



A Pesach Primer

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Foreword by Rabbi David Hellman

Our Sages teach us that the wise person can learn from everyone, and so I would like to take this opportunity to learn from the rasha, the wicked child, of the Hagadah. We of course are not meant to emulate his actions or mocking questions, but we can see how the Hagadah understands his error and learn from that framing a fundamental lesson of Pesach and for our spiritual lives in general.

“What does the wicked one say?” asks the Hagadah. “What is this service to you?” he questions, challenging us why we remember the exodus and why we perform the mitzvot. The Hagadah does not provide a response, as it does for the other children’s’ questions, but rather forcefully states, “For you,’ but it is not ‘for him.’ Since he removed himself from the group (the klal) he has denied the foundational principle (the ikar).” The Hagadah does not stress that the wicked child challenges the authority of the Torah, nor that he seems ungrateful to Hashem for redeeming us. In the eyes of the Hagadah, his worst offense is that by his referring to the mitzvot as “for you” and not “for him,” he has excluded himself from the group, from the klal. The foundational principle, the ikar, that he denies is not belief in Hashem, but identification with the Jewish people.

There are many ways to be wicked, but on Pesach, the rasha’s greatest sin is excluding himself from the Jewish people, from the group and the community. Conversely, the foundational lesson of Pesach is to realize that we are one people who share a common history and story bound up in Hashem liberating us from Egypt. On Pesach, in particular, we must remember that we are part of something bigger, part of a family and part of a community. We are a member of the Jewish people and part of Jewish history. We are not alone. We need others and they need us.

We are now preparing to celebrate our second Peach during the coronavirus pandemic, and one very important lesson we have learned over this past year is exactly how much we need each other. When we are alone, we are sad, weaker, and in greater danger. However, when we support one another and work together, we can overcome almost anything. When we think of others and know that others are thinking about us, we are strengthened spiritually and emotionally. A sense of community nourishes us all.

We have seen this across the world and we have lived it here in Boston. Personally, I have seen so many people perform individual acts of chessed both for dear friends and for those they don’t know well, from anonymous tzedaka donations, to help with groceries, to phone calls and zoom visits to wish people well. Our shuls, schools, and community institutions, have all stepped up to the challenge to support the community in any way that they can. I truly believe that our community will be stronger after the pandemic passes if we can hold onto these feelings and all of these community initiatives.

In this vein, I’d like to take this opportunity to thank Rabbi Moshe Kaufman, Kashrut Administrator and Executive Director of KVH Kosher, and the entire dedicated KVH Kosher team who have worked tirelessly and with great self-sacrifice over this past year. In ways that no one knows, they have gone beyond their responsibilities to support all of our kosher resources, restaurants, caterers, and more, despite the financial, logistical, and other great challenges. They have worked, as they always do, with the community in mind, wanting to service and strengthen it, for the benefit of us all.

Wishing everyone a Chag Bari, Kasher, V’Sameach,

Rabbi David Hellman

Methods of Kashering by Rabbi Moshe Kaufman

There will also be a Pre-Pesach webinar where we will show practical home kitchen kashering. Details and link to follow.

All utensils, equipment, dishes and cutlery which come in contact with non-Passover food must undergo a purging process known as Hechsher Keilim, aka "Kashering".

1. Items fashioned from certain materials or fashioned in a certain manner may not be Kashered.

Earthenware
China
Pottery

Concrete
Cement

Glass- According to the Ashkenazic custom, glass cannot be Kashered under normal circumstances (there are unique circumstances under which they may be Kashered, beyond the scope of this primer. Please consult your Rabbi. This year some Ashkenazic authorities are advising that glass may be Kashered.)

Plastic - While some authorities do not allow plastic to be Kashered many others do allow. This year many authorities are advising that plastic may be Kashered.

1. Items which have nooks and crannies and cannot be cleaned properly including (but not limited to), pots and pans with rolled "lips", colanders, sifters, and some dishwashers, cannot be Kashered with Irui or Hagala (see below for definitions)
1. Any item which may get ruined through the Kashering process may not be Kashered. This can apply to light plastics which may bend, glass which can shatter, sheet pans and hotel pans which require libun gamur, or any item which is not heat resistant. This is out of concern that one may not Kasher it properly out of concern of breaking his equipment.

The basic premise behind Kashering is known as "*K'bol'o, kach polto*" - the very manner in which the item became non-permissible is the manner in which we Kasher to make it permissible.

Methods of Kashering:

1. ***Irui- pouring or spraying boiling water.*** This method is used for items which only became non-Kosher or Chametz via indirect heat, such as sinks, counters, and tables on which hot Chametz such as pasta, soup, or toast may have been placed or spilled on. Every spot needs to be hit with a direct flow of boiling water. It is not sufficient to pour the water in one spot and allow it to spread out. You do not have to Kasher the whole utensil at once. If you run out of water or need a break, you can do so. When using the Irui method, all items being Kashered should not be used for 24 hours prior to Kashering.

