



**Messiah** in the  
**passover**







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**passover**

For many years Chosen People Ministries has used the Passover Seder as a tool to tell Jewish people about the Messiah Jesus.

Many churches often invite Chosen People Ministries to lead the Passover. The Passover can be presented as: 1) a demonstration, 2) a demonstration with audience participation, or 3) a full banquet. The church provides the facility and prepares the elements/meal. Because the Gospel is so clearly presented, it is an opportunity for everyone to invite their Jewish and Gentile friends and family. Christians receive greater insight into what Jesus did in the Upper Room, while Jewish people see how the Messiah is pictured in the Passover.

This booklet has been compiled by Chosen People Ministries to help churches, classes, or families prepare a Passover celebration of their own. It includes directions, helpful hints, and suggested menus—if a full banquet meal is served. It is designed to give step-by-step instructions on how to conduct a Passover Seder from set-up to cooking the traditional Passover meal.

It is our hope and prayer that people will receive a tremendous blessing from this special evening.

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# MESSIAH IN THE PASSOVER DEMONSTRATION

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## DEMONSTRATION TABLE:

The person leading the Passover service will use this banquet-sized table strictly for the presentation.

The Demonstration Table will need the following items:

- **A WHITE TABLE COVERING**
- **WHITE CANDLES**—two tall, tapered white candles with holders AND matches, placed in the center of the table.
- **ONE MATZO TASH**  
(see page 9)
- **AN EXTRA PLACE SETTING** (where no one will sit) at the end of the table. This is Elijah's place and will be referred to during the service.
- **A SMALL PITCHER** (any type) filled with water along with a small bowl and a small white towel or napkin. During the service, the leader will ceremonially wash his/her hands by pouring water over his/her hands above the bowl and then wiping them off with the towel.
- **8 CUPS**—eight 6-8 oz. clear plastic cups
  - 4 for the seder elements
  - 4 for grape juice
- **GRAPE JUICE**—enough to fill four of the plastic cups  $\frac{1}{2}$  full.
- **A SHANK BONE**—our speaker will provide the bone.
- **ONE HARD-BOILED EGG**—One hard-boiled brown egg or white egg dyed in coffee or tea—left in its shell.
- **TWO CHAIRS** at either end of the table with pillows resting on them—any color or type will do.



## THE SEDER ELEMENTS

The Seder elements are items that are partaken of in the Jewish home and will help us understand the meaning of the holy day.

You will need four clear plastic cups and one hard-boiled brown egg (or white egg dyed in coffee or tea) LEFT IN ITS SHELL. (You may use a large dinner plate/platter to hold the four cups and the egg.)

The following is a list of the Seder elements and the amount to be used for each of the four plastic cups:

<b>KARPAS</b>	Parsley	a few sprigs
<b>MAROR</b>	Ground horseradish (red, if available)	1 tbsp
<b>CHAROSET</b>	Apple mixture	<a href="#">see recipe page 10</a>
<b>SALT WATER</b>	(for dipping of parsley)	4-6 oz of salted water
<b>BETZAH</b>	Hard-boiled brown egg (or white egg dyed in coffee or tea) left in its shell (does not need to be in a cup)	1 egg per plate/platter



The Seder elements on the Passover table

## THE MATZO TASH (OR MATZO HOLDER)

This item is of major importance in the Passover service. There should be one Matzo Tash for the table. The Matzo Tash consists of:

- **PLATE**—one large dinner-sized plate (paper will do)
- **NAPKINS**—two dinner-sized napkins
- **MATZOS**—three full-size unbroken matzos

Layer three pieces of matzo (unleavened bread) between the folds of a dinner-sized white cloth or paper napkin. The second napkin is placed unfolded on top of the Matzo Tash. Refer to the picture below.

If you cannot find matzo in your area, visit [manischewitz.com](http://manischewitz.com) or [amazon.com](http://amazon.com).

*Three pieces of matzo placed into the folds of the Matzo Tash*



## **CHAROSET** (serves approximately 10 people)

- **APPLES**—1 cup chopped, peeled apples
- **HONEY**—2 tablespoons honey
- **WALNUTS**—  
¼ cup chopped walnuts
- **CINNAMON**—¼ teaspoon cinnamon
- **GRAPE JUICE**—2-3 tablespoons grape juice (add more grape juice, 1 tbsp. at a time, if mixture is too dry)

Mix all ingredients.

