



## Guidelines for Sponsoring a Dorshei Derekh Kiddush

### General

Kiddush at DD is not meant to be lunch (unless you wish to make it such), but rather just a way to keep people around and schmoozing after davening. A perfectly fine kiddush can be assembled for \$25! You should expect 35-45 people most weeks.

Another (more expensive) option is to have Centre Catering, the shul's in-house caterer, provide the food. To do that you should call the shul's main number, 215 844-1507, select option 25, and make arrangements with Frank Krafchik. This would need to be done a week or more before your kiddush date.

A third option is to share a kiddush with someone, either as a funder or a preparer. The kiddush coordinator can help find you a partner for either option.

### Preparation

Food must be either vegetarian, dairy, or fish. No meat may be brought in.

All food products must be kosher by ingredient, although they don't need to have a kosher heksher (certification).

Food may be store-purchased or prepared in your home.

There is a wide range of possible foods. Some suggestions: a dozen bagels -- cut in quarters they go a long way; crackers and spread(s) like hummus and cream cheese; cookies or other dessert-type treats; veggies; chips, pretzels, salsa or other dips; cheese; fruit; etc. Healthy treats are welcomed!

**You should also bring a bottle of grape juice, and are welcome to bring other beverages, if desired.**

### At the synagogue

Please bring all kiddush-related stuff into the shul before Shabbat starts on Friday afternoon. You are welcome to bring your stuff Friday afternoon, including things for the refrigerator. Just make sure to **label every item "DD kiddush"** or else it may disappear by the time you want it on Saturday morning.

- There are Dorshei Derekh labels on the counter or fridge for your use.
- Be sure to **put all dry food** (e.g., cookies, chips, bread, nuts, etc.) **in the bins** provided and **seal the lids**. We need to avoid inviting four-legged visitors!

### Set-Up

Please **clean your hands** before handling food or serving pieces and ask anyone who is helping you to do so as well. There is hand cleanser on the counter if you do not want to wash your hands.

Please **wipe down the counters with the disinfectant wipes** provided before starting. Occasionally there is a mouse problem.

People generally start setting up during the "musaf" part of the service, pouring wine and grape juice, and putting out the kiddush food on the table in the Maslow. You can also use the windowsill if you need additional space. If you need help at this point just ask a minyan member. We're very helpful!

## **Wine/Grape Juice**

The minyan owns a collection of small glasses and colored plastic cups to be used for kiddush. It is helpful to pour **wine into the glasses** and **grape juice into colored plastic cups** so that it is easy to tell the difference. These should be placed on the large rectangular trays and passed around at the beginning of kiddush.

The shul provides a bottle of wine, which should be found on the counter in the kitchen area or cabinets above. Very occasionally the wine has not shown up in its usual place. In this case you should go to the maintenance office behind the coat room outside of the Charry sanctuary and ask for a bottle.

**Note:** frequently there are partially used bottles of wine and juice in the refrigerator left over from last week's kiddush, which you are encouraged to use first before opening new bottles.

## **Serving Pieces**

Clean glasses, cups, and plastic dishes should be in the kitchen area in a large plastic bin. Empty the bin so it can be re-used for dirty dishes from kiddush and put it on the platform in the Maslow. People can then put their dirty items in it at the end of Kiddush.

If the reusable glasses, cups, and plates are not there, you can use the disposable cups, plates, and utensils in the kitchen area. If you don't find any of these, you can go to the maintenance office behind the coatroom outside of the Charry sanctuary and ask for some.

The minyan owns numerous baskets and trays, several very large and medium sized plastic bowls that you can use. However, it is recommended that you **bring some of your own serving pieces** if you want to make sure you have what you need.

There are metal teaspoons in the drawer for serving hummus, etc.

There are paper towels on the counter and in the upper cabinets that can be used for spills.

**Don't forget to place the large plastic bin out on the platform area** for used plates, cups, and glasses in. Add any trays, bowls, etc. that need to be cleaned. There is a dishwasher every week who will take this bin and wash its contents.

## **Clean-Up**

**After kiddush:** it is **very important** to make sure that:

- All disposable items and food are placed in the big trash can in the Maslow. Please do not keep the large round serving trays from the caterer; they multiply like wire hangers!
- Leftovers are taken home by you, along with any serving pieces you may have brought in. **Leftovers should not be left in the kitchen area** unless they are well wrapped and labeled to be used for future DD kiddushes.
  - All leftover food must be put either in the **refrigerator** or in the **bins and sealed**.
  - Please do not leave little scraps of food – leave only those amounts that would be useful for a larger group.
- **Glass recyclables only are placed in the blue recycling bin;**
- **Plastic recycling can be taken to a bin at the end of the Hebrew School hallway.** Someone will drop them off at a plastic recycling site later.
- The kitchen area should be **cleared of crumbs or other food particles**. Wipe down the counters again with the disinfectant wipes provided.