

A Pesach Primer

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Foreword - Rabbi David Hellman

The Shabbat that immediately precedes Pesach is called "*Shabbat Hagadol*", "The Great Shabbat." However, the truth is that we do not know the original meaning of this special name, and thus commentators through the generations have offered their best theories to explain it. Rav Shlomo Luria (Poland, 1510-1573), in his notes to the Tur, suggests that it is based on the verse at the end of the special *haftarah* read on *Shabbat HaGadol*. The prophet, Malachi, in describing the ultimate and final redemption, foretells that in the end of days the prophet Eliyahu will return to usher in the coming of the *mashiach*. "I will send you the prophet Eliyahu before the great (*gadol*) and awesome day of Hashem" (Malachi 3:23). Although this is the second to last verse in the book, we repeat it to conclude the *haftora* with this promise. Since we read about that future "great day" – "Yom HaGadol," we came to call this Shabbat the "Great Shabbat - Shabbat HaGadol."

However, why do we in fact read this *haftora* in the days leading up to Pesach? One basic connection is that Pesach is the holiday of redemption and so we read a *haftora* about the final and ultimate redemption. Furthermore, Malachi, in this prophecy, reveals that *mashiach* will not suddenly appear but rather there will be a process that develops step by step. In particular, first Eliyahu must come to pave the way and prepare the world for *mashiach* by ushering in peace and uniting the hearts of "parents and children." Similarly, Shabbat HaGadol is always in the days when we are preparing for Pesach, anticipating it, and hopefully looking forward to it! There is a parallel between this period of preparation and the days building up to Pesach and the *seder* and the arrival of Eliyahu and how he will anticipate and set the stage and prepare for the redemption of the *mashiach*. This common theme would be the connection to the *haftora* and thus a possible source for the designation of Shabbat HaGadol.

From the tasks of daily life to the process of the messianic redemption, preparation and anticipation are necessary for success. Right now, we all find ourselves now in the time leading up to Pesach, a time of important preparation. There is cooking, cleaning, and shopping, but let's also prepare spiritually through learning, reflecting, and focusing on the lessons and inspiration of the *chag*. May we all prepare our homes and our *neshamas* to enjoy *yom tov* with our friends and family, to fulfill the *mitzvot* of the *seder* in all its details, and to celebrate our freedom in our service of Hashem as His chosen people.

Finally, I take this opportunity to thank Rabbi Moshe Kaufman, Kashrut Administrator and Executive Director of KVH Kosher, and the entire dedicated KVH Kosher team who work tirelessly for the benefit of the community. They support and strengthen the existing kosher food infrastructure in Greater Boston and are always looking for ways to improve it. In their busiest time, as they help the community, its restaurants, and caterers prepare for Pesach, I with them and everyone in our beautiful community a good *yom tov* and a *chag kasher v'sameach*!

Rabbi David Hellman

Methods of Kashering - 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.)

Plastic - While some authorities do not allow plastic to be Kashered many others do allow.

2. 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)
3. 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.

2. ***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.

3. Libun Kal - Light scorching – several methods:

- a. 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.*)
- b. 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.*)
- c. 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.

4. Libun Chamur - Intense scorching

- a. 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

- a. 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.

- b. 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.)
- c. Microwave – (Many authorities do not allow microwaves to be Kashered. 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.
- d. 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.

2. Stove

- a. 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 Kashered. 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.
- b. 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 Kashered. After Kashering, remove burner grates and cover the stove top with aluminum foil and replace grates. Be sure not to obstruct any air vents.
- c. Electric Glass-top – (It is questionable if this type of stove can be Kashered. Please consult with your Rabbi prior to Kashering.) Clean thoroughly. The burners MUST be Kashered 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 Kasherable 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=induction+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>

- d. 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.

3. 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 Kasherred and a sink insert should be used. Strainers and aerators should be replaced. Spray hoses are difficult to clean and should not be used.

4. **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.

- i. 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 Kasherred many others do allow.
- ii. Stainless steel - No special instructions.
- iii. Natural stone (including quartz, granite, marble, etc.) No special instructions. (Some treat quartz resin as a composite material. See Composite)
- iv. 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.

5. **Cabinets, Refrigerators and Freezers** - Clean thoroughly. Some also have a custom to cover the shelves. Be sure to allow for proper air flow.

6. **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.

7. **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 Kasherred. Make sure the water is boiling while you do this.

8. Pans

- a. Baking and Roasting pans - Baking and Roasting pans require Libun Chamur which is likely to damage them and therefore should not be Kasherred.
- b. Enamel coated pans cannot be Kasherred.
- c. Frying pans - When used with liquid, a frying pan can be Kasherred like a pot (From Chametz to Pesach only- From non-Kosher, frying pans cannot be Kasherred). 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 Kasherred.

9. Small appliances

- a. Toasters, sandwich makers, panini presses, electric grills, etc cannot be Kasherred.
- b. 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 Kashing

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

Kashing will take place at Young Israel of Brookline, 62 Green Street, Brookline, MA on Sunday, April 10, 2022, beginning at 12 PM.

Please keep in mind the following guidelines:

- Items should not have been used or washed with hot water for 24 hours
- Items to be kasherred 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 kasherred.

Home Kashing Service

KVH Kosher is partnering with students of Yeshiva Ohr Yisrael to provide kashing at your home. To make an appointment, please visit kvhkosher.org/home-kashing-service.

Tevilas Keilim

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

The Mikvah at Young Israel of Brookline will be open during the Community Kashering.

The Daughters of Israel Mikvah is open

Sunday- Thursday 8am - 4pm / Erev Shabbos & Erev Yom Tov 8am-12 noon

(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 (11:38AM-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 Friday morning at or before the appropriate time:

Magen Avraham – 11:26 AM

Gra & Baal HaTanya – 11:38 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.

Eruv Tavshilin - What, When and How

We are familiar with the concept of *Ochel Nefesh*, that one may cook and bake on Yom Tov. However, this applies only to food meant to be consumed on Yom Tov, not food for after Yom Tov.

A dilemma arises when Yom Tov is immediately followed by Shabbos (or when the second day of Yom Tov is Shabbos.) How are we to prepare hot food for Shabbos?

