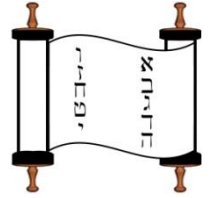




A HELP GUIDE TO PREPARE & KEEP THE PESACH MEAL



– Written By –

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Yahusha

Our Moshiach/Messiah

There are many people who have no place to go to attend a Pesach Meal Service. So they are keeping Pesach at their own home, some with other like-minded Believers, as they try to keep this Commandment in Obedience with Yahuahs Word.

So we wanted to share some of the things we have learned over the years, as we have been keeping Pesach correctly with a Lamb for Years. We hope that this will help those who aren't exactly sure what to do or how to do it.

This document is Not going to debate whether Pesach is to be kept, **as there is No 'debate' to be had!** Yahuah Commanded in His Word that this was to be done **'Through Out Your Generations'** – **Shemoth/Exodus 12:1-14 & 26-27** - It was NEVER Stopped by Yahuah, the Memorial Dinner **Did Not Replace it**, and it **Will Be Enforced** in the Millennial Kingdom – **'debate' Over.**

For teachings and more information on the Memorial Dinner, Pesach, & Chag Matzoth/Feast of UnLeavened Bread, see these links:

<http://www.yhrim.com/Passover Main Doc. 1 2007.pdf>

<http://www.yhrim.com/Are we to Keep 7 or 8 Days of Chag Matzoth 11-25-5992.pdf>

THINGS THAT MUST BE DONE AND PREPARED BEFORE THE LAMB IS SLAIN:

ITEMS YOU WILL NEED:

Multiple People – This is something that you do not want to try to do by yourself. As even if it is a person who has experience in all the things that is to be done, there is A Lot of Work to do, and only a limited time to do it.

A Very Sharp Long Blade (at least 6 in./15 cm.) Knife – If you think your knife is sharp enough, it probably isn't, **no joke**. A **Very Sharp** knife is required because it must be able to cut through the hair/wool and skin, and still cut through the jugular veins in the neck, in one single cut.

If you do not have a sharpening stone able to produce a very fine edge, or if you don't have enough experience sharpening knives, then I would suggest either asking a friend who would be knowledgeable and has the skills, or even taking it to a professional knife sharpener, and having your knife sharpened.

This is still true even if your knife is New! I have seen a Brand New Long Blade Quality Knife, which felt sharp to the touch, that wouldn't even cut through the hair!

As Most knives are only sharpened to a degree in production. Unless you have an expensive knife, it was most likely only given a 'rough' sharpening, and not the fine hand-ground edge which is needed.

Rope – any decent 3/8" rope will work, you will need several pieces 4-5 feet in length. This is used when getting ready to hang the lamb up, to clean.

*Some people may tie up the lamb's legs when they get ready to kill it, but if you have one person to hold the front legs together, and one to hold the rear legs together, plus the person who is going to slay the lamb, tying its legs isn't needed.

Shovel – a shovel is needed to dig a small hole ahead of time. You will lay the neck of the lamb over this hole when you slay it, so the blood will drain into the hole. Afterwards, you will fill in the hole to bury the blood, as is Written in the Word.

Basin – a small basin, vase, or bowl, is needed to catch just a little of the blood, which is then used to strike on the door posts. This must be done while the lamb is bleeding out, as the blood will Gel VERY quickly. If you let it sit in the bowl for just a couple minutes, it will gel. But not a lot of blood is need on the door posts, you're not trying to 'paint' them or anything.

Hyssop – Hyssop is what is “Commanded in the Word” to be used to dip in the blood and strike the door posts. Hyssop is springing up right now, we found some growing here just yesterday, but it is only about 3 inches tall. However, it grows quickly, so there will be plenty in time for Pesach. Here is some photos that we have taken in the past of two types of hyssop, near Pesach Day:



Below is a photo of some hyssop that is growing here right now this year that we found yesterday, and it is a different type than the other two above. It's just now springing up, so it is still small and low to the ground:



One thing that All hyssop have in common, is that it always has a Square 4-sided stem. Which is one way of identifying it.

Every place we have been, there was always enough hyssop in time for Pesach. Even when we arrived there just days before. Yahuah Always Provides.

PESACH LAMB – A MALE lamb, either from the sheep or goats, - **Shemoth/Exodus 12:5
It must be With-Out Blemish!**

Which in this day and time Means:

- ***It Must Be LESS than one year old** – *In other words 4, 5, 8, 10 months old is good.*
- ***It cannot be castrated!**
- ***It cannot have tags or holes in its ears**
- ***It cannot have a docked tail** - *usually only sheep are done this way but you never know*
- ***It cannot have burnt off horns** – *if it is 2+ months old, it should have horns. If it doesn't the nubs have probably been burned to prevent them from growing.*
- ***It cannot have been sheered**
- ***It cannot have any other cuts or blemishes**
- ***It cannot be slain at a butcher shop – 3 Reasons:**

****ONE:** They will remove its **head and legs** using the excuse of “federal law requirement” – *Shemoth/Exodus 12:10*

****TWO:** They will **kill it days ahead of time**, and hang it in a meat locker. And Not on the 14th ‘*between the evenings*’ which is at the 9th hour. If the lamb is killed before the 14th, then it is **Not Pesach Lamb**.

