

# Hazon Green Kiddush Guide



# Hazon's Green Kiddush Guide

Authors: Becca Linden and Becky O'Brien

## **THANK YOU/ACKNOWLEDGMENTS:**

Hazon, in a new partnership with the nation's largest animal welfare organization, the HSUS (Humane Society of the United States), is offering new support to synagogues to host a green Kiddush program, thanks to a generous grant from Emanuel J. Friedman Philanthropies. Much appreciation to the Riverdale YMHA, Rachel Jacoby Rosenfield and Jessica Haller, the Riverdale Green Team, Judith Belasco, and Nigel Savage.

**Hazon Jewish Food Education Staff:** [foodeducation@hazon.org](mailto:foodeducation@hazon.org)

Hazon | 125 Maiden Lane, Suite 8B | New York, NY 10038 | 212.644.2332  
[www.hazon.org](http://www.hazon.org) | [www.jcarrot.org](http://www.jcarrot.org)

Copyright © 2016. All Rights Reserved.

Printed Environmentally: [www.gregbarberco.com](http://www.gregbarberco.com)



The word hazon means vision.

We create healthier and more sustainable communities in the Jewish world and beyond.

#### **WE EFFECT CHANGE IN THREE WAYS:**

**Transformative experiences:**

Our programs directly touch lives in powerful ways.

**Thought-Leadership:**

Writing, speaking, teaching, and advocacy.

**Capacity-Building:**

Supporting great people and projects in North America and Israel.

# Table of Contents

1. Preface / Why host a Green Kiddush? .....	5
2. Green Kiddush Preparation .....	6
3. Green Kiddush Actions and Resources .....	7
4. Signage .....	12
5. "Take it Home" flyers .....	20
6. Take it to the next level .....	21

# 1

## Preface

From the Torah’s dietary laws to the modern Jewish synagogue dining culture, food and Jewish values have gone together for a long time. Food is often an integral part of Jewish experiences; eating meals and sharing kiddushes and onegs together shapes relationships that endure for decades. Social halls are not just places where we eat, but where we learn, pray, dance, sing, make friends, and forge Jewish identities. Food is also where a host of Jewish ethical concerns intersect.

We at Hazon are eager to partner with synagogues to offer programming that explores some of the most pressing and relevant ethical issues of our time through a Jewish lens: how farmed animals are treated in today’s industrialized food system, the carbon footprint of our food choices, food waste, and healthier meal options.

To that end we have created this easy-to-use guide to help you host a Green Kiddush. Our hope is that this foray into increasing animal awareness, exploring healthier options, and reducing animal product usage, waste, and your carbon footprint — all through a Jewish lens — will prove beneficial and will inspire further work in your congregation. Included in this guide are specific suggestions on how to schedule and promote a vegetarian Green Kiddush, a list of concrete ways to make it “green,” tips associated with each suggestion, and templates of educational signage. Ideally, the programming your synagogue does would eventually both teach Jewish values and lead to enacting these values in ethical food policies.

### IN SUM: WHY HOST A GREEN KIDDUSH AT YOUR SYNAGOGUE?

- To align your practices with your Jewish values and have a lasting impact on the lives of farmed animals and on the world through your congregation’s actions.
- To educate your community about more humane and sustainable choices we can make at our synagogues and at home every day.
- To demonstrate to yourself and model to your community how easy it is to make these choices once you set your mind to it.
- To inspire your community to make sustainable choices throughout the year. By hosting a Green Kiddush, you may find a couple of elements that become standard practice year-round.

This guide is in its first iteration. We welcome your feedback and hope this guide can grow to be a forum for all Jewish organizations. If/when you hold a Green Kiddush, if you have questions about Hazon’s work, or suggestions for this Guide, please email Hazon’s Jewish Food Education Staff at [foodeducation@hazon.org](mailto:foodeducation@hazon.org). We look forward to hearing from you.

