



**KVH
KOSHER**

PESACH GUIDE 2023 | 5783

**הסל סדור
בסנה כהלכתו**

PESACH ZMANIM

HALACHIC TIMES

BEDIKAS CHAMETZ

Tuesday, April 4, 2023 / י"ג ניסן תשפ"ג

Bedikas Chametz (50 minutes after sunset) | after **8:03 PM**
Preferably, one should daven Ma'ariv prior to Bedikas Chametz.

EREV PESACH

Wednesday, April 5, 2023 / י"ד ניסן תשפ"ג ~ ערב פסח

Latest time for eating chametz:
Magen Avraham | **10:09 AM**
Gra & Baal HaTanya | **10:38 AM**

Latest time for burning chametz:
Magen Avraham | **11:31 AM**
Gra & Baal HaTanya | **11:43 AM**

Mincha Gedolah (Earliest Mincha) | **1:20 PM**

PESACH - NIGHT 1

Wednesday, April 5, 2023 / ט"ו ניסן תשפ"ג

Candle Lighting | **6:56 PM**
Shki'a (Sunset) | **7:14 PM**
50 minutes after sunset | **8:04 PM**
72 minutes after sunset | **8:27 PM**
Chatzos (Midnight), Latest Afikomen | **12:46 AM**

PESACH - NIGHT 2

Thursday, April 6, 2023 / ט"ז ניסן תשפ"ג

Shki'a (Sunset) | **7:15 PM**
Candle Lighting:
50 minutes after sunset | **8:05 PM**
72 minutes after sunset | **8:28 PM**
Chatzos (Midnight), Latest Afikomen | **12:46 AM**

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

PESACH - NIGHT 3

Friday, April 7, 2023 / ט"ז ניסן תשפ"ג

Candle Lighting | **6:59 PM**
Shki'a (Sunset) | **7:17 PM**

Omer 2 (To be counted at night for the following day)

PESACH - NIGHT 4

Shabbos, April 8, 2023 / י"ז ניסן תשפ"ג

Shki'a (Sunset) | **7:18 PM**
Candle Lighting:
50 minutes after sunset | **8:08 PM**
72 minutes after sunset | **8:31 PM**

Omer 3 (To be counted at night for the following day)

PESACH - NIGHT 7

Tuesday, April 11, 2023

כ"ג ניסן תשפ"ג ערב שביעי של פסח

Candle Lighting | **7:03 PM**
Shki'a (Sunset) | **7:21 PM**

Omer 6 (To be counted at night for the following day)

PESACH - NIGHT 8

Wednesday, April 12, 2023

כ"ד ניסן תשפ"ג שביעי של פסח

Shki'a (Sunset) | **7:22 PM**
Candle Lighting:
50 minutes after sunset | **8:12 PM**
72 minutes after sunset | **8:35 PM**

Omer 7 (To be counted at night for the following day)

PESACH - DAY 8

Thursday, April 12, 2023

כ"ה ניסן תשפ"ג שביעי של פסח

Shki'a (Sunset) | **7:23 PM**
Yom Tov Ends:
50 minutes after sunset | **8:13 PM**
72 minutes after sunset | **8:35 PM**

Omer 8 (To be counted at night for the following day)

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



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KVH Kosher Certification

A division of the Vaad Horabonim - Rabbinical Council of New England

Rabbi Moshe Kaufman | Executive Director and Kashrus Administrator
Rabbi David Hellman | President

Board Members

Rabbi Yaakov Jaffe
 Rabbi Yitzchok Rabinowitz
 Rabbi Gershon Segal

Edited by

Rabbi Azriel Blumberg

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Chayala Blumberg

ABOUT KVH KOSHER

KVH KOSHER CERTIFICATION SERVES BOTH THE NEW ENGLAND COMMUNITY AND KOSHER CONSUMERS WORLDWIDE.

At home, we provide constant supervision to many food service establishments. Some establishments are termed “quasi-food-service.” In this category are supermarket in-store bakeries and franchises. These stores receive their products from a central source and prepare it for serving. The supervision required is somewhat basic and the setup tends to be similar from store to store within a chain.

More complex are establishments that prepare food from scratch, such as bakeries. Here, all raw materials must be accounted for and all processes approved. Some bakeries have Pas Yisroel systems which must be monitored and maintained. In Jewish owned bakeries, it must be ensured that Challah is taken for every batch produced.

The most intense supervision takes place at catering operations and eateries, including university dining halls. In these venues, complex dishes are prepared, composed of many ingredients. All ingredients are checked on an ongoing basis to make sure they meet appropriate kashrus standards. There is a need to separate Dairy, Pareve and Meat in food preparation areas, utensils and equipment. Any sensitive ingredients, such as meat, are carefully monitored and are sealed up when a mashgiach (kosher supervisor) is not present. Bishul Yisroel is maintained by ensuring that all ovens and stoves are lit by the mashgiach. All produce that is at risk for infestation is washed and checked.

Catered events are carefully monitored from the food preparation in the commissary to the Kashering of the equipment at the venue to the serving and cleanup. Additional food items such as refreshments brought by party planners and drinks at the bar are subject to KVH approval.

Less visible but equally important are the industrial food manufacturers under KVH supervision. From Boston to California to the Middle East, KVH inspectors and coordinators make sure that each ingredient and product is approved on a proactive basis. Systems are put in place to maintain complete and reliable separation between Dairy and Pareve or Kosher and non-Kosher. Here as well, Challah, Bishul Yisroel and Pas Yisroel are implemented where applicable.

Bringing this all together requires a large team of inspectors and rabbinic coordinators working in collaboration with each other and with the ownership and management of the establishments and manufacturing facilities. Our mashgichim are overseen by rabbinic coordinators and route supervisors and undergo mandatory periodic training to ensure that they are familiar with all the requirements and standards KVH Kosher stands for.

Our work is aided by what has been hailed by other Kashrus agencies as one of the most sophisticated and effective data portals in the industry. KVHWEB is accessed by mashgichim, coordinators, caterers and industrial clients. It keeps track of ingredients, products, inspections and events, down to minute details such as produce checked and challah taken. Every night, our system shares data with other members of the UKD (Universal Kosher Database.)

KVH is a proud member of AKO (Association of Kashrus Organizations) and works in conjunction with all the national Kosher certifiers as well as Heimishe hashgachos. We look forward to continuing to work together with all our outstanding staff and clients to provide the consumer with Kosher products of the highest standards.