PRO TIP- The best way to do Irui is with an electric kettle. It is easier to handle and control the flow of water. A standard tea kettle will also work.

1. ***Hagalla- Immersing in boiling water.*** This method is used for pots, pans, flatware, cups, and most small wares that may be Kashered. The water should be boiling when items are immersed. You do not have to

Kasher the whole utensil at once. If you run out of water or need a break, you can stop in the middle. This is especially important for large items that cannot be submerged at one time.

When Kashering a large pot, fill the pot and boil. When the water reaches a boil, using a tongs, place a rock in the fire under the pot. When the rock is heated, place the rock in the pot and the water will boil over, Kashering the rest of the pot.

PRO TIP- If you do not wish to bother with the rock, after boiling the pot, empty the pot. Fill a disposable roaster pan with water and place it on the fire to boil. While holding the pot on its side, dip the pot gently into the pan and slowly roll the pot until all sides have been Kashered. Make sure the water is boiling while you do this.

1. Libun Kal - Light scorching – several methods:

1. Heat with a torch until the opposite side is hot to the touch (around 190°F depending on the density of the metal). This method can be used for items requiring Irui (*Use of blow torches is not recommended without specialized training.*)
2. Heat with a torch until the opposite side can singe paper (around 375°F, depending on the density of the metal). This method is applicable to items requiring Hagala or when Libun is only required as a stringency. (*Use of blow torches is not recommended without specialized training.*)
3. Dry heat. Heat oven to 550°F (or 500°F if that is the highest temperature) for 2 hours. This method is predominantly used for Kashering standard ovens that do not have a self clean cycle, or warming boxes and drawers. Please note: warming boxes and drawers do not produce enough heat for Kashering. See below for instructions.) This method does NOT apply to ovens in which food is baked directly on the racks or the floor of the oven. If food is baked directly on the racks or floor of the oven, it will require Libun Chamur.

2. Libun Chamur - Intense scorching

1. Heat with fire until the item is glowing. (around 900°F). This method is used for grills, pizza ovens, broilers, etc. The generally accepted custom is that the self-cleaning cycle qualifies as Libun Chamur.

NOTE: Continuous clean, steam clean, aqua clean etc. DO NOT qualify as any type of Kashering. Such ovens should be treated as non-self-clean ovens.

Kashering Your Kitchen

1. Ovens

1. Self-Clean- The Self-Cleaning cycle qualifies as a Libun Chamur. You don't need to clean the oven or wait 24 hours prior to Kashering. (Many cover the glass door of the oven with aluminum foil for the duration of Pesach. If you do not want to cover the door, the oven should not be used for 24 hours prior to Kashering. Please consult your Rabbi)
Note: Continuous clean, steam clean, Aqua Lift do not qualify for any type of Kashering. Such ovens should be treated as non-self-clean ovens.

1. Non-Self-Clean ovens - All surfaces of the ovens, racks, and door must be completely clean and unused for 24 hours. (Some cover the racks with foil, perforating for air circulation for the duration of Pesach. Please consult your Rabbi.)
1. Microwave – (Many authorities do not allow microwaves to be Kasherred. Please consult with your Rabbi prior to Kashering.) Clean thoroughly and do not use it for 24 hours. Place a large microwavable container filled with water in the microwave and run on high power until the steam fills the microwave with condensate. This can take 10 minutes or longer. Then move the container, and run the cycle again to Kasher the area where the container originally was. The glass turntable should not be used.
1. Heating / Warmer drawers- Thoroughly clean and do not use for 24 hours. Place one gel sterno can and let it burn for 2 hours. Be sure to leave the drawer a crack open so the flame is not suffocated.

1. Stove

1. Gas Range - Thoroughly clean. Cover burners with a blech (sheet metal) and turn on high for 20 minutes. If you have concerns about the electric control panel, Kasher each burner one at a time. The area between the burners usually cannot be Kasherred. After Kashering, remove burner grates and cover the stove top with aluminum foil and replace grates. Be sure not to obstruct any gas or air vents.
1. Electric Coil - Clean thoroughly. Turn coils on high for 15 minutes. If you have grates, place them on top of the coils. Cover burners with a blech (sheet metal) and turn on high for 30 minutes . The area between the burners usually cannot be Kasherred. After Kashering, remove burner grates and cover the stove top with aluminum foil and replace grates. Be sure not to obstruct any air vents.
2. Electric Glass-top – (It is questionable if this type of stove can be Kasherred. Please consult with your Rabbi prior to Kashering.) Clean thoroughly. The burners **MUST** be Kasherred one at a time or the glass will crack. Cover each burner with aluminum foil and turn on high for 30 minutes. Even according to those who allow Kashering glass top stoves, the area between the burners is not Kasherred but also cannot be safely covered with aluminum foil.

