

CHABAD OF EL CERRITO

COMPLETE PASSOVER GUIDE 2019

Community Seder

Shopping Guide

Pesach 101

Dear Friends,

We are pleased to present to you Chabad of El Cerrito's third annual Passover guide. Here, you can find information about the holiday, dates and times, lists of Passover products at the local supermarkets as well as upcoming events set to take place at Chabad



Since we opened our doors in November 2016, we have been able to provide Holiday and Shabbat activities, youth programs, adult education and a Jewish preschool to the local Jewish residents. This has created a warm community atmosphere that we feel privileged to be a part of. No membership is required and we invite you to participate in any of our activities.

We hope this guide will help you in making the Passover experience, an enjoyable and meaningful one for you and your family.

Wishing you a kosher and happy Passover, Rabbi Yanky and Shternie Bell



Phone: 510 - 455 - 2770 Website: www.chabadelcerrito.com Facebook.com/chabadelcerrito

Email: info@chabadelcerrito.com



Dedicated to the Lubavitcher Rebbe

whose 25th Yartzeit (anniversary of passing) will be commemorated this summer. His boundless love for every Jew and optimistic view of the world as a good and G-dly place continue to drive Chabad's operations and expansion.



COMMUNITY

Passaver Seder





Relive the exodus, discover the eternal meaning of the Haggadah and enjoy a community, family-friendly Seder complete with handmade Matzah, wine and a wonderful dinner spiced with unique traditional customs.

Friday, April 19, 2019 7:15 p.m. at the El Cerrito Community Center

RSVP required Sponsorship opportunities available

RSVP at www.chabadelcerrito.com/passover or email info@chabadelcerrito.com





Passover 101

For a comprehensive Passover guide and insights, visit www.chabad.org/passover

Chametz

Chametz is any food product made from wheat, barley, rye, oats or spelt that comes into contact with water and been allowed to ferment "rise." . Just about anything made from these grains—other than Passover matzah—is to be considered chametz.

Utensils used for chametz and chametz itself that you are reluctant to dispose of may be sold to a person who is not Jewish for the duration of Passover. The sale of chametz to the non-Jew is not a symbolic sale, but a legally binding transaction, and must therefore be conducted by a competent rabbi. You can sell your Chametz online @.chabadelcerrito.com.

The deadline for eating chametz is the morning before Passover at 10:53 am in El Cerrito. Past this time, we don't eat chametz until the close of the festival on Saturday, April 27 at 8:38 pm. There is still one more hour in which we can use chametz for non-eating purposes, and handle the chametz in order to sell it or destroy it.

Matzah

Chametz and matzah are almost the same substance, containing the same ingredients of flour and water. The one key difference is that while chametz bread rises, filling itself with hot air, the matzah stays flat and humble. Thus, chametz represents that swelling of ego that enslaves the soul more than any external prison. It is for this reason that once a year on Passover, when we celebrate our freedom from slavery and our birth as a nation unto G-d, we are extremely careful to eradicate any chametz that we may have. The flat, unpretentious matzah represents the humility, self-effacement and commitment that are the ultimate liberators, enabling us to connect to G-d without our egos getting in the way. And that is why eating matzah on Passover is so fundamental to our faith.

Traditional handmade shmurah matzah is recommended for seder use. Include Shmurah Matzah at your seder table and share this sacred tradition with your friends and family. Contact us to get your own box of complimentary Shmura Matzah for the Seder

Seder

The highlight of Passover is the Seder, observed on each of the first two nights of the holiday. The Seder is a fifteen-step family-oriented tradition and ritual-packed feast. The Seder should begin at nightfall; 8:17 pm on April 19 and 8:31 pm on April 20, 2019.

At the Seder, every person should feel as if he or she were going out of Egypt. We relive as G-d sends the ten plagues to punish Pharaoh and his nation, and follow along as they leave Egypt and cross the Sea of Reeds. We witness the miraculous hand of G-d as the waters part, allowing the Israelites to pass. As we eat bitter foods of affliction and poverty, the Exodus becomes a reality—as real as the festive meal and celebratory toasts that follow.

15 Steps of the Seder



Everyone stands and says kiddush together. Drink the first cup while leaning to the left.



Wash right hand then left, and repeat 3 times.



Dip a piece of potato, onion, celery or parsley in saltwater. Say the blessing Borei Pri Haadamah", and have in mind also the "bitter herbs" we'll be eating later. Munch it down.



Break the middle Matzah and put away the larger piece for Afikomen.



Fill the second cup of wine, following which the children ask the four questions. Continue with the telling of the story, as written in your Haggadah. We drink the second cup, leaning, at the end of this step.



Wash 3 times on the right hand and 3 on the left. Make the blessing "Al Netilat Yadayim"



Make 2 blessings; "Hamotzi", "Al Achilat Matzah" eat (at least half) a Matzah, while leaning, the main Mitzvah of the night!



Take some bitter herb. Dip it in the charoset. Say the blessing: "Al Achilat Maror." and eat it



Make a Hillel sandwich from 2 pieces of Matzah with maror inside, dip the Maror in Charoset and eat it while leaning.



Enjoy a festive holiday meal, start it off by eating the egg from the Seder plate.



Eat the Afikomen for dessert!



Pour the third cup of wine, say Grace After Meals as printed in your Haggadah and drink it leaning to the left.



Pour the fourth cup of wine and open the door for Elijah the prophet. Say or sing the Hallel and drink the last cup of wine leaning.



