Information and Questions:

Just what is Haroset and why do we have it on the Seder plate?

Haroset is supposed to look like mortar. But what is mortar?

When people build with bricks and cement blocks they use special glue or paste called mortar to hold the bricks together. When the Jewish people lived in Egypt they were slaves. They did not get to choose where they lived or what kind of work they did. The ruler of Egypt, who was known as Pharaoh, made all the Jewish people work very hard building his cities. Haroset is on the Seder plate because it looks like mortar and reminds us of all the building and hard work that the Jewish people did for Pharaoh.

There are many different ways to make Haroset. The haroset on the Seder plate at your seder may be the kind that your grandmother or grandfather had in their house when they were your age.

We have two different kinds of Haroset on our Seder plate. One kind is often used by Jews who came from Eastern Europe and the other is often used by Jews who came from a country by the Mediterranean Sea. Can you name the foods that are used to make each kind of Haroset? (the ingredients were there for them to look at and name)

Activity #1 – See, smell and taste the Haroset.

Activity #2 – You can see what it was like for the Jews in ancient Egypt by helping to build a wall. Take trowel (craft stick) and dip it in the mortar (glue) and use it to put another box on our wall.

Ze'roah – Shankbone

Information and Questions:

Why do we have a bone on our Seder plate?

The story of how the Jewish people left Egypt is in the Bible. As they were getting ready to leave God told Moses, who was the leader of the Jewish people, that every family needed to cook a lamb and eat a meal very quickly and then hurry to get ready to leave Egypt.

The Jewish people grabbed all their belongings and rushed all the way out of Egypt until they got to a place called the Red Sea. They did not know how they were going to cross the Red Sea because they had no boats and many of them did not know how to swim. God sent strong winds that parted the Red Sea so the Jewish people could walk to the other side.

The shankbone on the Seder plate reminds us of how we had to hurry to leave Egypt. It also reminds us of how strong God is.

Activity #1 – Eat a few Scooby snacks as a symbolic quick meal before leaving Egypt. Then put on a shirt and scarf and grab a pack.

Activity #2 – Rush out of Egypt and cross the Red Sea. (there were clothes to dress up in and an aide led groups of kids through the Red Sea – blue cloths over two rows of chairs)

Frogs – The second Plague

Information:

A plague is a bad thing that happens to a lot of people at the same time.

When the Jewish people wanted to leave Egypt and go home to the land of Israel, Pharaoh, who was the ruler of Egypt, did not want them to leave. He wanted them to stay and continue building his cities.

God asked Moses to lead the Jewish people out of Egypt. Moses tried to convince Pharaoh to let the Jewish people leave but Pharaoh said “No!” God sent 10 plagues, 10 bad things to all the Egyptian people to help convince Pharaoh that he should let the Jewish people leave.

The second of the 10 plagues was frogs. Egyptian families had frogs everywhere – in their bed, in their bath, even in their food.

Activity – Make a frog puppet.

Afikomen Holder

Information and Questions:

The Passover Seder is a special meal. Seder is a Hebrew word that means ‘order’. There is a special order to how we eat the foods on the Seder plate. We also drink four cups of wine (or grape juice) in a special order and say lots of special blessings.

At the end of the meal we have a few more special blessings to say. But how can we know when everyone is finished eating? Near the beginning of the Seder we are told to break a matzah in half. One half goes in a napkin or a special holder to be used later. This half is called the ‘Afikomen’ which comes from a Greek word for dessert. After everyone has a small bite of the Afikomen the eating part of the Seder is over.

Some families like to hide the Afikomen and whoever finds it gets a small prize. What does your family do?

Activity – Take a small paper bag and make an Afiko-Man puppet that, come Seder time, can hold the Afikomen – or some other kind of Afikoman holder.

Matzah Baking

Information and Questions:

Do you like to eat bread? What about rolls? Cake? There is a special kind of ingredient used when you make bread and cakes. This ingredient is called ‘leaven’ and it makes food we bake rise and get soft or chewy and very tasty.