KVH Kosher recommends using a thin metal plate known as an induction diffuser plate. This is commonly used on induction cooktops for non-compatible pots.

https://www.amazon.com/s?k=induction+plate+adapter&crd=2SYC0BL5BKFWGandsprefix=i nduction+plate%2Caps%2C499andref=nb_sb_ss_i_3_15

Alternatively, you can use a silicone mat made by a company LoMi.

<https://thecooktopmat.com/products/lomi-cooktop-mat>

1. Electric Induction Cooktop- Clean thoroughly and don't use it for 24 hours hours. Boil a completely full pot (unused for 24 hours) on the induction cooktop. As the boils allow it to boil over onto the cooktop. Move the pot around while it boils over, allowing it to spill over the entire cooktop. After Kashering, use with a Pesach induction diffuser plate.

2. **Sinks**

The most common type of kitchen sink is stainless steel; these instructions are for stainless steel sinks.

Clean thoroughly and do not use hot water for 24 hours. Pour boiling water over every spot of the sink, ensuring that every spot is hit with a direct stream of boiling water. This is best accomplished using a kettle so you can easily control the small flow of water. Start on the bottom, middle, center working your way outwards and across the sink in straight lines. For the walls, start on the bottom and work your way up in straight lines.

Porcelain sinks cannot be Kashered and a sink insert should be used. Strainers and aerators should be replaced. Spray hoses are difficult to clean and should not be used.

3. **Counters**

The procedure for Kashering countertops is the same regardless of the material. First we will outline the procedure and then some specifications for different materials.

Clean thoroughly and do not use hot water for 24 hours. Pour boiling water over every spot of the sink, ensuring that every spot is hit with a direct stream of boiling water. This is best accomplished using a kettle so you can easily control the small flow of water.

1. Composite (including, Formica, laminate, etc.) Special attention must be given to seams. Composite materials are similar to plastic. While some authorities do not allow plastic to be Kashered many others do allow. This year, many authorities are advising that plastic may be Kashered.
1. Stainless steel - No special instructions.
1. Natural stone (including quartz, granite, marble, etc.) No special instructions. (Some treat quartz resin as a composite material. See Composite)
1. Wood/ Butcher Block- Wood counters must be completely smooth. This is best accomplished by sanding and refinishing.

If you cannot Kasher your counters, clean thoroughly and cover with contact paper or corrugated plastic, available at hardware stores.

1. **Cabinets, Refrigerators and Freezers** - Clean thoroughly. Some also have a custom to cover the shelves. Be sure to allow for proper air flow.
2. **Flatware** - Clean thoroughly and do not use for 24 hours. Pay special attention to serrated knives and fork tines.
Boil a pot or disposable pane of water. While the water is boiling, gently drop flatware in, one piece at a time. Remove from water and rinse in cold water.
3. **Pots** - clean thoroughly, paying special attention to the seams, handles, and rivets.

PRO TIP- An inexpensive wire brush works wonders.

Fill the pot and boil. When the water reaches a boil, using a tong, place rock in the fire under the pot. When the rock is heated, place the rock in the pot and the water will boil over Kashering the rest of the pot.

PRO TIP- If you do not wish to bother with the rock, after boiling the pot, empty the pot. Fill a disposable roaster pan with water and place it on the fire to boil. While holding the pot on its side, dip the pot gently into the pan and slowly roll the pot until all sides have been Kashered. Make sure the water is boiling while you do this.

4. **Pans**

1. Baking and Roasting pans - Baking and Roasting pans require Libun Chamur which is likely to damage them and therefore should not be Kashered.
2. Enamel coated pans cannot be Kashered.
3. Frying pans - When used with liquid, a frying pan can be Kashered like a pot (From Chametz to Pesach only- From non-Kosher, frying pans cannot be Kashered). Teflon coated and searing pans are usually used dry or with minimal oil requiring Libun Chamur which is likely to damage them and therefore should not be Kashered.

5. **Small appliances**

1. Toasters, sandwich makers, panini presses, electric grills, etc cannot be Kashered.
2. Mixers, food processors, blenders, immersion blenders- Ideally purchase separate ones for Pesach. If the motor base is completely sealed and they can be cleaned thoroughly, they can be used. Mixing bowls and accessories and blender bowls and accessories should be purchased new.

Community Kashering

We are pleased to inform you that we will be holding our annual Pre-Pesach communal Kashering.

Kashering will take place at Young Israel of Brookline, 62 Green Street, Brookline, MA on Sunday, March 21.

Due to Covid19, Kashering will take place by appointment only. You can make an appointment at <https://kvhkosher.org/kashering>.