Note: Charoset is supposed to turn brown to represent the old-fashioned brick mortar the Israelites used in Egypt; therefore, it should be chopped to that consistency (a blender or food processor is recommended). The above proportions are very approximate. It should be sweet but the honey flavor should not dominate. The taste of each ingredient should be subtly noticeable in the final mixture.

▶ This mixture is so tasty, you may want to make extra!



## THE COMPLETED DEMONSTRATION TABLE

The completed demonstration table will look like the image below. Pitcher and bowl are not pictured below but should be included on the table.

*The completed demonstration table*





# MESSIAH IN THE PASSOVER CONGREGATIONAL PARTICIPATION

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## **THE PASSOVER DEMONSTRATION TABLE**

The demonstration table is best set up as shown below. Any changes will be done by our representative based on their preference for the set-up.



## INDIVIDUAL GUEST TABLES:

- **WHITE TABLE COVERING**—(paper or cloth)
- **WHITE CANDLES**—two tall tapered white candles—dripless is suggested—with holders AND matches, placed in the center of the table.
- **SIMPLE DECORATIONS**—The place settings usually do not allow room for large table decorations, so they should be kept simple, i.e. a streamer down the center of the table. A blue and white color scheme is suggested since they are the colors of the Israeli flag.
- **MATZO TASH** (see page 9)
- **4 CUPS**—four 6-8 oz. clear plastic cups to hold the elements (details on page 8)
- **ONE SEDER PLATE** (dinner-sized plate) with elements (see picture on page 16)

Each place setting must have:

- **NAPKIN**—one napkin
- **WATER**—one 6-8 oz. cup of water
- **GRAPE JUICE**—one 6-8 oz. cup of grape juice filled halfway
- **SPOON**—one teaspoon
- **PLATE**—one luncheon-sized plate

## DEMONSTRATION TABLE:

The person leading the Passover service will use this banquet-sized table strictly for the presentation.

The Demonstration Table will need the following items:

- **WHITE TABLE COVERING** and then wiping them off with the towel.
- **WHITE CANDLES**—two tall, tapered white candles with holders AND matches, placed in the center of the table.
- **8 CUPS**—eight 6-8 oz. clear plastic cups
  - 4 for the seder elements
  - 4 for grape juice
- **ONE MATZO TASH** (see page 9)
- **GRAPE JUICE**—enough to fill four of the plastic cups ½ full with grape juice.
- **AN EXTRA PLACE SETTING** (where no one will sit) at the end of the table. This is Elijah's place and will be referred to during the service.
- **A SHANK BONE**—our speaker will bring the bone with them.
- **A SMALL PITCHER** (any type) filled with water along with a small bowl and a small white towel or napkin. During the service, the leader will ceremonially wash his/her hands by pouring water over his/her hands above the bowl
- **ONE HARD-BOILED EGG**—One hard-boiled brown egg or white egg dyed in coffee or tea—left in its shell.
- **TWO CHAIRS** at either end of the table with pillows resting on them—any color or type will do.



## THE SEDER ELEMENTS

The Seder elements (for the demonstration table and individual tables) are items that will be partaken of to help the people understand better the meaning of the holy day.

Each table will need one Seder plate (a dinner-sized plate) to hold four clear plastic cups (which will contain the elements), and one hard-boiled brown egg or white egg dyed in coffee or tea LEFT IN ITS SHELL.

The following is a list of the Seder elements to place in the four plastic cups and the amount to be used for each person:

<b>KARPAS</b>	Parsley	1 sprig per person
<b>MAROR</b>	Ground horseradish (red, if available)	1 tbsp per person
<b>CHAROSET</b>	Apple mixture ( <a href="#">recipe on page 10</a> )	2 tsp per person
<b>SALT WATER</b>	(for dipping of parsley)	4-6 oz of salted water
<b>BETZAH</b>	Hard-boiled brown egg (or white egg dyed in coffee or tea) left in its shell (does not need to be in a cup)	1 egg per plate/platter (not per person)



## THE MATZO TASH (OR MATZO HOLDER)

This item is of major importance in the Passover service. There should be one Matzo Tash for each table. The Matzo Tash consists of:

- **PLATE**—one large dinner-sized plate (paper will do)
- **NAPKINS**—two dinner-sized, white cloth or paper napkins
- **MATZOS**—three full-size unbroken matzos

Layer three pieces of matzo (unleavened bread) between the folds of a dinner-sized white cloth or paper napkin. The second napkin is placed unfolded on top of the Matzo Tash. Refer to the picture below.