Even though there is an opinion in the Gemara that Shabbos is considered a continuation of Yom Tov, Chazal (our Sages) prohibited preparing food for Shabbos lest one come to prepare for a weekday as well.

To remedy this, Chazal instituted *Eruv Tavshilin* - combining of cooked products - which allows one to prepare for Shabbos by beginning the cooking process from before Yom Tov. In effect, this symbolizes that the cooking on Yom Tov is not specifically for Shabbos, but is all part of one process started on Erev Yom Tov.

To cover all food preparation, the Eruv Tavshilin requires a cooked item and baked item (e.g. an egg and a matzah.)

One need not cook these items personally; store-bought items work as well. On Erev Yom Tov (this year, on the sixth day of Pesach,) one should take in hand the food items and recite the following blessing and declaration.

ברוך אתה ה' אלוקינו מלך העולם
אשר קדשנו במצוותיו וציונו, על
מצות עירוב

*Blessed are You, the Lord our God,
King of the universe, Who
sanctified us with His
commandments, and commanded
us in the mitzvah of eiruv.*

BA-RUCH A-TAH ADO-NAI E-LO-
HE-NU ME-LECH HA-OLAM
ASHER KID-E-SHA-NU BE-MITZ-
VO-TAV VETZI-VA-NU AL
MITZVAT ERUV.

בדין עירובא, יהא שרי לנא
לאפויי, ולבשולי, ולאטמוני,
ולאדלוקי שרגא, ולתקנא ולמעבד
כל צרכנא מיום טוב לשבת

*By means of these eiruv foods, we
will be permitted to bake, cook,
keep foods warm, light candles,
carry, and do all that we need on
Yom Tov for Shabbat.*

*By means of these eiruv foods, we
will be permitted to bake, cook,
keep foods warm, light candles,
carry, and do all that we need on
Yom Tov for Shabbat.*

These items should then be placed in a designated area and not be consumed until Shabbos.

Please Note: The Eruv Tavshilin only allows one to cook for Shabbos, not from one day of Yom Tov to the next.

If you forgot to make an Eruv Tavshilin, or if it was accidentally consumed before Shabbos, please consult your Rabbi.

"My cup runneth over?" The Seder by Numbers - Rabbi Moshe Kaufman

An oft asked question when it comes to the Pesach Seder is "How much?"

Whether one is concerned about not fulfilling the mitzvos of the night to completion or due to digestive difficulties, this is one of the most common Seder questions.

Below is a basic guide for the volume of wine/ grape juice, matza, and maror one must consume at the various stages during the Pesach Seder.

1. 4 Cups

The consumption of the 4 cups is spread across the Seder from the very beginning, starting with Kiddush, culminating with Hallel at the end of the Seder.

The amount one must consume is the halachic volume known as a *revi'is*. Revi'is is calculated by contemporary poskim to be between 2.9 fl oz and 5.1 fl oz. Which opinion one follows varies based on circumstances (elderly, infirm or otherwise medically compromised individual) and family custom. It will also depend if one is fulfilling a Biblical (kiddush Friday night) or a Rabbinical commandment (the regular 4 cups).

According to many opinions, one should consume the entire cup. Other opinions hold most of the cup suffices and at the very least, most of a *revi'is*.

If one cannot drink the whole cup/*revi'is*, the optimal method is to use a cup exactly the size of a *revi'is* as to fulfill most of the cup and most of a *revi'is* opinions.

Rav Avraham Chaim Na'eh was of the opinion that a *revi'is* is 2.9 fl oz. This opinion is generally relied on in case of extenuating circumstances such as elderly, infirm or otherwise medically compromised individuals. Consuming the majority of a 2.9 fl oz cup is as little as 1.5 fl oz.

Rav Moshe Feinstein was of the opinion that a *revi'is* is between 3.3 and 4.4 fl oz.

A generally accepted opinion that 3.3 fl oz can be used for the regular 4 cups and 4.4 fl oz when fulfilling the mitzvah of kiddush on Friday night.

The Chazon Ish was of the opinion that a *revi'is* is 5.1 fl oz. Many follow this stringency to fulfill the mitzvah according to all opinions.

	Cup size & Ideal consumption	Minimum consumption	Notes
Rav Avraham Chaim Na'eh	2.9 fl oz	1.5 fl oz	The cup size should only be relied on in great difficulty and the minimum consumption should only be relied on if absolutely medically necessary.

Rav Moshe Feinstein	3.3 fl oz	1.7 fl oz	Generally accepted opinion for standard 4 cups- not including kiddush when the first night of Pesach falls out on Friday night.
Rav Moshe Feinstein	4.4 fl oz	2.2 fl oz	Generally accepted opinion for the first cup which is also kiddush when the first night of Pesach falls out on Friday night.
Chazon Ish	5.1 fl oz	2.75	Even if one cannot drink the entire 5.5 oz cup, try to consume at least a whole revi'is of 4.4/3.3 fl oz according to the opinion of Rav Moshe Feinstein

2. Matza

Matza is eaten 3 times during the Pesach Seder. Once during Motzi-Matzah, then during Korech, and finally the Afikoman.

Motzi-Matzah- This eating fulfills the biblical commandment to eat Matzah on the night of Pesach. For Motzi-Matzah, we eat 2 portions of matzah, hence the higher percentage of matzah shown on the chart. Also, since it fulfills the biblical commandment, we utilize a slightly more stringent measurement of a kezayis.

Koreich- Only one kezayis is necessary.

Afikoman- Two kezaisim are eaten. Since eating the afikoman is a Rabbinical custom (as we have already fulfilled the biblical commandment when eating Motzi-Matzah) we use a more lenient kezayis measurement.

The measurement used for eating is a Kezayis (lit. like [the size of] an olive) Obviously there are different size olives as well as a possibility the average sizes have changed over the millenia. A generally accepted opinion is that a kezayis is the equivalent of 1 fl oz. Ideally, one would accomplish this by crushing the matza and measuring it in a 1oz shot glass. This isn't very practical since you wouldn't have any whole matza left after measuring.

Some have replicated this volume measurement into weight as explained below. Others have translated the volume measurement into a surface measurement. Obviously, this depends on the thickness and density of the matzah.

The number of hand matzos per lb varies . On average you'll find between 7 -9 matzos per lb. 7 being on the thicker end and 9 being fairly thin.

