

Seder Requirements

The word Seder means “order” or “procedure” e.g. the order of events by which the night of Pesach is celebrated. Most of the preparations for the Seder should be completed before the onset of Yom Tov. You may set the table on Yom Tov but it is preferable if this is done before. The table should be beautifully laid out with one’s best ‘pesachdika’ crockery, silverware and other beautiful vessels and utensils, in honour of the festival.



Matzah: One should purchase enough Matzah not only for the Sedarim, but for the whole Festival. It is preferable that you use SHMURAH matzah for the Sedarim. Some people have the custom of eating Shmurah Matzah during the entire Festival of Pesach.



Wine: All kinds of Kosher wines are acceptable for the four cups. It is preferable to use red wine (sweet, semi-dry or dry). Kosher sparkling wine is also acceptable for the four cups. For those who are unable to drink wine, Kosher grape juice for either mixing with wine or drinking undiluted for the four cups is also acceptable. (All wines & grape juice for Pesach must have a reliable Hechsher).



Shank Bone: The custom is to roast the shank bone over a fire prior to the onset of Pesach. Many use the neck of a chicken which should also be roasted.



Hard Boiled Egg: The custom is to roast the egg over a fire prior to the onset of Pesach.



Marror: Romaine Lettuce, Endives, (check for infestation or purchase with a reliable Kosher certification) Raw Horseradish.



Charoset: This is a mixture of ground fruit, spices, wine and nuts.

Karpas: Parsley (check for infestation), potato, onion, celery, radish, etc.

Salt water: should be prepared prior to the onset of Yom Tov. This will be used for the dipping of Karpas

A Seder plate, & Kiddush cups for all members of the family. **Haggadot** for all members of the family (the Jewish book shops have a variety of Haggadot with excellent translations, explanations and pictures for a more meaningful Seder). **Cushions** for reclining.