

The background of the image is a close-up of several blue ceramic Seder plates. Each plate features a central Star of David (Magen David) with the Hebrew word 'פדונו' (P'dono - Redemption) inscribed in the center. Surrounding the star is the Hebrew text 'מִצְרַיִם לְעוֹלָם' (MiMitzrayim Le'Olam - From Egypt Forever). The plates are arranged in a grid pattern, and the overall color scheme is a vibrant blue with some white highlights.

Celebrate Passover

How to Plan a
Fun, Simple Seder

By Ellen
Zimmerman

jewish
holidays
in a box

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Introduction

Would you like to put on a Seder in your home, but haven't known where to start? Or have you tried and it felt overwhelming?

Or have you been invited to a Seder – and you want to read up on what to expect?

If any of these reflect what you're feeling now, this guide will help empower you.

We provide you with:

- [3 Core Passover Concepts](#) to share with young children
- [FAQs](#) to answer your basic questions
- Ways to [organize your Seder](#) around the 15 key steps
- Review of the key [Seder symbols](#)
- [Shopping list](#) to take to the grocery store
- What you need to [prepare the day ahead](#)
- [Setting the Seder table](#) quick-reference guide
- Tips to [involve children](#) during the Seder
- Pre-Seder family [discussion guide](#)



What else will you need?

A Haggadah of your choice, preferably one for each person coming to the Seder. (The Haggadah is the printed guide to the Seder.)

There are 100s available. We recommend choosing a Haggadah oriented toward children, but one that resonates with you.

What if you don't have:

A traditional Seder plate?

No worries. Use a regular plate. Or even a paper plate.

A special matzah cover?

Just use a white paper napkin.

A fancy Afikomen holder?*

Here again, a white paper napkin is just fine.

*Afikomen is the piece of matzah that is hidden during the Seder, found by the children present, then eaten as our final Seder dessert.

Part I: Passover Basics

3 Core Concepts

Here are three core concepts from the Seder that you can reinforce with your children:

What's Different

- We eat matzah instead of bread.
- We recline on pillows at the Seder to show that we are no longer slaves.
- We dip vegetables in salt water twice.
- We wash our hands – twice – during the meal.
- The Four Questions ask “Why is this night different from all other nights?”
- Emphasis on the number 4. We drink 4 cups of wine. We talk about 4 sons. We ask 4 questions.

Foods as Symbols

- Parsley is a symbol of spring.
- Salt water reminds us of our ancestor's tears.
- Charoset (the mix of apples, nuts, and wine) is like mortar that the Hebrew slaves used to make bricks.
- Horseradish is reminiscent of how bitter life was.

Telling Stories

- We tell the story of the exodus from Egypt.
- We tell stories about Seders from the recent past. What happened? Who came? Remember that time when Aunt Bella . . .
- We tell about Seders from our childhoods –with our parents and grandparents. What memories do you have of those years? Your Seder this year is building those memories for your children.

Passover FAQs

Help! How Do I Figure Out What to Do for Our Seder?

During Passover, we celebrate the freedom of the Jewish people from slavery.

The Passover Seder asks us to retell the story of what happened to our ancestors – and to imagine that we, ourselves, were in the desert.

But the spirit and length of your Seder are totally up to you. You can follow a Haggadah word by word. Or you can make up your own reenactment of the Passover story. Or you can go through whatever Haggadah you choose and mark the passages you'd like to do, skipping the rest.

If you have a group that is new to the Seder, or young, or not inclined to sit for a long period of time, it is perfectly fine to opt for a short version. Hit the highlights. Laugh. Sing. Eat.

Every Seder is an opportunity to build memories. So don't worry about everything being perfect. Just have fun.

What Do “Seder” and “Passover” Mean?

The word “seder” means order. And even though there is a huge amount of variability in how a Seder is conducted, the main elements follow a prescribed order, detailed in the Haggadah.

Each Seder, for instance, has 15 basic steps.

Passover comes from the Hebrew root meaning to “pass by” or to “spare,” referring to when the Angel of Death passed over the Hebrew homes and spared the firstborn.

What’s the Typical Passover Greeting?

You’ll hear people wishing each other a “Chag sameach,” meaning Happy Holiday.

How Long is Passover?