KVH LEADERSHIP



Rabbi Moshe Kaufman
Kashrus Administrator



Rabbi Azriel Blumberg
Coordinator and IT Manager



Rabbi Zvi Solomon
Rabbinic Coordinator



Rabbi Chuni Rappaport
Food Service/Catering Director



Rabbi Zalman Krems
International Coordinator

KVH BY THE NUMBERS

46,305

PRODUCTS CERTIFIED

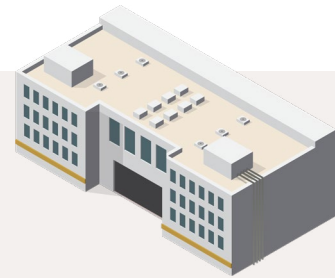
1,205

BRANDS CERTIFIED

300+

INDUSTRIAL FACILITIES

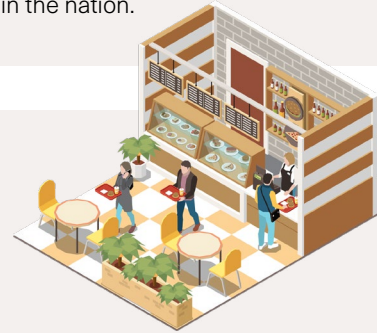
Manufacturing commercial ingredients and retail end-products



60+

IN-STORE BAKERIES

Including the largest chain of kosher bakeries in the nation.



30+

ICE CREAM PARLORS, LOCAL BAKERIES, BUTCHER SHOPS AND RESTAURANTS



10+

KOSHER CATERERS & HOTELS

Plus many College Kosher Dining and Senior Living Facilities

Why Get Certified?

The Kosher symbol represents the highest standards of quality to the largest and most diverse consumer audience. The appeal of kosher foods is not limited to any one ethnic group. Among consumers who seek kosher foods are Jews, Muslims, Seventh Day Adventists; vegetarians, vegans and individuals with lactose intolerance or other dietary restrictions—along with millions of other consumers seeking healthier and safer food products.

North America's ethnic food companies seeking Kosher certification are setting the trends. While the specialty foods market grows at an annual rate of only 5%, the Kosher food market has grown 15% during the past 10 years. \$200 billion in Kosher certified food products were sold annually with an active consumer base of 15 million.



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 haftarah 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 haftarah in the days leading up to Pesach? One basic connection is that Pesach is the holiday of redemption and so we read a haftarah 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 haftarah 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 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 wish them and everyone in our beautiful community a good yom tov and a chag kosher v’sameach!

KASHERING



METHODS OF KASHERING

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COMMUNITY KASHERING

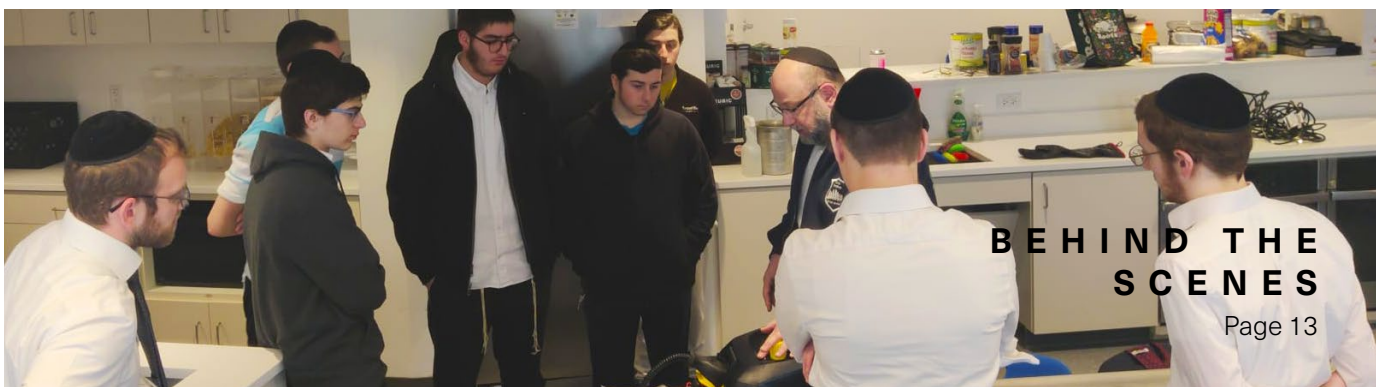
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Methods of Kashering

RABBI MOSHE KAUFMAN

Which Items Can Be Kashered?

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**”.

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.

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 Iruvi or Hagala (see below for definitions).

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 this equipment.

The basic premise behind Kasher-

ing 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

Iruvi - 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 Iruvi 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.

Hagala - Immersing in boiling water. This method is used for pots, pans, flatware, cups, and most small utensils 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 dis-

posable 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.

Libun Kal - Light scorching. There are several methods that can be used.

ONE - 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.)

TWO - 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.)

THREE - Dry heat. Heat oven to 550°F (or 500°F if that is the highest temperature) for 2 hours. This method is pre-

dominantly 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.

Libun Chamur - Intense scorching

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.

KVH Kosher will be hosting a **Pre-Pesach webinar** where we will discuss practical home kitchen kashering on Sunday, March 26 at 7:45 pm, streaming live from Kadimah Toras Moshe, 101 Washington St, Brighton MA 02135. More details and webinar link will be available at <https://kvhkosher.org/pre-pesach-webinar>



Kashering Your Kitchen



O V E N S

Self-Cleaning Ovens - 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, and aqua clean do not

qualify for any type of Kashering. Such ovens should be treated as non self-clean ovens.

Non Self-Cleaning 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.)

Microwaves - (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 condensation. 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.

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.

S I N K S

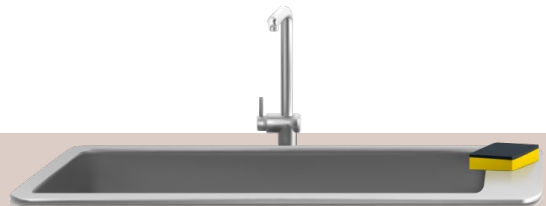
The most common type of kitchen sink is **stainless steel**; these instructions are for stainless steel sinks.

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.



STOVES

Gas Range - Clean thoroughly. 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 Kasher. 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.

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 Kasher. After Kashering, remove burner grates and

cover the stove top with aluminum foil and replace grates. Be sure not to obstruct any air vents.

Electric Glass Top – (It is questionable if this type of stove can be Kasher. Please consult with your Rabbi prior to Kashering.) Clean thoroughly. The burners **MUST** be Kasher 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.



Find one at <https://a.co/d/98LwTaw>

Alternatively, you can use a silicone mat made by LoMi (see below):

<https://thecooktopmat.com>

Electric Induction Cooktop - Clean thoroughly and don't use it for 24 hours. Boil a completely full pot (unused for 24 hours) on the induction cooktop. As the water 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.

