

FREEDOM OF A NATION

THE LAWS OF PASSOVER (SEPHARDIC)

RABBI GABRIEL COHEN

Pessah 5779 / 2019

(version: 9)

בד"צ WCRC

WEST COAST RABBINICAL COURT OF BEVERLY HILLS.

BET DIN-Rabbi Gabriel Cohen Rav"D

This RABBINICAL COURT was founded in 1983 with the encouragement of the Chief Rabbis of Israel – Rav Ovadiah Yosef, Rav Mordechai Eliyahu, and Rav Avraham Shapira. the services offered, TEUDAT RAVAKUT, MARRIAGE, COUNSELING including Gittin (Jewish Divorces). we help anyone in need, an Agunah or an Agun finalize his or her divorce anywhere in the world. For Ashkenazim we do an Ashkenazi Get, and with Sephardim we do a Sephardi Get as required by Halacha, certificate of Jewish status, certificate of marital status, translations from many languages, and replacement of lost, ruined or faulty Ketubot. CIRCUMCISION: By certified Mohalim banning the use of a clamp. FINANCIAL ARBITRATION: Only Rabbis who actually hear the case firsthand from the parties involved are consulted to advise on the decision of the Bet Din.

KASHRUT, With our Kashrut staff, we do local and national supervisions, implementing Sephardic and Ashkenazic restrictions..

MULTILINGUAL SERVICES: To help the diverse populations, we can render our services fluently in eight languages. CONVERSIONS: Only strictly sincere applicants who will commit to observe all the laws are considered.- PUBLICATIONS: With G-D's help we are in the midst of publishing a Sefer on Hilchot Gittin that deals with many contemporary issues, and republishing a Sefer on Hilchot Niddah in four major languages and a Sefer on Hilchot Pessah.

INTRODUCTION

One of the most meaningful events in Jewish History occurred about 3,300 years ago, when our ancestors were freed from slavery in Egypt. Pessah, the cornerstone of Jewish faith is replete with traditions and symbols with deep underlying meanings in order to remember this closeness with Hashem forever. this booklet is based on traditional original Sephardic customs. Many chumrot of the world Kashrut supervision follow Ashkenazic traditions , mainly Kitniyot and mixtures of Kitniyot, which Maran HaBet Yosef did not follow..

We hope you will find this booklet useful in your Pessah preparations. Our best wishes for a very happy and Kasher Pessah Holiday. The following psakim, were compiled according to the Sephardic tradition to their fullest detail following three leaders of our time: Rabbi Mordechai Elyahu ZT"L, Rabbi Ovadia Yosef ZT"L, and Rabbi Yitzhak Abadi Sh'lita. In case the view of your local Rabbi is different from the one presented here, you should follow your local Rabbi that may have a different Custom. If you have any comments, please send them, by Email only.

I would like to express my gratitude and appreciation to all my Rabbis and teachers mentioned above, to the Yeshiva of Beth Medrash Govoha, Lakewood, N.J, and especially to the Rosh Hayeshiva, Harav Hagoon Rabbi Shneur Kotler, ZT"L, I also thank my friends and colleagues whom I learn and work with daily. May the Almighty bless them and all their followers with long life, good health and happiness.

--Rabbi Gabriel Cohen

PREFACE TO KASHRUT OF PESSAH 5779

There are some new items in this list. To help avoid the Pessah expenses that keep rising and make it very hard to cope with. Therefore it is a mitzvah for every Rav that has proper knowledge of food products to guide his Kehila of what is permitted without a hechsher and on the other hand avoid the foods that are not in the spirit of Pessah even if they are kosher since they resemble chametz people might get confused and make the same product with wheat which is real chametz. For example: Pessah bagels Pizza rolls croutons knishes and many more items that closely mimic the year-round baked foods.

THE SPIRITUAL MEANING OF PESSAH

THE MONTH OF NISSAN

Our Master Moshe Rabenu instituted that we should begin to study the laws of each Holiday in its appropriate time. For Pessah that has so many complex laws we should start at least 30 days before. If not, then at least the week before. During the whole month of Nissan, no Tachanunim are said. Neither do we say Tzidkatecha in Mincha of Shabbat. No fasting is allowed during this month, except for fasting to annul a bad dream because of the following and future happy days. To commemorate the Dedication of the Tabernacle (Mishkan), which took place on the first days of Nissan.

MAOT HITTIM -Maot Hittim is the Mitzva to help the poor have food for Pessah. It is a great Mitzvah for each Jew to see to the needs of any poor fellow men, providing them with wine, Matzot and all other Pessah needs.

SHABBAT HAGADOL The Shabbat before Pessah is called Shabbat Hagadol, "The great Shabbat", because of the great masses of people that used to gather to learn the laws of Pessah. Another reason is because miraculously the Egyptians did not harm the Jews, nor react when they saw the Jews preparing to slaughter their idol, the sheep. Also a civil war broke out between the Egyptians, firstborn against the population when they heard and believed that Hashem will kill the firstborn.

THE BLESSING ON THE FRUIT TREES-During the month of Nissan When we see blossoming fruit trees (at least two trees), we recite the Beracha: "Baruch Ata A. E. Melech Haolam, Shelo Hisser Beolamo Davar Ubara Bo Beriyot Tovot Ve'ilanot Tovim Lehanot Bahen Benei Adam".

THE FAST OF THE FIRST-BORN-TA'ANIT BECHOROT -• Every first-born male is commanded to fast on the Eve of Pessah, including Kohanim and Levi'im. This fast day is called Ta'anit Bechorot. This fast continues until nightfall. • If a person partakes in a meal celebrating a Brit M'ila, Pidyon Haben ,a Sheva Berachot, or a Siyum (at the completion of a whole Gemara), he may break his fast.

WHAT IS HAMETZ-The Torah prohibits any product made with the five grains mixed with water ,they become Hametz. The five grains are wheat, barley, rye, oats, and spelt. The prohibition extends to 3 prohibitions; • not eating Hametz • not deriving any pleasure from Hametz physically or financially and • not owning any Hametz during Pessah including not accepting any. In addition, any mixture made during Pessah with Hametz even the least minute amount is Assur even 1/1000th. If the mixture happened before Pessah, the Hametz is annulled in 1/60th.

Products that are "Kasher for Pessah" means those which do not contain any trace of Hametz. If a person receives hametz during Pessah he should refuse it and if it comes by mail he should not bring it into the house.

CLEANING THE HOUSE AND PREPARING IT FOR PESSAH - LAWS OF BITUL - SEARCHING FOR HAMETZ

On or before the 13th of Nissan, a person should clean the house thoroughly. The cleaning for Pessah includes rooms closets and hidden areas and cracks where there could be Hamets. The Mitzvah to search for Hametz starts on the night of the 14th of Nissan, when the stars appear even before Arvit if there is a later Minyan to pray with. A person should not get busy with learning or eating at this time. If one forgot to check for Hametz on the night of the 14th of Nissan, one may do so on the 14th by day.

BEDIKAT HAMETS must be done in every place a person owns or rents, even in an office or a business. The search must be done in places where Hametz is likely to have been put, including wine cellars, attics,

shops, closets cabinets clothes pockets, books (books that you need for Pessah) etc. One must search in all holes and crevices of walls as deeply as the hand can reach.

It is customary to hide ten small pieces of bread, wrapped in clear wrap, around the house in order for the search to have a goal and a reason to say the blessing.

Bedikat Hametz is performed by candlelight, or with strong and clear electric lights; but not a burning torch. Bedikat Hametz that is carried out by moonlight is not valid. The Beracha for the Bedikat Hametz is: "Baruch Ata Ado/nay E.lo/henu Melech Haolam Asher Kideshanu Bemitzvotav Vetzivanu Al Biur Hametz". One Beracha is sufficient for carrying out Bedikat Hametz in various rooms or houses. If a person needs to check for chametz earlier but within 30 days of Pessah, you could say the bracha.

BITUL - After Bedikat Hametz one must nullify all Hametz by saying, "Any leaven and Hametz which is in my possession, which I have not seen or eliminated, is hereby declared worthless as the dust of the earth"! And this is what he says (three times), in Aramaic, "Kal Chamira Vechamia De'ika Birshuti, Dela Chazite Udela Biarte, Udela Yadana Le, Livtil Veleheve Ke'afra De'ara". This may be said in any language. • The Hametz found during the search and any Hametz which will be eaten before the time limit should be put away.

TRAVELING AWAY-

If a person leaves home more than 30 days before Pessah and he is not returning during Pessah he needs not make Bedikat Hametz. However on wherever he is he must do bitul within 30 days of Pessah, he must perform Bedikat Hametz. People that travel out of time zone should contact The Rabbi for a special sale of Hametz. It is permissible to eat Hametz up to the first third of the day till about 10:30 A.M. on the 14th of Nissan, and then within the following hour it should be burnt.

GETTING RID OF THE HAMETZ -The elimination of Hametz is done by burning it, (or by throwing it into the sea). After burning the Hametz, the following is declared:" "Any leaven or Hametz which may still be in my possession, which I have or have not seen which I have or have not destroyed, should be worthless as the dust of the ground". "Kol Chamira Vechamia De'ika Birshuti, Dechazite Udela Chazite, Debiarte Udela Biarte, Livtil Uleheve Ke'afra De'Ara" • If Hametz is found during Hol Hamoed Pessah, it must be destroyed immediately. If it is a sizeable piece, the Beracha of Biur Hametz should be recited. If the Hametz is found on Yom Tov or Shabbat, it may not be touched, but should be covered until Hol Hamoed, when it must be burned.

It is assur to benefit from any amount of Hamets. This is a prohibition of eating, selling, or even feeding an animal. Pots used during the year with Hamets cannot be used during Pessah and must be cleaned and put away until after Pessah. Books and Siddurim and Birkonim must also be put away if they might have some Hamets.

A NON-JEW'S HAMETZ A non-Jew that brings his own HAMETZ into a Jew's domain must make his own little space to eat and clean up immediately after. A Jew may not guard or take responsibility for any Non-Jew's HAMETZ during Pessah.

THE SELLING OF HAMETZ - since it is prohibited to possess chametz on Passover Any chametz left un-disposed must be sold or given to a non-Jew. This is not meant to be a fictitious sale, but a real business transaction. Since there are many legal intricacies involved in this sale, a rabbi acts as our agent both to sell the chametz to the non-Jew on the morning before Passover and also to buy it back the evening after Passover ends. Jewish law require that your chametz be sold by the specified deadline for the location in which the owner will be on the day before Passover. NOTE:. Hametz, which remained in our ownership, possession during Pessah, and not sold to a non-Jew, may not be used ever. You may buy Hametz after Pessah from supermarkets and drug stores which sold the Hametz. However if you know that the store keeper did not sell the Hametz, you must wait a reasonable time until they sell out their Hametz, or buy from stores that are not Jewish owned.