In extreme cases, you may find as little as 6 matzos and as many as 10 matzos per lb.

The amount one must consume varies between 1 and 2 kezaisim per each eating.

The weight of a kezayis is also a matter of dispute therefore we have chosen the stringent opinion for Motzi-Matzah and the lenient opinion for Koireich and Afikoman.

Pro tip: One can pre weigh the measurements prior to Pesach using a simple digital food scale. This can be especially useful when hosting a large crowd at the Seder.

A [manual scale](#) specifically designed to weigh the seder items is available at judaica stores.

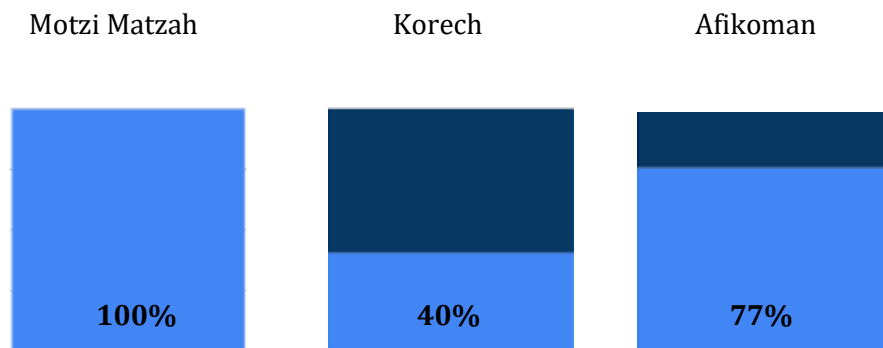
*If one cannot eat matzah during the 3 customary periods during the Seder, one should, at the very least, eat 11g of Matzah during Motzi-Matzah. **This should only be relied upon the directive of your Rabbi after consultation with your doctor.***

Halachic measurements for matzah by weight.

Seder	Weight	Note:
Motzi-Matzah	29g	If it is difficult, one can eat 22g
Koreich	11g	
Afikoman	22g	

Charts For Each Part Of The Seder, based on the average thickness of the matzah.

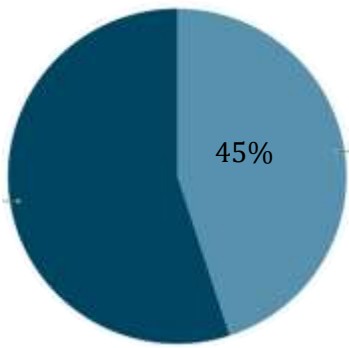
a. Machine Matzah (15 matzos /lb)



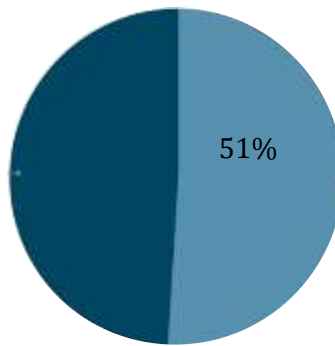
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b. Hand Matzah

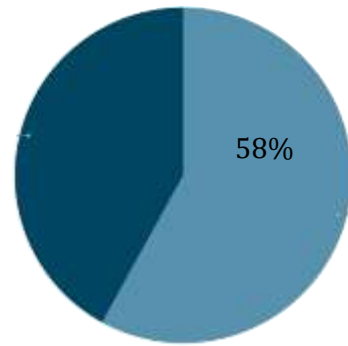
Motzi-Matzah Thick Matzah
(7 Matzos/ lb)



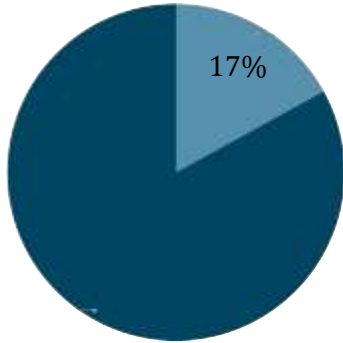
Motzi-Matzah Medium Matzah (8 Matzos/ lb)



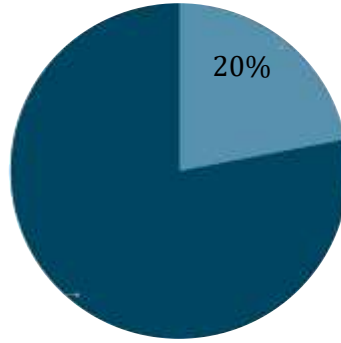
Motzi-Matzah Thin Matzah
(9 Matzos/ lb)



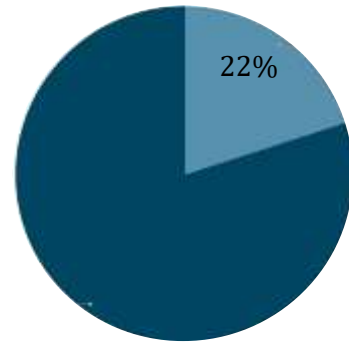
Koreich Thick Matzah
(7 Matzos/ lb)



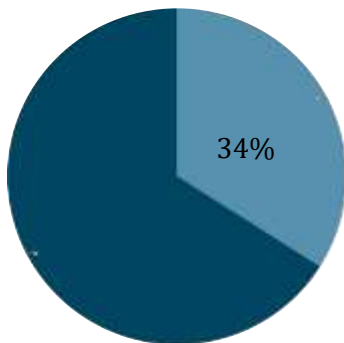
Koreich Medium Matzah
(8 Matzos/ lb)



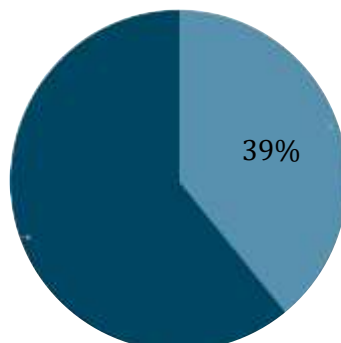
Koreich Thin Matzah
(9 Matzos/ lb)



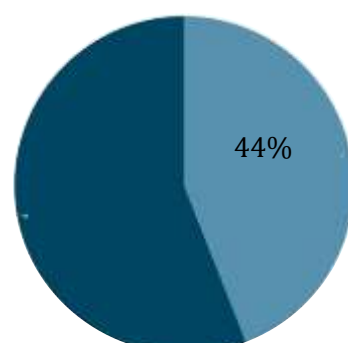
Afikoman Thick Matzah
(7 Matzos/ lb)



Afikoman Medium Matzah
(8 Matzos/ lb)



Afikoman Thin Matzah
(9 Matzos/ lb)



3. Maror

Maror is eaten twice during the Seder. It is first eaten alone during **Maror** it is then eaten during **Koreich** together with Matzah

One kezayis each for Maror and Koirech.