****THREE:** A **Ger/Stranger**, which is a person who does not hold or partake of the Covenant of Abraham, nor do they serve Yahauh, **is Not Allowed to Kill A Pesach Lamb for Yahsharelite/Yisraelite!**

A PLACE TO ROAST THE LAMB

Roaster Option: We are going to build a roaster this year out of a 55 gallon drum. Just by cutting the drum in half, welding on some hinges, welding in some angle iron on the inside to fit some standard BBQ grill grates for them to rest on. And adding some type of legs or stand to the bottom, or something to sit the barrel on so it doesn't move when roasting the lamb.

NOTE: The Lamb MUST BE ROASTED WITH FIRE!

Electric Heat, or some other kind of radiant or convection heat, that Does Not Produce an Actual Flame, is **Not Allowed by Scripture**. As it Specifically States it must be **Roasted with Fire** - **Shemoth/Exodus 12:9**

We will be using several large bags of charcoal mixed with some smaller bags of Match Light brand charcoal, to roast the lamb.

Wood could also be used, but you will need a good size stack of wood, and a door would need to be added to the side of the barrel, so that as the wood burns up, more could be added.

Propane could also be used, as it does Produce an Actual Flame. We built a Roaster about 7 years ago, that used propane. A Propane Roaster is much harder to build, and more time consuming, but works well.

Gas Oven can also be used if it is large enough to place the whole lamb in, **without** breaking any bones.

Fire Pit Option: You can also build a quick fire pit out of concrete block. Just stack the block up to make 3 sides, and then lay whatever material (grill grate, expanded steel, etc., anything strong enough to hold the weight of the lamb while being heated) you are using for a grate on top. Some bricks around the edges of the grate will help to hold it in place, and keep it from moving. Charcoal or wood could be used, and loaded from the open side of the fire pit.

Second fire pit or place, to burn "All that Remains" -

A second place is needed to burn the skin with hair, intestines, stomach, kidneys, etc. A Very Hot Fire is Required to do This! Which means you're going to burn through a lot of wood! This fire must be tended to, as to keep it from going out and to 'feed' more of the cleaned remains as the fire allows.

Plus after the meal, everything that is not eaten of the lamb must also be burned, including all of the skeleton etc.

NOTE: the skeleton, as everything else, must be burned according to the Word, but that doesn't mean that it will entirely turn to dust/ashes. If there is still some bones visible in the ashes, it's OK. Just so long as they were burned.

We also have always used Paper Plates for Pesach, so that after the meal, we put all of the plates and other items that may contain small scraps of meat etc into one single trash bag, and then we also burned that as well.

NOTICE!!! If you have a dog, cat, or other pet animals, we are all used to throwing them a piece or two of whatever we are eating, when we cook outside. BUT WE CAN NOT ALLOW ANY PIECE OF THE LAMB BE GIVEN TO A DOG, CAT, or any other beast, because it Represents the Messiahs Body! All Scraps, Pieces, Bones, even the fat/grease inside the cooker, that remain Must be Burned.

A PLACE TO HANG AND TIE THE LAMB UP, SO THAT IT CAN BE SKINNED AND CLEANED –

In the past, we had two 4x4 wood posts, that were about 8 feet tall, in the ground, with a steel pole between them. After we tied a rope to each of the back legs, two of us

would pick up and hoist the lamb by the back feet, and tie each leg separately to the steel pole. Once tied up and off the ground, we could then much more easily clean the lamb.

This year, we are going to use the same thing, except we are going to put the steel pole between two trees.

***One thing to take note** of while cleaning the lamb hanging up. On the back legs, there is a Main Tendon that is very strong, but small. But this tendon is also easily cut through if you have a very sharp knife. If you cut this tendon when skinning the legs, while the lamb is being held up by its back legs, the lamb will quickly drop several inches, and it is possible that it could break the leg bones. So you must be careful. If further cleaning is required around the legs and feet, it can always be done after the lamb is taken down and laid on the grate.

WHAT IS DONE WHEN CLEANING THE LAMB?

When the lamb is cleaned, after we have it hung up by its back legs, we first cut a straight line down the chest and stomach. This will open it up, we then remove its Intestines, Stomach, Kidneys, and most importantly the Bladder.

NOTE: When you are taking out the **bladder and connected tubes**, you **MUST** be **Extremely** careful not to **puncture, cut, or tear** Any of these items! If you do, their contents will ruin the meat, and make it un-editable.

