

*You are invited to a special evening at Park Street Church! Celebrate the Way Jesus Did!*

# *The Messianic Passover Seder Meal*

*Palm Sunday, March 28, 2010, 5:00 PM- 7:30 PM, Family Life Center Gym*

*Then came the day of Unleavened Bread on which the Passover lamb had to be sacrificed. Jesus sent Peter and John, saying, "Go and make preparations for us to eat the Passover." - Luke 22:7-8*

This Messianic Passover Seder Meal will be a wonderful experience for all who attend! It will include the traditional elements of Communion: the foot washing, love feast and Eucharist. Pastor Bill will lead the traditional Jewish rituals from the head table. Families will follow along at each of their tables, enjoying the elements of the meal. (Note: Foot washing will take place at the tables and not in the separate rooms.)

The entire celebration will last about 2 ½ hours. (We will eat about an hour into the celebration, so you may want to give young children a snack beforehand!) Room 300 will be staffed with high school students to help keep small children entertained and comfortable.

## **What to do:**

1. Call the church at 419-289-0224 by Monday, March 22 with your reservation. Tables will seat up to eight people. Please plan to join with other families and friends to share the preparation tasks and celebration together. Invite a couple or single friend to join your family!
2. Read through this information and make appropriate plans for food buying and meal preparation. Decide who will serve as the "mother" and "father" for your table. (Don't worry...it's easy!)
3. Arrange your table anytime after 2:00 PM on March 28<sup>th</sup>. A sample table will be displayed and you should set your table accordingly.
4. Bring the food for your table to the dinner, being sure to allow a way to keep it warm for about an hour. Insulated carriers or crockpots are recommended.
5. You may consider bringing extra food and table settings for those who may walk in without reservations.

## **What to bring:**

1. Table settings for each person in your group including napkin, silverware, appetizer plate, dinner plate, one glass for water one glass for grape juice
2. Two white candles, candleholders and matches
3. One hand towel
4. Pitcher for drinking water
5. Your food (listed below) and serving utensils
6. One dollar for the "father" to give as a prize for the children's game
7. Centerpiece of spring flowers (optional)
8. Power strip, if you have one

## Suggested Foods\*:

Tossed green salad  
Roast chicken, beef, or turkey  
Honeyed carrots  
Fresh fruit or applesauce  
Angel food cake or macaroons  
Grape juice -- enough for 4 small cups per person

\*These are suggestions only. You may select foods according to your family's likings with the exception of pork and anything with leavening (yeast or any other rising agents.)

Please note: Traditional elements of the meal, including matzah bread, kharoset and the Seder Plate, will be provided.

You will find a couple recipes on the back. Numerous traditional Passover recipes and more information can be found online. You can make this meal as modern or as traditional as you like.

Have fun!

[http://en.wikipedia.org/wiki/Passover\\_Seder](http://en.wikipedia.org/wiki/Passover_Seder)

<http://wf-f.org/Seder.html>

#### Beef Brisket

2-3 pound piece of brisket (or other meat)

1 onion

1 carrot, thinly sliced

#### Marinade:

1/3 cup lemon juice

1/3 cup oil

¼ cup tarragon (or other flavor) vinegar

1 tsp. salt

1 tsp. sugar or honey

6 garlic cloves or 1 tsp. garlic powder (more to taste)

Make marinade. Set the brisket and vegetables in roasting pan and pour on marinade. Cover the pan with foil and refrigerate overnight or for 4 hours or so. (You may want to turn the meat once or twice.)

Four hours before mealtime, set the covered pan in a 350° oven. Roast for 3 to 3 ½ hours, until fork tender. Cut the brisket along the grain and serve with marinade and vegetables on top.

#### Honeyed Carrots

1-1½ pounds carrots

3tbsp. margarine

½ tsp. salt

1 cup water

½ cup raisins

1 cup pitted prunes

6 tbsp. brown sugar

½ tsp. cinnamon

¼ tp. cloves

1 tbsp. lemon juice

grated peel of one orange

2 tbsp. honey

Peel and slice carrot into 1/8" slices. Saute carrots in melted margarine for 5 minutes Add sugar and water and boil. Add remaining ingredients and simmer, covered, for 2 hours. Uncover and cook 20 minutes more.