# 2 Green Kiddush Preparatory Actions



- 1. Choose a date for your Kiddush.** Any date will work, but there are several Jewish and secular occasions with relevant themes about concern for animals and the environment that would weave in nicely. Consider hosting your Green Kiddush near any of the following dates with environmental themes. Tu B'Shvat, Parshat Bereshit, Parshat Noach, Parshat Behar, Shavuot, Sukkot, Arbor Day, or Earth Day. Also consider if you have a family with an upcoming simcha that would be interested in tying their event to the Green Kiddush — it could be a perfect fit for someone's bat mitzvah luncheon! Give yourself at least two months to prepare.
- 2. Get out the word.** If doing anything printed, try to use recycled paper and then include on the document that it's recycled paper for extra educational points! A Green Kiddush is a great sponsorship opportunity - this can help to cover any additional costs.
- 3. Get a team and communal / leadership buy-in.** Hosting a Green Kiddush is not a 1-person job! Make sure you have a good team of lay leaders in place, and ideally synagogue staff as well.

# 3 Green Kiddush Actions

Synagogues are uniquely positioned to model, inform, and inspire their members. So, much of the beneficial impact of hosting a Green Kiddush comes from how well and transparently you educate about the kiddush's more humane and green activities. To that end, the five of our strongly encouraged "green actions" are tied to helping you achieve that level of impact.

## Strongly Encouraged

- 1. A rabbi, educator, or a lay leader must meaningfully address the intersection of Judaism and animal welfare, the environment and/or food workers at the Shabbat service preceding the kiddush and/or at the kiddush.**

Here are a few resources that may be helpful:

- <http://hazon.org/jewish-food-movement/food-choices/animal-welfare/>
- <http://hazon.org/jewish-food-movement/holidays/>
- <http://www.greenfaith.org/resource-center>
- <http://www.greenfaith.org/resource-center/spirit/greenworship-resource/jewish-greenworship-resource>

- 2. Put out signage for each of the actions you are taking.**

See section 5 for some examples.

- 3. Put out "take it home" flyers or magnets for your congregation.**

See section 6 for some examples.

- 4. Make it a vegetarian meal.**

## Why?

The lives and deaths of the animals involved in producing beef, poultry, fish (and eggs and dairy as well) are generally hidden, and when revealed, are often found to be in conflict with Jewish values. Almost 100% of the animals raised in the US for food are not afforded minimal welfare standards for accommodation, feeding, disease prevention and treatment, freedom of movement, and the ability to express natural behaviors. Although factory farming is an invention unique to the last century, Jews have discussed these same issues for millennia as part of the legal principle of tzaar ba'alei chayim, compassion for animals. This set of laws provides a framework from which we, as Jews, can respond to the ethical issues raised by factory farming practices.

Raising animals for food is also much harder on our environment than growing vegetables. Animals raised for food contribute more to climate change than the entire transportation sector, threatening both human and animal lives. Producing one calorie

---

<sup>1</sup> Cornell University, U.S. could feed 800 million people with grain that livestock eat, Cornell ecologist advises animal scientists, 7 Aug 1997, AND David Pimentel and Marcia Pimentel, "Sustainability of Meat-Based and Plant-Based Diets and the Environment," Am. J. Clin. Nutr., 2003

of animal protein<sup>1</sup> uses ten times as many carbon dioxide emitting fossil fuels than it takes to produce one calorie of vegetable protein. Clear-cutting of forests to create grazing land for cattle in the United States and in Central America is also causing devastating deforestation and the destruction of rainforests.<sup>2</sup> If that's not enough, the average water footprint per calorie for beef is 20 times larger than for cereals and starchy roots.<sup>3</sup>

**5. At least one of the actions you take as part of the green kiddush becomes a new rule for every kiddush — i.e. a new food policy.**

## Optional

Recommended and encouraged to pick 3, including at least 2 you have never done before.

- 1. Use better or best welfare eggs.** Did you know that most egg-laying hens live most of their lives in an area the size of a sheet of paper? Many egg carton labels that seem to promote higher welfare are misleading or meaningless.

Visit [www.buyingpoultry.com](http://www.buyingpoultry.com) to learn more about higher welfare eggs and where to buy them.