If you cannot find matzo in your area, visit [manischewitz.com](http://manischewitz.com) or [amazon.com](http://amazon.com).

*Three pieces of matzo placed into the folds of the Matzo Tash*





# MESSIAH IN THE PASSOVER BANQUET

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## **I. TIPS FOR ORGANIZING A LARGE PASSOVER DINNER**

These hints are designed as a guide for a church/community-wide Seder dinner with a sizeable attendance (20+). This is a great evening to use as an outreach to the Jewish community.

### **PURCHASE OF MATERIALS**

It works best to purchase in bulk what is needed for table settings and menu, thus saving on expense. For the table settings, we have found it best to use disposable items.

### **COST**

Each church should decide how they want to handle the costs of the event. Some choose to offer the banquet free of charge and others charge a fee to cover the costs. We expect each individual church to make this decision.

### **THE FACILITY**

Above all else, it is important to have a facility that is clean, attractive, and pleasant.

## **PERSONNEL**

The following personnel are suggested to be used in the Passover program in order to alleviate pressure on one or two individuals. Of course, you may plan it however works best for your situation. Again, these are suggestions that have proven to work.

### **Coordinator**

Oversees the event and other divisions of personnel listed below.

### **Cooks and shoppers**

The coordinator should select several cooks and kitchen helpers. We have included an **optional** menu with recipes. Feel free to use your own or another Passover menu.

You can find more recipes and tips on our website at [messiahinthepassover.com](http://messiahinthepassover.com).

### **Servers**

We have found from past experience that high school and college-age students work well as servers. Another option is to assign two people from each table to help serve.

### **Clean-up Committee**

Several individuals should form a clean-up committee to help clean the kitchen. We strongly suggest using as much disposable cookware and dinnerware as possible in order to make clean-up easy for all.

### **Hosts and Hostesses**

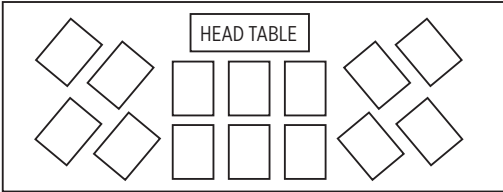
If possible, a husband and wife team should act as host and hostess at each table. The role of this couple is to act as the father and mother of their table and carry out ceremonial parts of the service when instructed by the leader.

### **Set-up Committee head and their helpers**

One individual should be selected to lead this committee but there should be many helpers depending on the number of tables to be set up.

## II. THE PASSOVER TABLES

The room set-up which we have found to be the most practical, and which gives people the best view, is shown below.



### INDIVIDUAL GUEST TABLES:

- **WHITE TABLE COVERING**—(paper or cloth)
- **WHITE CANDLES**—two tall tapered white candles—dripless is recommended—with holders AND matches, placed in the center of the table.
- **SIMPLE DECORATIONS**—The place settings usually do not allow room for large table decorations, so they should be kept simple, i.e. a streamer down the center of the table.

A blue and white color scheme is suggested since they are the colors of the Israeli flag.

- **MATZO TASH** (see page 9)
- **SALT AND PEPPER**
- **4 CUPS**—four 6-8 oz. clear plastic cups to hold the elements (details on page 8)
- **ONE SEDER PLATE** (dinner-sized plate) with elements (see picture on page 16)

Each place setting must have:

- **NAPKIN**—one napkin
- **WATER**—one 6-8 oz. cup of water
- **GRAPE JUICE**—one 6-8 oz. cup of grape juice filled halfway
- **SILVERWARE**—2 forks, 1 spoon, 1 knife, 1 soup spoon
- **PLATE**—one luncheon-sized plate (approximately 6 inch)
- **DINNER PLATE**
- **SOUP/SALAD BOWL**—one soup bowl (best left in the kitchen until the soup course is being served)
- **DESSERT PLATE**

## DEMONSTRATION TABLE (HEAD TABLE):

The person leading the Passover service will use this banquet-sized table strictly for the presentation. He/she should be seated with the people during the actual eating of the meal.

