# Erev Shabbat An Evening of Celebration



Remember & Observe the Rest of The Lord

# Lighting of Shabbat Candles

The honoured woman of the home lights the candles, and prays:

#### BARUCH ATA ADONAI, ELOHÉINU MÉLECH HA-OLAM

Blessed (are) you, (O) L-rd our G-d, King (of) the universe,

ASHER KIDSHÁNU BE-MITZVOTAV,

who sets His people apart in His commandments

VETSIVÁNU LEE-YOTE LEH'OR GOY-EEM.

and commanded us to be a light to the nations [of the world]

### Our Response

#### **BARUCH ATA ADONAI ELOHEINU MELECH HA-OLAM**

Blessed (are) you, (O) L-rd our G-d, King (of) the universe, **SHESHELACHTA OR LE-OLAM BAMCHA YISRAEL.** 

Who sent your Light into the world, through your people Israel.

# Blessing over the Wine (Kiddush)

The man of the house reads Gen.2:1-3
Then we bless G-d who gave us the wine with this prayer

#### BARUCH ATA ADONAI, ELOHÉINU MÉLECH

Blessed (are) you, (O) L-rd our G-d, King (of)

HA-OLAM, BOREH PRI HA-GEFEN.

the universe, who (creates) (the) fruit (of) the vine.

# Washing of the Hands

#### BARUCH ATA ADONAI, ELOHÉINU MÉLECH HA-OLAM

Blessed (are) you, (O) L-rd our G-d, King (of) the universe,

ASHER KIDISHÁNU BE-MITZVOTAV, VETSIVÁNU

who sets His people apart in His commandments, and commanded them

AL NETILAT YADYIM.

about raising of hands



# Blessing over the Challah

Two braided loaves of Challah are uncovered, salted, and raised, saying:

#### BARUCH ATA ADONAI, ELOHÉINU MÉLECH Blessed (are) you, (O) L-rd our G-d, King (of) HA-OLAM, HA MOTZI LÉKHEM MIN HA-ÁRETZ.

the universe, who brings forth bread from the earth



# Grace After Meals

Deut.8:10 "When you have eaten and are satisfied, you shall bless the LORD your G-d for the good land which He has given you.

Blessed are You, L-rd our G-d, King of the Universe, Who nourishes the whole world in goodness, with grace, kindness, and compassion. He gives bread to all flesh, for His mercy endures forever. And through His great goodness we have never lacked, nor will lack food forever, for the sake of His great Name. For He is G-d, who nourishes and sustains all, and prepares food for all His creatures which He created. Blessed are You, L-rd, who nourishes all.

### Shema

SHEMA YISRAEL, ADONAI ELOHEINU, ADONAI ECHAD.
Hear O Israel, the L-rd our G-d, the L-rd is One.
BARUCH SHEM KEVOD MALCHUTO LEI OLAM VA ED.
Blessed be His name, whose glorious kingdom is forever and ever.

# Priestly Blessing

YE VERECHECHA ADONAI VEYEESH MERECHA.

May the L-rd bless you and keep you
YAER ADONAI PANAV ELECHA VEICHUNECHA
The L-rd make His face shine upon you and be gracious unto you
YEESA ADONAI PANAV E-LAY-CHA,
may the L-rd lift up his countenance upon you,
VYASEM L'CHA SHALOM.
and give you peace.

# Shabbat Songs

#### **Shabbat Shalom**

Shabbat Shalom, Shabbat Shalom, Shabbat, Shabbat, Shabbat Shalom (x2) Shabbat, Shabbat Shabbat, Shabbat, Shabbat Shalom (x2)

#### **Shalom Alechem**

Shalom alechem malache ha-shalom malache elyon, mi-melech malche ha-melachim Ha-Kadosh Baruch Hu. Bo'achem le-shalom malache ha-shalom malache elyon, mi-melech malche ha-melachim Ha-Kadosh Baruch Hu. Barchuni le-shalom malache ha-shalom malache elyon, mi-melech malche ha-melachim Ha-Kadosh Baruch Hu. Tzet'chem le-shalom malache ha-shalom malache elyon, mi-melech malche ha-melachim Ha-Kadosh Baruch Hu.

#### **Aveinu Shalom Alechem**

Aveinu Shalom alechem, (x3)
Aveinu shalom, shalom, shalom alechem
Repeat
Od Avinu Chai, Od Avinu Chai
Od Avinu, Od Avinu, Od Avinu Chai
Repeat

#### **Shaalu Shalom Yerushalayim**

Shaalu Shalom Yerushalayim (x4) (Pray for the peace of Jerusalem) Shalu, Shalom (x3) Shaalu Shalom Yerushalayim



### Cherissa's Challah Recipe

Small bowl: 2 eggs 1/4 cup olive oil 1 tsp of salt

Medium bowl:
2 cups of Luke warm water
1 1/2 cups of flour
1/4 cup of honey 2 tbs of yeast

Stir water, flour and honey together before you sprinkle in the yeast. Once the yeast is in mix it again.

Let sit for about ten minutes or until the yeast is ready

#### Big bowl:

Use 5 cups of flour first. Mix everything together and if the dough is too sticky, then gradually add in more flour. You might need about 1 cup more. Once dough is ready, let it rise for an hour or so. After first rise cut it up and braid it.

A batch can make 4-6 loaves depending on the size of challah you want.

Once braided, let it rise for another 1/2 hour or so. Put egg wash on the bread & add sesame seeds Bake @ 350 for 22-25 minutes.

\*If you like cinnamon raisin bread then you can soak the raisins in water for a little bit, drain and add them with cinnamon before you mix all the ingredients together.

