

# TOS Oneg Guidelines

Hosting an oneg is an excellent way to share community with fellow congregants. Our community is built upon the ongoing contributions of all of our members. This yearly obligation to host an oneg is an important way to contribute to our community. You might consider hosting an oneg in honor of or in memory of a special occasion (i.e. birthday, anniversary, yahrzeit, bar/bat mitzvah, etc.). You may host as a single member, as a family, or as a group. We look forward to your involvement in the mitzvah of hospitality, *hachnasat orchim*.

## What to Offer:

The food you provide for an oneg can be as simple or as elaborate as you wish. TOS provides the challah, kosher wine and grape juice, and paper products. At a minimum, you should provide the following items:

- Desserts (cookies)
- Savory foods (such as a fruit and/or vegetable tray and a cheese and cracker tray)
- Water (we encourage you to use the temple's water pitchers and dispenser instead of buying bottled water). There is usually ice in the freezer but it is best to bring a small bag.

If you would like to offer something more substantial, you might consider:

- Cakes, Pies, Ice Cream, iced tea, lemonade, hummus and pita, or think of a theme and bring food that represents the theme (ice cream sundae bar or all pies, etc.). You can be as creative as you want.

Remember: No shellfish, avocados or peanuts. Items with other nuts are permitted but must be labeled.

## How Many People to Expect:

Approximately 35 people (this will cover onegs for both Friday and Saturday services). Approximately 15-20 people during the summer.

## TOS Kashrut Policy (dietary guidelines):

The basic policy is no meat and dairy at the same time. For more details, please refer to the TOS Kashrut Policy in the office or ask the Rabbi.

## Set Up:

Friday night services begin at 7:00 PM and usually end around 8:15 PM. As the Oneg host, you will be asked if you would like to light the candles during services. This is optional and not a requirement of hosting. If you choose to do so, you will need to be in the Sanctuary when services begin at 7:00.

As the Oneg host, you are responsible for setting up the food and drinks and cleaning up afterward. You should put tablecloths on the rectangular food and drink tables. The tablecloths are in the back storage area of the kitchen. The food and drinks may be in the social hall before or during the service (TOS is open about ½ hour prior to the beginning of services).

- Pour small cups of kosher wine and kosher grape juice (1/4 full) and place them on the appropriately labeled wine and juice trays. (See note about Board rep. If possible, only one bottle of grape juice should be open at a time.)
- Plate all food in kitchen. Then bring food out to the social hall and place on the food table.
- Put your drinks and cups (and ice) on the drink table.
- After services, greet people at the bottom of the staircase with wine and juice trays.

NOTE: The Board representative will place a challah on the board with the knife, cover it, and take it up to the bimah. He/she will also take the Rabbi's Kiddush cup, small cups, and the bottle of kosher grape juice up to the bimah. After the service, everything will be brought downstairs and the challah will be shared.

## Paper Products and Serving Trays:

All paper products and serving trays are in the kitchen and may be used (unless otherwise labeled). If you want fancier supplies, please feel free to bring them. Also, if you notice that any supplies are low, please leave a note in the office.

## Clean Up:

Start cleaning up when everyone has finished eating. Re-plate **one** tray of food for the Saturday morning oneg, cover with plastic wrap, and place in the refrigerator. All other items should either be taken home or labeled and put in the freezer. Leftover challah should be taken home. Cover any leftover cups of juice/wine with plastic wrap and put in fridge. We cannot leave any food out in the open. Wash and put away all items used (dishes, trays, Rabbi's Kiddush cup, etc.).

Finally, wash down all counter surfaces. We do not have a cleaning service for the kitchen so it is up to each of us to keep it clean.

**Questions:**

If you have questions prior to the Friday oneg you are hosting, you may contact Jackie Leicht, TOS Office Administrator or one of the Oneg Committee Members (Julia Cohen. [Juliacohen18@gmail.com](mailto:Juliacohen18@gmail.com), 415-948-5387 or Jill Roskin, [honeyboys@zoominternet.net](mailto:honeyboys@zoominternet.net), 860-997-4123). If you have questions during the night of the service, the Board Representative will be there to answer any question.

THANK YOU!!!

