

**INTERNATIONAL MENU PLANNED  
FOR USI'S SEDER SUPPER**



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For Immediate Release  
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An international menu will be featured when the University of Southern Indiana Campus Ministry and Adath B'Nai Israel Temple hold the 13th annual Seder Supper, the Jewish Passover celebration of freedom, at 6:45 p.m. Wednesday, April 12, at the University Home.

The Seder will be conducted by members of the Adath B'Nai Israel congregation. The traditional music will be explained, along with the symbolism of the traditional meal -- a Seder Plate of charosa, boiled egg, and parsley with salt water and horseradish, and gefilte fish. The remaining menu will include matzo ball soup; chicken with dried fruit and almond stuffing; steamed broccoli with garlic sauce; and pan di spagna (Italian wine cake) with zabaglione sauce.

Passover, also called "The Festival of the Unleavened Bread" and "the season of our freedom" or Pesach -- the festival's Hebrew name -- commemorates the deliverance of the children of Israel from centuries of repressive Egyptian bondage. The story of the Israelites' escape from the Egyptian pharaoh, told in Exodus, chapters 1-15, became a focal point of Jewish history. The mass exodus from Egypt crystallized the Jewish national identity and marked the birth of the Jews as a free people.

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Food preparation by the USI Food Service will follow Jewish tradition. No beans, corn, peas, or leavened bread can be used. Fish used in the gefilte fish recipe cannot be scavengers. At the beginning of the meal, parsley is dipped in salt water, then egg is eaten with salt water. The parsley represents the meagerness of life in Egypt and the green of spring. The egg, being round, symbolizes the renewal of the season and the salt symbolizes the tears of the Jewish people. Matzo (unleavened bread) recalls the hurry in which the Jewish people left Egypt, with no time for their bread to rise. The traditional Seder Plate also contains a roasted shank bone or chicken neck, fresh horseradish, and charosa -- mixed fruit. The bone symbolizes the sacrifice of the paschal lamb on the eve of the Jewish people's departure from Egypt. Horseradish, a bitter herb, represents the bitterness of slavery. In contrast, the sweet-tasting charosa is a sign of God's kindness.

Families of all faiths are encouraged to attend the Seder Supper, a religious service and festive meal intended to be a family experience. Reservations -- adults \$7.50, children \$5 -- may be made by calling USI Campus Ministry, extension 1810 or 1871, by Monday, April 10. Participants are asked to bring a nonperishable food item for the food pantry as an expression of concern for the poor of the community.