

Effective 10/6/2022, masking is now optional in the Center.

Shabbat Kiddush Guide



B'nai Israel Jewish Center

740 Western Avenue

Petaluma, CA 94952

(707) 762-0340

Masking in the Center is now optional.

Please review the [current Covid policy](#) on the BIJC website.

Effective 10/6/2022, masking is now optional in the Center.

This guide is intended to help you plan and carry out a Shabbat Kiddush lunch. If you are sponsoring in honor of a simcha, or the occasion of a yahrzeit, "Mazel tov!" If there is no particular reason, "Mazel tov!" again for performing a mitzvah. Please let the office know if you encounter any problems or have suggestions for improvement. This is supposed to be a stress-free occasion, so please do not hesitate to ask a congregant to help you with setup or cleanup.

PART ONE: FOOD

The Center provides challah, bagels, lox, cream cheese, hummus, coffee and tea.

Kiddush will consist of vegetarian // dairy // fish offerings. Prepare "kosher-style"¹ food at home and bring it to the Center. Keep foods refrigerated and covered until serving time.

Prepare enough for approximately 15-20 people (congregants) besides those coming with you.

Consider adding a vegan dish (vegetarian with no animal products) to include persons with alternative dietary practices. Please label any dishes that contain nuts.

Here are some suggestions:

- o **Salads** – Green salad, pasta, egg, potato, Israeli, cole slaw, fruit salad, tuna salad, vegetables, etc. Just no meat.
- o **Dips** – Any vegetarian dip.
- o **Casseroles** – Any vegetarian casserole such as kugels, vegetarian lasagna, etc. The casserole may not be warmed up at BIJC on Shabbat, so please bring it cooked and ready to eat.
- o **Other items** - Cream cheese for the bagels. Bagel garnishes such as sliced tomatoes, cukes, onions; olives, pickles, dill, capers. If you want to bring half and half for coffee, that is a nice added touch.
- o **Fish** – smoked salmon, smoked whitefish, herring, gefilte fish, or other fish of your choice.
- o **Dessert** – cakes, cookies, fresh fruit, pies, etc. *A few of our members are diabetic, so a sugar free item is nice to include.*

Need ideas? Buy the [B'nai Israel Community Cookbook](#)! Available for \$20 in the Gift Shop. All proceeds go to BIJC Sisterhood and Gan Israel.

¹ NO MEAT OR POULTRY WITH DAIRY AND NO SHELLFISH. As the name implies, kosher style food is food that does not achieve the same standard as strictly kosher food. The concept of kosher style food became popular in early 20th century America because it allowed Jews to eat outside their homes in non-Jewish environments and still maintain a connection to the laws of kashrut. Today, the term is most commonly used by restaurants and caterers and it can mean that the food includes traditional (Ashkenazic) Jewish fare (blintzes, knishes, matzah ball soup, etc.) that has been prepared without supervision but using ingredients that would normally be acceptable.

Effective 10/6/2022, masking is now optional in the Center.

PART TWO: SET UP

The Center will take care of preliminary set up prior to the service. This includes setting out plates, forks and napkins; coffee and tea service, and shot glasses for wine.

SET UP GUIDE FOR SHABBAT MORNING

1. **10:30 a.m.** Fill the electric teapot (don't turn on yet, it takes 2 minutes to heat) and Keurig coffee maker with water. Set out an extra pitcher of water for refilling. Put a cup with some spoons for stirring near the coffee/tea station.
2. Make sure coffee mugs, Keurig coffee pods, tea bags and sugar/creamers have been set out on the countertop under the windows.
3. Set up Kosher wine and Grape juice (cabinet or fridge) and a tray with 15-20 shot glasses. Put the juice and several shot glasses in a separate area, so as not to be confused for wine.
4. Put 6-8 shot glasses and bottled spirits (from upper cabinet in the far corner of the clubroom) on the counter beneath the cabinet.
5. Bagels (provided by BIJC): They may need to be sliced. Place in two napkin-lined baskets, cover, and set in the clubroom.
6. Challah (provided by BIJC) gets put on the challah tray and covered with challah cloth. (The cloth *should* be in the left top drawer of the clubroom where dish towels are kept). Place a bowl of salt next to the Challah.
7. **11:30 a.m., as service is winding down** Set the table with Challah, bagels, and prepared//refrigerated foods. Add serving utensils. Set out desserts on the countertop facing the kitchen. Pour wine and grape juice. Fill the Kiddush cup with grape juice and place next to Challah plate. Keep dishes covered until the Kiddush blessing and motzi. Turn on electric teapot.

CLEANUP

We handle the dish washing, but all dishes must be placed on/in the kitchen sink; plates scraped into the green compost dumpster out back; empty containers in the garbage or recycling bin. Do not unplug the Keurig. Give away or take home any leftover food. Thank you for hosting! You just made a congregant's day!