Please keep in mind the following guidelines:

- Items should not have been used or washed with hot water for 24 hours
- Items to be kashered must be properly cleaned, until surfaces are 100% cleaned and de-greased. This usually requires 'elbow grease', chemical cleaners, and abrasive scrubbers. Special attention must be given to cleaning 'nooks and crannies', joints, handles, lips.
- Equipment that cannot be cleaned properly, may not be kashered.

Tevilas Keilim

Halacha dictates that new food utensils be immersed in a Kosher Mikvah prior to usage.

The Mikvah at Young Israel of Brookline is open by appointment only; if you are making a Kashering appointment, you can use the Mikvah during that time.

The Daughter of Israel Mikvah is open Sunday & Thursday 10AM-12PM (no appointment necessary.) Please respect social distancing guidelines.

For more information, please visit <https://www.bostonmikvah.org/mikvah-hours>

Mechiras Chametz (Selling Chametz)

It is prohibited to own or have Chametz in one's possession during Pesach.

KVH Kosher has an online option for designating KVH an agent to sell your Chametz.

<https://kvhKosher.org/sale-of-chometz-form>

Bi'ur Chametz

The widespread custom is to burn the Chametz on Erev Pesach. In order to safely accommodate this custom many communities, including ours, have set up communal burn sites under the guidance of the Boston Fire Department. KVH Kosher will publish details about a communal burn site as it becomes available.

If you would prefer burning your Chametz at home, for safety reasons, KVH Kosher recommends using your outdoor BBQ grill, a device designed to burn. If you do not have a BBQ grill you can get rid of your Chametz simply by disposing of it prior to Pesach. Ideally, it should be disposed of and picked before the prohibition of owning Chametz begins on Erev Pesach (11:59AM-GR"A).

Bitul (Nullification of) Chametz

As important as getting rid of Chametz, is Bitul Chametz.

After one completes his search for Chametz on the night prior to Pesach he should say:

כל חמירא וחמיעא דאיכא ברשותי, דלא חזיתיה ודלא בערתיה, לבטיל ולהוי הפקר כעפרא דארעא

All Chametz or leaven in my possession that I have not seen, and have not destroyed, shall be nullified and become ownerless, like the dust of the earth

After one disposes of any Chametz he has not sold, one should say as follows:

כל חמירא וחמיעא דאיכא ברשותי, דחזיתיה ודלא חזיתיה, דבערתיה ודלא בערתיה, לבטיל ולהוי הפקר כעפרא דארעא

All Chametz or leaven in my possession that I have seen and that I have not seen, that I have destroyed and that I have not destroyed, shall be nullified and become ownerless, like the dust of the earth

Please Note: This second declaration should be recited on Shabbat morning at the appropriate time:

Magen Avraham – 11:47 AM

Gra & Baal HaTanya 11:59 AM

Ta'anis Bechorim (Fast of the First Born)

Halacha teaches us that all firstborn men and women (or parents of firstborn boys and girls who are minors) fast on Erev Pesach commemorating Makas Bechoros.

The widespread custom is that one takes part in a siyum and is thereby permitted to join in the festive "meal" that follows. There are many reasons given and it is beyond the scope of this document to explain them all.

“Why is this Night Different?”

What is different when the first Seder falls on Saturday Night? by Rabbi Yaakov Jaffe

1. **The fast of the firstborn is normally the day before Pesach**

This year there is a difference of opinion whether the fast exists at all, and whether a siyum should be conducted to remove the obligation to fast

Most congregations will provide a siyum on Thursday to enable firstborns to eat, some will provide a siyum on Friday instead or as well.

2. **The Sale of Chametz:**

Normally, Chametz is sold just before it cannot be used, so we sell all your Chametz. This year (because business transactions are prohibited on Shabbat), Chametz is sold a day early. As a result, we do not sell all your Chametz, and you will need to specify what to sell, and what you intend on using for your Friday afternoon and Shabbat meals.

One should never sell one's Chametz using a vague, unspecified form. This year in particular, you should be careful to specify on your Chametz form exactly what you wish to sell and what you do not wish to sell, with your congregational rabbi.

Though in most years, Chametz is sold early for those spending Pesach in Israel and for those traveling before the time of the Bedikah, all Chametz is sold at the same time this year.

3. **The Search and Disposal of Chametz**

This year, search for hidden/unknown Chametz two nights before Pesach on Thursday night (after 7:30pm with the usual blessing), and dispose of it Friday morning (before 11:45am) two days before Pesach.

When you dispose of Chametz, you will dispose of all Chametz (having in mind the performance of the mitzvah of getting rid of Chametz) with the exception of the Chametz you intend to use for your Friday afternoon and Shabbat meals.

The first kol chamirah is said after the sale Thursday night, the second kol chamirah is said Shabbat morning after disposing of lunch. The regular blessing is recited before searching for Chametz.

