

Kiddush at KI

Kashrut

The Kehillat Israel kitchen is a kosher dairy kitchen—absolutely **NO** meat products may be used. People bringing food into the kitchen are responsible for insuring that the ingredients contain no animal products except eggs, butter, milk, or other dairy item. Any package marked with a *kashrut hechsher* identifying the contents as "**Pareve**" or "**Dairy**" is acceptable to use. If there is no *kashrut* mark, careful examination of the label must be performed to make sure there is no non-dairy animal component in the product (e.g., chicken broth, lard, animal fat).

Kiddush Guidelines

Saturday kiddush can range from very simple to as elaborate as you wish. Setting up for kiddush can be done as early as 10:00 a.m. or as late as 11:30 a.m. Typically the service concludes between noon and 12:15 p.m. If you wish to set up earlier, contact a Kitchen Coordinator.

KI furnishes coffee, tea, wine, grape juice, challah, cream cheese, butter, and paper goods. (If other items are in the refrigerator from a previous week, you may use those, also. Do not use items labeled "Rabbi" or "KIRS.") Challah and sometimes the cream cheese and butter are stored in the freezer; you might also find leftover bagels in the freezer. *If you are having a special event and will have a large group of visitors, please provide paper goods, paper cups, wine, wine cups, and plastic utensils for the event.*

Those providing a Saturday kiddush are responsible for: setting up two tables, end-to-end, for food buffet with appropriate paper goods and plastic tableware; plugging in a pot for hot water (brewing coffee is an option if served *in addition* to hot water); and pouring wine and grape juice into one-ounce cups. The KI kitchen has plenty of serving bowls, trays, service pieces and flatware.

Enough food should be prepared for at least 20-25 people. If a special event or Shabbat school is scheduled, expect 30-40 people.

Basic kiddush — the amounts listed are for **20** people.

Please try to provide a few non-dairy dishes for those who are lactose-intolerant.

- Pour kosher wine into one-ounce plastic cups for all those attending.
- Pour grape juice for a few adults attending who might be unable to consume wine and for children.
- 1 challah
- 12-24 bagels (not sweet ones!), sliced
- Cream cheese and butter
- 1-2 8-oz. packages of sliced cheese
- Tray of vegetables: sliced tomatoes, onions, peppers, cucumbers, etc.
- Salad(s): tossed greens, bean salad, pasta salad
- Dessert such as cookies, cake, or brownies (read labels—no animal shortening)

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Some folks add the following: *(feel free to be as creative as you wish!)*

- Cold or hot soup
- Kugel or veggie quiche
- Veggie casserole or veggie lasagna
- Lox, herring, smoked fish of any kind
- Tuna salad; egg salad
- Homemade desserts

When kiddush is over:

- Wash, wipe, and put away all dishes and silverware (cabinets & drawers are labeled with categories of items to be stored in each);
- Clean counters and stovetops, scour and wipe up around sink;
- Run garbage disposer;
- Unplug and turn off coffee machines (wash carafes and grounds basket) and electric kettle (rinse);
- Empty large urn of water (wash if used to make coffee);
- Turn off the oven;
- Clean up spills in the microwave;
- Reline trash cans (extra trash can liners are in the top drawer directly under the dish drainer or at the bottom of the trash can);
- Take the trash to the dumpsters in back of the building;
- Take home used towels/linens for washing and return them w/in two weeks;
- Refill ice trays if you used the ice;
- Do not store perishable leftovers (fruit, veg, fish, salads, desserts)—discard or take home or give to attendees to take home. There are food-storage bags and plastic containers available.

Report any inventory needs (paper plates, cups, plastic tableware, wine, grape juice, coffee, tea, half & half, challah, cream cheese, butter) by recording them on the list posted on the front of the refrigerator.