It is fairly difficult to use a surface measurement for romaine leaves and it is impractical for horseradish, therefore we have provided weight measurements for both romaine and horseradish as well as a volume measurement for horseradish.

Romaine is commonly infested with thrips and aphids and therefore must be washed and carefully checked for infestation. A produce checking guide (and other helpful guides) can be found on the [KVH Kosher website](#).

Pro tip: One can pre weigh the measurements prior to Pesach using a simple digital food scale. This can be especially useful when hosting a large crowd at the Seder.

A [manual scale](#) specifically designed to weigh the Seder items is available at Judaica stores.

Maror/Koreich by weight

	Weight	Note:
Romaine/ Horseradish	28g	If it is difficult, one may eat as little as 20g

Maror/Koreich by volume

	Weight	Note:
Horseradish	1fl oz (this can be easily measured by filling a 1oz shot glass)	If it is difficult, one may eat as little as $\frac{2}{3}$ fl oz

Educated Consumers - Rabbi Moshe Kaufman

Recently we received an email inquiry from a consumer regarding the certification of an establishment that is open on Shabbos. The inquiry included very specific questions regarding the difficulties of certifying a retail establishment operating on Shabbos.

Upon reading the inquiry, I was immediately filled with the satisfaction that there are kosher consumers who care enough about kashrus to educate themselves when something may not look right rather than just assume it's ok.

By contrast, a fully observant kosher consumer mentioned that he recently was at a KVH certified event at a venue which I knew was not a certified event. I asked him if he observed a mashgiach onsite or a kosher event certificate to which he answered they told him it was from a KVH certified caterer. If someone buys food from a KVH certified kosher caterer and serves it at an event, it doesn't mean that the event is KVH certified. The host could be serving other items as well and could compromise the kashruth status of the items they bought from the kosher caterer, by how they heat it up or serve it. These concerns hold true even if there are hired servers working the event who also work for kosher caterers. Servers will often moonlight outside of their work for a kosher caterer.

A conscientious kosher consumer must ask oneself *"Would I eat at that person's house independent of any outside supervision?"* Or if the event (when not formally being supervised by a reputable kashrus agency) is taking place at a synagogue one should assume the general kashruth standards of that synagogue. An event as described above is essentially certified by the individual or organization making that claim with no input from the caterer or Kashrus agency. The food (or some of the food) may have been delivered kosher and then reheated in a non kosher oven, pot, or pan. There may have been some food that was indeed certified kosher but served together with others from another caterer, kosher or not.

The same scenario repeats itself on a daily basis where one mistakenly assumes or relies on someone that the food is certified kosher only to find out a while later that they were mistaken.

In a similar scenario, a bar/bat mitzvah party planner will order some food from one source and other items from another source and rent equipment without chain of custody or certification while an unknowing guest recognizes or sees a platter sealed with kosher tape and assumes the entire event is a kosher certified event.

In a recently reported incident, a party planner ordered platters for a bris from a kosher venue but set omelet stations with no mashgiach present to ensure bishul yisroel by lighting the burners rendering all the omelets cooked, non-kosher.

Kosher agencies issue certificates for local restaurants and events for a good reason. When a consumer sees a kosher certificate it tells them that there is someone looking out for their kosher interests. When a consumer ASKS to see the certificate or mashgiach at an event, it tells the proprietor/ caterer that consumers care about kosher.

To emphasize this point, the following statement appears on the kosher certificate of KVH Kosher certified caterers:

"Retail (drop-off) catered event items are certified as long as the kosher seal/tape is intact. KVH Kosher is not responsible for Kashrus once the kosher seal/tape is broken. Heated items must remain double wrapped and sealed until presented to the guest. Full service catered events must have a signed Kosher Event Certificate on display, as well as a Kosher Supervisor present."

Products

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

Body Wash	Insecticides
Candles	Isopropyl Alcohol
Cardboard	Laundry Detergents
Carpet Cleaners	Lotions and Ointments
Charcoal	Perfumes
Cosmetics (see lipstick)	Scouring Pads and Powders
Deodorants	Shaving Cream and Gel
Laundry Detergents	Shaving Lotion
Hair Shampoo, Conditioner, Sprays,	Silver Polish
Mousse, Treatments, and Removers	Soaps
Household Cleaners	Talcum Powder 100%
Hand Sanitizer- even containing denatured alcohol	

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

Aluminum Foil	Dishwashing Detergents
Aluminum Pans	Napkins (paper)
Bags (even bags that specify Challah/ bread bags)	Paper Towels
Cheese Cloths	Plastic Containers
Cupcake Holders	Plates (paper, plastic or foam)
Cups	Water Filters

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

Baking Soda	Milk- Should be purchased before Pesach
Cocoa Powder (100%, Not from Europe, All Hershey's except for Special Dark)	Nuts, whole, chopped, raw- peanuts are kitniyos. Blanched, roasted, glazed, ground or nuts containing BHA/BHT and pecans require Hashgacha
Coffee- unflavored whole or ground beans. (Decaf, instant, Via, and K-cups require Pesach certification/approval)	Raisins- no additives or oils (Raisins with oil and other dried fruit require hashgacha)
Eggs, whole raw- Should preferably be purchased before Pesach	Salt- non iodized
Fruit, fresh- Cut fruit should be purchased before Pesach and rinsed with cold water	Sugar - does not require certification year-round, but does require Passover certification.
Fruit, frozen without additives- should be purchased before Pesach	Vegetables, raw- Cut vegetables should be purchased before Pesach and rinsed with cold water or purchase items listed to be kitniyos and Chametz free
Garlic, fresh- peeled garlic requires Pesach hashgacha	Water with no additives
Lactaid- Should be purchased before Pesach	

Stop and Shop

Below is a listing of Stop & Shop stores in MA/RI/CT that have Pesach products.