4. **The prayers of Shabbat morning, Erev Pesach**

Most communities will daven Hashkamah this Shabbat, to enable everyone to return home and eat an early Shabbat lunch using Chametz

The special Haftara of Shabbat Hagadol and Yotzrot of Shabbat Hagadol are recited this Shabbat, but the rabbi's drasha is given the week before.

5. Shabbat Lunch

Shabbat Lunch must conclude by 10:45am

You may eat Chametz at this meal and are advised to use real bread for Lechem Mishnah. If this is not feasible, then you can use egg matzah (*There are varying customs regarding this; please consult your rabbi.*)

The meal should still be finished by 10:45am.

Given the complexities of serving cooked Chametz food on this day (since your oven, sink, blech, and counters were already kashered or covered for Pesach), the side dishes should probably be kosher for Pesach, or eaten cold.

When the meal is done, remove all bread from your home, wipe table, tablecloths, counters, washing crumbs down the drain*, gifting leftovers to non-Jewish neighbors, throwing to the wind, or flushing down the toilet, then say "kol chamirah."

You should clean your teeth at that time as well.

Make sure to only use the food you have set aside, as Chametz already sold is no longer yours to be able to eat.

After this time, Chametz becomes muktzah as it has no use.

**You may not use a drain that has been kashered for Pesach for this purpose. Use a bathroom sink instead. Make sure there is no trap in the drain to catch crumbs as they cannot be cleaned out on Shabbat.*

6. The Third meal

You should not eat bread for the third Shabbat meal this week, because one can eat neither Chametz nor matzah the afternoon of the day before Pesach, and should instead perform the mitzvah of the third meal of Shabbat with fruit.

If you are stringent to have a third meal using bread each week of the year, and want to do so this week, it may be possible to use egg matzah or real matzah to eat the third meal a few minutes before noon.

Many suggest eating mezonos made from matzah meal in the early afternoon as a third meal.

(There are varying customs regarding this; please consult your rabbi.)

7. Which pots and pans and dishes should I use:

You may use Chametz pots, pans, and dishes if you would like, as they are not included in the sale of Chametz. Yet, because of the challenges of cleaning them, you may prefer not to do so.

We recommend against using Pesach pots, pans, and dishes if Chametz will be eaten at the meal, because of the risks of the transfer of Chametz into those pots, pans, and dishes. If you are eating on paper/disposable plates and bowls – then it is easier to use your Pesach pots, pans, and dishes. However, if you are having a kosher-for-passover snack in the afternoon, you may use Pesach dishes for it.

Since the washing of dishes on Shabbat is done not as a preparation for Pesach but to ensure the house is clean for Shabbat – you may handwash these dishes on Shabbat (do not place on a dishwasher as it cannot be run)* *(There are varying customs regarding this; please consult your rabbi.)*

**You may not use a drain that has been koshered for Pesach for this purpose. Use a bathroom sink instead. Make sure there is no trap in the drain to catch crumbs as they cannot be cleaned out on Pesach*

8. Preparing for the Seder

So as not to limit the sanctity of Shabbat, all preparations for the seder, including cooking food, plating food, and setting the table should not begin before nightfall on Saturday-Night, 7:48pm.

You should say “Baruch Hamavdil ben kodesh le-kodesh” before making preparations or cooking

You may choose to set the seder table in the dining room on Friday before Shabbat, and eat in the kitchen this Shabbat so the table is pre-set before the Seder

A non-Jew may not cook or warm food for you on Shabbat, but may be hired to wash dishes or set the table for the seder in advance. *(There are varying customs regarding this; please consult your rabbi.)*

Candles should also be lit any time after 7:48pm.

9. Changes to the text of the seder:

Havdalah is added to the seder

The text of the blessing at the end of Maggid should not be changed, despite what is printed in many hagadot. *(There are varying customs regarding this; please consult your rabbi.)*

Products

Non-food contact items that do not require any certification for year round or Pesach

- | | |
|---|-------------------------------|
| 1. Body Wash | denatured alcohol |
| 2. Candles | 12. Insecticides |
| 3. Cardboard | 13. Isopropyl Alcohol |
| 4. Carpet Cleaners | 14. Laundry Detergents |
| 5. Charcoal | 15. Lotions and Ointments |
| 6. Cosmetics (see lipstick) | 16. Perfumes |
| 7. Deodorants | 17. Scouring Pads and Powders |
| 8. Laundry Detergents | 18. Shaving Cream and Gel |
| 9. Hair Shampoo, Conditioner, Sprays,
Mousse, Treatments, and Removers | 19. Shaving Lotion |
| 10. Household Cleaners | 20. Silver Polish |
| 11. Hand Sanitizer- even containing | 21. Soaps |
| | 22. Talcum Powder 100% |