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 on the counter surface for 24 hours. Pour boiling water over every spot of the counter, 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.

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 Kasher, many others do allow it.

Stainless steel - No special instructions.

Natural stone (including quartz, gran-

ite, marble, etc.) No special instructions. (Some treat quartz resin as a composite material. See Composite)

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.

KOSHER COOKTOP MATS

Kosher Cooktop Mats (available at <https://thecooktopmat.com>) offer a solution to allow the use of a non-kosher or chametz glass cooktop as follows:

- Clean cooktop thoroughly. In order to burn off any residue, turn the burners on high until they glow red.
- The Kosher Cooktop Mat should then be placed on the clean cooktop. Once the mat is in place, pots may be placed on it.
- One should not use the same Kosher

Cooktop Mat during Passover and the rest of the year.

- One should not use the same area of the Kosher Cooktop Mat for milk and meat since food may fall on it and affect its kosher status. We recommend purchasing two mats and dedicating one for milk and the other for meat.



- Spills should be wiped up as soon as possible.
- One may use a Kosher Cooktop Mat to be used as a "blech" for Shabbos, provided its only used for Shabbos and not during the week.

CABINETS, REFRIGERATORS AND FREEZERS

Clean thoroughly. Some also have a custom to cover the shelves. Be sure to allow for proper air flow.

FLATWARE

Clean thoroughly and do not use for 24 hours. Pay special attention to serrated knives and fork tines. Boil a pot or disposable pan of water. While the water is boiling, gently drop flatware in, one piece at a time. Remove from water and rinse in cold water.

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 Kashing 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 Kashed. Make sure the water is boiling while you do this.

PANS

Baking and roasting pans - Baking and roasting pans require Libun Chamur which is likely to damage them and therefore should not be Kashed.

Enamel coated pans cannot be Kashed.

Frying pans - When used with liquid, a frying pan can be Koshed like a pot (from Chametz to Pesach only - frying pans cannot be Kashed from non-Kosher). 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 Kashed.

SMALL APPLIANCES

Toasters, sandwich makers, panini presses, electric grills, etc cannot be Kashed.

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.



Behind the Scenes

Out with the costumes, wine, sugar... In with the broom, mop, and shopping lists.

Shushan Purim (the day after Purim), marks the beginning of the hectic Pesach season for most.

At KVH Kosher, Pesach preparations begin far earlier. Some would say it starts the day after the previous Pesach when the debriefing takes place. Active Pesach preparations and food production usually begin sometime in December-January but much happens earlier.

PESACH PROVISIONS

Since consumers' begin shopping for Pesach immediately after Purim, supermarkets must have their Pesach provisions well before Purim. To complicate matters further, one company's ingredients are another's finished product which means the further up in the food chain your ingredients are, the earlier it must be ready.

Manufacturers begin sourcing Pesach ingredients right after the previous Pesach and throughout the busy Sukkos season. Generally, by the time Chanuka comes around, production is well underway. For example, KVH Kosher certifies several manufacturers producing Kosher for Pesach (KFP) items such as cheese, coffee and roasted or glazed nuts.

The cheese production requires special KFP enzymes and cultures. While sourcing cultures for standard KFP cheese is fairly simple, sourcing secondary cultures for specialty cheeses is far more difficult.

At Fresh Roasted Almond Co. in Hollywood FL, sourcing KFP flavors demands weeks of work to ensure maximum range of flavors.

KVH Kosher works with the production managers, owners, and colleagues at other Kosher agencies to obtain the necessary ingredients.



L: Rabbi Avraham Kelman Kashering a cheese vat for Pesach production.

R: Rabbi Moshe Kaufman kashers Fresh Roasted Almond Co. ahead of Pesach production.

PESACH KASHERING

Even before Purim, local establishments begin kashering to meet consumer demand. Kashering begins as early as two weeks before Purim and continues through the week of erev Pesach, culminating with the Communal Kashering the Sunday prior to Pesach. Additionally, many consumers request assistance from KVH Kosher to kosher their home kitchens for Pesach.

To meet this demand, KVH Kosher and Yeshiva Ohr Yisrael (YOY) partnered to bring Kashering services to the Greater Boston Community. The students are trained by KVH Kosher team members and then visit homes upon request to kosher kitchens for Pesach.





Rabbi Chuni Rappoport demonstrates kashering with various methods and tools

YOY students, kashering a home kitchen for Pesach



SALE OF CHOMETZ

Many food manufacturers and distributors are Jewish-owned. In addition, many caterers purchase liquor from Jewish-owned stores. KVH works with these companies and establishments to sell their Chometz so their products will be permissible for use after Pesach.

With much team effort, we will all enjoy a Kosher Pesach. And right afterwards, the KVH team will start its work to ensure that the next Pesach season is done even better!

COMMUNITY KASHERING

Sponsored by Kenny Wintman in memory of his parents, Abraham and Sylvia Wintman z"l.

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, April 2, 2023**, from **10 AM - 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 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 will be open during the Community Kashering.

The Daughters of Israel Mikvah is open
Sunday - Thursday: 8 am - 4 pm
Erev Shabbos & Erev Yom Tov: 8 am-12 noon
(no appointment necessary.)

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

HOME KASHERING

KVH Kosher is partnering with students of Yeshiva Ohr Yisrael to provide kashering at your home.

To make an appointment, please visit
kvhkosher.org/home-kashering-service

PESACH PREP



BITUL
(Nullification of)
CHAMETZ
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BECHORIM:**
Fast of the Firstborn
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**ERUV
TAVSHILIN:**
What, When, and How
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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 up before the prohibition of owning Chametz begins on Erev Pesach (11:43 AM - GR"A).