Reform Jews, as well as Jews in Israel, celebrate Passover for seven days. Orthodox and Conservative Jews living outside of Israel celebrate for eight days.

Some families have two Seders – a first and a second Seder. Many congregations gather for a community second Seder.

One of the joys of gathering family and friends for Seder is reminiscing about what happened over the past years.

Like the time we invited a petite graduate musicology student and how, when she started to sing, we all nearly fell over from the power of her soprano voice!

That same evening, we invited a couple living in a nearby retirement community. What was their main concern? They wanted to be finished in time to go home and watch a TV show!

What's the Passover Story? [the short version]

After hundreds of years of slavery in Egypt, God warned Pharaoh to free the Jews. There were multiple warnings that came as plagues.

After nine other plagues, God sent the tenth and final plague in the form of the Angel of Death to slay the firstborn son of every Egyptian family.

To make sure the Angel of Death knew not to enter the Jewish households, the Jews were instructed to kill a lamb and paint their lintels and doorposts with the lamb's blood, a sign to the Angel to "pass over" or "spare" the firstborn in that house.

Finally, Pharaoh agreed.

Yet, just as the Jews began to flee, Pharaoh changed his mind and began chasing them. When the Jews reached the Red Sea, God parted the waters, allowing the Jews – miraculously – to cross over on dry land.

The Egyptians followed, with their horses and chariots, and were drowned.

Some say that the salt water at the Seder represents the tears of both the enslaved Jews and the Egyptians who perished in the Red Sea.

Why Matzah?

Matzah, or unleavened bread, is a reminder of the food that was hastily prepared and eaten by the Jews leaving Egypt during the Exodus.

The Israelites didn't have time to let dough rise. So they mixed flour and water, creating flat, yeast-free crackers to nourish them on their journey.

What Can't You Eat on Passover?

That depends on your culture and choices.

For many Jews, *chametz* (the food you don't eat on Passover) refers to foods made from the five major grains (wheat, rye, barley, oats, and spelt) that have leavened (risen). This includes bread, cereals, cakes, cookies, and crackers not specifically made for Passover.

Some people also avoid food that swells, such as rice. And some avoid corn, corn products, peas, and soybeans.

Religious Jews also use separate sets of dishes, utensils, and pots for Passover.



Organize Seder Around 15 Steps

Some Haggadahs make it clear that there are 15 distinct Seder steps that are pivotal to the “order” of the Seder. Others don't.

So we recommend that the Seder leader pre-mark the Haggadah with each of these steps.

Or if you want to prepare before attending a Seder hosted by someone else, do the same thing. Just pencil in a #1, #2, etc. in the left margin. It will help you get a sense of the flow and rhythm of the Seder.

Another value of this approach is that you can get an idea of where you are in Seder, so you can slow things down or speed things along, as necessary.

Here's an overview:

#1 | *Kaddesh* – We sing (or say) the Kiddush and drink our first of four cups of wine.

#2 | *Ur'chatz* – We wash our hands for the first time. (See our suggestion for how to include children in this ritual in “Engaging Children at the Seder.”)

#3 | *Karpas* – Here, we dip a vegetable (e.g., parsley or potato) into salt water.

#4 | *Yachatz* – We break the middle matzah and hide the larger half, which is the Afikomen. Later in the Seder, all the children search for it. The finder gets a prize!

#5 | *Maggid* - This is the major step and includes the “telling” of the Seder story, as well as asking the Four Questions and drinking the second cup of wine. Here's where you can tell the iconic story of Miriam hiding baby Moses behind the reeds along the Nile River

#6 | *Rachtzah* – Here we wash our hands again and say a blessing.

#7 | *Motzi* – This is the blessing we say on Friday nights over the challah, thanking G-d for bringing forth bread from the earth.