Food contact/ kitchen items that do not require any certification for year round or Pesach

- | | |
|--|-------------------------------------|
| 1. Aluminum Foil | 7. Dishwashing Detergents |
| 2. Aluminum Pans | 8. Napkins (paper) |
| 3. Bags (even bags that specify Challah/ bread bags) | 9. Paper Towels |
| 4. Cheese Cloths | 10. Plastic Containers |
| 5. Cupcake Holders | 11. Plates (paper, plastic or foam) |
| 6. Cups | 12. Water Filters |

Food items that do not require any certification for year round or Pesach

- | | |
|--|---|
| 1. Baking Soda | 9. Milk- Should be purchased before Pesach |
| 2. Cocoa Powder (100%, Not from Europe, All Hershey's except for Special Dark) | 10. Nuts, whole, chopped, raw- peanuts are kitniyos. Blanched, roasted, glazed, ground or nuts containing BHA/BHT and pecans require Hashgacha |
| 3. Coffee- unflavored whole or ground beans. (Decaf, instant, Via, and K-cups require Pesach certification/approval) | 11. Raisins- no additives or oils (Raisins with oil and other dried fruit require hashgacha) |
| 4. Eggs, whole raw- Should preferably be purchased before Pesach | 12. Salt- non iodized |
| 5. Fruit, fresh- Cut fruit should be purchased before Pesach and rinsed with cold water | 13. Sugar (Confectioner and Brown Sugar require Passover certification) |
| 6. Fruit, frozen without additives- should be purchased before Pesach | 14. Vegetables, raw- Cut vegetables should be purchased before Pesach and rinsed with cold water or purchase items listed to be kitniyos and Chametz free |
| 7. Garlic, fresh- peeled galic requires Pesach hashgacha | 15. Water with no additives |
| 8. Lactaid- Should be purchased before Pesach | |

Dairy certified items that require and will have special certification for Pesach

(* indicates availability at local New England Supermarkets)

IMPORTANT NOTICE: Due to the COVID-19 crisis, items may have been sold out early.