Bitul Chametz

NULLIFICATION OF CHAMETZ

Bitul Chametz is important as getting rid of 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 Wednesday morning at or before the appropriate time: Magen Avraham – 11:31 AM | Gra & Baal HaTanya – 11:43 AM

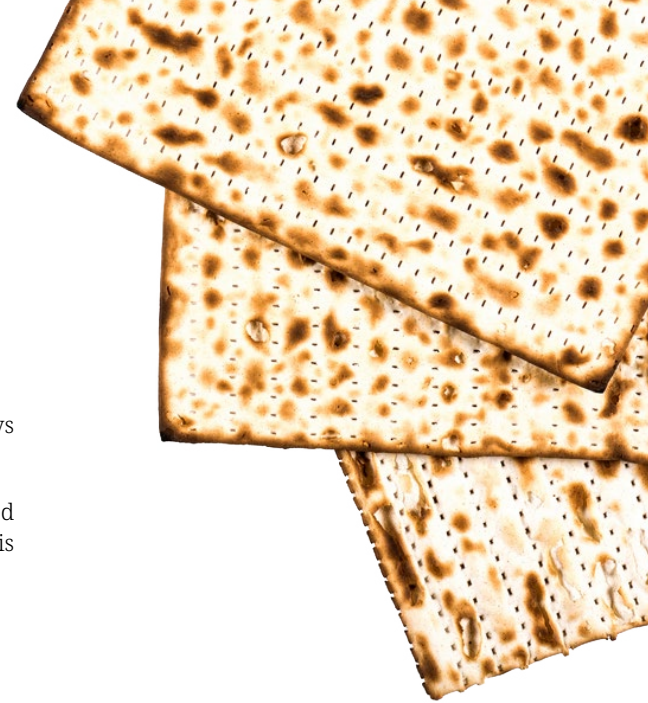


Ta'anis Bechorim

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 Wednesday, April 5) 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.

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

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.

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.

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.

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.



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 the amount needed to fulfill the mitzvos of the night to completion or needs to consume the minimum amount due to health concerns, this is one of the most common Seder questions. Here is a basic guide for the volume of wine/ grape juice, matza, and maror one must consume at the various stages of the Pesach Seder.

FOUR CUPS



HOW WE MEASURE IT:

רבעית – Revi'is

A halachic volume of measurement calculated by modern poskim to be between **2.9 - 5.1 fl oz**

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 for each cup 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.



CHAZON ISH

FULL REVI'IS:

5.1 FL OZ

This is the most stringent opinion. If one cannot drink the entire 5.1 oz cup, one should try to consume at least a whole revi'is of 4.4/3.3 fl oz according to the opinion of Rav Moshe Feinstein.



RAV MOSHE FEINSTEIN

FULL REVI'IS:

4.4 FL OZ

MINIMUM:

2.2 FL OZ

Generally accepted opinion for the first cup when the first night of Pesach falls out on Friday night.



RAV MOSHE FEINSTEIN

FULL REVI'IS:

3.3 FL OZ

MINIMUM:

1.7 FL OZ

Generally accepted opinion for the standard 4 cups.



RAV AVRAHAM CHAIM NA'EH

FULL REVI'IS:

2.9 FL OZ

MINIMUM:

1.5 FL OZ

This cup size should only be relied on in great difficulty and the minimum consumption should only be relied on if absolutely medically necessary.

MATZAH



HOW WE MEASURE IT:

כזית – Kezayis

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 1 oz 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.

BY WEIGHT

The weight of a kezayis is a matter of dispute. Therefore, we have chosen the stringent opinion for Motzi-Matzah and the lenient opinion for Koreich and Afikoman.

BY SURFACE AREA

When measuring by surface area, the measurement depends on the thickness and density of the matzah. These are the accepted categories:

Hand Matzah - Thin:
9 matzos/lb

Hand Matzah - Medium:
8 matzos/lb

Hand Matzah - Thick:
7 matzos/lb

Machine Matzah:
15 matzos/lb

MOTZI MATZAH

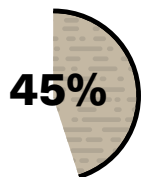
This eating fulfills the biblical commandment to eat Matzah on the night of Pesach. For Motzi-Matzah, we eat 2 portions of matzah, hence the higher percentage of matzah shown on the chart. Also, since it fulfills the biblical commandment, we utilize a slightly more stringent measurement of a kezayis.

BY WEIGHT

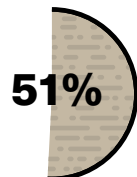
29_g

Minimum: 22g

THICK



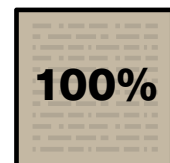
MEDIUM



THIN



MACHINE MATZAH



KOREICH

Only one kezayis is necessary for Koreich.

BY WEIGHT

11_g

THICK



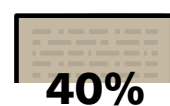
MEDIUM



THIN



MACHINE MATZAH



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.

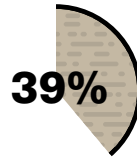
BY WEIGHT

22 g

THICK



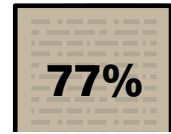
MEDIUM



THIN



MACHINE MATZAH



NOTE: 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 after consultation with your doctor and your Rabbi.

MAROR

HOW WE MEASURE IT:

כזית – Kezayis



Maror is eaten twice during the Seder. It is first eaten alone during Maror; it is then eaten during Koreich together with Matzah. We consume one kezayis each for Maror and Koreich.

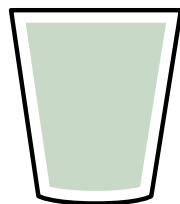
Using a surface measurement is difficult for romaine and is impractical for horseradish. Therefore, we have provided **weight measurements for both romaine and horseradish** as well as a **volume measurement for horseradish**.

NOTE: 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 K kosher website.

BY WEIGHT

28 g

Minimum: 20g



BY VOLUME (HORSERADISH)

FULL KEZAYIS:

1 FL OZ

MINIMUM:

2 / 3 FL OZ

QUICK TIP: Measure this easily using a 1 oz shot glass.

PRO TIP: One can pre-weigh the measurements for matzah and maror 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.

PLEASE NOTE: One may not weigh items on Yom Tov even with a manual scale.



IMAGE CREDIT:
JUDAICA PLAZA

Chometz after Pesach

GROCERY STORES

Based on our research, Chometz from all major grocery stores is permitted to be purchased after Pesach this year. 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 2023, 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