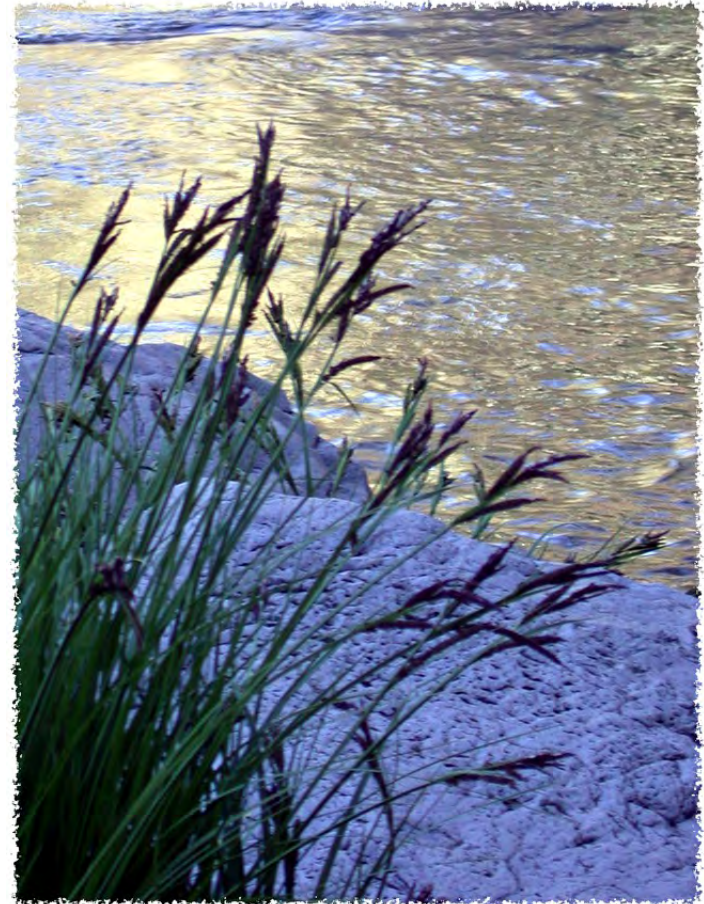
#8 | *Matzah* – We recite the blessing over the matzah and, finally, we taste a piece of matzah!

#9 | *Maror* – Now we dip the maror (grated horseradish root or slivers of the root) into some sweet charoset and recite a blessing commanding us to eat the maror.

#10 | *Korech* – We eat a sandwich of matzah and bitter herbs.

#11 | *Shulchan Orech* – Dinner is served!

#12 | *Tzafun* – After the mad dash for the Afikomen,



and after the finder has been rewarded with a gift, small pieces of the Afikomen are distributed to everyone at the table. It is supposed to be the last thing we eat.

#13 | *Barech* – In this step, we say the blessing after the meal and drink the third cup of wine. We also open a door to welcome the Prophet Elijah. So even if your crew is getting tired, spend a few minutes with this ritual.

#14 | *Hallel* – Along with the fourth cup of wine, we sing songs of praise.

#15 | *Nirtzah* – This step marks the end of the Seder, which concludes with a wish that we be in Jerusalem next year. We say, “next year in Jerusalem!”

After a child finds the Afikomen, he/she "ransoms" the Seder leader for a prize. Once agreed to, the child returns the Afikomen and pieces are distributed to everyone.

But what's a proper reward for the child who finds the Afikomen?

When I was young, we got a shiny quarter. Imagine my surprise when I found out that other children were "ransoming" their parents for bicycles or other high-ticket items.

Do what feels right to you.

What the Symbols Stand For

Roasted egg (Beitzah in Hebrew) is symbolic of the festival sacrifice made in ancient days, as well as of spring, with its associations of fertility, birth, and rebirth.

Parsley, celery, or boiled potato (Karpas) symbolizes the first greens of spring, which we dip into salt water to remind us of the tears our ancestors shed during Egyptian slavery. While we typically use parsley in the US, Eastern Europeans – with no access to other fresh vegetables during Passover because of the cold climate – used boiled potatoes from their root cellars.

Roasted bone or beets (Z'roa)* is symbolic of the Paschal lamb offered as a sacrifice in biblical times. In vegetarian homes, beets often replace the bone. Red beets symbolize the blood of the Paschal lamb, used to mark the doorposts of the houses of the Jewish slaves in Egypt.



Charoset symbolizes the mortar used by Hebrew slaves to make bricks. The apples-nuts-wine version of Charoset is typical for Jews of Ashkenazi (Eastern European) descent. Those of Sephardi (Spanish, Portuguese) descent favor mixtures of dates, almonds, sesame seeds, raisins, and apricots.

Bitter herbs (Maror), in the form of small slices of horseradish root or grated horseradish, reminds us of the bitterness of slavery in Egypt.