NOTE: Hametz which was delivered to a Jewish store during Pessah may not be used after Pessah unless it was included in a previous sale of Hametz to a non-Jew.

Please send your detailed kashrut questions to:
bethdinorg@gmail.com please no phone calls.

MATZA AND MATZA SHMURA -The Matzot we consume during Pessah, even though they are made from the five grains, because they are flat cakes made from unleavened dough, they are permitted. All Matza dough may not exceed 18 minutes from the second the flour is mixed with water till the Matza is completely baked. There is a special Mitzvah to eat Matza Shmura during the Seder night. Matza Shmura means supervised Matza from the time of harvest.

There are three levels of Matza:

- SHMURA Watched from from the time of harvest. This is the way the known Matza Shmura is made.
- Watched from getting wet from the time of grinding and baked within 18 minutes.
- Watched only from the time the flour was initially mixed with water. This is usually the way the simple machine Kasher for Pessah Matza is made.

COOKING AND BAKING WITH MATZA KNOWN AS “GEBROCHT” -If a Matza that has been ground and used wet, cooked, fried, and baked is called GEBROCHT. It is permitted for sefaradim.

Those that are strict to eat only Shmura Matza need to be strict and use only foods that contain Shmura Matza meal flour only. This problem arises in Gefilte fish, cookies, cakes, and doughnuts as these products are often made with the simple Matza meal flour.

MATZA ASHIRA AND EGG MATZOT -Matzot made with no water at all but only with real pure fruit juice (not concentrate mix) or eggs are permitted. it may be eaten on Pessah, and surely by the sick and elderly. However, one cannot fulfill the mitzvah of Matza for the Seder night with it.

KITNIOT -Kitniot includes any legumes of the following: soybeans, kidney beans, lima beans, sesame, rice, green beans, peas, chickpeas, millet, corn, mustard, lentils, tofu, string beans, sunflower seeds, poppy seeds, kasha, kimmel cumin, and lecithin. Some have the custom to check Rice (three times) in order to ensure that there is no grain mixed with it. Due to the stringency of not eating Hametz on Pessah, for the Ashkenazim and some Sephardim a custom has been developed not to eat some Kitniot, legumes.

There are 3 reasons for this custom:

- Since they were usually sold in bags next to each other, maybe some wheat or flour got mixed with the Kitniot.
- Because when made as a cereal it looks like grain cereal.
- It is possible to grind Kitniot and make a loaf similar looking to bread such as corn bread.

IN KITNIOT CUSTOM , THERE ARE THREE levels:

- Those that permit all Kitniot.
- Those that don't use rice, millet or any dried legumes but permit all fresh.
- The Ashkenazim that don't consume any in any shape or form.

However the first two customs permit mixtures of Kitniot and surely its derivatives such as: corn syrup, oils, lecithin glucose and emulsifiers .etc.. Legumes are permitted for most Sephardic Jews who, for various historical reasons, did not adopt this custom of refraining from Kitniot consumption on Pessah. Therefore Israeli or foreign Hechsherim for Pessah are found on candies, jams, mustard, and other products containing legumes. These products may be usable on Pessah by Sephardim. However For those that don't eat Kitniot, the mixtures are permitted even if the Kitniot are 51% of the mixture. According to all opinions (including Ashkenazim) it is permitted to benefit from Kitniot and own them on Pessah and when necessary, babies and young children may even eat Kitniot. The supervising companies that certify Kasher mixtures of corn syrup and legumes (including for Ashkenazim) are correct according to certain opinions in Halacha and are lenient in the law. They have studied it thoroughly and to enhance the Pessah happiness and accommodate those that cannot afford the high priced items for Pessah. “Hatorah hassa al mamonam shel yisrael”The Torah is careful not to waste the money of Bene Yisrael.

For the Sephardim any food that is free of Hametz may be considered kosher however the Ashkenazim insist that all foods must be supervised in order to be kosher for Pessah.. According to Maran Rav Ovadia Yosef ZT”L, we should not buy any products intended for Passover without the approval of a Rabbi.

In all items where there is real and edible Hametz, meaning if in the ingredients there is wheat or any of the five grains, these foods should not be eaten on Pessah, even if the amount is minute and it is annulled in the one sixtieth formula before Pessah. Even though as a rule we don't hold of Hozer veneor, but, since the Halacha of this Bitul is very complex, and they are beyond the scope of this booklet. All items containing Hametz that are not edible even by a dog lose their status of Hametz. If the product is made before Pessah it is permitted, such as Play dough etc to use and keep.

LIST OF COMMONLY-USED LEGUMES

asparagus bean or snake bean asparagus pea
baby lima bean black bean black turtle
bean Boston bean
Boston navy bean broad bean cannellini
bean
chili bean coco bean cranberry bean
Egyptian bean Egyptian white broad bean
English bean fava bean
fava-coceira field pea French green
beans
frijo bola roja frijole negro great
Northern bean green beans
green and yellow peas kidney beans
lima bean Madagascar bean Mexican
black bean
Mexican red bean molasses face bean
mung bean
mung pea mungo bean
navy bean pea bean Peruvian bean
pinto bean red bean red eye bean red
kidney bean
rice bean runner bean scarlet runner bean
small red bean small white bean soy bean
or soybean
wax bean white kidney bean white pea
bean
Types and Varieties of Rice Southern Long
Grain Rice
California Medium Grain Rice Southern
Medium Grain Rice

California Mochi Rice
Thai Jasmine Rice
Indian Basmati Rice Arborio Rice Wild Rice
Ground Rice
Types of Specialty Rice
Basmati Rice
Kalijira Rice Para Rice Rissotto
Louisiana Rice Red Rice Black Rice Carolina
Rice
Jasmine Rice Arboria Rice
Della Rice Texamati
Wehani Rice Varieties Brown Rice
White Rice Short Grain Rice
Medium Grain Rice Enriched Rice
Instant Rice Converted Rice OtherWild Rice
(Actually a grain and not a rice)
Louisiana Pecan/Wild Pecan long-grain rice (It's
similar in flavor to Basmati, but the flavor
suggests pecans. A nutty flavor and rich aroma.)
Basmati Rice Basmati Rice (is a non-glutinous
Plain boiled white rice) .Black Rice (Indonesia
and Phillipines) Carolina (Long-grain white rice)
Della (it is a mimic of the Basmati grain.)
Jasmine (an excellent white rice similar to white
Basmati rice) Arborio (for Italian Risotto)
Texmati (mimic of Texan and Basmati Rice)
Wehani (grained rice) Wild Rice China Black
Rice Small Basmati

OILS: vegetable oil, corn oil peanut oil almond oil , canola oil, olive oil, coconut oil, soy oil, soya oil, soy milk, tofu, Pure Rice Bran Oil

The following are NATURALLY-KOSHER -Meats, chicken, fish, fruits, fresh vegetables, etc. whether these products are bought specifically for Pessah or not, they can be washed before and used for Pessah.

VEGETABLES (FROZEN & FRESH) -Many Vegetables may be used on Pessah. However Broccoli, Cauliflower, and Spinach have a different problem. They are often full of tiny bugs and are therefore very hard to clean even if they have a kasher sticker or say bug free they must be re-checked at home.

FRUITS AND VEGETABLES-It is preferred to buy fresh over frozen. However if it is hard to find the same quality in fresh, frozen may be used for Pessah .

MEDICATIONS -If medication is needed for a dangerously sick person then all medication is permitted. If not dangerously sick, the medications that contain only Kitniot are permitted. If the medications contain

wheat, it might be permitted in specific circumstances ,(Ahsheveh), to it as food it is permitted.) However, an adult should refrain from consuming sweet tasting medicines.

VINEGAR -Apple cider vinegar, Apple vinegar, synthetic vinegar, distilled vinegar are all OK. However, wine vinegar and red vinegar are not kasher unless it says it is Kasher LePessah. White distilled vinegar is made from corn and is permitted for Pessah. Distilled Vinegar in products such as Heinz ketchup, Best Foods or Hellman's mayonnaise, French's mustard and Claussens pickles, is synthetic vinegar and not from grain. However, when in doubt, contact the manufacturer or buy it with the Kasher for Pessah symbol.

GELATIN-Gelatin made from non-Kasher animal sources is not readily found certified for year-round use. However the OU Certificate was awarded to pharmaceutical companies and neutraceuticals for the growing number of health-conscious kosher consumers.

The D on KASHRUT labels.-The "D" in Kashrut certifications as in OU-D or an OK-D usually indicates that dairy equipment . If it contains dairy ingredients the product may not be eaten with meat nor cooked in meat utensils. . Nevertheless according to most Poskim, dairy equipment is not a problem for those that keep or don't keep Chalav Yisrael.

PROCESSED PRODUCTS – **all products including vitamins and medicines should be bought before Pessah** . If your Rabbi or your custom does not agree with any the items in this list, follow your Rabbi.

PRODUCT IN STORES -We have found that stores often mistakenly place the NON-PESSAH Kasher foods in the "Pessah" section of the freezer. So please be careful.

ACIDS: Ascorbic acid , ascorbate, sodium erythorate malto dextrins,sodium citrate, vitamin c ,xanthan gum , and all food preservatives are ok.

AIRLINE MEALS: Check for Kasher for Pessah seal.

AIR FRESHENER: any are ok

ALCOHOL: Any wood alcohol, synthetic, or isopropyl. ok

ALKA SELTZER: ok

ALMOND BUTTER: 100% almonds, ok

ALMOND FLOUR (KIRKLAND): ok

ALMOND MILK: Almond milk may be used on Pessah since it only contains kitniyot. Plain, fresh, organic, unsweetened Vanilla, Original, or Chocolate e.g. Almond Breeze, from WholeFoods. some may be dairy.

ALMONDS, GROUND: only in original factory packages and not store repackaged.

ALUMINUM FOIL, DISPOSABLE PANS: All brands ok.

AMMONIA: Any brand.

ANALGESICS: All, i.e. Advil, Tylenol etc ok

ANIMAL Food, must be free of wheat gluten. PET animal FOOD: Most commercial pet foods contain actual Hametz (wheat, barley, starch, etc.) and may not be used on Pessah. Non-Hametz substitutes should be used. Mainly bird food needs to be certified but cat and dog food does not. Please check on cat food. If it is impossible to find Kasher for Pessah, one must sell these and all the animals to a non-Jew for the duration of Pessah unconditionally. Then the non-Jew may feed the animals, at his discretion, whatever he wants.

BIRD FOOD: sunflower seeds and any food that does not contain grain products.