A special thank you to our partners at Stop & Shop for providing a complete list!

Store	Address	City/Town	State	Grocery	Frozen	Dairy
54	375 Centre Avenue	Abington	MA	Yes	No	No
460	100 Powder Mill Road	Acton	MA	Yes	No	No
89	60 Everett Street	Allston	MA	Yes	No	No
499	100 Macy Street	Amesbury	MA	Yes	No	No
471	209 North Main Street	Andover	MA	Yes	No	No
635	100 Division Street	Ansonia	CT	Yes	No	No
776	905 Massachusetts Avenue	Arlington	MA	Yes	No	No
443	251 Washington Street	Attleboro	MA	Yes	No	No
432	469 Pleasant Street	Attleboro	MA	Yes	No	No
88	337 Great Road	Bedford	MA	Yes	Yes	Yes
435	40 George Hannum Street	Belchertown	MA	Yes	No	No
430	70 Pulaski Boulevard	Bellingham	MA	Yes	No	No
614	1135 Farmington Avenue	Berlin	CT	Yes	No	No
81	224 Elliott Street	Beverly	MA	Yes	No	No
32	37 Enon Street	Beverly	MA	Yes	No	No
651	313 Cottage Grove Road	Bloomfield	CT	Yes	No	No
412	1620 Tremont Street	Boston	MA	Yes	No	No
478	316 Grove Street	Braintree	MA	Yes	No	No
687	22 Leetes Island Road	Branford	CT	Yes	Yes	No
670	4531 Main Street	Bridgeport	CT	Yes	Yes	Yes
698	2145 Fairfield Avenue	Bridgeport	CT	Yes	No	No
723	605 Metacom Avenue	Bristol	RI	Yes	No	No
628	597 Farmington Avenue	Bristol	CT	Yes	No	No
642	781 Pine Street	Bristol	CT	Yes	No	No

Store	Address	City/Town	State	Grocery	Frozen	Dairy
55	932 North Montello Street	Brockton	MA	Yes	No	No
1	155 Harvard Street	Brookline	MA	Yes	Yes	Yes
480	299 Chelmsford St	Chelmsford	MA	Yes	Yes	Yes
695	275 Highland Avenue	Cheshire	CT	Yes	No	No
36	672 Memorial Drive	Chicopee	MA	Yes	No	No
652	215 East Main Street	Clinton	CT	Yes	No	No
482	400 Chief Justice Cushing Highway	Cohasset	MA	Yes	No	No
608	99 Linwood Avenue	Colchester	CT	Yes	No	No
720	900 Tiogue Avenue	Coventry	RI	Yes	No	No
707	200 Atwood Avenue	Cranston	RI	Yes	No	No
606	195 West Street	Cromwell	CT	Yes	No	No
704	70 Mendon Road	Cumberland	RI	Yes	No	No
644	44 Lake Avenue Ext.	Danbury	CT	Yes	Yes	no
659	72 Newtown Road	Danbury	CT	Yes	No	No
93	301 Newbury Street	Danvers	MA	Yes	No	No
2610	25 Old King's Highway N	Darien	CT	Yes	No	No
416	160 Providence Highway	Dedham	MA	Yes	No	No
18	545 Freeport Street	Dorchester	MA	Yes	No	No
429	1100 Massachusetts Avenue	Dorchester	MA	Yes	No	No
2611	11 E. High Street	East Hampton	CT	Yes	No	No
692	370 Hemingway Avenue	East Haven	CT	Yes	No	No
61	470 North Main Street	East Longmeadow	MA	Yes	No	No
665	248 Flanders Road	East Lyme	CT	Yes	No	No
2701	1925 Pawtucket Avenue	East Providence	RI	No	No	No
474	2991 Cranberry Highway	East Wareham	MA	Yes	No	No
487	700 Middle Street	East Weymouth	MA	Yes	No	No

Store	Address	City/Town	State	Grocery	Frozen	Dairy
2605	54 Hazard Avenue	Enfield	CT	Yes	No	No
492	1690 Revere Beach Parkway	Everett	MA	Yes	No	No
650	1160 Kings Highway Cut-off	Fairfield	CT	Yes	Yes	no
673	760 Villa Avenue	Fairfield	CT	Yes	Yes	no
427	221 Huttleston Avenue	Fairhaven	MA	Yes	No	No
473	333 Marianno Bishop Blvd	Fall River	MA	Yes	No	No
71	501 Rodman Street	Fall River	MA	No	No	No
425	20 Teaticket Highway	Falmouth	MA	Yes	No	No
782	1282 Springfield Street	Feeding Hills	MA	Yes	No	No
494	141 Main Street	Foxboro	MA	Yes	No	No
8	19 Temple Street	Framingham	MA	Yes	Yes	Yes
3	235 Old Connecticut Path	Framingham	MA	Yes	Yes	Yes
472	40 Franklin Village Drive	Franklin	MA	Yes	No	No
605	55 Oak St.	Glastonbury	CT	Yes	No	No
631	215 Glastonbury Boulevard	Glastonbury	CT	Yes	No	No
410	6 Thatcher Road	Gloucester	MA	Yes	No	No
57	100 Worcester Street	Grafton	MA	Yes	No	No
611	120 Salmon Brook Street	Granby	CT	Yes	No	No
45	89 French King Highway	Greenfield	MA	Yes	No	No
705	446 Putnam Pike	Greenville	RI	Yes	No	No
612	11 Glen Ridge Road	Greenwich	CT	Yes	No	No
616	161 West Putnam Avenue	Greenwich	CT	Yes	No	No
682	220 Route 12	Groton	CT	Yes	No	No
95	440 Russell Street	Hadley	MA	Yes	Yes	Yes
82	341 Plymouth Street	Halifax	MA	Yes	No	No
600	2335 Dixwell Avenue	Hamden	CT	Yes	Yes	Yes