Second bitter herb (Chazeret) is often Romaine lettuce, endive, or radishes, for the Hillel sandwich (Step #10).

Elijah's cup. According to legend, Elijah visits every Seder to announce that peace is coming. That's why we open the door for him during the Seder.

Pillows for reclining symbolize that we are now free and can sit any way we like at the table. (Hmm. Does this mean children can slouch without getting called on it?!)



Afikomen is the piece of the matzah that gets hidden during the Seder. The children search for it, return it to the Seder leader, and get a reward for finding it. The Afikomen is the last piece of food we eat at the Seder, even after dessert, so that the taste of that matzah stays with us. In fact, the Seder can't conclude until this happens.

Miriam's cup. This relatively new ritual is designed to honor the role of Miriam, Moses' sister and the Prophetess in Exodus, and to highlight the contributions of women to Jewish culture, past and present.

We picked this goblet up at a Greek fair. I especially like it because the wavy lines emulate the flow of water. But you can use a regular wine glass or Kiddush cup.



Part II: Pulling It All Together

Seder Shopping List

Allow 2 to 4 hours to shop, prepare, and set the table (not including driving time). This depends, of course, on how many guests you'll be having.

We recommend shopping two days ahead, if you can.

Print out this page to take with you to the store:

- Bottle of wine and/or grape juice
- Shabbat candles
- Matzah
- Eggs
- Horseradish (root or grated in a jar)
- Romaine lettuce
- Bone to roast (lamb shank or chicken neck)
- Parsley or celery
- Red delicious apples (1 or 2)
- Walnuts
- Ingredients for whatever meal you decide to serve
- Passover goodies (e.g., macaroons, fruit slices, honey cake mix)
- Flowers for the table (optional)

So what should you serve? A classic Passover meal might include gefilte fish, chopped liver, or chicken soup with matzah balls as a starter. The main course will often be brisket or chicken, with cooked and/or

fresh veggies and maybe a potato kugel. Yum!

But you can serve whatever time and budget allow. I recently read a suggestion to serve sweet and sour meatballs. That sounds good, too.

For a recent Seder, we departed from our usual brisket to serve Chicken Marbella with Spanish green olives , capers, brown sugar, bay leaves, and fresh parsley. Everyone loved it.

If you have family members who are gluten-free, you can find lots of recipes online now for dishes like gluten-free matzah balls, chicken cutlets, and desserts.

Want to go kinda traditional, but with a kick? Joan Nathan's "[Cajun Matzah Balls with Green Onions](#)" might be just the thing for you.

If I think back on Sedarim past, I don't even remember what we served. Instead, I remember the soprano musicology student we invited. Our Seder songs never sounded like that! I'll never forget the Seder during Duke basketball playoffs. We sang and said every word from the Haggadah – but super fast – so that the five teenagers with us could pop up and check the scores frequently between parts.

Note to self: focus on enjoying the gathering, the story telling, the friends and family – and the light in our grandson's eyes.

What if you can't get to the store two days ahead? I've always been a big believer in doing what you can, when you can.

When my husband and I were in graduate school, we didn't go to the grocery store until after our classes ended – the afternoon of the Seder! Then we started cooking. So we didn't sit down to our Seder until about 9 pm.

But that's what we had time for. And it worked beautifully!

What to Cook Ahead

If you have time, make it easier on yourself by making these few bits the day ahead:

- Roast (or hard boil) one egg. NOTE: If we're making brisket, we put the egg into the pan with the meat, because it gets a nice brownish, roasted look.
- Make charoset. Chop and mix together 1 apple and ½ cup walnuts. Add a small amount of wine to moisten. Optional: sprinkle with cinnamon. Chill. Alternative: moisten with apple juice.
- Roast lamb shank or chicken neck.
- Any advance cooking you'd like to do for the Seder meal itself.



Setting the Seder Table

Print out this page and the next one to keep handy as you set the table. Yes, there are a lot of individual components. Just check things off as you go – you'll be fine!