FISH FOOD is ok

ANTACIDS: Tums ok

ANTI-DIARRHEAS: ok

APPLE CIDER VINEGAR (KIRKLAND): ok

APPLE JUICE: Any pure, ok

APPLESAUCE: Plain, Cinnamon (if ground, not liquid), Plain Chunky, Natural Unsweetened, and Natural, ok

ARROWROOT FLOUR: ok

AVOCADO OIL: ok

AVOCADO OIL COOKING SPRAY: ok

BABY CEREAL: Beechnut Rice Cereal, Rice & Apples or Bananas - Gerber Rice Cereal, Rice Cereal with Bananas, Rice Cereal with Apples, Rice cereal with Applesauce and Bananas. Rice Cereal with Mixed Fruit, ok

BABY FOOD: Beechnut Babies First Water, Golden delicious Applesauce, Chiquita Bananas, Yellow Cling Peaches, Bartlett Pears, Tender Sweet Peas, Butternut Squash, Sweet Potatoes, Green Beans, Apples & Apricots, Bananas, Cherries, California Peaches, Carrots& Peas, Mixed Vegetables, Plum with Apples and. Tropical Blend Nectar, Prunes with Pears and Plums with Apples & Rice. ok

Gerber Applesauce, Bananas, Peaches, Pears, Prunes, Carrots, Green beans, Peas, Potatoes, Squash, Sweet Potatoes, Apple Blueberry, Applesauce, Applesauce Apricot, Apricots with Tapioca, Banana with Pineapple with Tapioca, Bananas with Tapioca, Peaches, Pears, Pear Pineapple, Plums with Tapioca, Prunes with Tapioca, Beets, Carrots, Creamed Corn, Garden Vegetables, Green Beans, Peas, Squash, Sweet Potato.

Apple Banana, Apple Blueberry, Applesauce, Apricots with Tapioca, Banana Pineapple with Tapioca, Banana. Bananas with Tapioca, Fruit salad, Peaches, Plum with Tapioca, Carrots, squash and Sweet Potatoes. ok

BABY FOOD (HAPPY BABY): ok

BABY FOOD Packaged, that contains only water and organic vegetable and rice(Earth's best) ok

BABY FORMULA: Similac with iron, or low iron ready to feed, concentrate or powder Enfamil Next Step, Nutramigen, Lacto Free, With iron or low iron ready to feed, concentrate or powder- Isomil Soy Formula ready to feed, concentrate or powder. Carnation, Pedialyte Unflavored, Bubble Gum, Grape or fruit flavor. Earth best ok.

BABY OILS, CREAMS, OINTMENTS, BABY POWDER, and BABY WIPES: ok.

BAKING POWDER: ok.

BAKING SODA: any e.g. Arm & Hammer ok

BALLOONS: ok

BAND-AIDS: ok

BAGELS made from Matza meal, not allowed for Ashkenazim for the same reason as Kitniyot.

BARBERRIES (zereshk): a new package for Pessach for dried barberries

BBQ sauce ok

BEER: Absolutely not kasher.

BIRD FOOD: sunflower seeds and any food that does not contain grain products,o.k. BLACK FLAG ROACH: ok

BLACK BEANS: Golchin ok.

BLEACH: ok

BICARBONATE OF SODA: ok

BORIC ACID: ok

BRANDY: Needs Kasher for Pessah.

BROWN RICE QUINOA FUSILLI PASTA TRADER JOE'S: ok if necessary.

BROWN RICE BY TRADER JOE'S: ok

BUCKWHEAT: Buckwheat (*Fagopyrum esculentum*) is a plant cultivated for its grain-like seeds. If no mixtures ok

BUTTER: Those that are Kasher year round. Breakstone Co- Salted Whipped Butter, Unsalted Whipped Butter, Salted Quarters, Unsalted Quarters. Land O Lakes With & Without Salt, Honey & Garlic Butter & Light. ok

CANDIES: Most hard candies are Kasher, since the problem is mainly corn syrup. Taffies and soft candies need to be Kasher for Pessah. Also, see "Chocolate" listings below.

CANDY: Barton's Chocolate; Goldenberg's Peanut Chews; Fiddle Faddle- Poppy Cock, Inc.; Hershey's Krackel Milk Chocolate; Special Dark Kisses; Reese's Peanut Butter Cups; Symphony - Milk Chocolate with Almonds. ok

CANDY, RING-POPS: ok

CANDLES: Any.

CANNED FRUITS AND VEGETABLES: Any 100% pure, plain is Kasher. (Frozen, canned, and dried) if plain with no additives are ok. Buy them before Pessah.

CAKES, COOKIES AND BAKED GOODS: Must be Kasher for Pessah. They are made from potato starch, Matzo Meal or Cake Meal. Those that eat only Matza Shmura should make sure that the Matzo Meal or cake meal used are of Matza Shmura.

CAT FOOD: Make sure they don't contain wheat products. See "Pet Animal Food". **CEREAL :** Needs Kasher for Pessah

CEREALS: NO

CHAMETZ: even if mixed in a thousand times the amount it does not become null. That is how severe the prohibition of chametz is. Therefore a person must verify all products purchased and make sure no foods are mixed with the smallest amount of Chametz. There are serious concerns in food products that involve a lot of ingredients from different materials, as is well known.

Just as a person is careful in his house to eat only kosher products and Passover utensils, he must also be careful where he is invited to eat, it should be entirely strictly kosher. It is the same if a person goes to a hotel Pessah program -- he must choose a place where the owner of the program fears Hashem otherwise he could be eating real Chametz.

CHARCOAL: ok

CHARCOAL BRIQUETS: ok.

CHEESE: Kosher cheese used year-round is OK, preferably should be Chalav Yisrael.

CHEESE, COTTAGE: OK

CHEESE, FETA: Does not need special supervision for Pessah if it is Halav Yisrael

CHICKEN AND MEAT: All kasher if you have in the freezer from before, wash and clean it.

CHIA SEED: OK

CHICKEN IN BARBECUE SAUCE, TURKEY IN BARBECUE SAUCE, needs" KP"

CHICKPEAS: Kitniot. There are some that don't eat Chickpeas.

CHILI SAUCE: Heinz ok.

CHILDREN'S ANALGESICS: Any Tylenol, Aspirin, etc. ok

CHOCOLATE: for people that observe Chalav Yisrael it needs to say it but if it is Pareve it is good even for people that observe Chalav Yisrael since they clean the equipment very well in between.)

CHOCOLATE CANDY: Hershey's Plain Milk Chocolate, Chocolate with Almonds, Kisses plain and With Almonds, Hugs plain & with Almonds, Symphony with and Without Almonds. Reese's Peanut Butter Cups and Nutrageous M&M, Mars, Snickers Bars, M&M's plain or with peanuts, Goldenberg's -Peanut Chews, Nestle Chunky with Nuts & Raisins, Raisinettes, Babe

Ruth, Butterfinger and Goobers Pearson Nips - Coffee, Chocolate, Parfait, Caramel & Butter. Cadbury Fruit & Nut, Dairy Milk, Roast Almond, Caramello. ok Lecithin that is used has only a question of Kitniot only and is kosher for everyone.

CHOCOLATE CHIPS: Hershey Real Semi-Sweet and Raspberry Chocolate, Plain Milk Chocolate, Premier White ok

CHOCOLATE MIX (POWDER): Hershey 100% Coco Nestlé - Nestle Quick - Chocolate flavor.ok

COCOA: Any plain Kasher. All 100% Pure Cocoa, Hershey's Pure 100% Cocoa with Lecithin ok.

CHOCOLATE SYRUP: Hershey's -Plain. Chocolate Flavor, Lite Strawberry. Yoo-hoo - Chocolate Flavor. Ok Hills chocolate syrup nestle nesquik OK

COCONUT FLAKES: Bakers - Angel - flake Coconut Sweetened Coconut Sweetened flakes any pure ok

CLEANERS AND CLEANING CHEMICALS: any CLEANING AGENTS All including ammonia, Windex, Ajax, Bleach, Pine sol, Fantastic, oven cleaners, furniture polishes, waxes, Spic and Span, Grease Release, etc.: All brands. ok

COCA COLA: All kosher

COCKTAIL SAUCE: Heinz-may contain corn syrup ok.

COCO AMINOS (organic, soy sauce substitute): ok

COCONUT MILK, TRADER JOE'S ORGANIC: ok

COCONUT MILK, CANNED: ok

COCONUT, SHREDDED: ok

COCONUT GROUND: only in original factory packages and not store repackaged COCONUT MILK: Roland ok

COCONUT OIL: ok

COCONUT SUGAR (TRADER JOE'S): ok

COFFEE: All pure coffees or naturally decaffeinated coffees are Kasher for Pessah. Mixtures of coffee such as Mellow Roast and others may be mixed with wheat and need supervision.

COFFEE K-cups Coffee Green Mountain brand unflavored regular or decaf,ok COFFEE MATE: Plain and Vanilla Coffee-mate and all other flavors are OK.

Coffee mate is a nondairy edible oil product. The main ingredients are Glucose syrup, Hydrogenated vegetable oil and a milk derivative called sodium caseinate. The product is also fine for people who are lactose intolerant.

COFFEE, ELITE TURKISH (green bag, with cardamom): ok

COFFEE, INSTANT (Simple Truth Organic): ok

COFFEE, INSTANT ICE (STARBUCKS, under OU): ok

COFFEE MATE, FRENCH VANILLA: kosher

KASHER COFFEE WHITENER: Rich's - Coffee Rich

COLD CUTS: Bet-Yosef / Glatt Kasher.

COLD MEDICINE: any

COFFEE FILTERS: any.

CONTACT LENS SOLUTIONS: Any.

COOKIES: Must be Kasher for Pessah. Those that eat Matza Shmura the entire Yom Tov can find some Matza Shmura cookies.

COOKING SPRAY: Pam - Original & Butter flavor & all Natural Olive Oil.ok

COPPER CLEANER: any

CORN: IS KOSHER FOR PASSOVER. Used in cooking as a starch. The Olmec and Mayans cultivated it. After European contact with the Americas in the late 15th and early 16th centuries, explorers and traders carried maize back to Europe and introduced it to other countries. ולענין תירס כיון שדומה הרבה במראה כשהוא קטן לחיטה וגם עושים מאפה תנור כחיטה אחרי תקנת קטניות 1500 בשנת שנה 300 כללוהו באיסור אחרי תקנת קטניות. הקטניות ש היה 1200 בערך בשנת ובאמת לא היה באורופה להם הקטניות שנודע והיה אפשר להתירו גם לאשכנזים אבל מה לעשות אוסרים אותו ואוסרים תע רובותיו ורוב הדברים שאסורים לפסח הוא משום קורן סירופ וקורן עצמו . ועוד שערובתו בטח בטלה לפני פסח ועל זה לא שייך חזר ונעור ולא איסור מה שהוא . וסתם מגרם הוצאות אדירות לעם ישראל.

CORN CHIPS: Wise Corn Chips, Planters-Plain. ok Fritos, Tostitos, Costco (There may be other brands, check with the Rabbi)

CORN STARCH: All 100% pure Corn Starch, o.k.