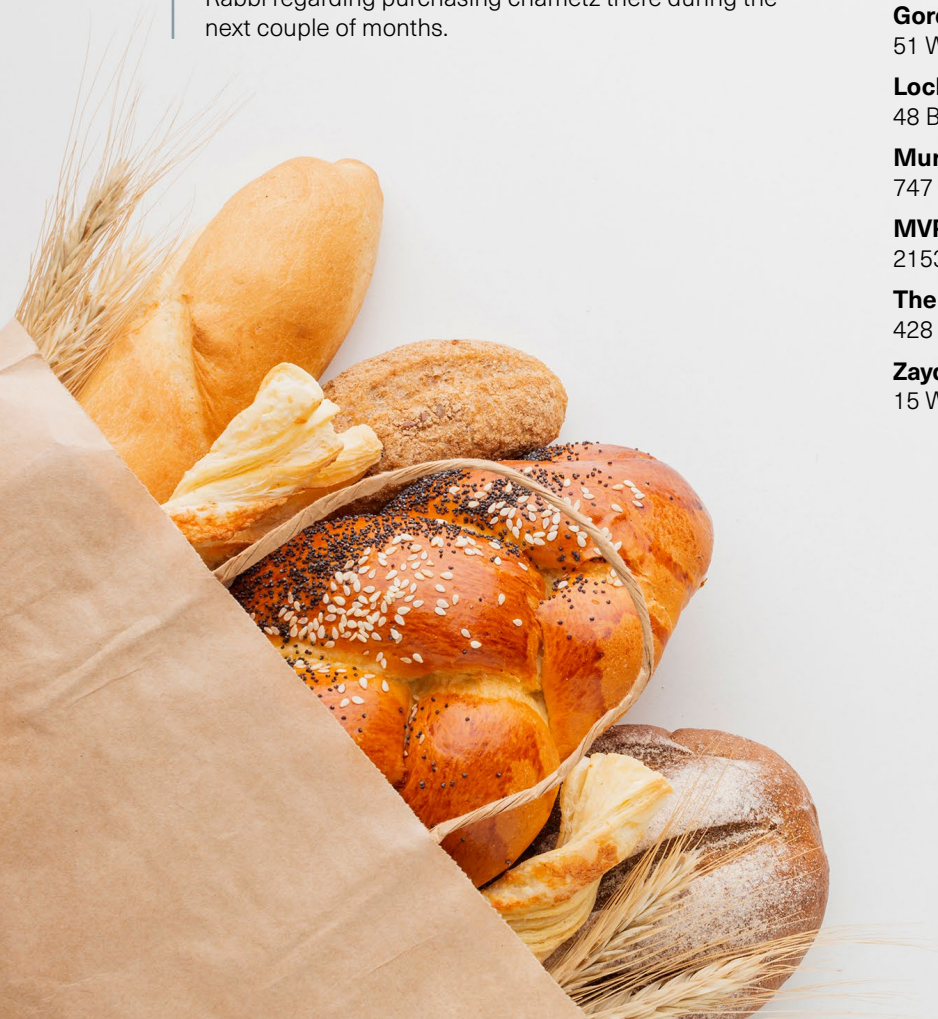
2153 Mystic Valley Parkway Malden, MA

The Butcherie

428 Harvard St, Brookline, MA 02446

Zaydes Market

15 Washington St, Canton, MA 02021



PRODUCT GUIDE



STOP & SHOP
Stores with Pesach Products
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GROCERIES & CATERERS
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DAIRY PRODUCTS
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Educated Consumers

R A B B I M O S H E K A U F M A N

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; by the venue he mentioned, I knew it was not a certified event. I asked him if he observed a mashgiach onsite or a kosher event certificate; he answered that 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. Such an event is essentially under the auspices of the host, not the caterer or Kashrus agency. All or some of the food may have been delivered kosher and then compromised by being reheated in a non kosher oven, pot, or pan. The host could be serving other items as well. 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 regular work and do non-certified events as well.

A conscientious kosher consumer attending a non-certified event at a private home should reflect, "Would I eat at this person's house independent of any outside supervision?" If the event is taking place at a synagogue,

but is not formally being supervised by a reputable kashrus agency one should assume that the standards of the event are no higher than the general kashruth standards of that synagogue.

In a similar scenario, a bar/bat mitzvah party planner will order some food from a KVH certified caterer and other items from another source. They may rent equipment without chain of custody or certification. An unknowing guest 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 light the burners. Since there was no bishul yisroel, all the omelets cooked were non-kosher.

Kosher agencies issue certificates for local restaurants and events for a good reason. A kosher certificate tells consumers 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.

As a reminder, 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."

Passover Approved Products

ITEMS LISTED IN THIS SECTION ARE KOSHER FOR PASSOVER
EVEN WITHOUT SPECIAL PASSOVER CERTIFICATION (WHEN
CERTIFIED FOR YEAR-ROUND USE).

FOOD ITEMS

Baking Soda

Cocoa Powder - 100%, not from Europe, all Hershey's

Coffee - Unflavored whole or ground beans. Should be purchased before Pesach. (Decaf, instant, Via, and K-cups require Pesach certification/approval)

Eggs, whole raw - Should preferably be purchased before Pesach

Fruit, fresh - Cut fruit should be purchased before Pesach and rinsed with cold water

Fruit, frozen without additives - should be purchased before Pesach

Garlic, fresh - peeled garlic requires Pesach hashgacha

Lactaid - Should be purchased before Pesach

Milk (without KFP) - Should be purchased before Pesach

Nuts, whole, chopped, raw - some consider peanuts to be kitniyos. Blanched, roasted, glazed, ground or nuts containing BHA/BHT and pecans require Hashgacha

Raisins - no additives or oils (Raisins with oil and other dried fruit require hashgacha)

Salt - non iodized

Sugar - does not require certification year-round, but does require Passover certification.

Vegetables, raw - Cut vegetables should be purchased before Pesach and rinsed with cold water or purchase items listed to be kitniyos and Chametz free

Water with no additives

KITCHEN ITEMS

Aluminum Foil

Aluminum Pans

Bags (even bags that specify Challah/bread bags)

Cheese Cloths

Cupcake Holders

Cups

Dishwashing Detergents

Napkins (paper)

Paper Towels

Plastic Containers

Plates (uncoated paper, plastic or foam)

Water Filters

OTHER HOUSEHOLD ITEMS

Body Wash

Candles

Cardboard

Carpet Cleaners

Charcoal

Cosmetics (see lipstick)

Deodorants

Laundry Detergents

Hair Shampoo

Conditioner, Sprays, Mousse, Treatments, and Removers

Household Cleaners

Hand Sanitizer- even containing denatured alcohol

Insecticides

Isopropyl Alcohol

Lotions and Ointments

Perfumes

Scouring Pads and Powders

Shaving Cream and Gel

Shaving Lotion

Silver Polish

Soaps

Talcum Powder 100%

Stop & Shop List

Below is a listing of Stop & Shop stores that have Pesach products. A special thank you to our partners at Stop & Shop for providing a complete list!

PLEASE NOTE: Kosher for Pesach items may vary based on availability. Contact your store manager for more information.