The Demonstration Table will need the following items:

- **WHITE TABLE COVERING** over his/her hands above the bowl and then wiping them off with the towel.
- **WHITE CANDLES**—two tall, tapered white candles with holders AND matches, placed in the center of the table.
- **8 CUPS**—eight 6-8 oz. clear plastic cups
  - 4 for the seder elements
  - 4 for grape juice
- **ONE MATZO TASH** (see page 9)
- **GRAPE JUICE**—enough to fill four of the plastic cups ½ full with grape juice.
- **AN EXTRA PLACE SETTING** (where no one will sit) at the end of the table. This is Elijah's place and will be referred to during the service.
- **A SHANK BONE**—our speaker will bring the bone with them.
- **ONE HARD-BOILED EGG**—One hard-boiled brown egg or white egg dyed in coffee or tea—left in its shell.
- **A SMALL PITCHER** (any type) filled with water along with a small bowl and a small white towel or napkin. During the service, the leader will ceremonially wash his/her hands by pouring water
- **TWO CHAIRS** at either end of the table with pillows resting on them—any color or type will do.



THE SEDER ELEMENTS — Refer to page 8.

THE MATZO TASH — Refer to page 9.

CHAROSET — Refer to recipe on page 10.

## THE COMPLETED DEMONSTRATION TABLE

The completed demonstration table will look like the image below. (Pitcher and bowl are not shown below but should be included on the table.)



The completed demonstration table

### III. BUBBE'S PASSOVER MENU, RECIPES, AND TIPS

#### Sample Menu:

- **SALAD** (no croutons),  
Italian dressing
- **CHICKEN SOUP**  
with Matzo Balls
- **CHICKEN ALMONDINE OR  
ROASTED CHICKEN**
- **TZIMMES**
- **POTATO KUGEL**
- **MATZO**
- **MACAROONS**
- **FRESH STRAWBERRIES**  
with Whipped Cream  
or Fresh Fruit Salad
- **GRAPE JUICE, WATER,  
SELTZER**
- **COFFEE, TEA**  
(Hot or Iced)
- **NON-DAIRY CREAMER**

#### A WORD FROM BUBBE (YIDDISH FOR GRANDMOTHER)...

I do most of the shopping at a wholesale store like Costco or Sam's Club. During Passover season you should not have a problem finding macaroons and matzo ball soup mix. Out of season, you may have to shop at a local supermarket. If your store doesn't carry these items and you live near a Jewish community I recommend shopping in a market in that neighborhood.

Traditionally, some of you may be familiar with certain foods that are associated with Passover. Some folks will serve gefilte fish or chopped liver. However, since most people are not accustomed to these foods and as they are not a part of the ceremonial time of the Seder, I do not include them. They are an acquired taste, and can be pricey. I substitute a salad instead.

## SUGGESTED RECIPES

**Salad** – Buy the pre-cut ready-to-serve large bags from a wholesale store. I dress and toss it with Italian dressing and then serve it.

**Soup** – You can use the prepared boxed mix labeled “Chicken Soup and Matzo Ball Mix.” Just follow the directions on the box. Once you put in the matzo balls, don’t lift the lid off of the pot for at least 15 minutes. This will make the matzo balls light and fluffy. A secret for really fluffy matzo balls: substitute seltzer (club soda) for the water.

**Main Course** – I use frozen chicken breast fillets also purchased from the wholesale stores. I defrost them and marinate them in orange juice for at least 30 minutes. You can marinate longer if you like, but it’s really not necessary. Just before baking, top with salt and pepper, slivered almonds, and margarine. Follow the cooking directions on the bag the chicken came in. Generally I cook them for 40 minutes, but be careful not to overcook them. Another idea is to marinate them in regular or fat-free Italian dressing; adding the almonds at the end. This is also very tasty.

**Vegetables** – (Tzimmes) – This is enough to feed 30 people, people, so adjust the recipe up or down depending on your needs.

