

Minhagim of Congregation Tiferes Yisroel
as given over by
Rabbi Menachem Goldberger

PESACH

Erev Pesach

- Bedikas Chometz
 - Place 10 small pieces of bread around the house, preferably wrapped; make "al bi'ur chomatzt", and proceed to check the house with a candle (a flashlight is permitted). (It's a good idea to write down where you hide the chometz for bedikas chometz, so you can make sure that it is all retrieved!).
 - Place the 10 pieces in a bag, and put away until the next morning for burning.
 - Following the bedikah, say the paragraph on being mevatel chometz, that is found in most siddurim.
- Taanis Bechorim
 - If you are a first born male, or the father of a first born son under bar mitzvah age, you are required to fast erev Pesach, unless you attend a siyyum. It is recommended that you attend a siyyum.
- Burning Chometz
 - It is recommended that this be done with the community at the Glen Avenue firehouse. Some people also burn their old lulavim along with their chometz.
- Baking matza
 - There is a special inyan to bake your own matza erev Pesach. This is recommended if the facilities are available. (It is also a good way to get the men and boys out of the women's way erev Pesach.)
 - This matza should be eaten at the Seder.
- Mikveh
 - Men should go to the mikveh erev Pesach
- Korban Pesach

- It is recommended to say the section about bringing the Korban Pesach on Erev Pesach, which is found in most siddurim.

Matza and gebrachtz

- Matza
 - It is our minhag to eat only hand shmura matza throughout Pesach.
 - Children may eat machine shmura matza.
- Gebrachtz
 - It is also a chasidic minhag not to eat Gebrachtz (matza mixed with any liquid or cooked in any liquid) until Acharon shel Pesach (the last day of Pesach). On Acharon shel Pesach, it is important to make a point of eating gebrachtz, in order to have achdus with klal Yisroel.

Pesach Night

- Hallel
 - Full Hallel is said in shul each of the first two nights of Pesach.
- Seder Plate
 - The Seder Plate is arranged according to the minhag of the Arizal, as follows, with the Maror in the center:

Egg Shankbone
 Maror
 Karpas Charoses
 Chazeres
 (Romaine Lettuce stalks)

- Each family at the table should have it's own seder plate
- Maror - freshly cut chunks, or freshly grated, horseradish
- Chazeres - Romaine lettuce stalks, as opposed to leaves. It's easier to check for bugs this way.
- Karpas - peeled radish, celery, or peeled cucumber. Many people only use peeled vegetables due to various coatings that may be used on vegetables by producers, distributors and stores.

- Afikomen
 - Rabbi Goldberger often doesn't get to eat the afikomen by chatzos.
- Seder
 - The Four Questions are asked individually by all the children present. Then all the adults say it out loud together.
 - Maggid - At the Rabbi's table, everyone reads a few paragraphs together, and then there is a pause for discussion.
 - Ten plagues - wine is spilled from the cup, rather than using one's finger.
 - Shulchan Aruch - No red meat, or dry roasted meat, is eaten at the seder.
 - Counting the Omer - the Omer is counted beginning on the second night of Pesach, after the Seder has completed.

Shevi'i shel Pesach

- Shiras HaYam
 - After the evening seudah, it is a minhag to go to a body of water and say Shiras HaYam (we customarily meet the Rabbi at the corner of Cross Country and Strathmore and say Shiras HaYam together with him).

Acharon shel Pesach

- Eat Gebrachtz!
 - It is important to make a point of eating gebrachtz on this day, in order to have achdus with klal Yisroel.
- Baal Shem Seudah
 - It is the custom of many Chasidim to make a seudah as Pesach is ending. It is held at the shul in the simchah hall each year, one hour before Maariv. The Rabbi leads us in song and nigunim. People bring their leftover matza, wine, and grape juice to the seudah.

Chag Kasher v'Sameach