Thank you very much for hosting the Oneg Shabbat! If you have any questions, please feel free to call Jody Kirtner, 541.485.7218 x103.

TBI keeps a kosher-vegetarian kitchen. No products containing gelatin (jello, marshmallows, etc.) or of animal origin (other than dairy products, non-fertile eggs, and kosher fish, i.e. fish with fins and scales) may be brought into the temple. **We encourage oneg hosts to follow environmentally caring practices by using recycled or reusable products if possible.**

You bring:

- Finger food for ~ 20-30 people (more on the Shabbat of a Bar/Bat Mitzvah). We suggest serving 2-3 of the following types of items: Fruit (dried or fresh), nuts, crackers, cheese, cookies, cakes, sweet breads.
- 4 challah picked up from Barry's Bakery, 2805 Oak St. (These are donated; ask for TBI's challah and be sure to say thanks; Barry's closes at 6:00 pm.) Please call the office by Thursday if you cannot pick up the challah!
- Napkins (recycled if possible). We encourage you to use TBI tableware if needed. It must be washed, dried and put way before you leave.
- * Optional: Juice or other non-alcoholic beverage (TBI provides enough grape juice for Kiddush only).

TBI Supplies:

- Kosher wine and grape juice for Kiddush only (in refrigerator)
- Silver Kiddush cup*
- Small glass & disposable cups for Kiddush
- Trays
- Challah tray and knife
- Challah cover*
- Pitchers for water

* Please put these special Shabbat items back into the marked cupboard at the conclusion of the oneg.

Before the Service:

Regular evening service begins at 7:30 pm; Second Friday Early Shabbat begins at 6:30 pm

- 1. Arrive 20-30 minutes ahead to set up (please do not arrive before 7:00 pm as the doors are locked until then).
- 2. Place a white tablecloth on the table(s) with napkins, cups, 2 covered challah on plate, a salt shaker and a knife. Leave remaining 2 challah on counter for Saturday morning.
- 3. Fill large kiddush cup with juice for Rabbi. Fill the small portion glass & disposable cups with wine on one tray and juice on another. Place WINE/JUICE labels on trays.
- 4. Put out Rabbi's hand washing: the two-handled cup filled with water, a large empty bowl, and a hand towel.
- 5. Place food and pitchers of water (and optional juice) out on the table before the service begins or 10 minutes before it ends. PLEASE USE FOOD LABELS – NUTS, SOY, VEGAN, ETC. – WHERE POSSIBLE.

After the Service:

Hand out wine/juice as people enter the social hall.

After the Oneg:

- 1. Wash, dry, and put away all dishes, trays, pitchers, etc. It is very important to put everything away, or it stays in the kitchen all week, creating a mess for those who use the kitchen on a daily basis. Your cooperation is *very much* appreciated.
- 2. Dirty towels and tablecloths can be placed in the laundry basket next to the refrigerator.
- 3. Please put all trash in the trash receptacle and items for recycling should be placed in the recycling bin (glass must be placed in the blue bin). Prepare recyclables as you do at home; break down any cardboard, rinse jars, etc.
- 4. Please take home all leftover food. Leftover wine and juice may be left in the refrigerator. Foods that may be composted are listed on signs in the kitchen.