Store	Address	City/Town	State	Grocery	Frozen	Dairy
634	150 New Park Avenue	Hartford	CT	Yes	No	No
475	Rt. 39 and Rt. 137	Harwich	MA	Yes	No	No
35	400 Lincoln Street	Hingham	MA	Yes	No	No
9	28 Lincoln Street	Holyoke	MA	Yes	No	No
489	10 Technology Drive	Hudson	MA	Yes	No	No
406	425 Attucks Lane	Hyannis	MA	Yes	No	No
413	1025 Truman Parkway	Hyde Park	MA	Yes	No	No
75	301 Centre Street	Jamaica Plain	MA	Yes	No	No
703	11 Commerce Way	Johnston	RI	Yes	No	No
697	1092 Killingly Commons Drive	Killingly	CT	Yes	No	No
402	160 Summer Street	Kingston	MA	Yes	No	No
491	36 Bedford Street	Lexington	MA	Yes	Yes	Yes
712	622 George Washington Highway	Lincoln	RI	Yes	No	No
2616	55 Village Green Drive	Litchfield	CT	Yes	No	No
67	35 Washington Street	Lynn	MA	Yes	No	No
624	128 Samson Rock Road	Madison	CT	Yes	No	No
62	99 Charles Street	Malden	MA	Yes	Yes	Yes
689	286 Broad Street	Manchester	CT	Yes	Yes	No
7	377 Chauncy Street	Mansfield	MA	Yes	No	No
66	3900 Falmouth Road	Marstons Mills	MA	Yes	No	No
87	10 Bates Road	Mashpee	MA	Yes	No	No
433	760 Fellsway	Medford	MA	Yes	No	No
654	485 Broad Street	Meriden	CT	Yes	No	No
708	1360 West Main Road	Middletown	RI	Yes	No	No
623	416 East Main Street	Middletown	CT	Yes	No	No
2418	126 Medway Rd	Milford	MA	Yes	Yes	No
647	855 Bridgeport Avenue	Milford	CT	Yes	No	No
663	1360 East Town Road	Milford	CT	Yes	Yes	No
685	470 Monroe Turnpike	Monroe	CT	Yes	Yes	No
678	2020 Norwich	Montville	CT	Yes	No	No

Store	Address	City/Town	State	Grocery	Frozen	Dairy
2415	31 Sparks Avenue	Nantucket	MA	Yes	No	No
718	91 Point Judith Road	Narragansett	RI	Yes	No	No
6	829 Worcester Street	Natick	MA	Yes	Yes	Yes
604	727 Rubber Avenue	Naugatuck	CT	Yes	No	No
98	438 Dartmouth Street	New Bedford	MA	Yes	No	No
70	1001 King's Highway	New Bedford	MA	Yes	No	No
645	1309 Corbin Avenue	New Britain	CT	Yes	No	No
2612	25 State Route 39	New Fairfield	CT	Yes	No	No
648	112 Amity Road	New Haven	CT	Yes	Yes	Yes
2633	150 Whalley Avenue	New Haven	CT	Yes	Yes	Yes
683	180 Danbury Road	New Milford	CT	Yes	Yes	No
630	44 Fenn Road	Newington	CT	Yes	No	No
2613	206 Kitts Lane	Newington	CT	Yes	No	No
731	199 Connell Highway	Newport	RI	Yes	No	No
636	228 South Main Street	Newtown	CT	Yes	No	No
784	876 State Road	North Adams	MA	Yes	No	No
92	757 Turnpike Street	North Andover	MA	Yes	Yes	Yes
490	206 East Washington Street	North Attleboro	MA	Yes	No	No
677	11 East Main Street	North Canaan	CT	Yes	No	No
493	25 Faunce Corner Road	North Dartmouth	MA	Yes	No	No
694	79 Washington Avenue	North Haven	CT	Yes	No	No
716	90 Frenchtown Road	North Kingstown	RI	Yes	No	No
737	1300 Ten Rod Road	North Kingstown	RI	Yes	No	No
724	1128 Mineral Spring Avenue	North Providence	RI	Yes	No	No
2406	265 Main Street	North Reading	MA	Yes	No	No
721	595 Smithfield Road	North Smithfield	RI	Yes	No	No
787	228 King Street	Northampton	MA	Yes	Yes	Yes
640	385 Connecticut Avenue	Norwalk	CT	Yes	No	No
662	380 Main Avenue	Norwalk	CT	Yes	Yes	Yes
28	468 Washington Street	Norwell	MA	Yes	No	No

Store	Address	City/Town	State	Grocery	Frozen	Dairy
615	42 Town Street	Norwich	CT	Yes	No	No
418	1415 Providence Highway	Norwood	MA	Yes	Yes	Yes
688	665 Boston Post Road	Old Saybrook	CT	Yes	No	No
64	24 Route 6a	Orleans	MA	Yes	No	No
710	368-398 Cottage Street	Pawtucket	RI	Yes	No	No
5	19 Howley Street	Peabody	MA	Yes	No	No
14	125 Church Street	Pembroke	MA	Yes	No	No
2414	24 Mattakeesett Street	Pembroke	MA	No	No	No
21	1 Dan Fox Drive	Pittsfield	MA	Yes	Yes	No
458	660 Merrill Road	Pittsfield	MA	Yes	No	No
462	109 Taunton Street	Plainville	MA	Yes	No	No
469	127 Samoset Street	Plymouth	MA	Yes	No	No
2706	165 Pitman Street	Providence	RI	Yes	No	No
725	333 West River Street	Providence	RI	Yes	Yes	Yes
2403	56 Shank Painter Road	Provincetown	MA	Yes	No	No
727	60 Providence Turnpike	Putnam	CT	Yes	No	No
17	495 Southern Artery	Quincy	MA	Yes	No	No
20	65 Newport Avenue	Quincy	MA	Yes	No	No
38	36 New State Highway	Raynham	MA	Yes	No	No
488	25 Walkers Brook Drive	Reading	MA	Yes	No	No
11	40 Furlong Drive	Revere	MA	Yes	No	No
43	540 Squire Road	Revere	MA	Yes	No	No
729	3 Stilson Road	Richmond	RI	Yes	No	No
656	125 Danbury Road	Ridgefield	CT	Yes	Yes	no
632	80 Town Line Road	Rocky Hill	CT	Yes	No	No
12	65 Route 6A	Sandwich	MA	Yes	No	No
470	71 Quaker Meeting House Road	Sandwich	MA	Yes	No	No
407	164 Main Street	Saugus	MA	Yes	No	No
73	125 Highland Ave	Seekonk	MA	Yes	No	No

