



TOS Oneg Guidelines

Hosting an oneg is an excellent way to share community with fellow congregants. Our community is built upon the ongoing contributions of all of our members. This yearly obligation to host an oneg is an important way to contribute to our community. You might consider hosting an oneg in honor of or in memory of a special occasion (i.e. birthday, anniversary, yahrzeit, bar/bat mitzvah, etc.). You may host as a single member, as a family or as a group. We look forward to your involvement in the mitzvah of hospitality, hachnasat orchim.

What to Offer:

The food you provide for an oneg can be as simple or as elaborate as you wish. TOS provides the challah, wine, juice, paper products, coffee, tea, creamer, sugar, and ice. At a minimum, you should provide the following items:

- Desserts (cookies)
- Savory foods (such as a fruit and/or vegetable tray and a cheese and cracker tray)
- Small water bottles

If you would like to offer something more substantial, you might consider:

- Cakes, Pies, Ice Cream, a special homemade recipe, iced tea, lemonade, bagels, cream cheese, hummus and pita, or think of a theme and bring food that represent the theme (ice cream sundae bar or all pies, etc.). You can be as creative as you want.

Remember: No shellfish, avocados or peanuts. Anything with other nuts are permitted but must be labeled.

How Many People to Expect:

Approximately 35 people (this will cover the onegs for both Friday and Saturday services).

TOS Kashrut Policy (dietary guidelines):

At the end of this document, please review the TOS Kashrut Policy carefully. Additionally, there are certain times during the year (e.g. Passover) when additionally dietary laws will be present. If you have any questions about food, please ask the Rabbi.

Set Up:

Shabbat Services begin at 7:30 p.m. (except on First Fridays, when the service begins at 7:00). As the Oneg host, you will be asked if you would like to light the candles during services. This is optional and not a requirement of hosting. If you choose to do so, you will need to be in the Sanctuary when services begin [at 7:30](#).

As oneg host(s), you are responsible for setting up the food and drinks and cleaning up afterward. The tables for food and drink should already be set up. Begin by putting plastic table clothes on the tables (in back storage area of kitchen). The food and drinks may be in the social hall before or during the service (TOS is open about ½ hour prior to the beginning of services).

- Place one challah on the board and cover it with the special cover and place in the center of the food table.
- In the small wine cup pour wine and in the tall wine cup pour juice. Place them both next to the challah.
- Plate all food in kitchen. Then, bring food out to the social hall and place on the food table.

- Pour small cups of wine and juice and place on them on the appropriately labeled wine and juice trays.
- Put out your drinks and related items, including the Keurig for coffee and tea, on the drink table.
- After services, greet people at the bottom of the staircase with wine and juice trays.

Paper Products and Serving Trays:

All paper products and serving trays are in the kitchen and may be used (unless otherwise labeled). If you want fancier supplies, please feel free to bring them. Also, if you notice that any supplies are low, please leave a note in the office.

Clean Up:

Start cleaning up when everyone has finished eating. Replate all food for the Saturday morning oneg and place in the refrigerator or microwave oven (as a storage unit – challahs fit in there nicely). We cannot leave any food out in the open. Also, wash and put away all items used (dishes, trays, Rabbi's wine cups, etc.). Put away the Keurig and related items. Empty the trash if it is full. Finally, wash down all counter surfaces. We do not have a cleaning service for the kitchen. It is up to each of us to keep it clean.

Questions:

If you have questions prior to the Friday oneg you are hosting, you may contact Jackie Leicht, TOS Office Administrator or one of the Oneg Committee Members. If you have questions during the night of the service, the Board Representative will be there to answer any question.

Special Onegs:

For special onegs, please contact the Temple.

THANK YOU!!!

Please see the following page for the TOS Kashrut Policy.



Temple Ohav Shalom Policy Regarding food served within the Temple

This is the current TOS food policy, which was approved by the board on January 28, 2013. In red, at the bottom of the policy, are provisional additions and explanations regarding the food policy that were added on January 20, 2015.

The following policy shall inform the congregation about what is allowed or not allowed in our facility. In addition, we encourage our temple members to be thoughtful about choosing healthful food appropriately grown and/or raised. We recommend that families purchase and read the book, "A Sacred Table;" (which is available for sale in our temple gift shop) for home study as another way of creating a "Mikdash Me'at" - a small sanctuary around your dining table; thus elevating eating into a holy act.

The Hebrew word , kosher ("kasher" in Hebrew), means "ritually proper" or "fit." Kashrut refers to the body of Jewish dietary laws and traditions. TOS does not demand a strict adherence to the laws of kashrut, but does require the following regarding food served in the temple and at other congregational functions:

- All fruits and vegetables are permitted and may be eaten with either dairy or meat dishes; fruits and vegetables should be thoroughly washed!
- Any type of fish that has both fins and scales is permitted and is considered Parve, neither meat nor dairy.
- No Shellfish is allowed, i.e., shrimp, lobster, crab, squid or octopus, sharks, eels, scallops, clams, mussels, or oysters - if in doubt please ask the rabbi.
- Domestic fowl including chicken, turkey, duck and goose are permitted; birds of prey are prohibited.
- Only domesticated land animals that have both a split hoof and chew their cud are permitted, such as: beef, bison, lamb, goat and venison.
- Pork products including bacon, ham, prosciutto, pepperoni and other pork sausage are not permitted.
- The serving of veal is strongly discouraged by the reform movement according to of the mitzvah of "Ba'alei Tzar Hayim" (not causing excessive harm to animals), because veal, as is raised, suffers from unhealthy, painful living conditions.
- Permitted meat (see above) and dairy products may NOT be served together at the same meal. For example: chicken salad served along with bagels with cream cheese is NOT permitted. Egg salad served along with bagels with cream cheese are permitted as eggs are considered parve, neither meat nor dairy. In addition, if permitted meat is served then a non-dairy creamer must be used.

- TOS does not require that meat products (listed above) be slaughtered and labeled as Kosher. However, we encourage those serving meat to consider serving such food in which the animals have been raised in the best, most humane conditions possible. Similarly, dairy and other products need not be labeled as Kosher.

Temple Ohav Shalom requires that you adhere to these rules when arranging for catering at any event where food is to be served. Please check with the Rabbi if you have any questions regarding the above policy.

Copies of this policy are available in the temple office; please give a copy to your caterer and/or family and friends who may be helping to provide for your OnegShabbat, Kiddush Luncheon, or other Simcha at the temple so that they, too, will adhere to the policy. In addition, please provide a copy of your proposed menu to the Temple Administrator one week prior to confirming with your caterer or event planner.

Additional explanations:

- When choosing to serve a meat, although the meat does not have to be Kosher, it must fall within a category of meat that can be Koshered.
- When choosing to serve a meat, dairy side dishes, butter, dairy margarine, and cream may not be used.
- When choosing to serve a meat, the challah used for a motzi may not contain butter. Be sure to check the ingredients used by local bakers.
- Anything containing meat must be cleared away before having a dairy dessert or beverage. Any dairy dessert or beverage must be placed at a separate table and not eaten until all meat dishes are cleared from the eating area.
- Regarding the TOS food policy and allergies, peanuts and avocados may not be served.
- All food items containing tree nuts must be specifically labeled with the ingredients.

Please refer any questions regarding the food policy and provisional additions to the Rabbi.