Mix together a combination of four 15 oz. cans of drained carrots; four 40 oz. cans of yams (drain liquid from 2); two bags of dried fruit, i.e. prunes, apricots, apples, raisins; and four 15 oz. cans of chunk pineapple. Add 2 cups of orange juice, ½ cup of honey, and ½ teaspoon cinnamon. Make sure there is enough liquid so that it just about covers everything. Cook it on a medium flame until it is just about to boil, then turn the heat down very low just to keep it warm. DON’T OVER STIR! You will want to be careful when stirring so as not to break up the veggies. It looks nicer when it is served this way and will still be very, very tasty!

**Potato Kugel** (kugel is Yiddish for a casserole) – I use instant mashed potatoes. For a large crowd (50 or more) I purchase the big bag at the wholesale store. Prepare them as directed except substitute chicken broth for the milk and water. Turn it onto a pre-greased aluminum disposable pan. Sprinkle some crushed matzo on top, dot it with margarine and brown it under the broiler. This gives it the appearance of a potato kugel.

**Dessert** – Strawberries with cool whip and macaroons. I serve fresh strawberries with cool whip. I also serve a good selection of macaroons. Or, if you are feeling up to it after all this cooking, a fresh fruit salad would also be nice.

Remember, bread is not served during Passover and the Feast of Unleavened Bread because it contains leaven; leaven in the Scriptures represents sin. The matzo, which is baked without leaven, is a picture of our Messiah who was found without sin.

**Beverages** – Coffee, tea, water, grape juice, and seltzer. Use non-dairy creamer only – either liquid or powdered is good. Sugar or sugar substitute are both fine.

## IV. PASSOVER SERVING SCHEDULE

The first part of the Passover meal is ceremonial, and the initial place setting (see page 22) has all the items for this portion of the service. **It is at least 40 minutes in length.**

Following this ceremonial part of the service, the serving of the dinner begins. **The dinner is not served until at least 40 minutes after the service begins, immediately following the conclusion of the first part of the Passover. Our representative will arrange with the appropriate person when to begin serving.**

**1.** Immediately bring out the salad and/or Matzo ball soup (depending on what you choose to serve).

\* Please do not place the salad on the table until after the ceremonial part of the service.

**2.** Prepare main course for serving

**3.** Remove soup bowls and salad plates

**4.** Serve main course

**5.** Remove plates

**6.** Serve coffee and tea\*

**7.** Serve desserts\*

\*The entire dinner from salad to dessert is served, and then the ceremonial part of the service will resume again.

### GENERAL PROCEDURE FOR SERVING:

Because of time constraints of this program, the key is to choose an expedient serving manner. Depending on your facilities, you may choose to serve the food in a buffet, family style, or in sit-down fashion.

## V. ADDITIONAL TIPS

- 1.** Please remember that the Seder plates, the Matzo Tashes, and the additional plates of matzo must be ready and on the tables before the guests arrive. (Please do not have the salads on the tables at this time.)
- 2.** The Passover menu is very traditional, just as turkey, cranberries, and pumpkin pie are traditional for Thanksgiving. Although you are free to make substitutions, keep in mind that if this is done, you lose some of the Jewish flavor of your Passover experience. Be sure not to use dairy products or leavening (yeast, baking powder, or even regular flour) in your substitutions, especially if Jewish guests will be present.
- 3.** We have tried to make the meal kosher style. Kosher means “fit” to eat. Because of various Jewish laws in preparing the kitchen for Passover, it is almost impossible for you to have a totally kosher meal. The closest you can come is kosher style. Jewish people will understand this and will greatly appreciate the fact that you have been sensitive to Jewish tradition concerning the Passover. This demonstrates what Paul said: “Unto the Jews I became as a Jew, that I might gain the Jews” (1 Cor. 9:20).
- 4.** Much of the food can be prepared ahead of time and frozen, starting a week or more before the dinner (once you have an idea of the number of guests that will be served).

## VI. SUGGESTED SUPPLY LIST

### PLACE SETTING SUPPLIES:

- **CLEAR 6-OZ. CUPS** for seder plate elements
- **CLEAR 6-OZ. CUPS** for grape juice
- **8-OZ. CUPS** for beverages
- **BOWLS** for soup, salad, and dessert as needed
- **6-INCH PLATES** for ceremonial part and dessert as needed
- **DINNER PLATES** for meal, plus 4 extra for each table (matzos, Matzo Tash, seder plate)
- **NAPKINS**—plus 2 napkins for each Matzo Tash
- **KNIVES**
- **FORKS**
- **SPOONS**
- **SOUP SPOONS**
- **HAGGADAHS** (Order of Service) - OPTIONAL.  
Discuss use of Haggadahs with the Chosen People Ministries representative.