- 2. Make it a vegan meal.** Many of the animal welfare issues and environmental impacts of meat also apply to eggs and dairy products. In fact, dairy cows and egg-laying hens often suffer some of the worst abuses in industrial animal agriculture (like intensive confinement for their entire lives) and all dairy-producing and egg-laying animals are eventually slaughtered for meat. Worldwide, there are approximately 270 million dairy cows to produce milk. Dairy cows and their manure produce greenhouse gas emissions which contribute to climate change. Poor handling of manure and fertilizers can degrade local water resources. And unsustainable dairy farming and feed production can lead to the loss of ecologically important areas, such as prairies, wetlands, and forests.<sup>4</sup> We are lucky to live in a time where plant-based (e.g., soy, almond, coconut, flax) milk and other dairy alternatives (for yogurt, cheese, ice creams, dips, and spreads) are widely available in many major and smaller stores across the country.

- 3. Serve locally-grown/produced food (produce, honey, herbs, grains, condiments, etc.) — aim for finding things from within 100 miles of your synagogue.** Much of the food we eat is shipped thousands of miles by trucks and airplanes to get to us, creating a major environmental impact. The food is often harvested before it's ripe to allow time for shipping, and is stored for long periods of time before it reaches your shelves, making it less tasty and nutritious as well. Buying locally-grown/produced food reduces these "food miles," thereby reducing the amount of carbon-dioxide emitting fossil fuels polluting our environment, while also boosting the local economy by supporting local farmers, and food (especially produce) that is fresher and seasonal so it tastes better and is better for you!

<sup>2</sup> Food and Agriculture Organization of the United Nations: <http://www.fao.org/agriculture/lead/themes0/deforestation/en/>

<sup>3</sup> <http://waterfootprint.org/media/downloads/Mekonnen-Hoekstra-2012-WaterFootprintFarmAnimalProducts.pdf>.

<sup>4</sup> World Wildlife Fund, <http://www.worldwildlife.org/industries/dairy>



4. **Look for locally-grown produce at local farmer’s markets and Community Supported Agriculture cooperatives (CSAs).** Just do an online search or go to [www.localharvest.org](http://www.localharvest.org) and enter your area code to find locations and times of operation for local farmer's markets near you. Many mainstream grocers also carry locally-grown produce and other locally-made products — look for signs, read labels, and/or speak directly with the store’s staff to ask and advocate for locally-made products.
5. **Go hyper-local and serve food (even just one ingredient) grown on-site at your synagogue or by congregants.** If you don’t already have fruit trees or a garden, if you’re planning your Green Kiddush far enough in advance you can plant microgreens, parsley, radish, or other fast-growing herbs or veggies to serve at the event.
6. **Serve most or all organic fruits and vegetables.** Organic food meets certain production standards including growing without the use of conventional pesticides, artificial fertilizers, and ionizing radiation. Conventional pesticides can cause harm to animals, humans, and the environment. Look for the USDA Organic label when purchasing. Unfortunately, certified organic eggs may come from animals raised on typical factory farms. While there may be some welfare benefits for animals raised in organic dairies, even this is uncertain. When it comes to animals, organic insures mostly only that animals were not given certain drugs and were fed certified organic feed. Note: if buying fruits, vegetables, or animal products directly from local growers, inquire about their growing practices because many use organic, sustainable growing practices but may not be certified by the USDA or another certifier.
7. **Serve organic wine/grape juice.** Grapes are one of the “dirty dozen” — meaning that they are one of the twelve produce items it is most important to buy organic. Making greener choices that are connected to ritual foods can be especially meaningful and significant.

Visit here for more information: <http://www.ewg.org/foodnews/summary.php>.

8. **Serve shade-grown coffee.** Coffee and cocoa growing is contributing to clear-cutting and destruction of rainforests around the world, usually in some of the most delicate ecosystems on earth. The few remaining forests — essential shelters for migratory birds and countless other animals — are also the sight of many coffee and cocoa plantations. Sun-cultivated coffee, together with the necessary addition of fertilizer, creates the highest yield of coffee, but eliminates the diversity of plants which support an array of insects and animals; this method poses serious threats to all life through intensive pesticide and chemical usage, contamination of waterways, and waste production. By purchasing shade-grown coffee and cocoa you are supporting farmers who have chosen to grow their crops without destroying the surrounding forests. These are available in most grocery stores, just read the labels and look for things like “Rainforest Alliance Certified.” If you don’t find what you’re looking for, tell your grocer and see if they can special order. This advocacy can lead to them carrying the product regularly.

