

Guidelines for sponsoring kiddush at CBE:

First, the CBE community kitchen is **kosher-dairy**. Milk and cheese products, eggs and fish are permitted, but not meat or poultry. Suggestions for kiddush:

On the Friday before shabbat, you can pick up fresh challah and bagel from Crazy Russian Girl bakery on Main St. in Bennington, or Price Chopper.

Bring something to put on bread, such as cream cheese, cheddar, or hummus. Some people also like to provide lox or herring.

Add something sweet, such as cookies, coffee cake, or fresh fruit.

The community room has plenty of coffee and tea; a small container of milk or half/half may be helpful. Bring a cold beverage or two, such as grape juice and seltzer.

Consider something extra, such as almonds, dates, or figs.

If you wish, feel free to stop by in advance to check the refrigerators and freezer to see if we already have supplies you can use. We often have leftover wine, juice, pretzels, chips, cream cheese, milk for coffee, etc.

Setting up:

Set the kiddush table with bread board; a tray of small glass wine cups; and disposable plates, cups, utensils, napkins. These are all available in the kitchen.

Fill the water reservoir on the Keurig coffee maker, or brew a pot in the coffee maker. Cups are in the cabinet below the Keurig machine.

Lay out food and beverages as you like. Feel free to ask for help. You are responsible for cleanup, but you will have plenty of assistance from the group. If you use CBE table cloths and dish towels, please take them home to wash, and return to the CBE kitchen.

Thank you for your generous contribution to Shabbat and Community!