- Bottle of wine and/or grape juice. This can be straight from the closet or fridge or poured into a pretty decanter.
- Two candlesticks with white Shabbat candles in them. (Set out some matches nearby, too, but away from little hands.)
- Enough wine glasses for everyone at the table.
- Plate with 3 matzahs on it; cover that with a napkin.
- Salt water to dip parsley into. We put this into a little glass bowl from my grandparents. That way, I feel that they are with us for Seder.
- Elijah's cup filled with wine.
- Pillows (at least on the chair of the Seder leader).
- Bag or cloth to hold the Afikomen. Or you can just use a paper napkin.
- Miriam's Cup filled with water.

Seder plate with:

- ✓ Roasted egg
- ✓ Parsley (or celery)
- ✓ Horseradish (root or grated)
- ✓ Roasted bone (lamb shank or chicken neck)
- ✓ Charoset
- ✓ Romaine lettuce (if there is a sixth spot on your Seder plate labeled Chazeret, put the Romaine there; not all Seder plates have these)



The Seder plate pictured here was made from a mold by my daughter's class, so, of course, we love it. We have another Seder plate that was inscribed as gift to my grandfather, and we cherish that one, as well. Some years, if we have a big group, we'll use both Seder plates – putting one at each end of the table.

Engaging Children at the Seder

Mini-Seder Plates

We recommend assembling mini-seder plates for everyone at the Seder. This accomplishes a multitude of good things. (While we're not big users of paper plates, this is one time when they work especially well. Once built, you can cover them with plastic wrap and stack them easily in the fridge before the Seder. Then afterward, they are easy to toss.)

If kids put these mini-plates together – with some parsley, charoset, and maror, along with half a hard-boiled egg, some celery, and maybe a piece of gefilte fish – they start to really understand the symbolic foods.

In addition, thanks to these plates, you don't need to stop while the big Seder plate gets passed around.

In our home, we use these plates to build in a snack break when we get to the third step of the Seder, Karpas. This helps keep the spirits high. (And I'm not just talking about the kids!)



Hand Washing Ritual

If the children are old enough, we love for them to be “in charge” of the hand-washing which is part of the 2nd and 6th Seder steps.

We used to have our daughters do this together.

One daughter carried a two-handled pitcher of water and an empty bowl. Our other daughter held the towel. All the guests would pour a little water over their hands from the pitcher into the bowl, then dry their hands on the towel. (Don't have a two-handled pitcher? Just use a small unbreakable pitcher and refill the water and empty the bowl, as necessary.)

I like this because the kids can get out of their chairs, which helps ease the squirmies. Plus, they have a job to do.

Alternatively, everyone can walk to a nearby bathroom.

In our home, we do not repeat this for the 6th step. Instead, just the Seder leader goes to wash hands ceremonially for everyone present. (Did I mention that my crew doesn't like to sit too long at a Seder?!)

Keeping Little Hands Busy

Some parents encourage little ones to bring coloring books and crayons or stories to the table. While we never did that, do what works for you and the ages of your children.

Our new [Passover Seder Steps Follow-Along](#) was specifically designed to keep your child interested in the flow of the Seder. And, we think you'll be surprised at how much it keeps everyone else at the table involved, too!

We also like to have toys on the table. Jumping frogs. Non-jumping frogs. Statues of Moses and Pharaoh. Stuffed Passover toys.

And, of course, a bag of plagues. (We bought our plagues bag from a major retail chain– the kind with a ping pong ball to represent hail, sunglasses for darkness, etc. Some crafty people make their own.)

Take a look at our [Passover Pinterest page](#) for more ideas for crafts, recipes, and music.



Memory-Making Moments

There are moments during any Seder that excite the senses – of taste, of smell, of sound. And they can become the highlights for your children:

- ✓ Washing hands, using the hand washing ritual described above [Step #2].
- ✓ Tasting parsley, dripping with salt water [Step #3]. I'm not saying they'll like the taste – but they will pay attention to it!
- ✓ Reciting the Four Questions [step #5].
- ✓ Eating the first bite of matzah [Step #8].
- ✓ Racing for the Afikomen [Step #12].
- ✓ Opening the door for the Prophet Elijah [Step #13].

We also try to remember to bring kid-friendly instruments to the table to accompany the final Seder songs. Tambourines. Little drums. Maracas. All of these add to the sounds of joy during the final moments of the Seder.

Honestly, I don't know how this is true – but, in all the years that my husband has been hiding the Afikomen, I have never once seen him get up from the table and go hide it!

So when the children find it, I'm as surprised as they are about where it was tucked away.