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| <p>*Ahold</p> <ol style="list-style-type: none"> 1. Milk: 1%, 2%, whole, fat free 2. Cottage Cheese: Low Fat, Lowfat Salt Free, Nonfat, Nonfat With Pineapple, Plain 3. Cream Cheese: Bars, Cups - Soft 4. Half and Half, Heavy Cream, Light Cream, Sour Cream Natural <p>*Axelrod</p> <ol style="list-style-type: none"> 1. Sour Cream <p>*Breakstone's</p> <ol style="list-style-type: none"> 1. Butter: Salted, Unsalted, 2. Whipped Salted, Whipped Unsalted 3. Cottage Cheese: Low Fat, Smooth and Creamy 4. Sour Cream, Sour Cream Reduced Fat <p>*Cream O' Land</p> <ol style="list-style-type: none"> 1. Cream, Half and Half, Light Cream, Skim Milk, Whole Milk 2. Milk: 1%, 2%, Fat Free, Low Fat, Reduced Fat, Skim, Whole <p>*Dairy Pure</p> <ol style="list-style-type: none"> 1. Milk: 1%, 2%, skim, whole 2. Half and Half 3. Heavy Whipping Cream <p>*Dannon</p> <ol style="list-style-type: none"> 1. Yogurt: Coffee, Vanilla <p>*Dean</p> <ol style="list-style-type: none"> 1. Skim Milk <p>Fairway</p> <ol style="list-style-type: none"> 1. Cream Cheese: Bars <p>Fairway Market</p> <ol style="list-style-type: none"> 1. Organic Milk: Lowfat, Reduced Fat, Skim, Whole 2. Half and Half Organic, 3. Heavy Cream Organic <p>Farmland</p> <ol style="list-style-type: none"> 1. Buttermilk, Half and Half, 2. Heavy Cream, Light Cream 3. Milk Fat Free Organic, Low Fat Organic, Reduced Fat Organic, Whole Organic <p>Farms Creamery</p> <ol style="list-style-type: none"> 1. Cream Cheese: Bars, Cups- Soft <p>Food Lion</p> <ol style="list-style-type: none"> 1. Cream Cheese: Bars <p>Foodtown</p> <ol style="list-style-type: none"> 1. Cream Cheese: Bars, Cups- Soft <p>*Friendship</p> | <ol style="list-style-type: none"> 1. Cottage Cheese: Nonfat, Nonfat With Pineapple, Salt Free Low Fat 2. Buttermilk, 3. Cottage Cheese With Pineapple, Low Fat Cottage Cheese 4. Farmer Cheese, 5. Pot Cheese, 6. SourCream <p>*Garelick Farms Dairy</p> <ol style="list-style-type: none"> 1. Pure Milk: 1%, 2%, Whole <p>Giant Eagle</p> <ol style="list-style-type: none"> 1. Cottage Cheese: Low Fat, Low Fat Salt Free, Nonfat, Nonfat With Pineapple, Plain 2. Sour Cream <p>*Great Value (Walmart)</p> <ol style="list-style-type: none"> 1. Milk: Whole <p>Guida</p> <ol style="list-style-type: none"> 1. Half and Half, Heavy Cream, Light Cream <p>*Hannaford</p> <ol style="list-style-type: none"> 1. Cream Cheese: Bars <p>*Kirkland (Costco)</p> <ol style="list-style-type: none"> 1. Milk: 1%, 2%, whole, skim, fat free <p>Kreider Farms</p> <ol style="list-style-type: none"> 1. Milk: 1%, 2%, Chocolate Whole, Fat Free, Whole <p>*La Yogurt</p> <ol style="list-style-type: none"> 1. Yogurt: Blueberry, Cherry, Strawberry <p>*Market Basket</p> <ol style="list-style-type: none"> 1. Cream Cheese: Bars, Cups - Soft <p>*Market Pantry (Target)</p> <ol style="list-style-type: none"> 1. Milk (1%, 2%, whole, skim, fat free) <p>*Migdal (select varieties available at The Butcherie and Zayde's Market)</p> <ol style="list-style-type: none"> 1. Cheese: American, 2. American Smoked, 3. Baby Swiss, Cheddar, 4. Colby, Monterey Jack, 5. Mozzarella, Muenster <p>*Miller's (select varieties available at The Butcherie and Zayde's Market)</p> <ol style="list-style-type: none"> 1. Cheese: American, American Colored, American White, Asiago, Cheddar, Cheddar Skim, Colby, Edam, Feta, Gouda, Havarti, Havarti and Dill, Italian, Monterey Jack, Mozzarella, Muenster, Muenster Vegetable, Parmesan, Romano, Smoked, String, Swiss, Vegetable Cheese Spread, Yogurt Cheese, Yogurt Spice Cheese |
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| <ul style="list-style-type: none"> 2. Miller's Chunk Cheese: Calico Cheddar, Dill Havarti, Fresh Curd, Golden Jack, Mello Gold, Port Salut 3. Miller's Good Health Cheese: American, Edam, Gouda, Mozzarella, Muenster, Swiss, Vegetable Colby 4. Miller's Mexican Queso Blanco, Quesadilla <p style="text-align: center;">Natural By Nature</p> <ul style="list-style-type: none"> 1. Organic Milk: Lowfat, Reduced Fat, Skim, Whole 2. Half and Half Organic, Heavy Cream Organic <p style="text-align: center;">O Organics (@ Star Market and Shaw's)</p> <ul style="list-style-type: none"> 1. Organic Milk: Lowfat, 2. Reduced Fat, Skim, Whole 3. Half and Half Organic, 4. Heavy Cream Organic <p style="text-align: center;">*Organic Valley (@ Whole Foods, Stop and Shop, and Star Market)</p> <ul style="list-style-type: none"> 1. Milk: 1%, 2%, Chocolate, Skim, Whole <p style="text-align: center;">Price Chopper</p> <ul style="list-style-type: none"> 1. Milk: 1%, 2%, Skim, Whole 2. Cream Cheese <p style="text-align: center;">Price Rite</p> <ul style="list-style-type: none"> 1. Milk: 1%, 2%, Fat Free, Low Fat 2. Half and Half, Heavy Cream, Light Cream, 3. 1% Cottage Cheese, 4. Cottage Cheese, Sour Cream <p style="text-align: center;">Quick Check</p> <ul style="list-style-type: none"> 1. Milk: 1%, 2%, Fat Free, 2. Low Fat, Whole <p style="text-align: center;">Shoprite</p> <ul style="list-style-type: none"> 1. Butter: Salted, Unsalted, Whipped Salted, Whipped Unsalted 2. Cottage Cheese: Low Fat, Nonfat, Plain 3. Cream: 18% Light, Heavy, Light | <ul style="list-style-type: none"> 4. Cream Cheese: Bars, Cups, Whipped 5. Milk: 1%, 2%, Fat Free, Whole, Organic Milk, 6. Yogurt: Blueberry, Cherry, Plain, Strawberry 7. Buttermilk, Half and Half, 8. Salt-free, Neufchatel Bars 9. Sour Cream <p style="text-align: center;">*Stop and Shop</p> <ul style="list-style-type: none"> 1. Butter: Salted, Unsalted 2. Milk: Whole 3. Cream Cheese, bars, cups <p style="text-align: center;">Taam Tov</p> <ul style="list-style-type: none"> 1. Cheese: American, 2. Cheddar, Edam, Gouda, 3. Mozzarella, Muenster, 4. Swiss, Syrian <p style="text-align: center;">*Temp-tee</p> <ul style="list-style-type: none"> 1. Cream Cheese <p>*The Cheese Guy ((select varieties available at The Butcherie and Zayde's Market)</p> <ul style="list-style-type: none"> 1. Cheese: Pecorino Fresco, Pecorino Romano, Pecorino Romano Pepe Nero <p style="text-align: center;">Tnuva / Emek</p> <ul style="list-style-type: none"> 1. Cheese: Fine Shredded Edam Cheese 7oz., Fine Shredded European Cheese 7oz (a Blend Of Edam and Swiss <p style="text-align: center;">*Wegmans</p> <ul style="list-style-type: none"> 1. Cream Cheese: Bars, 2. Cups - Soft <p style="text-align: center;">Wholesome Pantry (Shoprite)</p> <ul style="list-style-type: none"> 1. 1% Milk, 2% Milk, Fat Free 2. Milk, Whole Milk |
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Fresh Box Farms Produce (Bracha and Marror)