TYPE OF PESACH PRODUCT AVAILABLE:



GROCERY















































































































FROZEN





DAIRY


NEW ENGLAND (MA, CT, RI)


- | | | |
|---------------------------------------------------|----------------------------------------------------------|-----------------------------------------------------|
| Abington, MA
375 Centre Avenue | Cheshire, CT
275 Highland Avenue | Fairfield, CT
1160 Kings Highway Cut-off |
| Acton, MA
100 Powder Mill Road | Chicopee, MA
672 Memorial Drive | Fairfield, CT
760 Villa Avenue |
| Allston, MA
60 Everett Street | Clinton, CT
215 East Main Street | Fairhaven, MA
221 Huttleston Avenue |
| Amesbury, MA
100 Macy Street | Cohasset, MA
400 Chief Justice Cushing Highway | Fall River, MA
501 Rodman Street |
| Andover, MA
209 North Main Street | Colchester, CT
99 Linwood Avenue | Fall River, MA
333 Marianno Bishop Blvd |
| Ansonia, CT
100 Division Street | Coventry, RI
900 Tiogue Avenue | Falmouth, MA
20 Teaticket Highway |
| Arlington, MA
905 Massachusetts Avenue | Cranston, RI
200 Atwood Avenue | Feeding Hills, MA
1282 Springfield Street |
| Attleboro, MA
469 Pleasant Street | Cranston, RI
204 Garfield Avenue | Foxboro, MA
141 Main Street |
| Attleboro, MA
251 Washington Street | Cranston, RI
275 Warwick Avenue | Framingham, MA
235 Old Connecticut Path |
| Bedford, MA
337 Great Road | Cromwell, CT
195 West Street | Framingham, MA
19 Temple Street |
| Belchertown, MA
40 George Hannum Street | Cumberland, RI
70 Mendon Road | Franklin, MA
40 Franklin Village Drive |
| Bellingham, MA
70 Pulaski Boulevard | Danbury, CT
44 Lake Avenue Ext. | Glastonbury, CT
55 Oak St. |
| Berlin, CT
1135 Farmington Avenue | Danbury, CT
72 Newtown Road | Glastonbury, CT
215 Glastonbury Boulevard |
| Beverly, MA
37 Enon Street | Danvers, MA
301 Newbury Street | Gloucester, MA
6 Thatcher Road |
| Beverly, MA
224 Elliott Street | Darien, CT
25 Old King's Highway N | Grafton, MA
100 Worcester Street |
| Bloomfield, CT
313 Cottage Grove Road | Dedham, MA
160 Providence Highway | Granby, CT
120 Salmon Brook Street |
| Boston, MA
1620 Tremont Street | Dorchester, MA
545 Freeport Street | Greenfield, MA
89 French King Highway |
| Bourne, MA
1 Trowbridge Place Suite 103 | Dorchester, MA
1100 Massachusetts Avenue | Greenville, RI
446 Putnam Pike |
| Braintree, MA
316 Grove Street | East Hampton, CT
11 E. High Street | Greenwich, CT
11 Glen Ridge Road |
| Branford, CT
22 Leetes Island Road | East Haven, CT
370 Hemingway Avenue | Greenwich, CT
161 West Putnam Avenue |
| Bridgeport, CT
4531 Main Street | East Longmeadow, MA
470 North Main Street | Groton, CT
220 Route 12 |
| Bridgeport, CT
2145 Fairfield Avenue | East Lyme, CT
248 Flanders Road | Hadley, MA
440 Russell Street |
| Bristol, CT
597 Farmington Avenue | East Providence, RI
1925 Pawtucket Avenue | Halifax, MA
341 Plymouth Street |
| Bristol, CT
781 Pine Street | East Wareham, MA
2991 Cranberry Highway | Hamden, CT
2335 Dixwell Avenue |
| Bristol, RI
605 Metacom Avenue | East Weymouth, MA
700 Middle Street | Hartford, CT
150 New Park Avenue |
| Brockton, MA
932 North Montello Street | Edgartown, MA
245 Vineyard Haven Road | Harwich, MA
Rt. 39 and Rt. 137 |
| Brookline, MA
155 Harvard Street | Edgartown, MA
222 Upper Main Street | Hingham, MA
400 Lincoln Street |
| Chelmsford, MA
299 Chelmsford St | Enfield, CT
54 Hazard Avenue | |