And, for me, there's still magic in the hiding and in the finding!

Part III: Before-the-Seder Family Fun

Pre-Seder Activities

Here are some family-friendly ideas to do with children before the Seder.

Clean Out the *Chametz*

Getting ready for Passover can be the ultimate spring cleaning experience.

Many people clean their cupboards and entire homes to get rid of all of chametz: bread, cakes, cereal, crackers – anything made with leavening.

Some people just store the chametz away, out of sight.

And some people “contract” with a Rabbi to “sell” their chametz for them.

Kids like to help search through pantries and refrigerators to find chametz. And the process really helps them understand what is and what is not chametz.

You can also get the kids involved in cleaning the house. No leftover sandwiches in backpacks. No baggies of dry cereal in coat pockets. It’s a great way to clean the house while explaining what isn’t eaten during Passover.

Search for Chametz (*Bedikat Chametz*)

Many families perform a ritual the night before the Seder called *bedikat chametz*, searching for chametz.

To make it fun, parents often hide one or more big crumbs – like popcorn, corners of old bread, or Cheerios – in every room that you plan to check, so that something will be found.

Ideally, you start this after dark.

You'll need a candle or a flashlight, as well as a large feather and a wooden spoon (or dust pan or plate) to catch the crumbs.

As you begin the search, you can say this blessing:

Baruch Atah Adonai
Eloheinu melech ha'olam
Asher kid'shanu b'mitzvotav
V'tzivanu al biyur chametz.

Blessed are You, L-rd our G-d,
King of the universe,
Who has sanctified us by His commandments,
And commanded us to remove all chametz.

Then, by the light of the candle or flashlight, you search for crumbs.

When someone finds a crumb, use the feather to brush it into the wooden spoon or onto a dustpan or plate.



Create Place Cards

If your children enjoy art projects, give them construction paper and markers and let them make a place card for each guest.

Buy New Outfits

Many people buy new clothes for the holiday. It can even become Grandma's or Grandpa's tradition to take your child shopping. Just as first-day-of-school clothes set the day apart, new Seder clothes do the same thing.

Make A Spring Centerpiece

You and your child can create a beautiful centerpiece in a bowl, basket, or platter with any combination of these:

- ✓ Symbols of spring (daffodils, tall sprigs of fresh curly parsley, batches of bright red radishes)
- ✓ Judaica (like a pretty wine goblet or Kiddush cup)
- ✓ Charoset ingredients (red apples, walnuts and other mixed nuts in their shells, stick cinnamon)
- ✓ Passover toys (like frogs or stuffed Passover characters)

Take a Trip to a Park or Forest

Look for signs of spring. Depending on where you live, you can find fuzzy new tree buds, robins, wiggly worms, and nests with baby birds. Or you might get lucky and see small clumps of crocuses or fields of daffodils and tulips.



Simple Craft Projects

If you have children who like to color and create, here are a few options they might enjoy.

Seder Plate

Your child can draw the Seder symbols (e.g., parsley, egg, shank bone) onto a large white paper plate. Then paste paper cupcake or muffin cups near each symbol. Fill the muffin cups with the appropriate symbol before the Seder.

Matzah Cover

Using fabric markers, your child can decorate a white handkerchief with Passover symbols that can be used as the matzah cover at the Seder.

Afikomen Cover

Again using fabric markers, your child can write the word *Afikomen* on one half of a square piece of cloth and decorate the other side with Passover symbols. You can then fold it over and stitch it closed on two sides, so that the Afikomen will fit into the open side.

Pre-Seder Family Discussion Guide

Jews around the world celebrate Passover with a Seder, a special meal where we tell the story about what happened to our ancestors long ago.

In your town – and in countries across the ocean – thousands of families will sit down around their tables on the same night that we do. They will sing many of the same songs and recite many of the same blessings.

Who Celebrates Passover in your Family?

Which of your aunts, uncles, grandparents, and cousins will also be celebrating Passover? Jot down their names and where they live.

Where will you go for Seder this year?

- My house
- Grandparent's house _____
- Friend's house _____
- Aunt/Uncle's house _____
- Other _____

Who will lead your Seder?

Name _____

How many people will be at your Seder?

- 2-4
- 5-10
- A whole lot!