Remember the bone on the Seder Plate and how it reminds us of how fast the Jewish people left Egypt? Well another thing that happened is that the bread they were making did not have time to rise. When it was baked it looked like a big flat cracker. It looked a lot like a piece of matzah.

Matzah is made with just two ingredients – flour and water. It has to be made very quickly – no more than 18 minutes from when you start mixing until it comes out of the oven.

Activity – Make a piece of matzah.

Haroset Recipes

Haroset is the item found on the Seder plate that is used to represent the mortar used by Jews as the slaves to build Pharaoh's cities. There are many different kinds of haroset. All of them contain some kinds of fruits and they may also contain different nuts, spices, and wine (or grape juice).

Here are several different types of Haroset for you to try.

Nut-free Ashkenazic Haroset (eaten by Jews from Eastern European countries)

3 red apples	¼ cup grape juice (or red wine)
1 tablespoon sugar (or to taste)	¼ teaspoon cinnamon
A little lemon juice	

Peel, quarter, and core the apples. Chop using an old fashioned chopper or pulse in a food processor. The apple pieces should be large enough to be recognizable as apples. Mix in other ingredients.

Variation with nuts – add 2/3 cup of almonds or walnuts chopped to the same size as the apples.

Sephardic Haroset (eaten by Jews from Mediterranean countries)

Soak ¼ lb. dried apricots and 6 dates overnight.
Quarter and core 1 apple and cook in 2tablespoons of water until soft.
Using a food mill, strain all the fruit as you would for applesauce.
In a small saucepan, combine the fruit mixture with sugar in a 2:1 ratio. Add a little lemon juice and cook over low heat for a half hour. Cool and refrigerate.

Californian Haroset

1 large avocado, peeled	6 pitted dates
4 pitted prunes	4 dried figs
¼ cup golden raisins	juice of ½ a lemon
2 tablespoons orange juice	

Chop the avocado, dates, prunes, and figs. Add the raisins and stir. Mix in the lemon and orange juice.

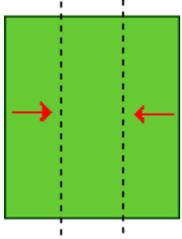
Persian/Iranian Haroset

1 pear, peeled	1 apple, peeled
5 pitted dates	¼ cup dark raisins
¼ - ½ teaspoon cinnamon	¼ to ½ teaspoon ginger
1-2 teaspoons apple cider vinegar	2 tablespoons dark grape juice

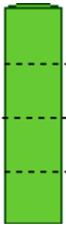
Chop pear, apple, and dates. Mix with other ingredients.

Frogs – The Second Plague

A simple-to-make frog puppet made from a piece of paper. This puppet's mouth moves!



Fold a piece of green paper in thirds, forming a long rectangle.



Fold the long rectangle into fourths, making a "W" shape.



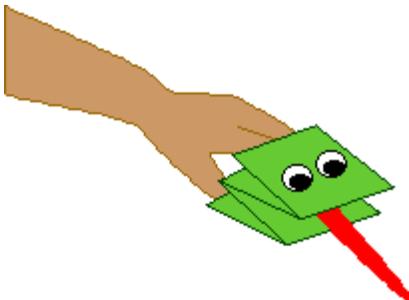
This "W" shape will be the frog.



Draw eyes on the frog (or glue on googly eyes).



Cut out a long tongue from red paper and glue the end of it in the frog's mouth.



Put your thumb in the frog's lower jaw, and put your other fingers in the upper jaw. You now have a frog puppet that has a VERY big mouth.



JEWISH BEDTIME STORIES & SONGS FOR FAMILIES

605 Pascack Road
Township of Washington, NJ 07676
201-666-6610

This is to certify that

Jake Kessel

Has completed 3 hours of
community service
Working at Seder Plate LIVE!
on April 3, 2011
at the Bergen County YJCC.

Linda Ripps
Coordinator, PJ Library

Harold Benus
Executive Director, YJCC



Baytzah - Egg

ביצה

Maror - Bitter Herb



מרור

Karpas - Green

Vegetable



כרפס



Haroset

חרוסת

Zeroah - Shankbone



זרוע



Matzah

מצה



Afikomen

אפיקומן

The 10 Plagues



עשרת המכות