



Kehilat Moreshet Avraham

Kiddush Guidelines

(revised Shevat 5779)

Dear Friends,

The Shabbat morning kiddush is an important cornerstone in the social dynamic of KMA. It gives us an opportunity to greet new faces, introduce guests, and catch up with one another. Hosting kiddush is a lovely way to celebrate a *simcha* or honor or remember a special event or person. All members and friends of KMA are encouraged to sponsor or co-sponsor a kiddush at least once a year. To reserve a date that is both convenient and significant for you, please call or email: Rachel Wanetik 054-5366137 rachelfwanetik@gmail.com

***The following is a "how-to" guide to help you through all the stages involving sponsoring a kiddush. While help from the kiddush committee is always on hand, we understand that there are members who would like to sponsor kiddush but are unable to manage all the tasks. If you wish to donate money and have the kiddush arranged for you by the Kiddush committee, this must be coordinated in advance! In addition, if you would like to arrange a catered kiddush for a special occasion, any kosher caterer is acceptable.**

What to bring?

Basic kiddush for 50-70 people*:

- 8 bottles of soft drinks/juice + 3-4 bottles of mineral water
- Cookies and/or cakes (total 8 loaf cakes sliced, or 2-3 kilo cookies arranged on trays)
- 5 large packages of snacks (Bisli, Bamba, pretzels, potato chips, etc.)
- 2 one-kilo boxes of crackers
- 1 kilo humus

Suggested additions:

- Sliced vegetables (cucumbers, peppers, carrots, cherry tomatoes)
- Assorted dips and spreads
- Fruit platters
- Pastries
- Salads, pasta salads
- Kugel
- Borekas

Larger quantities are needed for special occasions. Please plan accordingly!

*If you estimate that more than 90 people will attend your Kiddush, please contact Rachel 054-536-6137 or rachelfwanetik@gmail.com

What does the congregation provide?

- Plastic tablecloths (in the cabinet just outside the kitchen).
- Napkins, disposable plates and cutlery, plastic cups for wine and soft drinks (in the big plastic bins, or on the shelves in the pantry)
 - Wine and grape juice (on the shelf above – or on – the dairy countertop).
 - Serving trays, bowls, and utensils; knives for slicing; colanders.
 - Hot plates and water urns
 - Garbage bags (on the shelf above the meat countertop).

Kashrut and Halachic considerations

All purchased food served must have a *hechsher*. Following the decision of the special General Meeting from September 2012, members may prepare dairy or pareve food at their home, provided the home is kosher and the food is not prepared on Shabbat. We respectfully request that food that is to be used for the kiddush be cooked and transported by car PRIOR to the start of Shabbat. Thank you for your understanding!

When preparing platters, cutting food, and cleaning up, please note the *b'sari* (meat) and *halavi* (dairy) markings in the KMA kitchen. Be sure to use the appropriate sink, counter-top, serving dishes, and utensils. Items marked with red masking tape are *b'sari*; those marked with blue masking tape are *halavi*.

Electric hot plates are available to heat up kugels, burekas, etc. They must be turned on before Erev Shabbat and left on until after Havdalah. It is your responsibility to make sure the timers are set so that they go on and off at the correct times. If you wish to serve hot drinks, a Shabbat urn may be filled with water before Shabbat and set to "Shabbat" mode. You can place the Shabbat urn on the cart in the kitchen and wheel it into the social hall and plug it in there if you desire. The urn is very heavy when filled, so please do this with help. Urns may not be replenished on Shabbat.

Feel free to contact Rav Yosef, Kleiner at tel: 673-7183, if you have any questions regarding *kashrut* or Shabbat procedures.

Preparing food

The best time to leave (clearly marked!) kiddush food in the KMA kitchen is Friday morning (8-9:30 a.m.), or other times of the week in coordination with Bella at the office, tel: 673-7183. Please make sure that food on the counter and food left in the refrigerators are clearly marked with your name and the date of the kiddush.

Food products requiring refrigeration may be stored in the refrigerator in the pantry outside the kitchen. Be sure to properly wrap all food products before placing them in the refrigerator marked "KIDDUSH". An extra refrigerator is available if needed.

If desired, the KMA ovens may be used during the week to bake **dairy** cakes or kugels. Please note that there are NO stove-top burners in the kitchen so cooking on a stove-top *cannot* be done at KMA.

Food preparation (cutting up fruits and vegetables, setting up platters) may be done ahead of time or on Shabbat morning. Be sure to take note of the appropriately marked serving bowls and trays (red for *b'sari*, blue for *halavi*).

In order to leave enough time to enjoy services and not be rushed, we recommend you (or your helpers) prepare as much as possible in advance. Setting up final platters and bringing food out to the Kiddush hall can be finalized during the repetition of *Musaf* and the final prayers.

We have many members who would be happy to help out! If you need help setting up, please let Rachel (054-536-6137) know in advance.

In addition to setting out the food, please prepare two large trays, one filled with small plastic cups of grape juice and one with cups of wine. Please designate two people to hold the trays and stand at the entrance of the social hall at the conclusion of *Musaf*. A member of the hosting family is invited to have the honor of reciting kiddush. There is a large silver kiddush cup (and others) immediately on the left on an upper shelf as you enter the kitchen.

Setting up the kiddush hall

With the exception of *Sukkot*, the kiddush is held in the designated kiddush hall, adjacent and behind the sanctuary. The typical set up for kiddush is prepared by our custodian before Shabbat in the following way:

Seven tables – 6 rectangular and one circular – should suffice for a basic kiddush for 70 people: Two tables along the wall to the left of the door for wine, grape juice and soft drinks; two tables along the left-hand wall for sweets and chips; and three tables in the center of the room for crackers, fruit, vegetables and dips... Blue disposable tablecloths are kept in the cabinet in the corridor to the left of the kitchen. We also suggest you set up 5-6 plastic chairs along the far (exterior) wall.

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Cleaning up following the kiddush

- Trash bags can be found above the *basari* sink in the kitchen.
- Save all glass wine and juice bottles under the *chalavi* sink in the kitchen for recycling.
- Dispose of all plastic bottles in the recycling bin down the street, and throw the trash bags into the garbage bin near the back parking lot. (Feel free to ask if you are not sure where the bins are.)
- Return anything reusable – tablecloths, cups etc. – to the kitchen.
- Wash the serving trays, bowls, and utensils, and wipe clean the tables and kitchen counters.
- Sweep the floor of the Kiddush room, lobby, and any other areas where food was eaten. A broom and dustpan are in the kitchen.
- Any leftover food you choose not to take home should be properly wrapped and stored in the refrigerator.

** Please note that if for some reason you cannot serve or clean up, you must notify the Kiddush committee in advance so that we can arrange extra help.

We very much appreciate your effort. On behalf of the entire congregation, we thank you for your participation in sponsoring a kiddush!