CORN MEAL: 100% Corn Meal (those that to eat corn)

CORN SYRUP: IS KASHER FOR PESSAH. High fructose corn syrup is made from corn, a natural grain product and it is a natural sweetener. High fructose corn syrup contains no artificial or synthetic ingredients or color additives. It meets the U.S. Food and Drug Administration's longstanding policy regarding the use of the term "natural." There are kashrut organizations that say corn syrup **might have** hametz enzymes thereby eliminating all products that contain corn syrup. **Might have** on a פסח is not a problem especially when this is mebed mamonom shel yisrael בהפסד מרובה.

COSMETICS: Eye shadow, Mascara, Lipstick, Eyeliner, and Blush, Cleansers, Moisturizers, Lip liners, etc. Nail Polish, Contact lens solutions. A woman is not allowed to use makeup on Shabbat or YomTov. It is called painting (even the ones made for Shabbat)

COTTON SEED: OIL IS OK EVEN FOR ASHKENAZIM מאחר שבשום זמן לא אכלו הגרעינים של 5 צמר גפן ולא היו ראויים לאכילה עד לפני שנים שהוציאו חומרים מהם כדי שיהיו ראויים באכילה א"כ אף פעם לא היו כלולים באיסור אכילה וכל שכן שמנם ויותר קל מתשובת הגר"ם פיינשטיין בבוטנים ומי שהחמיר יכול להתיר נדרו כיון שאינו ראוי .

COUGH MEDICINE: any

CROCKPOT LINER: any

CRANBERRY SAUCE: any pure ok

CREAM CHEESE, CHOCOLATE MILK, YOGURT: kosher year round (such as Philadelphia cream cheese) Nesquick is OU-d, ok . purchase before Pessah

CREAM OF RICE GLUTEN FREE – AT WALMART: ok

CREAM CHEESE, KROGER: ok

CREAM CHEESE, PHILADELPHIA: ok

CREAMER: ok

CRUSHED TOMATOES - Redpack - Plain Contadina In Tomato Puree, With Roasted Garlic With Italian Herbs, Any pure and plain are ok.

CRYSTAL LIGHT DRINKS: peach or lemon drink ok

CUMIN: New, unsealed container only ok

DATES: Calavo; Dole; Sunglow; Sun World; Pitted and Whole ok

DENTURE ADHESIVE & CLEANER: Fasteeth, Polident powder & tablets, Poli-Grip cream, Wernet's cream & powder. ok

DENTAL FLOSS: any

DEODORANTS: All brands ok.

DIJONNAISE: Hellman's Creamy Mustard Blend ok.

DISH DETERGENTS: All brands are ok.

DISH SOAP: Dish soap and all cleaning agents do not require Pessah certification.

DISHWASHER DETERGENT: Any.

DISPOSABLE PRODUCTS: Any.

DRIED FRUIT: All dried in a closed package, no additives and no white coating ok. Dates & FIGS must be carefully checked for Hametz and bug problems.

DRIED FRUIT MIX: Newton's Co: American Mix, Hawaiian Mix, Cranberry Supreme, and Nutri Mix, California Fruit, Youth Mix, Banana Chips. ok

DRIED PEAS, EGGPLANT & BEANS: Sun-dried eggplant. All dried vegetables that have only vegetables in the package are good for Pessah.

DRINKS: All carbonated drinks that don't have any mixture of malt including any sodas. ok

DRY MILK (plain): Alba & Carnation Nonfat dry milk- (not Chalav Yisrael) ok.

EARTH BALANCE: (margarine substitute)ok

EGGS: ok

EGG SUBSTITUTES: Egg Beaters ok

ELECTRONIC CIGARETTES: Kp

ELYON: Regular and Toasted Coconut varieties: only with O-U-P.

ENSURE: Ingredients . Water, Milk Protein Concentrate, Corn Maltodextrin. Less than 2% of the Following: Calcium Caseinate, Soy Protein Isolate, Sugar (Sucrose), ... is mainly sugar and water, spiked

EXTRACTS: All commercial, alcohol is synthetic.

EYESHADOW/EYELINER : any

FABRIC SOFTENER: any

FACE POWDER: any

FACE WASH (with hydrolyzed wheat in it): yes

FETA CHEESE: see CHEESE

FISH: Fresh and frozen any Kasher year-round.

FISH, FROZEN SALMON: One may purchase frozen salmon without Pessah certification but it should be thoroughly rinsed prior to use. OK

FISH FOOD: מאחר ובדרך כלל המזון הנמכר עבור דגי נוי הוא פגום מאד בטעמו, ואינו ראוי למאכל אדם כלל ועיקר, וגם אינו עשוי כולו מחמץ, רק מעורב בו חמץ, והחמץ אינו ניכר בעין, לפיכך, אף שאסור בהחלט לאכול ממזון זה בפסח, מכל מקום הוא אינו אסור בהנאה, ומותר לתת אותו לפני דגי הנוי שיאכלו ממנו

FLAVORS: McCormick Vanillin only ok

FLAX SEEDS: In a fresh pack are kosher for Pessah

FLOUR: Wheat is soaked in water before it is milled making even regular wheat flour safek chametz AND NEEDS TO BE SOLD . Barley is not treated with water and does not need to be sold. BUT OF COURSE IT IS CHAMETZ TO EAT FOOD RELEASE FOOD COLORING: All Kasher for all year round.

FREEZER paper , silver and saran wraps All brands. ok

FRENCH-FRIES Any plain with oil and salt only ok

FRESCA: kosher

FROZEN FISH FILLETS: Pure and clean fish are Kasher.

FROZEN FRUIT: Frozen fruit for Pessah is acceptable for Pessah

FROZEN VEGETABLES: Birdseye, with no sauces or packets (may contain salt or corn starch. All major supermarket brands

FROZEN YOGURT in prepackaged containers only): Sealtest vanilla; Columbo-vanilla; Haagen Dasz-vanilla & strawberry FRUITS (fresh). All Fruits are Kasher for Pessah.

FRUITS (canned): All 100% fruit that only have salt or Citric Acid are Kasher.

FRUIT JUICE: All 100% Juices are Kasher for Pessah. (Juices that contain grape are never kosher without supervision.)

FRUIT ROLL-UPS: General Mills; Betty Crocker-apricot only

FISH: any kosher fish

GEFILTE FISH: Must be Kasher for Pessah. Note: For Shmura Matza observant, fish that contains Shmura Matza meal only.

FURNITURE POLISH: any

GARBAGE BAGS: any

GARBANZOS, CHICK PEAS: plain ok. Any that are plain garbanzos and salt and water are OK.

GARLIC CHILI SAUCE (Huy Fong): ok

GATORADE: ok

GATORADE IN POWDER: ok

& LEAFY VEGETABLES: Buy fresh greens over packaged when you can since greens tend to accumulate bacteria when given an opportunity to multiply. all prechecked packaged leafy vegetables have to be checked again then check by sunlight. There's no need to use detergent, vinegar, or special produce washes.. A nonprofit group tested many containers of salad greens and found that 39 percent of the samples exceeded acceptable levels for coliforms and 23 percent had unsafe levels of enterococcus. It means that untreated waste has gotten into them somehow,"

GLASS CLEANER: any

GLUE: Any ,e.g. Elmer's.

GRAPE LEAVES: All 100% grape leaves with no vinegar are Kasher for Pessah; Yergat and Orlando in brine (salt and water)

CHEWING GUM: Any that is Kasher all year.

GRAPE JUICE: Any Kasher all year only.

GRAPSEED OIL: with ou is enough

HALF-AND-HALF CREAM: good for Pessah

HAIR SPRAY: All.

HASH BROWN POTATO BUDS: Betty Crocker

HEMP SEEDS: ok

HERBAL TEA: Bigalow Constant Comment, Cozy Chamomile, Red Raspberry, Plantation Mint, Lemon Lift, Earl Grey, I Love Lemon, Orange & Spice, Sweet Dreams, Perfect Peach; Mint Medley, Fruit & Almond, and Cinnamon stick. Celestial Seasonings Sleepy Time, Orange Mango Zinger, Wildberry Zinger Lemon Zinger, Red. Zinger, Mandarin Orange, Peppermint, Cranberry Cove, Chamomile, Raspberry Zinger, Strawberry Kiwi and Cinnamon Apple.

KOSHER FOR PASSOVER: Rooibos Herbal Tea Madagascar Vanilla Red Tea Caffeine Free Rooibos, Natural French Vanilla Flavor and Vanilla Bean. Naturally Caffeine Free. Kosher. Gluten Free. Herbal Tea Country Peach Passion Caffeine Free Orange Peel, Rosehips, Hawthorn, Chamomile, Natural Peach Flavor with other Natural Flavors (Contains Soy Lecithin), Blackberry Leaves, Hibiscus, Peaches, Citric Acid and Paprika (Color). True Blueberry Caffeine Free, Orange Peel, Natural Blueberry Flavor with other Natural Flavors (Contains Soy Lecithin), Blackberry Leaves, Wild Blueberries and Blueberry Leaves. Herbal Tea Black Cherry Berry Caffeine Free, Blackberry Leaves, Hawthorn, Natural Black Cherry Flavor with other Natural Flavors (Contains Soy Lecithin), Chamomile and Sweet Cherries. Naturally Caffeine Free. Kosher. Gluten Free. Never use artificial colors, flavors or preservatives. Celestial Seasonings

Green Tea Decaf Mint Decaffeinated Green Tea, Decaffeinated White Tea, Spearmint, Peppermint and Peppermint Essence (Soy Lecithin) and Ascorbic Acid (Vitamin C). Naturally Decaffeinated. Kosher. Gluten Free. Fiber tea bags have no string, tag, staple or wrapper. Herbal Tea Bengal Spice Caffeine Free

Cinnamon, Roasted Carob, Natural Spice and Vanilla Flavors with Other Natural Flavors, Ginger, Cardamom, Black Pepper, Cloves and Nutmeg. Naturally Caffeine Free. Kosher. Gluten Free. Celestial Seasonings Black Tea India Spice Chai Decaffeinated - Mandarin Orange Spice Gluten Free Pillow-style tea bag Celestial Seasonings Herbal Tea Tangerine Orange Zinger Caffeine Free

NOT KOSHER FOR PASSOVER: Roastaroma (The Chametz one) by Celestial Seasonings: Roasted Barley, Roasted Chicory, Roasted Carob, Cinnamon, Allspice and Chinese Star Anise. Contains Gluten.

HOUSEHOLD CLEANSERS: any.

HYDROGEN PEROXIDE: any.

HONEY: All 100% pure honey.ok

HONEY BEE POLLEN: Remsburg's Honey Bee Pollen ok

HOT SAUCE: Crystal OK

HUMMUS AND TEHINA: better make at home

ICE: any

ICE CREAM: (They are not Chalav Yisrael, but may be kosher. Ask Rabbi for which is Kasher. Plain Vanilla, chocolate, strawberry, Haagen Daas, Bryers. Note: Dreyers vanilla ice cream might be a problem. The same facility makes chametz. Trader Joe's vanilla ice cream pareve is ok

ICES: Marino Italian- All flavors; FrozFruit Ice. All flavors; Greens All American Pops.