-  **Holyoke, MA**
28 Lincoln Street
-  **Holyoke, MA**
2265 Northampton Street
-  **Hudson, MA**
10 Technology Drive
-  **Hyannis, MA**
425 Attucks Lane
-  **Hyde Park, MA**
1025 Truman Parkway
-  **Jamaica Plain, MA**
301 Centre Street
-  **Johnston, RI**
11 Commerce Way
-  **Killingly, CT**
1092 Killingly Commons Drive
-  **Kingston, MA**
160 Summer Street
-  **Lexington, MA**
36 Bedford Street
-  **Lincoln, RI**
622 George Washington Highway
-  **Litchfield, CT**
55 Village Green Drive
-  **Lynn, MA**
35 Washington Street
-  **Madison, CT**
128 Samson Rock Road
-  **Malden, MA**
99 Charles Street
-  **Manchester, CT**
286 Broad Street
-  **Mansfield, MA**
377 Chauncy Street
-  **Marstons Mills, MA**
3900 Falmouth Road
-  **Mashpee, MA**
10 Bates Road
-  **Medford, MA**
760 Fellsway
-  **Meriden, CT**
485 Broad Street
-  **Middletown, CT**
416 East Main Street
-  **Middletown, RI**
1360 West Main Road
-  **Milford, CT**
855 Bridgeport Avenue
-  **Milford, CT**
1360 East Town Road
-  **Milford, MA**
126 Medway Rd
-  **Monroe, CT**
470 Monroe Turnpike
-  **Montville, CT**
2020 Norwich
-  **Nantucket, MA**
9 Salem Street
-  **Nantucket, MA**
31 Sparks Avenue
-  **Narragansett, RI**
91 Point Judith Road
-  **Natick, MA**
829 Worcester Street
-  **Naugatuck, CT**
727 Rubber Avenue
-  **New Bedford, MA**
1001 King's Highway
-  **New Bedford, MA**
438 Dartmouth Street
-  **New Britain, CT**
1309 Corbin Avenue
-  **New Fairfield, CT**
25 State Route 39
-  **New Haven, CT**
112 Amity Road
-  **New Haven, CT**
150 Whalley Avenue
-  **New Milford, CT**
180 Danbury Road
-  **Newington, CT**
44 Fenn Road
-  **Newington, CT**
206 Kitts Lane
-  **Newport, RI**
250 Bellevue Avenue
-  **Newport, RI**
199 Connell Highway
-  **Newton, MA**
165 Needham Street Unit N301
-  **Newtown, CT**
228 South Main Street
-  **North Adams, MA**
876 State Road
-  **North Andover, MA**
757 Turnpike Street
-  **North Attleboro, MA**
206 East Washington Street
-  **North Canaan, CT**
11 East Main Street
-  **North Dartmouth, MA**
25 Faunce Corner Road
-  **North Haven, CT**
79 Washington Avenue
-  **North Kingstown, RI**
90 Frenchtown Road
-  **North Kingstown, RI**
1300 Ten Rod Road
-  **North Providence, RI**
1128 Mineral Spring Avenue
-  **North Reading, MA**
265 Main Street
-  **North Smithfield, RI**
595 Smithfield Road
-  **Northampton, MA**
228 King Street
-  **Norwalk, CT**
385 Connecticut Avenue
-  **Norwalk, CT**
380 Main Avenue
-  **Norwell, MA**
468 Washington Street
-  **Norwich, CT**
70 Town Street
-  **Norwood, MA**
1415 Providence Highway
-  **Old Saybrook, CT**
665 Boston Post Road
-  **Orleans, MA**
24 Route 6a
-  **Pawtucket, RI**
368-398 Cottage Street
-  **Peabody, MA**
19 Howley Street
-  **Pembroke, MA**
125 Church Street
-  **Pembroke, MA**
24 Mattakesett Street
-  **Pittsfield, MA**
1 Dan Fox Drive
-  **Pittsfield, MA**
660 Merrill Road
-  **Plainville, MA**
109 Taunton Street
-  **Plymouth, MA**
127 Samoset Street
-  **Providence, RI**
850 Manton Avenue
-  **Providence, RI**
333 West River Street
-  **Providence, RI**
165 Pitman Street
-  **Provincetown, MA**
56 Shank Painter Road
-  **Putnam, CT**
60 Providence Turnpike
-  **Quincy, MA**
495 Southern Artery
-  **Quincy, MA**
65 Newport Avenue
-  **Raynham, MA**
36 New State Highway
-  **Reading, MA**
25 Walkers Brook Drive
-  **Revere, MA**
40 Furlong Drive
-  **Revere, MA**
540 Squire Road
-  **Richmond, RI**
3 Stilson Road
-  **Ridgefield, CT**
125 Danbury Road
-  **Rockville, CT**
50 Windsorville Road
-  **Rocky Hill, CT**
80 Town Line Road
-  **Roslindale, MA**
950 American Legion Highway
-  **Roxbury, MA**
460 Blue Hill Avenue
-  **Sandwich, MA**
65 Route 6A
-  **Sandwich, MA**
71 Quaker Meeting House Road
-  **Saugus, MA**
164 Main Street
-  **Seekonk, MA**
125 Highland Ave
-  **Seekonk, MA**
1475 Newman Avenue
-  **Seymour, CT**
15 Franklin Street
-  **Shelton, CT**
898 Bridgeport Avenue
-  **Shrewsbury, MA**
539-571 Boston Turnpike
-  **Simsbury, CT**
498 Bushy Hill Road
-  **Somerset, MA**
815 Grand Army Highway
-  **Somerville, MA**
779 McGrath Highway
-  **Somerville, MA**
105 Alewife Brook Parkway
-  **Somerville, MA**
240 Elm Street
-  **South Boston, MA**
713 East Broadway
-  **South Dennis, MA**
500 Route 134
-  **South Windsor, CT**
1739 Ellington Road
-  **South Yarmouth, MA**
55 Long Pond Drive
-  **South Yarmouth, MA**
474 Station Avenue


