

A PASSOVER DISH.

It was usual in days not very remote from our own for every Jewish table to be adorned on the Passover eve with a special dish, sometimes of precious metal, always of characteristic shape and design. In the illustration which accompanies this note, the baking of the unleavened cakes is depicted. In another shown at the Anglo-Jewish Exhibition, and bearing the date 1775, the animals and characters cited in Chad Gadya were engraved round the border. Yet another shown on the same occasion was a wedding present, with appropriate inscription. Bible scenes connected with the history of the Jews in Egypt frequently appeared on such platters. Several such dishes were of china or majolica; others were of "Jerusalem black Moabite stone. This stone is black during the day, grey at night, and changes to blue with red spots during summer." Often, again, the dishes were made with various smaller receptacles, of silver, china or glass, for holding the bitter herbs, the *Charoseth*, and the salt-water or vinegar.



A PASSOVER DISH.—Dutch: Sixteenth Century.
(Original in Silver.)

It is clear that such dishes as these served a three-fold purpose. In the first place they were effective for table decoration. Secondly, they were a convenient receptacle for the ingredients needed for Seder. Finally, they enabled the whole company to join hands in raising aloft the varied Paschal emblems as all recited the paragraph beginning: "This is the bread of affliction which our fathers ate in Egypt." Further, if the whole of the ingredients were contained in a single dish it was easier to remove them from the table—as was often done—while the child asked the series of questions: "Why is this night different to all other nights?" There has of late years been something of a revival in the manufacture and use of Passover dishes.

אל בנה

A SONG FROM THE PASSOVER HAGADAH.

O! speedily build Thy temple shrine.