

OYM Kiddush

Updated: July 2018

Overview

An OYM Kiddush Kehilati is purchased, set up and cleaned up by shul volunteers.

The 'standard' Kiddush includes cholent, kugel, herring, dairy cakes, dry cakes, cut vegetables and fruit, and drinks.

For private kiddush: please note, the Kiddush Kehilati caters for 300 people (the usual amount of shul members on a shabbat). If you foresee additional guests from other shuls or outside guests, you should take that into consideration regarding the quantities below. (e.g. if you have 100 family members arriving for shabbat who will eat at the kiddush, order 1/3 additional food)

Important note regarding Keren Kiddush: If making use of the Keren Kiddush you must FIRST contact the treasurer, Aaron Jaffe oymgizbar@gmail.com

Remember to save all of your receipts for reimbursement if making use of the Keren or if helping purchase for a kehilati kiddush that the shul is sponsoring

Suppliers

Shefa Shabbat

050-414-0160 – Yehuda Cohen

- Cholent – parve - 1 pot – 700 NIS
- Kugel yerushalmi / potato - 1.5 pots – 240 NIS
- Herring in green onion - 3 kilo – 180 NIS

Price: 1,120

Angel Bakery

- 5 big sheet cakes (platot)
 - Tricolad
 - Cheese crumb
 - Dulce de leche
 - Milky Bar
 - Chocolate Sachar(There are other cakes available)
 - Make sure they know to pre-slice the cakes
 - Ask for OYM discount 10%

Price: ~ 200 NIS per cake x 6 = 1200 – 10% = approx 1080 NIS, but they charge by weight, so it's variable

Supermarket

- Cold drinks (~ for summer – need about 100 liters, including water, details below)
 - 14 (1 liter) juice boxes
 - 12 water
 - 6 coke
 - 4 sprite
 - 4 orange
 - 6 diet cola
 - 6 diet sprite
 - (Alternatively fewer juices and sodas, and more soda waters, flavored waters, iced teas)
- (optional) Ice Pops: 4 packets (70 pops per packet), OR ~200 Krembo in winter.
- Vegetables – this requires volunteers to prepare the vegetables, also suggested to get a salad dressing as dip
 - one bag carrots (peeled before Shabbat)
 - 10 cucumbers
 - 2 boxes cherry tomatoes
 - 4 cans baby corn
 - 6 red peppers
- Fruit – also requires volunteers - 1 watermelon, 2 melons and 2 boxes grapes, OR other fruit in season which is easy to cut up and arrange
- Crackers - super market standard (2 big boxes) – triangle/circle
- Cakes – 6 Ogat Habayit , (chocolate chip, marble)
- 3 boxes (of 4 packets) Chocolate wafers
- Grape Juice/wine (1 bottle)
- 1 large tin Pickles (if kugel yerushalmi)

Paper Goods

- Aprons & Gloves
- Napkins (about 400) per Kiddush)
- Paper cups (400) per Kiddush)
- Small plates (simple, 300 per Kiddush)
- Smallest size bowls for kugel (simple, 300 per Kiddush)
- Forks (simple) 400
- Garbage bags – large size pre cut
- Silver foil trays for cholent – 32x26 – 16 units (comes in groups of 5)
- Toothpicks (for herring)
- Table covers (or 2x roll of albad cut)
 - a. Round (7)
 - b. Rectangular (3)
- Trays - 8 or 9
- Bowls / baskets
- Serving spoons
- Cake serving utensils

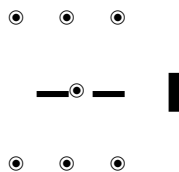
- Cholent serving spoons
- (Usually don't need to purchase the following, but check shul closet)
- Sharp Knife
 - Can opener

Preparation

1. Orders - no later than beginning of the week of the Kiddush
2. For public shul Kiddush (not private) - find sponsors
3. If looking for support with Kiddush setup and waiter staff, contact David Goodman (058-538-3626) or Guedalia family (054-226-3666)

Table Arrangement

- Middle Row - long, round, long, together 1 long drink table 6 round (3 and 3 on each side)
- Sides - 3 round tables, separated
- End near kitchen, long table, for drinks, ie



Contacts

Shefa Shabbat

050-414-0160 – Yehuda Cohen
Call first, then follow up with Whatsapp

Angels

Itzik or Shiran - manager
15 בית שמש דרך רבין
02-9996807
א-ה 06:00-21:00 ו- 06:00-15:30 מוצ"ש סגור

Granat Cakes

If you would like to order instead of some or all of the cakes from Angels, you can order from Naomi
Naomi Granat
052-528-3429

Detailed Schedule

Sunday/Monday:

- Order Cakes
- Order Cholent, Kugel, etc

Thursday

- Go to supermarket
- (FYI takes about 1 hour and fills a whole shopping cart)
- Find someone to pick up cakes
- Make sure that you have someone available to clean up after shabbat
- Contact Nechemia Margalit, 054 872-0422 to ensure that the a/c will be on in the hall
- Arrange access to the hall with Moshe Lichtman or another key holder

Friday

- Use dairy kitchen
- Make sure the large fridge is plugged in and set to -10
- Freeze ice pops in small freezer
- Place supermarket order in shul closet and drinks in fridge
- Pick up cakes and place in fridge
- Cholent and Kugel provider delivers to shul, if not pick up (need to have check ready for them). They typically deliver quite late on Friday.
- Prepare hot water kettle (before cholent arrives) – mix into cholent
- Plug in two hot plates, place food on them from Friday (they will stay on all Shabbat, or alternatively, use shul time switches and set to go off only by shabbat midday)

Shabbat

- Morning set up tables, food, cut fruit, bring pops if relevant
- Place everything on trays and tables.
- Kugel should be removed from hot plate during speech and set to cool for 15 min.
- Cholent should be dished out during kohanim of musaf.

Motzei Shabbat

- Someone should be engaged to clean trays etc. and return pots to provider (does not need to be cleaned).
- All food needs to be removed from fridge, unless Moshe Lichman allows otherwise