ICED TEA NESTEA IN POWDER: ok

ICED TEA MIX: Lipton's Sugar Sweetened, Natural Lemon, Decaffeinated and Plain. Lipton's Natural Brew Tea and Lemonade, Natural Lemon, Natural Peach-

JACKFRUIT: ok

JAMS, JELLY & PRESERVES: The following 100% pure jams are kosher. Fresh jar only. Polaner Apricot, Cherry, Orange Marmalade, Red Raspberry, Seedless Red Raspberry, Strawberry, Grape Jams. Season Apricot, Cherry, Grape, Orange Marmalade, Red Raspberry. Farm Flavor, Strawberry. Polaner Strawberry, Sweet Orange, Alpine Mint, Spicy Cinna mon and Wild Cherry. Trader Joe's jams raspberry and strawberry ok. Smuckers is OK.

INSECTICIDES, BUG SPRAY: Any.

INSTANT COCOA: Nestle's Quik-regular ok

JAM, BONNE MAMAN: OK

JELLO: Only with "Kasher for Pessah". See Gelatin.

JUICES, REGULAR AND FROZEN: All 100% pure juices. Juices with grape juice are not allowed all year around.

KETCHUP: e.g Hunts, Heinz. ok

KINERET "LIGHT 'n TASTY EGGS" Real Egg Product: cholesterol free - is now available with OU-P certification.

KITNIYOT DERIVATIVES: all Are ok even for the Sephardim that are strict about certain Kitniot.

KINOA: ok

LACTAID milk [is not Chalav Yisrael]: buy before PESSAH.

LAXATIVES: Any.

LEMONADE: Any

LEMON JUICE, LIMEJUICE: Any pure.

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LICOR, WHISKEY, and LIQUEUR: Must be Kasher for Pessah.

LIPO 6 BLACK FOR DIET is kosher for Passover

LIPSTICKS: are all kosher for Pessah.

LOTION: any

LOX: Coastal Harbor - by the Santa Barbara Smokehouse

MAPLE SYRUP: Aunt Jemima Rich Maple Taste Original ButterLite and Lite.

MARINARA SAUCE (Paesana): OK

MARINARA SAUCES (TRADER JOE'S): OK

MARGARINE: Plain Kasher Parve. Nucoa is kasher for Pessah and is dairy free from milk and whey.

MARGARINE (Smart Balance): OK

MARSHMALLOW FLUFF: Durkee

MASCARA: any

MASECA. IF 100% CORN. IT IS OK

MATZA: preference 1) Matza Shmura 2) Or the 18-minute Matza.

MAYONNAISE: Hellman's Regular, Low Fat & Light.

MAYONNAISE: Best Foods Organic

MEAT: (should be bought before Pessah): Needs to be washed before Pessah. MEATS AND CHICKEN: cooked turkey breasts, chicken franks, turkey franks, prepackaged deli slices & pastrami slab: should be labeled "KASHER for Pessah" Bet-Yosef Glatt Kasher.

MEDICINES: All tablets and capsules, and all non-sweet liquids (see Medicines above).

MELATONIN: kasher ALL MEDICINES are permitted for Pessah even if you know it has Hametz. However sweet Syrups if you know for sure they contain Hametz, it would better to refrain from using. But if the doctor insists you should continue with משום אהשבייה למתיקות that same syrup, then it could be used.

MILLET FLOUR: Arrowhead Mills Organic, gluten free millet flour (certified gluten free)

MILK: Chocolate milk, dry milk, carnation: Any. Preferable to buy before Pessah.

MILK SUBSTITUES: Dairy Ease & Lactaid-milk & drops

MINERAL OIL: Any.

MOUTHWASH: All brands, and flavors.

MOUTHWASH AND SPRAY: Any.

MOCHA-MIX-OK

MUSTARD: French Classic Yellow. Dijon Hearty Deli Brown Guldens Spicy BrownMustard.

NAIL POLISH AND REMOVER: Any.

NECTARS: Heart's Delight, Apricot, Peach and Pear nectars.

NESCAFE CLASSICO (DARK ROAST): ok

NESQUIK CHOCOLATE POWDER: ok

NESSPRESSO COFFEE PODS (just the espessor or regular coffee pods): ok

NOODLES: Must be Kasher for Pessah. There are some with no grain flour and may be used for Pessah. E.g. Ancient Harvest Quinoa-Elbows, Garden Pagodas, Rice Spaghetti Style Corn Spaghetti Style.

NUTELLA: Nutella is a form of a chocolate spread. Nutella is made from sugar, modified palm oil, hazelnuts, cocoa, skimmed milk powder, whey powder, lecithin, and vanillin. It is kosher for Pessah but dairy.

NUTS: roasted or baked need to be kosher certified

NUTS-All RAW nuts in shells, as well as all nuts that are pure nuts with NO additives are Kasher for Pessah (Caution: the roasted ones with salt may have flour mixed with the salt).

NUTS SHELLED: Shelled walnuts, shelled pecans (all varieties), or peanuts ok

They contain BHT or BHA, which are kitniot.

OATS: Note according to many opinions is not a grain and therefore cannot be used to make matza for the seder, and the proper beracha for it should not be hamotzi.

OIL: All 100% vegetable or Olive oil is Kasher for Pessah. Crisco - Plain, Butter Flavor, Corn Canola Oil and Coconut oil; Wesson Corn Oil, orVegetable Oil; Mazola all O U Corn Oil or Vegetable Oil. Bertoli Olive Oil; Red and White Peanut Oil; Hollywood Safflower Oil; Eden or Any O U Sesame oil. 100% toasted sesame oil Borage oil and women's formula Vitamin B. The vitamin B says the product contains no wheat, etc

OIL SPREAD: OLEO: Mazola Premium OILS (cooking): All brands which Kasher for year-round use are ok. Do not worry about the enzymes.

OMEGA TREX MIXED BY TRADER JOER'S: NO, needs hechsher

OLIVE OIL: Any.

ORANGE AND GRAPEFRUIT JUICE LIQUID: Tropicana or 100% Pure

ORANGINA: kosher

OVEN CLEANERS: All brands.

OVEN MITTENS: New ones should be used

PAPER GOODS, PAPER PLATES, PLASTIC WRAP & BAGS, PLASTIC CUTLERY, FORKS, SPOONS KNIVES, PLATES, CUPS, TABLECLOTHS, NAPKINS, PAPER TOWELS: Any. **PARCHMENT PAPER:** Any.

PASTA, CORN & RICE: Heartland Corn ok . no pastas

PEANUT BUTTER:If the ingredient is dry roasted peanuts A fresh jar only. Skippy-Roasted Honey Nut, Creamy & Super Chunk. Jif Creamy, Extra Crunchy. Crazy Richards. There may also be emulsifiers present made from glucose made mostly from corn, and that is Kitniyos.

PEANUT CHEWS: Goldenberg's.

PEANUTS: Eagle Honey Roast

PEDIALYTE: KASHER FOR PESSAH

PEELED VEGETABLES & FRUIT: It is permitted for hotels, restaurants, caterers and individuals to buy peeled potatoes, peeled apples, shredded lettuce or cabbage, etc...

PERFUME, COLOGNE: Any. Rose water is kasher for Pessah.

PEPPER AND SPICES: any kosher. Buy a new jar.

PEPPERS, ROASTED: Juliano

PETEL (syrup for drinks): kosher

PICKLES: The following are Kasher, Heinz Hamburger Dill Chips, Sweet Cucumber Slices Sweet Mixed Pickles & Sweet Gherkins. Claussen etc.

PINEAPPLE: Pure.

PLASTIC: Plates, cups, cutlery, tablecloths, any.

POMEGRANATE WINE: NOT kosher for Pessah

POLISH, SILVER: any

POPCORN (microwave): (those with the custom to eat corn) Pop Secret Butter Light, Orville Redenbacher - Natural Light, Butter Artificial Flavoring. Jiffy Pop Popcorn Butter Light. Herrs. Bachroan - Plain or Lite.

POTATO CHIPS: Any PLAIN KASHER FOR YEAR AROUND MADE FROM SLICED POTATOES Salted, or no salt added, regular or ridged, are ok. This includes Wise, Lays, Herr's Shoprite, Pathmark, Walmart ETC... but not BBQ chips or any other flavors.

BUT NOT MADE FROM POTATO FLAKES,(like Pringles, these contain wheat starch).

POTATO STARCH: any Kasher.

POTATO STICKS: French's – Original. Ok

POWDERED MILK: any

PRENATAL VITAMINS: see VITAMINS, PRENATAL

PRUNE BUTTER: Any Kasher.

PRUNE JUICE: Sunsweet-Plain and With Pulp, any ok.

PSYLLIUM WHOLE HUSK ORGANIC INDIA FOOD SUPPLEMENT: Is OK to use for Pessah

QUINOA: IT IS KASHER. even for Ashkenazim. It was declared Kasher for Pessah in 1985 when some people, allergic to so much wheat and starches, needed an alternative and found this quinoa. and no one should be Machmir קטניות לבטל . ותמיהני על כל גאוני הדור אשר היו לפנינו שלא שמו אל לבם לדבר הזה לבטל מנהג ממש שאין רוב הצבור יכולין לעמוד בו . ולא עוד שהיו מוסיפין . ואסרו כמה מינים מפני שדומין לקטניות כמו חרדל . וכמון שנקרא קימל וגם עניס . ואפילו השמנים שנעשו מדברים ההם כמו) ריב איל (החמירו . ודכירנא כד הוינא טליא והי 'אב"ד ור"מ פה הגאון מוה 'צבי הירש זצ"ל שהחמיר מאד אפילו בפול המצרי ירוקים שנכבשו במלח בעודן לחין . והזרע ר"ל פול הלבן עדיין לא נראה בהם . ואסרן לאכלן בפסח . כך שמעתי אז ולא זכיתי לשאלו בעת ההיא . כי הייתי צעיר לימים .

ובהיותי במנהיים רצו לאסור ה . / פרי הארץ שקורין ערד עפפל או קארטופלין/ תפוחי אדמה מפני שעושין מהם קמח ואני עמדתי כנגדם . ביודעי שאין הצבור יכולין לעמוד בזולתם . והוא מאכל עניים וראיתי המעשה כמה פעמים שבני הכפרים האכילו אותם לבני ביתם מאין להם לחם ומזון די . ונצחתני אותם ע"י אנשי הקהל שם שצו על המורה שלא יאסור דבר חדש מה שלא אסרו הרבנים שישבו שם על כסא הוראה כי לא הי 'בעת ההיא אב"ד שם . כי הר"מ מקלוין הרב מוה 'מענדל יאנקוי ז"ל הי 'שם למורה ומה טוב אם יסכימו כל חכמי הדור לדעת אחת . ומסופקני אם יבוא הדבר . פעם אחת על מכוננו בדור הזה שגברה הקנאה . ו תורה יראים יותר מן המנהגים כמפני גופי .

