

THE LORD'S SUPPER and THE PASSOVER MEAL

The Lord's Supper took place just before Jesus' arrest and crucifixion. It was actually the traditional springtime feast of the Jews, who called it the Passover, a most sacred and symbolic event. Certain things and requirements were necessary. Every detail spoke of that far away great time of deliverance when God liberated His people, the Israelites, from their bondage in Egypt. These details were made in an upper room of a particular house by two chosen disciples for their beloved master, Jesus. All the disciples were to share this meal with Him for the last time before He liberated the world from sin as the Lamb of God.

This traditional meal consists of the following symbolic foods:

- 1) Roasted Paschal Lamb reminded the Jews of how they had been protected in Egypt as the angel of death passed over the homes with lamb's blood on their door frames;
- 2) Unleavened bread, bread made without yeast, reminded them of their haste to escape slavery in Egypt;
- 3) Salty water represented tears shed while enslaved, with sea brine to sustain life;
- 4) Bitter herbs (dandelions, lettuce, etc.) reminded of slavery's bitterness;
- 5) Charoset, a mixture of ground fruit and nuts with cinnamon bark (for straw), recalled the mortar the Israelites worked with as slaves under Egyptian pharaohs;
- 6) Parsley was a sign of spring and their redemption;
- 7) Roasted eggs symbolized life's beginning;
- 8) Sop, juices from lamb, was used for sipping or soaking bread and bitter herbs;
- 9) Four containers of wine (or grape juice) reminded them of four promises of God found in Exodus 6:6-7:

"Therefore, say to the people of Israel:

- ▣ I am the LORD. I will free you from your oppression,
- ▣ and will rescue you from your slavery in Egypt.
- ▣ I will redeem you with a powerful arm and great acts of judgment.
- ▣ I will claim you as My own people, and I will be your God."



UNLEAVENED BREAD

- 2 cups half & half
- 2 Tbs. sugar
- 1 tsp. salt
- 1 cup whipping cream
- 5 cups (or more) flour

Stir together dry ingredients in large bowl. Make a well in center of dry ingredients and pour in half & half and cream. Stir. Dough should be easy to handle, like biscuit dough. Use oil on hands to form loaves about 5 or six inches long by 3 inches wide by 1 inch thick (a little higher in center). (Loaves will be exactly the same size after baking as before.)

Place on cookie sheet and put a little oil over tops of loaves before baking at 350°F degrees for 40 to 45 minutes (or until light brown on top and bottom). Loaves are done when it makes a hollow sound when tapped. Makes 6 loaves.

RECIPES USED for THE LAST SUPPER:

COOKING THE LAMB

- 10 lbs. of lamb (2 legs)
- Kosher salt & seasonings
- 1 qt. water

Take off all the fat you can. Put salt and seasonings all over the lamb. Roast at 325°F degrees with water in bottom of roaster. Roast lamb 20 minutes per pound or until tender and internal temp is 145°F degrees.

CHAROSET

- 3 apples
- 2-3 oranges
- 1 pkg. pitted dates
- 1 ½ cups raisins
- ½ cup sunflower seeds
- 1 cup nuts (any kind you like)
- 1 tsp. cinnamon
- ¼ tsp. allspice
- ¼ tsp. nutmeg
- 2 cans jellied cranberries

Grind all together in food grinder.