- 9. Serve water in pitchers with reusable cups/glasses.** Single-use plastic water bottles are a major source of land and air pollution. Single-use plastic cups have the same issues. And, when they are not recycled they take up a significant amount of landfill space and they emit dangerous air pollutants when going through the process of incineration, according to The Water Project and Ban the Bottle.

Learn more here: [http://thewaterproject.org/bottled\\_water\\_wasteful](http://thewaterproject.org/bottled_water_wasteful) and <https://www.banthebottle.net/bottled-water-facts/>

- 10. There is no such place as "away." Use compostable/biodegradable plates, napkins, and flatware — and actually compost them.** Styrofoam and disposable paper products make up the largest portion of municipal solid waste according to the Environmental Protection Agency. This means that after we throw these products "away" they occupy a tremendous amount of landfill space and take decades to break down. When they do break down they emit harmful greenhouse gases, CO<sub>2</sub>, and methane. Find out what industrial grade composting there is in your area.
- 11. Make recycling and/or composting receptacles available — and make sure what's put in those receptacles is actually recycled/composted!** This is a good action to take if you anticipate there will, in fact, be lots of things to recycle or compost. Even if you don't use recyclable or compostable plates, cups, etc., there may be other recyclables. Make sure to label the different bins clearly. Recycling and composting pickup options vary widely by location, so do research to find out what's possible in your area.
- 12. Even better, use reusable dishes, forks, cups, etc.** If you have been considering purchasing real dishware, now is the time to do it! While compostable items are definitely an improvement, they are still a single-use product, which means all the resources used to create, package, and transport them (plus the money used to purchase them) were all for the sake of just one, single use. With reusable dishes, all those resources used in creating, packaging, transporting, and purchasing are a fraction of disposables per use.
- 13. Use cloth tablecloths instead of disposable ones:** even with the water it takes to launder them, you are reducing your impact on the environment; remember, it takes a lot of water to grow the trees and to run the factories that create the paper or plastic tablecloths, or plastic tablecloths, not to mention the landfill issues mentioned above.
- 14. Create green centerpieces.** Use recycled cardboard boxes to create frames for the informational signs (see section 4) to be displayed at your Green Kiddush. Create art from old books, or raid the recycling bins! Canned goods can be used as centerpieces and later collected for a food drive. If you want flowers, use potted plants and flowers that will be replanted outside to beautify your grounds! This is a great activity to engage kids.
- 15. Serve no sweetened beverages besides grape juice at the kiddush (no juices, sodas).** Sugar consumption has grown immensely in the last 40 years, and this is doing immense damage to our health with sugary drinks increasing the risk of obesity, diabetes, heart disease, and gout.

**16. Serve no food with high fructose corn syrup or other added sugars, yes even including dessert!** Tremendous amounts of added sugar aren't just in our drinks, but hiding in all sorts of other processed foods as well. Look for condiments, dressings, and prepared foods with little to no added sugar. One of the best ways to reduce sugar is cooking from scratch! For dessert, go with honey, coconut, dates, and other fruits — Mother Nature's candy!

**17. Recite a special food blessing/reflection/meditation in addition to the traditional kiddush.** You may want to consider putting out copies, and consider printing it on the reverse side of the "take it home" handout in section 5.

Here is a sample meditation: "Look closely at the food you have chosen. Notice its shape, its colors, its curves and undulations, all of its details. Now, smell your food; inhale the sweetness, the savoriness. Now consider for a moment all it took from the earth to create this food and get it to you. Contemplate the miracle and potential in a seed. Imagine the nourishing rays of the sun, the protective shade of trees; the nutrients from the soil and the rain; the life-perpetuating role of pollinators. Consider the energy needed to plant, to tend, to harvest, to transport, to package, to refrigerate, to prepare, and to serve this food — energy from a combination of many sources, from fossil fuels, renewable energy, human energy. Rabbi Abraham Joshua Heschel taught, 'Our goal should be to live life in radical amazement, to look at the world in a way that takes nothing for granted. Everything is phenomenal; everything is incredible; to be spiritual is to be constantly amazed.' Consider the myriad ways this food we eat tonight, and all the food you will ever eat, connects us to the wonders of Creation. Let's be amazed, and let's say together 'thank you.'"

