

How to Host a Oneg

Preparation

After services, members of the congregation go to the social hall for Kiddush and Motzi (blessing over the wine and challah)- after which noshing and schmoozing promptly commence! Leftovers are saved for the Kiddush Lunch the next day.

As a host, you are responsible for providing all of the food items for the oneg, including challah and snacks. Grape juice and wine are provided by the synagogue- you do not have to bring these.

Challah: Bring at least one loaf. Challah can be purchased on Fridays at Trader Joes and possibly New Pi CoOp or some HyVeets.

Snacks:

- Please bring 3-5 different items, enough for 25 people. Snacks can be sweet or savory.
- Food can be homemade or purchased. You do not need to have a kosher kitchen to cook or bake for the synagogue.
- All food should be Dairy (no meat) or Parve (neither meat nor dairy). No items made with meat (including animal gelatin), pork products (including lard), or shellfish should be brought into the synagogue.
- At least one item should be **gluten free** (GF).

Examples: Cookies, cakes, quick breads (e.g. banana bread), brownies, bars, pies (please make sure they're not made with lard), popcorn, crackers, chips, whole or cut up fruit (GF), cut up veggies (GF), cheese (GF), etc. Feel free to have a theme – celebrate a birthday, anniversary, or achievement; take inspiration from a Jewish or secular holiday; honor a loved one's yahrtzeit; or focus on a seasonal treat.

Full instructions for setting and cleaning up the oneg are included in the next two sections of this document. (Don't panic, cleanup is EASY). However, if you would like an in-person kitchen orientation, please contact Beverly Jones (beverlyjone@gmail.com or 319-338-2879) to schedule.

Onegs should be ready to serve by the end of Friday night services, around 8-8:15 pm. Depending on how elaborate your oneg is, set up will take 15-20 minutes-we recommend planning for 20 if this is your first time hosting. The building will open at 7 pm, services start shortly after that.

IF YOU PLAN TO ARRIVE BEFORE 7 pm PLEASE CONTACT THE OFFICE OR THE ONEG COMMITTEE AHEAD OF TIME TO ARRANGE ACCESS TO THE BUILDING.

CONTACT INFORMATION:

ONEG COMMITTEE: Oneg@agudasachimic.org Sue Weinberg 319-330-7796 Ari Levin 708-663-3105	OFFICE: secretary@agudasachimic.org 319-337-3813	SCHEDULE A KITCHEN TOUR: Beverly Jones beverlyjone@gmail.com 319-338-2879
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Kitchenette

- The Kitchenette is the area in the social hall with cabinets and a sink. Most oneg supplies are stored here in the tall cabinet on the left side of the Kitchenette or in the pantry.
- The Serving Table is the large permanent table in front of the Kitchenette.
- The Kitchen is through the door to the right of the Kitchenette.



Kitchen

- The Pantry is the door at the far back left in the kitchen.
 - The Refrigerator is the double stainless steel doors on the back wall of the kitchen.
 - The Freezer is the single stainless steel door to the left of the refrigerator.
 - The Dairy Island is the square island when you first walk into the kitchen (under Dairy sign)
 - The Meat island is the rectangular island to the left of the Dairy Island. This island should **not** be used.
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- The Prep Sink is next to the Meat Island. This sink is intended for food preparation (rinsing fruit, etc).
 - The Wash sink is located around the corner to the left of the kitchen door. This sink is intended for cleaning dirty dishes only.



Steps for setting up the oneq

Set up Kiddush and Motzi (see Kitchenette photo for example)

- Kiddush cups (shot glasses) and metal trays to hold them are located in the tall Kitchenette cabinet. Set out enough for the number of attendees at services - usually about 20-25. Place them either on the Serving table or on the small table right next to the Serving table.
- Put out the challah on a serving plate or board, and cover with a challah cover. Challah covers are in a labeled drawer in the Kitchenette. You may put out a bread knife for cutting slices next to the challah, or leave it unsliced for people to pull off pieces with their hands.
- Bring out wine and juice bottles. Check the refrigerator first to see if there are opened wine and juice bottles. If yes, use those up first before opening any new containers from the pantry. Fill the cups after services end, as people are entering the social hall.
- Take out disposable plates, cutlery, napkins from the kitchenette cabinet, and set on the big table.
- When preparing/plating food you can use the Dairy island. **Please do not use the Meat island.**
- Serving utensils are located in drawers under the Dairy island. Feel free to explore the various drawers and cabinets in the kitchen and use whatever you need.
- Serving trays, bowls, and plates are located in the Pantry. Use of synagogue serving dishes (rather than your own) is encouraged. Any glassware may be used, as well as anything from a cabinet that is marked either Dairy or Parve.
- Take out the food ingredient labels in the tall Kitchenette cabinet. Place any appropriate (e.g. gluten free, parve, dairy, contains nuts) labels next to each food item. There are also labels to indicate which kiddush cups have wine and which have grape juice.
- Hot water kettle is located on the Kitchenette counter. Please fill with water and turn on for tea.
- Optional-If you wish to make coffee, supplies and instructions are located in the lower cabinets of the Kitchenette.

Clean Up:

When people are done eating (allow a minimum of 20-25 minutes), you can begin cleaning up.

Put food away

Wrap leftover food in foil or plastic wrap, located on the kitchen counter to the right of the refrigerator and the drawers underneath the counter. Either store in the refrigerator or, if the food doesn't need refrigeration, leave the food on top of the Dairy Island in the kitchen for use at the Saturday Kiddush Lunch.

Dirty dishes

Scrape and rinse dirty kiddush cups and synagogue serving dishes and utensils using the washing sink in the kitchen.

After rinsing, place dishes in gray dishwasher racks to the right of the Wash sink so they can be run through the dishwasher. Please do NOT run the dishwasher unless you've been trained to use it by a member of the kitchen committee.

You can also wash your personal serving dishes by hand if you wish before bringing them home. Dishcloths and towels are located in the drawers to the right when you enter the kitchen, please use the ones labeled Dairy.

Return leftover supplies

Put any leftover unused plates and cutlery back in the kitchenette cabinet on the appropriate shelves.

If needed, Recycling bins are located under the Kitchen windows, please read the instructions that are posted there.

Clean Serving table and Prep Island

Wipe any crumbs or spills off the Serving table and the Dairy island with a damp paper towel. There are paper towels by the prep sink and on the dairy island.



THANK YOU VERY MUCH FOR HOSTING AN ONEG!

It is very much appreciated.