My favorite Seder food is:

- Chicken soup with matzah balls
- Chopped liver
- Potato kugel
- Chocolate treats
- Roasted chicken
- Other _____



In many families, the youngest person asks the Four Questions. Who will ask the Four Questions at your Seder this year?

Name _____

In your house, while the adults are drinking wine, what will you drink?

- Grape juice
- Wine
- Water
- Something else _____

How many glasses of wine (or juice) do we drink at the Seder?

- 10
- 2
- 4
- 8

During the Seder, what do we open to let in the Prophet Elijah?

- A door to the outside
- A window
- A door to the garage

What does an adult hide during the Seder that all the kids look for?

- A wine glass
- A bunch of parsley
- A piece of matzah in a cloth (called the Afikomen)

Often, in our family, when we open the door for Elijah, there is an unexpected sound that catches us all by surprise, introducing that element of wonder about whether Elijah might really appear this year.

A strong wind, the barking of a dog, the screech of a screen door.

We stop for that moment – and all look at each other!

Creating Magic & Memories

For me, each Seder has a unique flavor.

From my earliest memories when my grandfather and father, z'l, used to chant page after page all in Hebrew. To the Seder for ten people that we pulled together three days after moving into a new house. To the year when my husband and I introduced bluegrass music to a Seder, along with an original song. (Really, a bluegrass Seder?!)

One year, our Seder might be larger and maybe a little more formal (though we're never very formal).

While our grandsons are little, the Seder is designed with them in mind. Do you see the plastic tablecloth here? Yup. No need for anyone to jump up and get salt or seltzer to throw on the inevitable wine spill. And the name card with the jumping frog? Credit for the placement of that frog goes to our toddler grandson. He also helped me build the mini-Seder plates.

We hope the ideas here help you, too, to feel free to celebrate in whatever way makes most sense for you and your family.

We hope the ideas here help you, too.

Note: Our goal is to provide tips and techniques to add traditions to your celebrations that you can customize to your family's needs. The content contained in this guide is for informational purposes only. Links to third party sites represent ideas and resources that I found helpful and do not constitute my guarantee of information, instruction, opinion, products, or services contained within these materials. Ellen Zimmerman, <http://JewishHolidaysInABox.com>. © 2013 Jewish Holidays in a Box, L.L.C. All Rights Reserved.



About Ellen Zimmerman

Ever since our girls were little, I've enjoyed embellishing our Jewish holiday celebrations. With homemade decorations. A bit of poetry. A song I love.

Now, as a grandmother, I see our family expand to represent a huge diversity of backgrounds. So my focus on weaving together centuries-old traditions with modern ones has a new goal: to embrace everyone who enriches our home by sharing the holidays with us.

We want to share our discoveries with you, in hopes that they will bring more joy to your tables and your families, too.

The idea for Jewish Holidays In A Box goes back to one morning when our girls were 6 and 8, when I didn't like the "usual" way of reading through a Passover Haggadah. So I began, that day, to experiment. In fact, I wrote my own Haggadah that year.

When I taught in Sunday school, I experimented, too. How could I bring more passion, more fun, more learning to these students? I brought the same approach to teaching English and French in college.

My business life as president of a marketing/consulting firm – nurtured these creative juices. Because coming up with new ways to educate and to excite is at the very core of what I love to do.

In 2011, I started to bring to life the ideas that had been percolating. I discovered that Jewish Holidays in a Box connects my passions: learning, teaching, playing creatively, combining information in new ways, beautiful packaging, and photography. And sharing with you is the most delightful joy of all!



Thank You So Much!

I hope you've enjoyed reading this e-guide as much as I enjoyed putting it together. And I hope you've found several traditions that will be just right for your family.

I truly appreciate you for taking time out of your busy schedule to read this – and to imagine how these ideas might work for you.

And I am so thankful for the positive comments and encouragement to keep going. If you have an extra second, I'd love to hear what you think. Please shoot me an [email](#) or leave a comment on our [website](#).

If you're not already getting our free blog posts chock full of celebration tips and recipes, simple how-tos, and discount codes, please sign up on our [home page](#). Please keep in touch with us on [Facebook](#), [Pinterest](#), and [Twitter](#).

Check out [Jewish Holidays in a Box](#) to see what else might be helpful to you.

Again, our sincere thanks for your interest.



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