**18. Ensure there is zero or close to zero food wasted.** While it may feel almost genetically impossible, try not to prepare more food than is actually needed! Then, encourage people to take only what they will realistically eat. Lastly, allow guests to take home leftovers and/or donate leftover food to a local soup kitchen. It may take a while to find a recipient that can accept prepared foods, so do your research ahead of time. If you donate hot or cold cooked or opened food to a shelter with good intent you are federally protected from all liability. See how one synagogue made a sign about food waste on the following page.

Visit [SustainableAmerica.org](http://SustainableAmerica.org) to learn more.

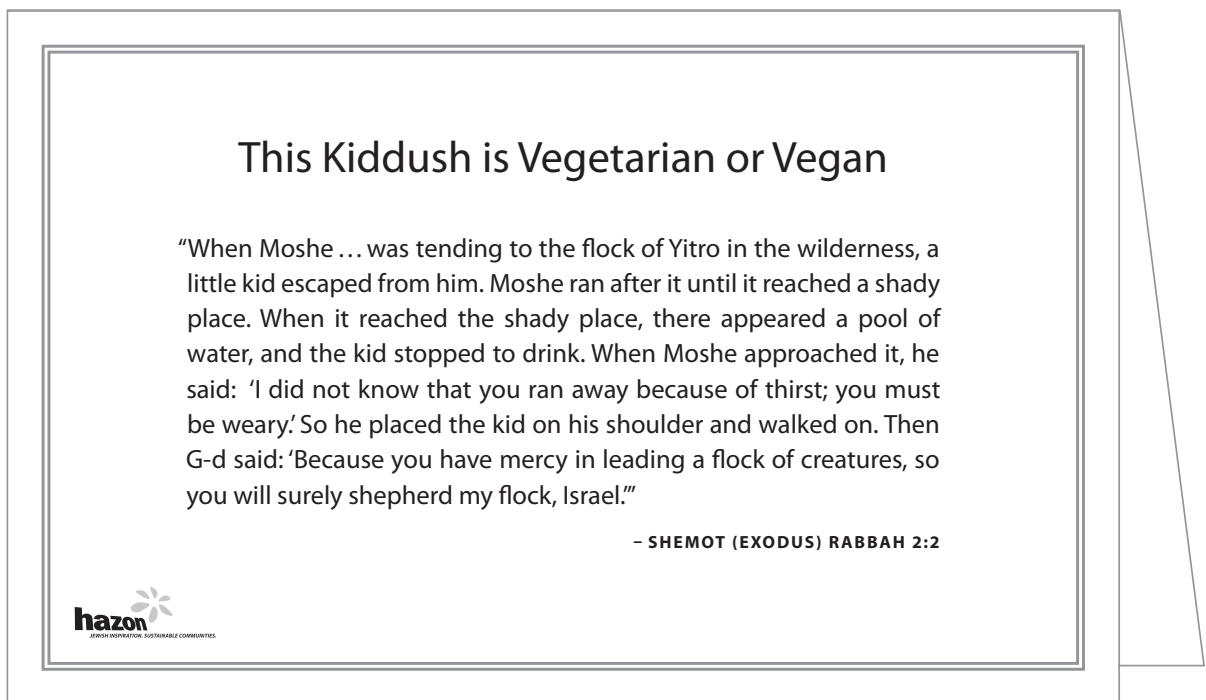
**19. Clean up with green cleaning supplies.** Check out the Environmental Working Group's ([www.ewg.org](http://www.ewg.org)) guide to healthy cleaning. Whether you make your own or purchase, environmentally-friendly, non-toxic cleaning supplies are often more affordable. Plus, it's healthier for you maintenance staff, your community, and the environment.

**20. Incorporate animal welfare or environmental games and activities into your kids shabbat programming!** See here for some ideas: <http://hazon.org/jewish-food-movement/food-choices/animal-welfare/> or [http://hazon.org/jewish-food-movement-educational-materials/program-activity-ideas/](http://hazon.org/jewish-food-movement/jewish-food-movement-educational-materials/program-activity-ideas/)

# 4 Signage

Inform and educate about your green choices! Signs help to explain the green choices you've made and link them to relevant Jewish values and texts. Please feel free to make changes so that these signs best reflect your choices. Or, consider having the children in the congregation design and make their own signs from recycled materials, using these signs as a model — then you can check off two green actions at once: signage and green centerpieces!