You will need a large strong trash bag **inside** a **5 gallon bucket** or some other large container, to hold all of these waste internals as you take them out. If you use a trash bag alone, it will be too heavy for the bag, and may tear out when you pick it up.

Yes the Word Does state in: ***Shemoth/Exodus 12:9 Eat none of it raw, nor cooked, or boiled at all with mayim/water, but roasted with fire; its head with its legs, with the inside parts.***

But the *'inside parts'* that you leave is the Lungs and Heart. If you try to remove them, you could break a rib bone. Note that these are NOT Eaten, as we are Not to eat any organ of any animal. These will be burned with the skeleton after the meal.

The Intestines, Stomach, and Kidneys, MUST be Removed. They are the animal's waste system, and if Not Removed, they Will Poison the Meat! And cause it to be Un-Edible.

After these are VERY CAREFULLY removed, we then proceed in skinning the entire lamb. This takes a while, and requires some sharp smaller (3-4" blade) knives. There are usually two of us, one person per side, doing this to speed it up.

Once skinned, we carefully take the lamb down, and lay it on the grate, and begin to roast it. We also take the skin and other stuff and begin to burn them on the other fire, this takes a long time, so it must start early.

By this time it is usually getting late. All of us who were involved in skinning and cleaning the lamb, then go and take a shower and get ready for the Pesach Service.

COOKING THE LAMB

To cook the lamb entirely, it will take somewhere around 2 to 4 hours.

This depends on your exact setup, if your roaster is enclosed or is open air, how hot your fire is and how small/large of a lamb you have, etc.

It is best to be able to have the lamb either inside some type of enclosed cooker, such as a barrel roaster. Or if you have an open type cooker or an open fire pit, it's best to have a metal heat reflector over the top of it, close down to the lamb. As this will prevent you having to turn the lamb over, which you really don't want to do and is difficult, especially trying not to break any bones, and trying to keep it whole.

Once it is done, you either need to be able to slice and serve it where it sits on the grate, or you need a place where you can pick up and move the entire grate, as if you try to pick up the lamb itself, it will just come apart in pieces.

Also, once cooked, bones will break as they will be brittle from the heat. But this is OK, it's going to happen, as the lamb is already cooked. The requirement for "no broken bones", was before it was cooked. Just like '*roasting it with its head and legs*', when cutting off the meat, the legs and other bones will come off, just like turkey legs will.

EATING THE PESACH MEAL:

The Pesach meal requirements consist of:

- **The Pesach Lamb** – If you don't have a Scripturally qualifying Pesach Lamb, then you are not keeping Pesach.
- **Some type of Bitter Herb** – this can be many types of herbs, the only requirement is that it is a 'bitter herb'. We have used fresh green parsley whole leaves in the past, but there are plenty of other options.
- **Matzah/Unleavened Bread** – At the 9th hour on the 14th is when Chag Matzoth/Feast of Unleavened Bread begins, and is also one of the reasons why it is eaten with the Pesach Meal.
- **Wine** – Wine was used in the Pesach Meal, just as it was used in the Memorial Dinner. It does NOT have to state that it is Kosher Wine. But it should be Wine made from GRAPES ONLY. Even the young adults/and younger children are allowed (if parents desire) to drink Wine, if not, pure Grape Juice is the option.

I hope that this review will help some of you who is planning to keeping Pesach for the first time this year, or even those of you who have kept it before.

We Pray that Yahuah Greatly Blesses Yahsharel/Yisrael at Pesach This Year, in the Name of Yahusha ha Moshiach.

~Shalom

Yahusha ben Moshe E^liYahu

Our Website: www.YHRIM.com

Fellowship Network: <http://restorationofyisrael.ning.com>

Newsletter Archive: <http://www.yhrim.com/Newsletter-Archive.html>

Our Facebook Current Event Info Page: <http://www.facebook.com/Yahusha.benmosheeliyahu>

"No Scripture Ever Contradicts another Scripture, if it seems to we just need to adjust our perspective until we can see them clearly. Unless you can use All the Scriptures without throwing any out, you can't Teach that subject Fully or Correctly."

AhmosAmos 9:9-11 *"For, see, I will command, and I will sift Beit Yisrael among all nations, like corn is sifted in a sieve, yet the least kernel of grain shall not fall upon the earth. 10 All the sinners of My people shall die by the sword,*

who say, The evil shall not overtake nor find us. 11 In that day I will raise up the Sukkah of Dawid that has fallen, and close up the breaches of it; and I will raise up its ruins, and I will rebuild it as in the days of old."

Luka/Luke 21:28 *"And when these things begin to come to pass, then look up, and lift up your heads; for your Geulah/Redemption draws near."*

Hoshea/Hosea 14:1-9 *"4 I will heal their backsliding, I will love them instantly: for My anger will be turned away from him."*