RAISINS: Sunmaid, Waldbaum's, Shoprite, Pathmark,Dole; All O U brands ok

RED BULL: yes

RICE: Any raw Rice without additives does not need to be Kasher LePessah if it is checked 3 times well. The following were found to be clean: Goya Plain White Rice, Uncle Ben's Plain and Instant Brown and White, Carolina Plain White & Brown, River- Plain White or Brown Rice, Lundberg-All Mixes of Brown Rice, plain rice without additives. RICE, ARBORIO: Arborio rice is Italian rice, kasher without a hechsher.

RICE CAKES: Must make sure that there is no flour. Shefa Co Sesame and Lightly salted. KoyHijiki No Salt, Dulse No Salt, Plain Lightly Salted, Millet Lightly Salted, Nori No Salt. From Quaker. the Salted is not kosher.

RICE CAKES (Forrelli): ok

RICE CAKES (Puff Plain): Chico San- Quaker RICE CRISPIES IS NOT KOSHER FOR PESSAH IT HAS Malt flavoring WHICH is an extract, most commonly from the grain barley, but may be made from other grains.

RICE DREAM: Carob, Vanilla, & Original from Brown Rice, Organic Enriched, Original, Vanilla & Chocolate. RICE SYRUP: Sweet Dream Brown Rice Maple Syrup (premium or regular brown rice syrup)

RICE VINEGAR: Kikkoman

RICOLA DROPS: ARE KOSHER FOR PESSAH ROSEWATER: OK RUBBER GLOVES: Any.

SAHLAV: Knorr sahlav is kosher for Pessah. SALAD DRESSING - Hellman's One Step, Rush Hour Mom's Maple Shallot SALMON: Kasher brands.

SALMON, FRESH: Fresh salmon may be purchased even without Pessah certification. SALT: iodized sea salt ok to use for Pessah. Ingredients: salt, potassium iodide, sodium thiosulfate, Yellow Prusiate of Soda (anticaking), Precipitated Silica (Free Flowing) SALT AND COARSE SALT: All Plain or Iodized salts. : any

SALT SUBSTITUTE: Any.

SANDWICH BAGS: any. SARDINES: Any that say sardines and salt. Seasons, Bumblebee, etc.

SEAWEEDS. Pure only. SELTZERS, CLUB SODAS: Any. SHAMPOO & CONDITIONERS: Any.

SHOE POLISH: Any. SILVER POLISH: Hagerty, Starco, any. SKINCARE: any

SLEEPING ENHANCEMENT, MELATONIN: Kasher SNAPPLE DIET ICE TEAS (raspberry, peach): ARE ALL GOOD AND KOSHER FOR PESSAH

SPARKLING CIDER: ok

SOAP: Any. SOAP PAD, STEELWOOL, SOAPS, DISHWASHING DETERGENTS, CLEANSERS, POWDERS, DISHWASHING LIQUIDS, AUTOMATIC LIQUID, LIQUID CLEANSERS, BAR SOAP, LIQUID SOAP: Any.

SODAS: All new and old brands are Kasher .Major brands and store brands include all Sprite, All Pepsi, Diet Pepsi, Caffeine Free Pepsi, and Caffeine Free Diet Pepsi. . Pepsi, Diet Pepsi, Caffeine Free Pepsi, Caffeine Free Diet Pepsi. Cokes, Coca Cola Classic, Diet Coca Cola, Caffeine Free Coke, Caffeine Free Diet Coke, Cherry Coke, Diet Cherry Coke, Royal Crown, Shasta, Cactus Cooler, Squirt, Cream soda, and All Mayim Chaim. Sevenup, Diet Seven-up, Cherry Seven up, Diet Cherry Seven-up, Dr. Pepper, Diet Dr. Pepper, Sprite, Diet Sprite, Mountain Dew, Diet Mountain Dew, Canada Dry Ginger Ale, Diet Canada Dry Ginger Ale, Regular and Diet Minute Maid Orange, Slice Orange, Diet Slice Orange. Slice Lemon, Diet Slice Lemon - Orange, Root Beer, Black Cherry, Creme, Ginger Ale, Birch Beer. Vintage Plain and Flavored Seltzer Water. Black Raspberry, Cranberry Ginger Ale, Lemon Treat, Diet Lemon Treat, Fruit Punch. Carbonated drinks that don't have any mixture of malt. SOUPS: Kasher for Pessah only.

SOUR CREAM: Any Kasher for year round.

SOUR CREAM, TOFU (with cahf-K): ok

SOY MILK: any

SOY CHEESE: ok

SOY LIQUID PROTEIN CONCENTRATE: Bragg Liquid Amino. fresh container bought before Pessah.

SOY MILK: Any. Must be fresh container bought before Pessah. SOY SAUCE: Only gluten-free soy sauce e.g., tamari is kosher for Pessah SOY SPREAD: Soya Kaas - Cream Cheese Style.

SOYA: any plain soya is permitted SPICES: All natural pure plain spices. A fresh jar preferred. e.g. Durkee McCormick

SPRING WATER: All brands of Water are Kasher for Pessah. STEVIA for Pessah: KOSHER STEVIA, BETTER: KASHER FOR PESSACH

CONFECTIONERS Powdered Sugar. not SUGAR: Any WHITE or BROWN, SUGAR, CONFECTIONARY: ok SUGAR, RAW (turbinado sugar): Raw sugar ok

SUGAR SUBSTITUTE: LIQUIDS: Any "EQUAL" and "nutrasweet spoonful". SWEETENERS: Stevia, Truvia Kosher SWEETENERS (DIETETIC): Nutri Sweet - Aspartame SWEETENERS (for baking) Sugar Twin, Equal, Splenda- SYRUPS: Any Kasher ones. SPONGES. Any

STEEL WOOL: any STERNO: any STRAWS: any.

TARTAR SAUCE: Hellman's Plain & Low Fat.

TAQUILA is made from cactus plants however the Rabbis in Mexico say it needs supervision

TEHINA-ANY 100%

PURE TEA: any pure Regular and Decaf. (IMPORTANT: See Herbal teas).

TEA, NEWMAN'S OWN ORGANIC: ok

TEA-INSTANT: Nestea 100%.

TEA, TRIPLE LEAF: Herbal laxative tea from Triple Leaf

TEA, SADAF (green one with cardamom and the red with Earl grey): ok
TISSUES: Any.
TEAVANA TEAS: Some Are mixed with real flour. Must check with company. No
TEMPEH: Needs Pessah supervision
TOOTHBRUSH: Any
TOFU: Nasoya - Plain, Firm, Extra Firm; Silken Spice. Note: milk and plain tofu products with OU are Kosher for Passover TOFFUTI NON-DAIRY CREAM CHEESE: OK
TOMATO PASTE: Even though some manufacturers produce cheese and other, it does not affect the clean production of tomatoes. Hunt's Contadina & all kasher brands.
TOMATO PUREE: Muir- Glen -all kasher brands. TOMATO SAUCE:Del Monte, Hunt's,Redpack & All Kasher brands TOMATOS (stewed): All Kasher brands.
TOMATOS (JARRED SUNDRIED IN OIL): OK
TOMATOS WHOLE PEELED:Red pack-all kasherbrands. TOMATOS, CRUSHED: Heinz
TOMATOS, CRUSHED: Hunt is OK or Smart and Final brand
TOOTHPASTE: Any commonly used brands. Aim,Aqua-Fresh, Colgate, Crest, Gleem, Pearl Drops, Ultra Brite, Adwe, Florimint and Kasher-dent in any flavor.
TOOTHPICKS: any
TUNA FISH: Star-Kist, BumbleBee, Chicken of the Sea any are Kasher. The D on the can does not apply to Sefardim ever and most opinions permit it even for Ashkenazim. TUNA: there are a hundred kinds of Tuna and only five kinds are used for canning
VANILLA EXTRACT: any
VANILLA MERINGUES (from Trader Joe's): OK must be bought before Pessah
VEGETABLES: Better to buy fresh non-checked in order to do a real thorough checking yourself. Any fresh or frozen (dry ones see Dried veg.) pure, plain, kosher vegetables.
VEGETABLES (canned): All 100% vegetables that only have pure, plain vegetables in them are Kasher for Pessah. VEGETABLES (frozen): All packages containing pure vegetables in it.
VEGETABLES (leafy): All prechecked packaged leafy vegetables have to be checked again and are not reliable due to the amount of checking that needs to be done and therefore it is better to buy fresh and check it yourself
VEGETARIAN BEANS: Heinz.
VINEGAR: Apple cider vinegar, Apple vinegar, synthetic vinegar, distilled vinegar are all OK. However, wine vinegar is not kasher unless it says it is kasher LePessah.
VITAMINS: Most vitamins are Kasher. If the vitamins are taken for medical reasons. However, when taken as food supplements they must be Kasher .Vitamin D3 and calcium magnesium by solgar, OK. UP 4 probiotics. Kala Acidophilus by Freeda, OK. VITAMINS, PRENATAL: Early Promise Prenatal Gentle Multiple, , Bluebonnet – Natural Healthy Concepts Pure Encapsulations OK Supplements for Sensitive People ** these products do not contain wheat, gluten, nuts, egg, or hydrogenated oils. ** Comprehensive Allergen SOP in place to prevent cross-contamination. ** the producer does not add coatings, shellacs, binders, fillers, excipients, artificial flavors, artificial sweeteners or colors. ** and does not use magnesium stearate in any of their products. ** All two-piece capsules are hypo-allergenic and vegetarian.
VITAMIN WATER: OU, made for Glaceau, Whitestone, NY. IS KASHER FOR PESSAH
VODKA . must be KASHER LEPESSAH because most vodka today is produced from grains such as sorghum, corn, rye or wheat.. Some vodkas are made from potatoes, molasses, soybeans, grapes, rice, sugar beets and sometimes even byproducts of oil refining or wood pulp processing
VODKA, POTATO (made in Poland): Kasher for PESSAH
WATER, CANADA DRY TONIC: ok
WATER, ROSE WATER: From faucet or Bottled, Any.
WATER IN BOTTLES : any are ok for those that are Machmir should buy it before Pessah
WATER FILTERS:any
WAX PAPER: Any.

WHIPPED, CREAM TOPPING -Rich's. Non-Dairy Topping and Pre Whipped Topping. Plain, ok
WHIPPING CREAM, ULTRA-PASTEURIZED: kosher dairy OK

Wine: preferred Non Mevushal but if there are maids around, the wine must be hidden and locked. If using Mevushal no problem at all. Mevushal is when pasteurized at 170 degrees fahrenheit

WINES and grape juices: Any Kasher all year round.

XANTHAN GUM: OK

YOGURT: It needs a proper recognized Kashrut certification. Should be kosher-for-Passover certification. Should be any yogurt that has gelatin is NOT to be used (e.g. Yoplait) ever.