Store	Address	City/Town	State	Grocery	Frozen	Dairy
603	15 Franklin Street	Seymour	CT	Yes	No	No
629	898 Bridgeport Avenue	Shelton	CT	Yes	Yes	No
91	539-571 Boston Turnpike	Shrewsbury	MA	Yes	No	No
607	498 Bushy Hill Road	Simsbury	CT	Yes	No	No
421	815 Grand Army Highway	Somerset	MA	Yes	No	No
2411	105 Alewife Brook Parkway	Somerville	MA	Yes	No	No
498	779 McGrath Highway	Somerville	MA	Yes	No	No
461	500 Route 134	South Dennis	MA	Yes	No	No
699	1739 Ellington Road	South Windsor	CT	Yes	No	No
22	55 Long Pond Drive	South Yarmouth	MA	Yes	No	No
2422	474 Station Avenue	South Yarmouth	MA	Yes	No	No
621	100 Main Street North	Southbury	CT	Yes	No	No
684	505 North Main Street	Southington	CT	Yes	No	No
80	1277 Liberty Street	Springfield	MA	Yes	No	No
404	1600 Boston Road	Springfield	MA	Yes	No	No
454	415 Cooley Street	Springfield	MA	Yes	No	No
637	2200 Bedford Street	Stamford	CT	Yes	Yes	Yes
646	1937 West Main Street	Stamford	CT	Yes	No	No
2607	91 Voluntown Road	Stonington – Pawcatuck	CT	No	No	No
33	278 Washington Street	Stoughton	MA	Yes	Yes	Yes
639	200 East Main Street	Stratford	CT	Yes	No	No
481	100 Charlton Road	Sturbridge	MA	Yes	No	No
15	450 Paradise Road	Swampscott	MA	Yes	Yes	Yes
622	211 High Street	Torrington	CT	Yes	No	No
2604	931 Torrington Street	Torrington	CT	Yes	No	No
620	100 Quality Street	Trumbull	CT	Yes	Yes	Yes
686	1799 Farmington Avenue	Unionville	CT	Yes	No	No
613	10 Pitkin Road	Vernon	CT	Yes	Yes	No

Store	Address	City/Town	State	Grocery	Frozen	Dairy
638	930 North Colony Road	Wallingford	CT	Yes	No	No
44	565 Main Street	Walpole	MA	Yes	No	No
726	2470 Warwick Avenue	Warwick	RI	Yes	No	No
709	300 Quaker Lane	Warwick	RI	Yes	No	No
739	575 Greenwich Avenue	Warwick	RI	Yes	No	No
618	410 Reidville Drive	Waterbury	CT	Yes	No	No
675	Stilson Road & State Route 69	Waterbury	CT	Yes	No	No
679	240 Chase Avenue	Waterbury	CT	Yes	No	No
667	117 Boston Post Road	Waterford	CT	Yes	No	No
49	700 Pleasant Street	Watertown	MA	Yes	No	No
446	171 Watertown Street	Watertown	MA	Yes	No	No
657	763 Straits Turnpike	Watertown	CT	Yes	No	No
2700	101 Andrew Avenue	Wayland	MA	Yes	Yes	Yes
681	1235 Farmington Avenue	West Hartford	CT	Yes	No	No
2606	176 Newington Road	West Hartford	CT	Yes	No	No
696	460 Elm Street	West Haven	CT	Yes	No	No
94	935 Riverdale Street	West Springfield	MA	Yes	No	No
497	32 Lyman Street	Westborough	MA	Yes	Yes	Yes
19	290 Turnpike Road	Westborough	MA	Yes	No	No
736	149 Franklin Street	Westerly	RI	Yes	No	No
72	57 Main Street	Westfield	MA	Yes	No	No
653	1790 Post Road East	Westport	CT	Yes	Yes	Yes
610	1380 Berlin Turnpike	Wethersfield	CT	Yes	No	No
444	475 Bedford Street	Whitman	MA	Yes	No	No
674	1391 Main Street	Willimantic	CT	Yes	No	No
658	5 River Road	Wilton	CT	Yes	No	No
455	695 Main Street	Winchester	MA	Yes	No	No
619	1095 Kennedy Road	Windsor	CT	Yes	No	No
625	200 New Hartford Road	Winsted	CT	Yes	No	No
96	2 Elm Street	Woburn	MA	Yes	No	No

Store	Address	City/Town	State	Grocery	Frozen	Dairy
37	545 Lincoln Street	Worcester	MA	Yes	No	No
79	949 Grafton Street	Worcester	MA	Yes	No	No
85	940 West Boylston Street	Worcester	MA	Yes	No	No

Dairy

Certified items that require and will have special certification for Pesach, available at local New England Supermarkets

Due to supply-chain issues, items may have been sold out early.

Ahold

Milk: 1%, 2%, whole, fat free
Cottage Cheese: Low Fat, Lowfat Salt Free, Nonfat, Nonfat With Pineapple, Plain
Cream Cheese: Bars, Cups - Soft
Half and Half, Heavy Cream, Light Cream, Sour Cream Natural

Axelrod

Sour Cream

Breakstone's

Butter: Salted, Unsalted,
Whipped Salted, Whipped Unsalted
Cottage Cheese: Low Fat, Smooth and Creamy
Sour Cream, Sour Cream Reduced Fat

Cream O' Land

Cream, Half and Half, Light Cream, Skim Milk, Whole Milk
Milk: 1%, 2%, Fat Free, Low Fat, Reduced Fat, Skim, Whole

Dairy Pure

Milk: 1%, 2%, skim, whole
Half and Half
Heavy Whipping Cream

Dannon

Yogurt: Coffee, Vanilla

Dean

Skim Milk

Friendship

Cottage Cheese: Nonfat, Nonfat With Pineapple, Salt Free Low Fat
Buttermilk,
Cottage Cheese With Pineapple, Low Fat Cottage Cheese

Farmer Cheese,
Pot Cheese,
Sour Cream

Garelick Farms Dairy

Pure Milk: 1%, 2%, Whole

Great Value (Walmart)