“Fresh Box Farms” produce is Kosher for Passover when bearing the KVH symbol. No special Passover designation is required

Since they are grown hydroponically, most authorities recommend saying the blessing of “Shehakol”.

While there are differing rabbinic opinions regarding the acceptability of using hydroponically grown romaine lettuce for Marror, Many authorities permit the use of hydroponically grown romaine lettuce for Marror. Please consult your rabbi for guidance.

Zmanim/ Halachic Times

Thursday, March 25, 2021 / י"ב ניסן תשפ"א

Bedikas Chametz- Thursday, March 25, 2021
after 7:52 PM
*Preferably, one should Daven Ma'ariv prior to
Bedikas Chametz*

Friday, March 26, 2021 / י"ג ניסן תשפ"א

*Since Erev Pesach is on Shabbos, Bi'ur Chametz/
Disposing of Chametz is moved up to Friday morning.
Although the prohibition of consuming and owning
Chametz is not until Shabbos morning, the custom is to
burn the Chametz on Friday **morning** as we would on
a regular Erev Pesach. Please remember safety first
when burning Chametz- KVH Kosher recommends
burning Chametz in a BBQ grill or another means of
disposal.*

Erev Pesach ~ Shabbos, March 27, 2021 / י"ד ניסן תשפ"א ~ פרשת צו ~ ערב פסח

Latest time for eating chametz
Magen Avraham – 10:21 AM
Gra & Baal HaTanya 10:45 AM

Reminder: Seuda Shlishis must be eaten before the
last time for eating Chametz if you wish to consume
bread. Otherwise one can eat other Pesach food for
Seuda Shlishis

Latest time for disposing of Chametz:
Magen Avraham – 11:35 AM
Gra & Baal HaTanya 11:47 AM

1st night of Pesach, Saturday, March 27, 2021 / ט"ו ניסן תשפ"א

Shki'a (Sunset) – 7:05 PM
Nightfall & Candle Lighting
45 minutes after sunset 7:50 PM
72 minutes after sunset 8:17 PM
Chatzos (Midnight) – 12:49 AM

2nd night of Pesach Sunday, March 28, 2021 / ט"ז ניסן תשפ"א

Shki'a (Sunset) – 7:06 PM
Candle Lighting – (50 minutes after sunset)
7:56 PM
(72 minutes after sunset) 8:18 PM
Chatzos (Midnight) – 12:50 AM Omer 1

2nd day of Pesach Monday, March 29, 2021 / ט"ח ניסן תשפ"א

Shki'a (Sunset) – 7:08 PM
Yom Tov ends –
(50 minutes after sunset) 7:58 PM.
(72 minutes after sunset) 8:20 PM
Omer 2

6th day of Pesach Friday, April 2, 2021 / כ' ניסן תשפ"א ערב שביעי של פסח

Omer: Friday day is: 5 Friday night is: 6
Candle Lighting – (18 minutes before sunset)
6:53 PM
Shki'a (Sunset) – 7:11 PM

7th day of Pesach Shabbos, April 3, 2021 / כ"א ניסן תשפ"א שביעי של פסח

Omer: Friday day is: 6 Friday night is: 7
Shki'a (Sunset) 7:13 PM
Candle Lighting –
(50 minutes after sunset) 8:03 PM
(72 minutes after sunset) 8:25 PM
Omer 8

8th day of Pesach - Thursday, Sunday, April 4, 2021 / כ"ב ניסן תשפ"א שמיני של פסח

Shki'a (Sunset) – 7:14 PM
Yom Tov ends
(50 minutes after sunset) 8:04 PM
(72 minutes after sunset) 8:26 PM
Omer 9

PLEASE CHECK WITH YOUR RABBI REGARDING WHAT TIME CHAMETZ WILL BE BOUGHT BACK AFTER
PESACH