We conclude the Seder with the hope and prayer that "Next Year we will be in Jerusalem"!



920 Heinz Ave & 2020 Oregon St (510) 898-9555 / (510) 843-6929 www.berkeleybowl.com

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Brands: Products:

Manischewitz Organic Matzah

Osem Gluten Free Matzah

Yehuda Egg Matzah

Streit's Shmurah Matzah

Carmel Matzah Meal

Kedem Grape Juice

Mrs. Adler Bissli

Crispy O's Shabbat Candles

Savion Macaroons

Gefen Wine

Glick's Gefilte Fish

Cereal

Baking Mixes

Confections

While Supplies Last

Please check products for Kosher for Passover certification

Licky 1000 El Cerrito Plaza 510-524-7282

* = Several Varieties

Manischewitz

Cake Mix *

Chicken Broth *

Fudge Brownie

Gefilte *

Macaroons *

Matzo Meal Whole Grain

Fine Noodle

Peppermint Pattie

Potato Kugel Mix

Potato Latke Mix

Potato Starch

Raspberry Jell Bars

Soup Chkn W Matzo Balls

Egg Kichel Po

Egg Matzo Yolk

Marble Mandel Cut

Apple Butter

Biscotti

Borscht

Creamy Horseradish *

Marshmallow

Fruit Slices Gift Tray

Kettle Chips Bbq

Cotton Candy

Matzo Crackers

Matzo *

Noodle Shell Gf

Matzo Farfel

Dried Apricots/Prunes

778 Preserves *

Bartenura Balsamic Vinegar

Better Than Bouillion Base *

Davids Kosher Salt

Dr Browns Black Cherry

Elite Gum and Chocolate Bar

Empress Dark Choc Seder Plate

Gefen Honey

Gefen Roasted Chestnuts

Gefen Whole Heart Of Palm

Kedem Grape Juice *

Lipton Chicken Consomme

Lipton Matzo Ball & Soup Mix

Mishpacha Vegetable Oil

Oppenheimer Choc Orange Peel

Oppenheimer Non Pareils

Osem Bamba Multipack

Osem Mediteranean Olives/pickles

Rokeach Memorial Tin Candles

Savion Crispy O S Cereal *

Savion Fruit Slice Giftbox

Season Sard Fillets Lemon-pepper

Streits Matzo Ball Mx

Streits Potato Pancake Mx

Telma Soup Cubes *

Yehuda

Candle Sabbath/ Menorial

Gefilte Fish *

Matzo Choc Cvrd Coconut

Gluten Free Matzo *

Matzo Farfel Canister

Please check products for Kosher for Passover certification

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1025 Gilman Street (510) 809-8293

Manischewitz

Organic Matzo

Matzo Meal 16 Oz Canister

Whole Wheat Matzo

Matzo Ball Mix

Matzo 1 Lb

Gluten Free Egg Noodles

Streits

Wf Vintage Egg Matzo Organic Matzo Meal Wf Potato Pancake Gf Matzo Ball Mix GF Israeli couscous

Kedem

Organic Grape Juice

Gefilte Fish

Tilapia Gefilte Fish

Yehuda

Organic Matzo Gluten Free Matzo

Matzo singles

Glicks Macaroons
Harrison Fruit Smiles
Terra Exotic Original
Morton Kosher Salt
Empire Kosher Broth Rs

Golds Horseradish Gefen Whole Chestnuts Jeff Nathans Panko GF

Ledger's Liquors

1399 University Ave

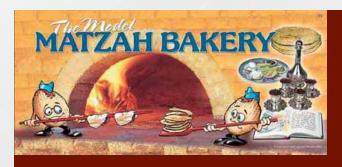
Kosher wines, 50 varieties, available for Passover and year round.

Many Kosher Liquors, available (not Kosher for Passover).

Buy by the case and receive an extra 10% off

Upcoming Events

View details and RSVP at www.chabadelcerrito.com



Sunday, April 7 11:00 am at the El Cerrito Community Center

From a wheat stalk to a round, flat cracker. Kids will mix, knead, roll, poke and bake their own Matzah. No experience required!

LAG B'OMER COMMUNITY BBQ & BONFIRE Thursday, May 23 at 5:30 PM

Deluxe Kosher BBQ! Delightful Desserts! Bouncy House! Jewish Music!





Hear the 10 commandments being read from the Torah on the day it was given 3331 years ago! Enjoy a dairy brunch with ice cream and cheese cake for dessert. Special kids program with crafts and games.

Sunday, June 9 at 11 am

Torah Study

View details and RSVP at www.chabadelcerrito.com



Wednesdays at 7:30 pm

Fee: \$60

Session 1 - May 1

Session 2 - May 8

Session 3 - May 15

Session 4 - May 22

Session 5 - May 29



Start the week off with a thought provoking Torah class.

Join a group who delve into the weekly Torah portion with insights from the Kabbalah and extract practical applications for the everyday.



El Cerrito Jewish Childcare LIC #073408700





18 mo -3 yrs



Celebrate Shabbat and Holidays



Music, Yoga and Art



Strong Jewish Values



Reggio Inspired



Nutritious, Kosher Meals & Snacks



Beautiful Outdoor Area











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US POSTAGE PAID
OAKLAND CA
PERMIT NO. 757

7422 Seaview Place El Cerrito, CA 94530-2633 ADDRESS SERVICE REQUESTED



CHABAD OF EL CERRITO

COMMUNITY Passaver Seder

See page 2 for details