Milk: Whole

Hannaford

Cream Cheese: Bars

Kirkland (Costco)

Milk: 1%, 2%, whole, skim, fat free

La Yogurt

Yogurt: Blueberry, Cherry, Strawberry

Market Basket

Cream Cheese: Bars, Cups - Soft

Market Pantry (Target)

Milk (1%, 2%, whole, skim, fat free)

Migdal

(select varieties available at The Butcherie and Zayde's Market)

Cheese: American,
American Smoked,
Baby Swiss, Cheddar,
Colby, Monterey Jack,
Mozzarella, Muenster

Miller's

(select varieties available at The Butcherie and Zayde's Market)

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

Miller's Chunk Cheese: Calico Cheddar, Dill Havarti, Fresh Curd, Golden Jack, Mello Gold, Port Salut

Miller's Good Health Cheese: American, Edam, Gouda, Mozzarella, Muenster, Swiss, Vegetable Colby

Miller's Mexican Queso Blanco, Quesadilla

Organics (@ Star Market and Shaw's)

Organic Milk: Lowfat, Reduced Fat, Skim, Whole
Half and Half Organic,
Heavy Cream Organic

Organic Valley (@ Whole Foods, Stop and Shop, and Star Market)

Milk: 1%, 2%, Chocolate, Skim, Whole

Stop and Shop

Butter: Salted, Unsalted

Milk: Whole

Cream Cheese, bars, cups

Temp-tee

Cream Cheese

The Cheese Guy

(select varieties available at The Butcherie and Zayde's Market)

Cheese: Pecorino Fresco, Pecorino Romano, Pecorino Romano Pepe Nero

Wegmans

Cream Cheese: Bars,

Cups - Soft

Wholesome Pantry (Shoprite)

1% Milk, 2% Milk, Fat Free

Milk, Whole Milk

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, April 14, 2022 / י"ג ניסן תשפ"ב

Bedikas Chametz- after 8:05 PM
Preferably, one should Daven Ma'ariv prior to
Bedikas Chametz.

Erev Pesach ~ Friday, April 15, 2022 /

י"ד ניסן תשפ"ב ~ ערב פסח

Latest time for eating chametz

- Magen Avraham – 10:07 AM
- Gra & Baal HaTanya 10:31 AM

Latest time for burning chametz

- Magen Avraham – 11:26 AM
- Gra & Baal HaTanya 11:38 AM

1st night of Pesach, Friday, April 15, 2022

ט"ו ניסן תשפ"ב /

Candle Lighting – 7:08 PM

Shki'a (Sunset) – 7:26 PM

45 minutes after sunset – 8:11 PM

72 minutes after sunset – 8:38 PM

Chatzos (Midnight) – 12:44 AM

2nd night of Pesach Motzoei Shabbos,

April 16, 2022 / ט"ז ניסן תשפ"ב

Shki'a (Sunset) – 7:27 PM

Candle Lighting

- 50 minutes after sunset – 8:17 PM
- 72 minutes after sunset – 8:39 PM

Chatzos (Midnight) – 12:44 AM

Omer 1 (To be counted at night for the following
day)

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

2nd day of Pesach Sunday, April 17, 2022

ט"ז ניסן תשפ"ב /

Shki'a (Sunset) – 7:28 PM

Yom Tov Ends

- 50 minutes after sunset – 8:18 PM
- 72 minutes after sunset – 8:40 PM

Omer 2

6th day of Pesach Thursday, April 21, 2022 / כ"ג ניסן תשפ"ב ערב שביעי של פסח

Candle Lighting – 7:15 PM

Shki'a (Sunset) – 7:33 PM

Omer 6

7th day of Pesach Friday, April 22, 2022 /

כ"ד ניסן תשפ"ב שביעי של פסח

Candle Lighting – 7:16 PM

Shki'a (Sunset) – 7:34 PM

Omer 7

8th day of Pesach Shabbos, April 23, 2022

כ"ה ניסן תשפ"ב שמיני של פסח /

Shki'a (Sunset) – 7:35 PM

Yom Tov ends

- 50 minutes after sunset – 8:25 PM
- 72 minutes after sunset – 8:47 PM

Omer 8

Chometz after Pesach

GROCERY STORES

Based on our research, Chometz from all Major Grocery Stores is permitted to be purchased at this time. Almost all stores in our area have no Jewish ownership, and the ones that have Jewish Ownership have divested themselves from owning Chometz for the duration of Pesach according to Torah Law. For those that prefer not to rely on any sale of Chometz, the following are the best options:

- BJ's
- Costco
- CVS
- Trader Joe's
- Wegman's
- Whole Foods

All KVH Kosher Certified Establishments have divested themselves from owning Chometz for the duration of Pesach according to Torah Law.

Please Note: While **Ocean State Job Lot** appears to be under Jewish ownership, KVH Kosher has not been able to verify the ownership status, nor whether the chametz was sold or not. Please consult your local Rabbi regarding purchasing chametz there during the next couple of months.

LIQUOR STORES

A serious concern has come to light in that many local Liquor stores, as well as major Liquor Distributors in the Greater Boston Area are under Jewish ownership. Therefore, until the end of June 2022, Chometz beverages should be purchased only in one of the above locations, any liquor store which is verified as not being Jewish-owned, or one of the following:

- Fresh Pond Liquors | 233 Alewife Brook Parkway Cambridge MA
- All Star Liquors | 15 McGrath Highway Somerville MA
- Gary's Liquors | 655 VFW Pkwy, Chestnut Hill, MA 02467
- Gordon's DTX | 39 Temple Place, Boston, MA 02111
- Gordon's Main St | 894 Main Street, Waltham, MA 02451
- Gordon's Moody St | 599 Moody Street, Waltham, MA 02451
- Gordon's Newton | 31 Austin Street, Newton, MA 02460
- Gordon's Watertown | 51 Watertown Street, Watertown, MA 02472
- Locke Liquors | 48 Broadway, Malden, MA
- Murray's | 747 Beacon Street, Newton Centre, MA 02459
- MVP Liquors | 2153 Mystic Valley Parkway Malden, MA
- The Butcherie | 428 Harvard St, Brookline, MA 02446
- Zaydes Market | 15 Washington St, Canton, MA 02021