We didn't create signs for every action and are just providing a few that you can use as is, and to provide inspiration to create your own if we haven't provided what you need. Please retain Hazon's logo on all materials you use in association with the Green Kiddush and feel free to add your logo to the materials as well. You can download the Hazon logo from [hazon.org/logos](http://hazon.org/logos).



Example of folded sign. See the following pages for more.

## Sign 1



Raising animals for food is much harder on our environment than growing vegetables. Producing one calorie of animal protein uses ten times as many carbon dioxide emitting fossil fuels than it takes to produce one calorie of vegetable protein. Clear-cutting of forests to create grazing land for cattle in the United States and in Central America is causing devastating deforestation and the destruction of rainforests. Since the vast majority of animals are raised in factory farms, eating vegetarian is also consistent with the Jewish value of tza'ar ba'alei chaim — the concern for animal welfare.

### This Kiddush is Vegetarian or Vegan

fold

## This Kiddush is Vegetarian or Vegan

“When Moshe . . . was tending to the flock of Yitro in the wilderness, a little kid escaped from him. Moshe ran after it until it reached a shady place. When it reached the shady place, there appeared a pool of water, and the kid stopped to drink. When Moshe approached it, he said: ‘I did not know that you ran away because of thirst; you must be weary.’ So he placed the kid on his shoulder and walked on. Then G-d said: ‘Because you have mercy in leading a flock of creatures, so you will surely shepherd my flock, Israel.’”

– SHEMOT (EXODUS) RABBAH 2:2



## Sign 2



The paper goods you are eating from today are made from sugar cane, grass, reed plasma, potato and corn starch and other biodegradable and 100% recycled materials. Trees were not cut down to produce them. The plates are fully biodegradable within about 2 weeks, and the forks will take about 1 year to biodegrade fully. Please be sure to recycle any bottles, cans, or glass.

### You are eating off of biodegradable paper goods

fold

### You are eating off of biodegradable paper goods

“Whoever breaks vessels, or tears garments or destroys a building, or clogs a well or does away with food in a destructive manner violates the negative mitzvah of bal tashchit (not to destroy/waste)”

– B. T., TRACTATE KIDDUSHIN 32A



## Sign 3



Much of the produce we eat is shipped thousands of miles by trucks and airplanes to get to us creating a major environmental impact. The food is often harvested before it's ripe to allow time for shipping, and is stored for long periods of time before it reaches your shelves making it less tasty and nutritious. Buying locally grown produce reduces these "food miles," thereby reducing the amount of carbon dioxide emitting fossil fuels polluting our environment, and boosts the local economy by supporting local farmers. Also, the produce is fresher and seasonal so it tastes better and is better for you!

### You are eating locally grown produce

fold

### You are eating locally grown produce

The following text is a source text for the negative mitzvah of bal tashchit, the prohibition against wanton destruction of the natural world.

"When in your war against a city you have to besiege it a long time in order to capture it, you must not destroy its trees, wielding the ax against them. You may eat of them, but you must not cut them down. Are trees of the field human to withdraw before you into the besieged city? Only the trees that you know do not yield food may be destroyed ... "

– DEUTERONOMY 20:19-20



## Sign 4



We must grow crops in an environmentally responsible and healthy way. Organic produce meets certain production standards including growth without the use of conventional pesticides, artificial fertilizers, and ionizing radiation. Organic crops are better for the Earth and for us!

# You are eating organic produce and drinking organic wine and grape juice

fold

# You are eating organic produce and drinking organic wine and grape juice

“The Lord G-d took the man and placed him in the Garden of Eden, to till it and tend it.”

– GENESIS 2:15





## Sign 5



Coffee and cocoa growth is contributing to clear-cutting and destruction of rainforest in Central America, the Caribbean and Columbia. The few remaining forests, essential shelters for migratory birds whose natural habitats have been destroyed, are also the sight of many coffee and cocoa plantations. By purchasing shade-grown coffee and cocoa you are supporting farmers who have chosen to grow their crops without destroying the surrounding forests.