YOGURT, OUI: OK

THE EVE OF PESSAH

- All Hametz must be eliminated, (around 10:00 a.m.). All Hametz dishes must be cleaned and put away. The house must be swept, one's pockets searched for crumbs, and all remaining Hametz (including the ten pieces of bread found during Bedikat Hametz) must be burned.
- Preparations for Yom Tov start, with all delicacies in honor of the arrival of Yom Tov, just as for Shabbat.
- One must examine carefully each leaf of lettuce used for Maror in the Seder (as well as all year round), to ensure that there are no bugs in it.
- From midday of Erev Pessah onwards, we refrain from any kind of work forbidden during Hol Hamoed.
- Hair and fingernails should be cut before noon. If one forgot, it may still be done after noon.
- In order to have an appetite for the Mitzvah of Matza, it is forbidden on Erev Pessah to eat Matza which will be used at the seder. Only Matza Ashira is permitted. Two hours before sunset one should refrain from eating any type of Matza.
- The Seder table should be set before the men go to the Arvit prayer.
- When buying meat, one should not express himself by saying that this is for Pessah, but say for the festival (Moed).
- People who are very stringent about keeping Mitzvot bake the Matzot for the Seder on Erev Pessah afternoon, as the Matza eaten in the evening is in memory of the Pessah offering brought in the Bet Hamikdash at this time. For this reason, festive clothes are worn and Hallel sung while the Matzot are being baked. Since at this time the eating of Hametz is already forbidden, great care must be taken that the dough does not ferment. A person should say he is annulling any dough that might become Hametz.

KASHERING UTENSILS

The laws of kashering are many and varied, and very controversial. It is of course best to use dishes and utensils especially set aside for Pessah use. Pots used during the year with Hametz cannot be used for Pessah .if you need those pots... you may kasher them before Passover.

under certain conditions, some of the utensils used throughout the year may also be used on Pessah if they are Kashered and prepared in a special manner for Pessah use. New and old utensils purchased from a gentile, need Tevila after all Kashering. Kashering can be very complex at times. It is recommended that when Kashering you consult a Rabbinic authority.

A vessel becomes unfit for Pessah use because of the Hametz absorbed in it in one of four ways:

- If Hametz was roasted, Barbequed or baked on it without any liquid.
- If Hametz was cooked with liquid in the vessel.
- If Hametz sat in a vessel for a longer period than 24 hours.
- If sharp Hametz sat in a vessel (for twenty minutes or more), or a knife that was used with sharp Hametz. for Ashkenazim, glass becomes unfit for Pessah only if it was used for hot Hametz during the year.

PRINCIPLES OF KASHERING

- Hametz is extracted from a vessel in the same manne r that it was absorbed by it; therefore the method of kashering is determined by the way it is mostly used.

The Kashering should be done no later than the specified time usually by 10:30 AM on the morning before Pessah.

- If a person needs to kasher dishes after that time, it can only be done through the strict methods of Kashering
- Once Pessah begins, it can be done only through Libbun, torching.

THE TWO MAIN WAYS TO KASHER

Hagalah (purging): Done on any utensil used with hot liquids. We insert the vessel into a large pot that has boiling water. A good idea is to put some sand or ashes in the boiling water to defile the taste of any food residues. If after Hagalah the water became very dirty, the water would be changed. When doing Hagalah the water must be constantly bubbling on the fire, while immersing every item.

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Leebun, torching: Done on items that were used directly with fire without any liquid involved. In Leebun you actually blowtorch or burn any particles of foods. Some vessels need to get very hot and some need to get to a glowing hot fire stage.

BASIC RULES FOR PREPARING AND KASHERING FOR PESSAH

- All utensils and vessels that will be used for Pess ah must be thoroughly washed and scrubbed with soap. NOTE: EVERYTIME WE SAY WASHING, WE MEAN SCRUBBING WITH SOAP AND NOT PLAIN RINSING.
- When there are bends, cracks, deep cuts and spaces in these utensils, care must be taken to reach inside these areas.
- Kashering: All items with which only cold Hametz came in contact

during the year, such as refrigerators and pantry shelves, should be thoroughly washed and rinsed to ready them for Pessah use. All items with which hot Hametz came into contact during the year, must, in addition, be kashered in the different required manners of kashering as explained by each item. • The way to kasher an item is by first cleaning, removing any dirt, rust, or any surface material, then wait 24 hours prior to the Hagalah. Note: Even if the vessel is prepared through only washing one should wait twenty-four hours prior to using it on Pessah. • There is no Beracha (blessing) on Hagalah. • Boil water in a pot, which had not been used for twenty-four hours. This large pot used for Kashering may be from year round use for meat or dairy to kasher meat or dairy. Vessels that cannot be washed thoroughly cannot be kashered through Hagalah, only through Leebun. A vessel that can be kashered through Hagalah can surely be kashered through Leebun. • Any vessel that might get ruined when immersed in boiling water, such as vessels that are made from glued pieces or plastic or extra fine china cannot be kashered.

BRACES, DENTURES, BITE PLATES AND RETAINERS They should be brushed thoroughly before Pessah before the Hametz becomes Assur.

CHINA AND BONEWARE

• Fine "China" can be kashered by Hagalah. • It can also be kashered by pouring boiling water up on it, taking care to cover all areas with the boiling water. Then, rinse with cold water.

COUNTERS AND TABLES

Counters and tables are first thoroughly scrubbed, including the surfaces and the cracks between the different sections. We then pour boiling water upon them. However if the table is used only with a tablecloth throughout Pessah, it only needs to be cleaned thoroughly. High chairs are thoroughly scrubbed. You can kasher granite countertops, even with a synthetic finish. The proper method to kasher the counter is irui kli rishon (pouring boiling water over the surface of the counter). A steamer can be used to kasher counters provided that the counter is being kashered with actual water, not vapor, and the water is at or near the boiling point of 212F. Q: Is it OK to pour boiling water over GLAZED counter to kasher for Pessah? A: Yes

CUTTING BOARDS

A wooden cutting board need only be washed since hot foods are not normally placed upon the cutting board. But if hot foods are placed upon it, then it requires Hagalah. If the board is too large for Hagalah, then clean it, pour boiling water upon it, and rinse with cold water.

EARTHENWARE

All utensils and vessels made from earthenware cannot be kashered. A stone oven may be kashered by torching it or burning it extra hot.

ELECTRICAL APPLIANCES

Refrigerators, freezers, coffee makers, water coolers, percolators, Fruit juicers and thermoses may be kashered for Pessah by only thoroughly cleaning

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them. A dishwasher needs kashering by thoroughly cleaning it as well as its racks and all intricate parts. Then run the hottest cycle on empty.

GLASS AND PYREX

• Glass items, colored or clear, such as pots, glasses, dishes and cups can be washed thoroughly and used on Pessah. Since glass does not absorb Hametz, no Hagalah is necessary. • Glass with painted designs not on the inside of the item (i.e. the area which touches the food) can be prepared for Pessah. • Items made of special glass, such as Pyrex or Corning ware, which are normally used directly upon the fire, can be prepared for Pessah. As with ordinary glass, there is no need to Kasher Pyrex and Corning ware. If they are clean, they may be used on Pessah. • Some Pyrex items have a metal base, which is separate from the Pyrex. This base holds no food. Since the metal base normally does not touch the food, it need not be kashered, just cleaned. • Corelle can be prepared for Pessah. The laws, which apply to glass, also apply to Corelle. NOTE: For Ashkenazim who hold that glass absorbs is considered unfit for hot Hametz the food, only glass that was used for Pessah use by Kashering. There are Poskim that are of the opinion that

while glass used for cold must be kashered by immersing them in cold water for 72 hours-with fresh water every 24 hours. If it is used with hot it may not be kashered.

OVENS

- Gas and electric ovens can be kashered for Pessah. Clean the oven and all racks thoroughly, as well as the broiler, with oven cleaner, then, turn it to the highest setting, and allow to burn for one hour.
- A “self-cleaning” oven can be kashered for Pessah. Set it on the “selfcleaning” setting, and allow it to complete its self-cleaning cycle.
- A toaster-oven can be kashered for Pessah. Clean it very thoroughly from any crumbs and other matter. Then, set it on the highest setting for one hour.
- A Microwave Oven can be kashered by cleaning it tho roughly, then

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placing a cup of water inside it, and turning it on till some evaporation happens, • Electric Plates, Hot plates: They should be washed thoroughly and turned on for one hour.

KASHERING OF POTS

All pots including Pressure cookers are kashered by the process known as Hagalah (purging). • Take the pot to be kashered, and clean it thoroughl y. • Boil water in a second pot, which is large enough t o contain the pot to be kashered. Like the first pot, the second pot must not have been used within twenty-four hours. • Once the water boils, immerse the first pot into it , until first pot is completely covered by the boiling water. Note: the handle must also be immersed. If this cannot be accomplished in one step because it is too large then immerse one portion of the pot, remove it from the water, and immerse the other side. Leave it in the water for a few seconds • Rinse the Kashered pot in cold water immediately fo llowing Hagalah.

Covers of pots must be kashered for Pessah after they are clean including the areas under and around the cover handle and under and around any screws, bolts, etc. If necessary, detach these parts from the cover, clean. Replace before Hagalah. By Pressure cookers the rubber must be cleaned thoroughly. If it is hard to clean certain areas, then pour bleach or a similar cleaning agent upon the area that cannot be cleaned. Then, any food lodged there is rendered inedible, and is thus no longer prohibited as Hametz. Then, proceed with the Hagalah. Note: If tongs are used to hold the article being Kashered, then the article should be released while it is being immersed.

For a very large pot, which is too large to be placed within a second pot, proceed as follows: • Boil water in this large pot to be Kashered, fillin g it as close to the top as possible. Once the water boils, cover the pot completely with a flat cover (it need not be the cover of this particular pot). Allow the water to boil for thirty seconds while the pot is covered. (Caution: in gas

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range, overflowing water may extinguish fire). After pouring out the boiling water, immerse the pot handle in a second pot of boiling water. • the entire pot in cold water immediately following the Hagalah. Rinse • There is an alternate method for kashering metal po ts for Pessah which is, clean them thoroughly. Then place them (empty) in the oven at a high setting for half an-hour. Wine goblets, napkin rings, candlesticks, jewelry such as rings worn during kneading doughs, can be kashered by just washing them thoroughly.

Sieves and strainers must be kashered if they were used with hot foods. Extreme care must be taken to clean them thoroughly prior to the Hagalah. Note: Sifters should not be kashered, since they cannot be cleaned thoroughly.

ROASTERS, PARTS AND RACKS

Roasters, metal or enamel, oven racks and metal baking pans are normally used inside the oven. They cannot be kashered by Hagalah. Rather, they should be cleaned thoroughly, and then placed (empty) in the oven at the highest temperature for one hour. For convenience, this may be done at the same time the oven is being kashered. Frying pans, including Teflon coated, may be kashered the same way as oven racks. Clean them thoroughly, and then leave them in the oven for one hour at the highest setting.