### OTHER SUPPLIES:

- **TABLECLOTHS (WHITE)**
- **TRAYS** for serving
- **CANDLES AND CANDLE HOLDERS**—Two (2) candles and candle holders per table
- **MATCHES** for each table (if fire regulations allow candles to be lit)
- **TABLE DECORATIONS** (optional)
- **SALT AND PEPPER**
- **PITCHERS** for serving beverages
- **EXTRA MATZOS** (optional)  
You may want to put 2-3 extra matzos on each table, although not mandatory, for folks to enjoy.





# FEATURED RESOURCES

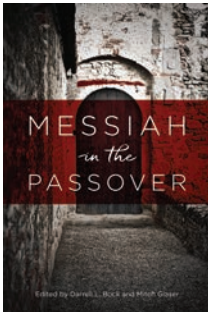
We have created two resources which would help you in preparing for the Messiah in the Passover at your church. These books will also be offered for sale at the meeting for people to learn more about the Passover!



## THE GOSPEL IN THE PASSOVER

Price \$14.95

*The Gospel in the Passover* is written for those who want to explore the traditions of the Passover and deepen their understanding of the links between Passover, the Last Supper, and Communion.



## MESSIAH IN THE PASSOVER

Price \$24.95

*Messiah in the Passover* will give you a deeper appreciation for the Passover celebration within the Jewish community and enable you to share the message of the Lamb of God through the Passover with your Jewish friends. Includes recipes and the order of service (haggadah) for you to be able to hold your own Seder.

**TO ORDER:**

**Mail:** Use the form on the reverse side

**Online:** [chosenpeople.com/store](http://chosenpeople.com/store)

**Phone:** 800-333-4936

**Many more resources are available on our website!**

**CHOSENPEOPLE.COM**

## FEATURED RESOURCES ORDER FORM

Please allow 4-6 weeks for delivery

Qty	Item	Code	Price each	Total
	<i>The Gospel in the Passover</i>	3176	\$14.95	
	<i>Messiah in the Passover</i>	3175	\$24.95	
SUBTOTAL				
Add Shipping & Handling*				
TOTAL				

\*Add the amount below that matches your product total and shipping destination.

Product Total	Continental U.S.	Foreign Surface / Air
\$0-\$10.....	\$5 .....	\$7 / \$11
\$10.01-\$20 .....	\$6 .....	\$8 / \$13
\$20.01-\$30 .....	\$8 .....	\$11 / \$18
\$30.01-\$50 .....	\$10 .....	\$13 / \$22
\$50.01-\$100.....	\$12 .....	\$15 / \$31
over \$100 .....	weight dependant .....	weight dependant

### PAYMENT/DONATIONS:

You can also give online at [chosenpeople.com/donate](http://chosenpeople.com/donate)

- My check or money order is enclosed for \$ \_\_\_\_\_  
Make checks payable to **Chosen People Ministries**
- I authorize Chosen People Ministries to deduct a one-time gift of \$ \_\_\_\_\_  
from my credit card
- Please charge my credit card for my purchase.
- Visa    MasterCard    AMEX    Discover
- Credit Card #                  Exp. Date   /
- Verification Code     Phone \_\_\_\_\_
- Signature \_\_\_\_\_ Date \_\_\_\_\_

*We appreciate those who can give regularly, as it allows us to plan our evangelistic outreach. Would you like to support Chosen People Ministries every month? You can. Join our convenient Watchmen for Jerusalem program & authorize automatic payments from your credit card or bank.*

- I authorize Chosen People Ministries to deduct a monthly gift of  
 \$100    \$50    \$25    \$ \_\_\_\_\_ from my credit card (see above).
- I prefer to give monthly via bank draft and have enclosed a voided check for account verification. Please arrange automatic withdrawals of  
 \$100    \$50    \$25    \$ \_\_\_\_\_ to be deducted once a month,  
beginning \_\_\_\_\_. (month/year)





CHOSEN PEOPLE MINISTRIES

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[chosenpeople.com](http://chosenpeople.com) • [messiahinthepassover.com](http://messiahinthepassover.com)