### You are drinking shade-grown coffee

fold

### You are drinking shade-grown coffee

“When G-d created the first human being, G-d led them around the Garden of Eden and said, “Look at my works! See how beautiful they are — now excellent! All has been created for your sake . . . So reflect on this, and take care not to foul or destroy my world. For if you do, there will be none to repair it after you. And what is worse, you will bring death even to the righteous people in the future.”

– MIDRASH ECCLESIASTES RABBAH 7:13



## Sign 6



We are committed to producing less unnecessary waste. Please recycle bottles, cans and plastic in the appropriate receptacles and only take what you intend to eat on your plate.

Please recycle or compost any bottles,  
cans and plastic

fold

Please recycle or compost any bottles,  
cans and plastic

Any food left over from this Kiddush will be given to

---

“Of all which the Holy One blessed be He created in this world, He created nothing without a purpose.”

– TALMUD SHABBAT 77B



Example of a sign about food waste  
Here is one example from Har HaShem in Boulder.



"Psolet" means food waste. At Congregation Har HaShem, we try to observe the commandment of "bal taschit" — do not destroy or waste.

**Take a reasonable portion, and come back for more, rather than have the leftovers on your plate thrown out. Help your children to do the same.**

40% of the food we produce as a nation is thrown out! This is bad for the environment, landfills, and all of our budgets. And, it's a disgrace in light of the number of hungry people in our community (1 in 7 people in Boulder County are food insecure).

When practical, we would prefer to donate surplus food from this event to local agencies that serve hungry people, rather than have leftovers on your plate go into the trash.

# 5 Take It Home

Copy (on recycled paper) the attached take-home information cards with ideas for how congregants can follow your lead and green their own homes and lives. Or consider making magnets — a constant reminder to congregants to put their Jewish values into action and of your congregation's leadership in doing so.

## Putting Jewish values into action with our daily food choices!

- Reduce the amount of animal products you serve, have vegetarian meals
- Serve locally-grown/produced food (produce, honey, herbs, grains, condiments, etc.)
- Serve food (even just one ingredient) grown in your own garden
- Serve some or all organic food
- Serve some or all organic drinks
- Serve shade-grown coffee
- Don't use single — use water bottles! Fill up your own reusable water bottles from the tap.
- Use cloth napkins
- Recycle and/or compost
- Reduce the amount of sweetened beverages you serve
- Serve no food with high fructose corn syrup or other added sugars
- Recite food blessings — traditional or create your own
- Ensure there is zero food wasted
- Clean up with green cleaning supplies

---

Want to learn more about Judaism, food and the environment?

VISIT [WWW.HAZON.ORG](http://WWW.HAZON.ORG)



## Putting Jewish values into action with our daily food choices!

- Reduce the amount of animal products you serve, have vegetarian meals
- Serve locally-grown/produced food (produce, honey, herbs, grains, condiments, etc.)
- Serve food (even just one ingredient) grown in your own garden
- Serve some or all organic food
- Serve some or all organic drinks
- Serve shade-grown coffee
- Don't use single — use water bottles! Fill up your own reusable water bottles from the tap.
- Use cloth napkins
- Recycle and/or compost
- Reduce the amount of sweetened beverages you serve
- Serve no food with high fructose corn syrup or other added sugars
- Recite food blessings — traditional or create your own
- Ensure there is zero food wasted
- Clean up with green cleaning supplies

---

Want to learn more about Judaism, food and the environment?

VISIT [WWW.HAZON.ORG](http://WWW.HAZON.ORG)



# 6 Ready to take it to the next level?



We hope your Green Kiddush was a huge success and that it also inspired your synagogue to continue to make healthier and more sustainable choices. Whether it's doing more programming, making more changes to your purchasing practices, or taking the important step of institutionalizing your food policies, think of Hazon as a resource.

Visit [www.hazon.org](http://www.hazon.org), and please be in touch with us at [foodeducation@hazon.org](mailto:foodeducation@hazon.org).

# Notes

# Notes



**Hazon Green Kiddush Guide**

First Edition | 2016

125 Maiden Lane, Suite 8B | New York, NY 10038  
212.644.2332 | [www.hazon.org](http://www.hazon.org) | [www.jcarrot.org](http://www.jcarrot.org)

Copyright © 2016. All Rights Reserved.