SILVERWARE (OR GOLDWARE)

Hagalalah can kasher silverware. Place a net inside the pot and immerse each piece of silverware in the boiling water taking care that the water covers each piece completely. Then the whole net is removed and placed in cold water. Or individually tie the pieces to a string one after the other. Drop into the boiling water and remove the whole string shortly after. Rinse the silverware in cold water immediately following the Hagalah.

Two or more pieces of silverware may be left in the pot together as long as they are dropped into the boiling water separately. "Meat" silverware can be Kasherred in a "dairy" pot, and vice versa. But remember that both the silverware and the pot must not have been used for twenty-four hours prior to the Hagalah. Meat and dairy silverware may be left in the pot at the same time, but remember to drop them separately into the pot with boiling water. If on the silverware there are hard to clean areas, like deep designs, cracks around the handle, etc. Then, pour bleach or a similar agent upon the area, which cannot be cleaned. Then, any food lodged there is rendered inedible, and is thus no longer prohibited as Hametz. Then, proceed with the Hagalah. The pot used for Kashering (i.e. the pot in which the items to be Kasherred will be immersed) may be either a Pessah pot or a pot which had been used for Hametz.

SINKS

A sink requires Kashering for Pessah. After cleaning it, pour boiling water over the entire sink (this applies to enamel, porcelain or metal sinks). If any area cannot be cleaned thoroughly (such as the area near the rim), pour bleach upon it, to render any food lodged there inedible first, then pour boiling water over it. It does not need covering with contact paper. Faucets should be cleaned thoroughly.

STOVES, RANGES, AND GRATES

The burner of a stove and metal grates upon which pots are placed for cooking, may be kasherred simply by cleaning them. Since any food, which may have fallen on them, is immediately burned. If the section between the burners is enamel or metal, it must be covered with aluminum foil. However Corning ware tops, such as on electric ranges, are treated like ordinary glass and only need to be thoroughly scrubbed. Knobs should be only washed.

TABLECLOTHS, NAPKINS

Cloth tablecloths (not plastic) and towels used year round should be washed thoroughly and may then be used for Pessah.

TUPPERWARE

Tupperware and similar plastic storage containers that have been used with hot foods can be kasherred with Hagalah. Containers which were used only with cold solids may be used by just cleaning them. If, however, they were used with liquids which may have been Hametz (such as vinegar), then

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they should be Kasherred by Hagalah, even if all liquids used had been cold.

A blender must be kasherred by Hagalah if it was used for hot foods that include Hametz. Before Hagalah, extreme care must be taken to clean blades and all parts thoroughly.

A food processor must be kasherred by Hagalah if it was used for hot foods that include Hametz. It should be noted, however, that most food processors have intricate parts, and are very difficult to clean. If dismantling is necessary for thorough cleaning, then this should be done. A Kitchenaid mixer or similar must be kasherred by hagalah, if it was used with hot foods that include Hametz. Then all parts, which touch the food, should be Kasherred by hagalah. But extreme care must be taken to clean all areas of the mixer thoroughly, especially areas above the bowl. If dismantling is necessary for thorough cleaning, it should be done.

WOOD, PLASTIC AND RUBBER

- Wooden, plastic or rubber items, such as spatulas, mixing spoons, rubber gloves, bowls, corian and granorex, can be kasherred for Pessah by hagalah. (Follow the steps listed for silverware). However, if these items were generally used only for cold foods, then they need only be cleaned thoroughly.
- Melmac dishes can be kasherred by hagalah.
- Plastic or metal graters can be prepared for Pessah if they were not generally used with hot, spicy or sharp foods. Then they need only be cleaned thoroughly. But extreme care must be taken in cleaning them. If they were used with hot Hametz, it is preferable to get a new one.

TEVILA

• Tevila of dishes is a means of purifying them by dipping them completely in a Mikva (ritual bath), which contains a minimum of 360 liters of natural water not retrieved into a vessel. They may also be dipped in a sea or river. Tevila of vessels may not take place on Shabbat or Yom Tov. • If the dishes are not new, they first require Haglela or Leebun as required, and then Tevila. • When dipping the vessels in the water, one says the Beracha:

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“Baruch... Asher Kideshanu... Al Tevilat Kelim”: • Plastic, wooden or disposable vessels do not require Tevila. • Renovated vessels by a non-Jew with a new metal coating do not require Haglela, rather they must be cleaned well and then Tevila is done without a Beracha. • All Vessels and utensils that are used directly to prepare to eat from or to store, and come in contact with food, requires Tevila. A new mincer or grater requires Tevila.

THE WHEAT AND THE BAKING OF THE MATZOT

• The flour for baking Matzot may be from any of the seven grains: wheat, barley, spelt, rye or oats. However, we usually use wheat flour, as this is the best. • The grain for the Matzot must be watched from the time it is harvested. The wheat must be cut before the kernels of grain lose their green color. • Wormy grains should not be used, whether for Matzot or for the whole year. • The bags of cut wheat may not be left in a damp place, or lying on top of fresh grass.

GRINDING THE WHEAT

• The mill must be thoroughly cleaned before grinding the flour for Matzot. • G-d fearing people must supervise the cleaning of the mill. The mill is cleaned and burned with hot coals. The first batch of wheat milled after the cleaning is not used for Pessah. • In very difficult situations, the mill may be used without prior cleaning. • The flour must be ground at least 24 hours before Pessah because, if not, the flour would still be hot and this could cause the dough to ferment. If, however, they were baked with freshly ground wheat, they are permitted for use.

THE WATER USED FOR MATZOT

The Matza dough must be kneaded with water, which was prepared at least 12 hours beforehand, and had been kept in covered earthenware containers in room temperature. The water may be taken from a well, fountain or river. It should be poured into containers at sunset, and remain there overnight to become cool. When pouring the water, one should say: “We are preparing this water for the Mitzvah of baking Matzot”.

THE MATZA DOUGH

• First the flour is poured loosely into a receptacle which holds at least the minimum amount required to separate Challah from it, i.e. almost 2 kg. Care should be taken not to add more flour than the prescribed amount, since it becomes much more difficult to knead the dough, and thereby, the risk of it becoming Hametz increases. • No salt whatsoever may be added to the dough. The dough is distributed among the various workers, who work on the dough uninterruptedly (to avoid fermentation) until the Matza is shaped. Matzot are spread out thin and perforated to prevent them from rising in the oven. Finally they are placed in the oven to bake. • If the dough is too dry, water may be added. If the dough is too soft, flour may not be added in order to harden it. • If one's hands become warm during the kneading process, one should cool them off before continuing the work. • The kneading should not take place in a room where sunshine penetrates, nor near a window, even if there is no sunshine. It should neither take place near the oven nor other fire, to avoid contact with heat. • All the utensils used for the preparation of the Matzot (bowls, knives, tables, rolling pins, etc.) must be in perfect condition, without dents or holes, to avoid dough becoming stuck in them and fermenting. Every 18 minutes, all utensils are thoroughly cleaned, and fresh dough is kneaded.

THE OVEN

• If one wishes to use a HAMETZ oven for the baking of Matzot, a large flame, whose heat must reach all parts of the oven, must be applied first for one hour. Then one waits until all the flames are extinguished and the oven has cooled down, before lighting it again for the baking of the Matzot. •

BAKING THE MATZOT

The Matzot must be examined to ascertain that they are baked thoroughly. When breaking up a Matza, no "threads" of dough may be noticed. A Matza may not be returned to the oven for more baking. If a Matza became folded while baking, the double part may not be baked properly, therefore all the double dough must be disposed of..

PRODUCTION OF MACHINE-MATZOT

As the production of machine Matzot is done mechanically, great quantities of Matzot are produced within a limited time. The machines should be cleaned and washed adequately every 18 minutes. Complicated equipment is employed and there are numerous Halachic problems which most bakers ignore. Without thorough supervision there is a considerable risk of Hametz in machine Matzot.

MATZA ASHIRA

• Matza Ashira is the term given for Matza that is kneaded with fruit juice, wine or eggs. When such Matzot are baked, care must be taken that no water whatsoever is added. • Matza Ashira does not fulfill the Mitzvah of Matza at the Seder. On the other days of Pessah, Matza Ashira may be used. •

LAWS CONCERNING THE SEDER NIGHT

On leaving the Synagogue after the Arvit prayer on the first Pessah night, we return home to begin the Seder, without delay and in an atmosphere of great joy. Everyone must keep the Mitzvot of the night - to eat matza 3 times throughout the Seder within a prescribed length of time and to drink 4 cups of wine or grape juice within a prescribed length of time. The Matza, wine, and grape juice must be kosher.

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WEST COAST RABBINICAL COURT OF BEVERLY HILLS.

BET DIN-Rabbi Gabriel Cohen Rav"D

THE RIGHT TO SELL ONE'S CHOMETZ/HAMETS

We, THE UNDERSIGNED _____ hereby irrevocably authorize RABBI GABRIEL COHEN or anyone else he may designate, to sell, to a non-Jew of his choice, my "CHOMETZ/HAMETS" and/or mixtures containing "CHOMETZ/HAMETS" which is at present in my home or place of work, knowingly or unknowingly, in accordance of Jewish Law, as well as all the "CHOMETZ/HAMETS" and/or mixtures containing "CHOMETZ/HAMETS" that is in my possession, at home and all my properties (including all transit goods that should be delivered to me during the period of the Passover Holiday inclusive).

This transaction includes Breads Bagels cereals, flour, pasta, baked goods, fresh yeast, non-Pessah matzos, gefilte fish, bread-crumbs, Possum or Mellow-roast coffees, extracts, grain vinegar, and products containing vinegar such as pickles, ketchup, mustard, salad dressing, and mayonnaise, whiskeys, beers, and other alcoholic beverages, elixirs and medications, vitamins, perfumes, colognes, cosmetics, cough medicines, pet foods and other

_____ This CHOMETZ/HAMETS has an approximate value of \$ _____

He may designate to rent or sell the place where the above-mentioned goods are located. The keys to the premises where the abovementioned goods are located can be found at _____. The buyer shall have free access of the "CHOMETZ/HAMETS" and/or mixtures containing "CHOMETZ/HAMETS" acquired by him.

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The transaction should take effect in any law Jewish or Civil before the time of the (Issur) transgression CHOMETZ/HAMETS. This Agreement shall take effect by virtue of this document, with the Jewish act of Acquisition known as "handkerchief", and Likewise, with the Jewish act of acquisition called "agav".

It is understood that this CHOMETZ/HAMETS will not be my property for the duration of the Holiday of Pessah and that I will derive no use or benefit from _Friday 4/19/2019_ at 10:30 AM until 4/27/2019 evening at 10:00 p.m.

Signature

Signature

Signature

Signature

Signature

Signature

Signature

Signature

Signature