 **Southbury, CT**
100 Main Street North


 **Southington, CT**
505 North Main Street


 **Springfield, MA**
1277 Liberty Street

 **Springfield, MA**
1600 Boston Road


 **Springfield, MA**
415 Cooley Street


 **Stamford, CT**
2200 Bedford Street


 **Stamford, CT**
1937 West Main Street


 **Stoneham, MA**
259 Main Street


Stonington - Pawcatuck, CT
91 Voluntown Road


 **Stoughton, MA**
278 Washington Street


 **Stratford, CT**
200 East Main Street


 **Sturbridge, MA**
100 Charlton Road


 **Swampscott, MA**
450 Paradise Road

 **Torrington, CT**
211 High Street


 **Torrington, CT**
931 Torrington Street


 **Trumbull, CT**
100 Quality Street


 **Unionville, CT**
1799 Farmington Avenue


 **Vernon, CT**
10 Pitkin Road


Vineyard Haven, MA
50 Water Street


 **Wallingford, CT**
930 North Colony Road


 **Walpole, MA**
565 Main Street


 **Warwick, RI**
300 Quaker Lane


 **Warwick, RI**
2470 Warwick Avenue


 **Warwick, RI**
575 Greenwich Avenue


 **Waterbury, CT**
410 Reidville Drive


 **Waterbury, CT**
Stilson Road & State Route 69


 **Waterbury, CT**
240 Chase Avenue


 **Waterford, CT**
117 Boston Post Road


 **Watertown, MA**
700 Pleasant Street


 **Watertown, MA**
171 Watertown Street


 **Watertown, CT**
763 Straits Turnpike


 **Wayland, MA**
101 Andrew Avenue


 **West Hartford, CT**
1235 Farmington Avenue


 **West Hartford, CT**
176 Newington Road


 **West Haven, CT**
460 Elm Street


 **West Springfield, MA**
935 Riverdale Street


 **Westborough, MA**
32 Lyman Street


 **Westerly, RI**
149 Franklin Street


 **Westfield, MA**
57 Main Street


 **Westport, CT**
1790 Post Road East


 **Wethersfield, CT**
1380 Berlin Turnpike


 **Whitman, MA**
475 Bedford Street


 **Willimantic, CT**
1391 Main Street


 **Wilton, CT**
5 River Road


 **Winchester, MA**
695 Main Street


 **Windsor, CT**
1095 Kennedy Road

 **Winsted, CT**
200 New Hartford Road


 **Woburn, MA**
2 Elm Street


 **Worcester, MA**
545 Lincoln Street


 **Worcester, MA**
949 Grafton Street


 **Worcester, MA**
940 West Boylston Street

NEW YORK & NEW JERSEY


 **Aberdeen, NJ**
1129 Rte. 34 North


 **Amityville, NY**
351 Merrick Road


 **Arverne By-the-Sea, NY**
70-20 Rockaway Beach Blvd.


 **Baldwin, NY**
905 Atlantic Ave


Basking Ridge, NJ
553 South Finley Avenue


 **Bayonne, NJ**
1 Lefante Way


 **Bayshore, NY**
533 Montauk Hwy


 **Bayside, NY**
213-215 26th Ave


 **Berkeley Heights, NJ**
404 Springfield Avenue


 **Bloomfield, NJ**
8 Franklin Street


 **Brick, NJ**
55 Brick Boulevard


 **Bronx, NY**
5716 Broadway

 **Bronx, NY**
691 Co Op City Boulevard


 **Bronx, NY**
2136 Bartow Ave


 **Bronx, NY**
961 E 174th St


 **Bronx, NY**
1720 E Chester Rd


 **Brooklyn, NY**
1710 Avenue Y


Brooklyn, NY
1009 Flatbush Avenue


 **Brooklyn, NY**
625 Atlantic Ave


 **Brooklyn, NY**
2965 Cropsey Ave


 **Butler, NJ**
25 Kinnelon Rd


 **Carle Place, NY**
55 Old Country Road


 **Carlstadt, NJ**
625 Paterson Avenue


 **Clifton, NJ**
160 Kingsland Road


 **Clifton, NJ**
1189 Broad Street


 **Closter, NJ**
400 Demarest Ave


 **Coram, NY**
294 Middle Country Road


 **Deer Park, NY**
421 Commack Road


 **Dobbs Ferry, NY**
390 Broadway


 **Dumont, NJ**
20 Washington Avenue


 **East Brunswick, NJ**
647 Route 18 South


 **East Hampton, NY**
67 Newtown Ln


 **East Islip, NY**
2650 Sunrise Highway


 **East Meadow, NY**
2525 Hempstead Turnpike


 **East Northport, NY**
3126 Jericho Turnpike


 **Eastchester, NY**
420 White Plains Road


 **Edison, NJ**
1049 US Highway 1 South


 **Edison, NJ**
1083 Inman Avenue


 **Elizabeth, NJ**
801 Newark Avenue


 **Emerson, NJ**
600 Kinderkamack Road


 **Farmingdale, NY**
55 Motor Avenue


 **Farmingville, NY**
2350 North Ocean Avenue


 **Flemington, NJ**
334 State Route 31


 **Flushing, NY**
3106 Farrington St


 **Franklin Lakes, NJ**
816 Franklin Avenue


 **Franklin Park, NJ**
3333 Route 27


 **Franklin Square, NY**
460 Franklin Ave


 **Franklin Township, NJ**
1221 Route 27


 **Freehold, NJ**
160 Village Center Drive


 **Glen Cove, NY**
177 Forest Avenue


 **Glendale, NY**
64-66 Myrtle Avenue


 **Glendale, NY**
8989 Union Turnpike


 **Greenvale, NY**
130 Wheatly Plaza


 **Hackensack, NJ**
380 W. Pleasantview Avenue


 **Hampton Bays, NY**
194 West Montauk Highway


 **Hempstead, NY**
132 Fulton Avenue


 **Hicksville, NY**
530 West Old Country Road


 **Highland Park, NJ**
424 Raritan Avenue


 **Holbrook, NY**
57-01 Sunrise Highway


 **Hopewell Junction, NY**
1328 Beekman Road


 **Howard Beach, NY**
156-01 Crossbay Blvd


 **Howell, NJ**
4861 US Highway 9


 **Huntington, NY**
1100 Jerico Turnpike


 **Huntington, NY**
60 Wall St


 **Hyde Park, NY**
US Rt 9 & Kessler Dr


 **Jackson, NJ**
2275 West County Line Road

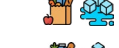
 **Jersey City, NJ**
232 Central Avenue


 **Keyport, NJ**
100 State Route 36


 **Lake Ronkonkoma, NY**
425 Portion Road


 **Levittown, NY**
3750 Hempstead Turnpike


 **Long Beach, NY**
85 E Park Ave


 **Long Branch, NJ**
150 West End Court


 **Lyndhurst, NJ**
425 Lewandowski Street


 **Madison, NJ**
133 Main Street


 **Mamaroneck, NY**
1326 West Boston Post Road


 **Maspeth, NY**
74-17 Grand Avenue


 **Massapequa, NY**
702 Hicksville Rd


 **Medford, NY**
700-60 Patchogue Yaphank


 **Merrick, NY**
2160 South Merrick Mall


 **Middletown, NJ**
850 State Route 35


 **Miller Place, NY**
385 Route 25A


 **Mohopac, NY**
983 US Route 6


 **Monroe, NY**
475 State Route 17M


 **Monroe Township, NJ**
1600 Perrineville Road


 **Morris Plains, NJ**
245 Littleton Road


 **Mount Kisco, NY**
195 North Bedford Rd


 **Mount Vernon, NY**
240 East Sandford Boulevard


 **Nanuet, NY**
101 Market St Suite E


 **Neptune City, NJ**
116 Route 35


 **New City, NY**
180 North Main Street


 **New Hyde Park, NY**
653 Hillside Avenue


 **New Rochelle, NY**
2425 Palmer Avenue


 **Newburgh, NY**
1429 Route 300


 **North Bellmore, NY**
2450 Jerusalem Avenue


 **North White Plains, NY**
670 North Broadway


 **Northport, NY**
454 Fort Salonga Road


 **Oceanside, NY**
3577 Long Beach Road


 **Oceanside, NY**
465 Atlantic Avenue


 **Orangeburg, NY**
1 Stevens Way


 **Ossining, NY**
246 South Highland Ave


 **Oyster Bay, NY**
275 Pine Hollow Rd


 **Ozone Park, NY**
92-10 Atlantic Ave


 **Peekskill, NY**
1831 East Main Street


 **Pennington, NJ**
800 F Denow Road


 **Phillipsburg, NJ**
1278 US Highway 22


 **Piscataway, NJ**
581 Stelton Road


 **Point Pleasant, NJ**
3208 Bridge Avenue


 **Point Pleasant Beach, NJ**
505 Richmond Avenue


 **Pompton Plains, NJ**
500 STATE ROUTE 23


 **Port Chester, NY**
25 Waterfront Place


 **Port Washington, NY**
65 Shore Road


 **Poughkeepsie, NY**
59 Burnett Boulevard


 **Poughkeepsie, NY**
2540 South Road


 **Ridgewood, NJ**
175 Franklin Avenue


 **Ringwood, NJ**
130 Skyline Drive


 **Riverhead, NY**
1615 Old Country Road


 **Rockaway Park, NY**
112-15 Beach Channel Dr


 **Rocky Point, NY**
245 Route 25A


 **Rosedale, NY**
253-01 Rockaway Blvd


 **Sayville, NY**
191 Montauk Highway


 **Seaford, NY**
4055 Merrick Rd


 **Setauket, NY**
158 Route 25A


 **Shirley, NY**
999 Montauk Hwy


 **Smithtown, NY**
291 West Main Street


 **Somers, NY**
80 Birdsall Road


 **Somerset, NJ**
940 Easton Avenue


 **South Orange, NJ**
407 Valley St


 **South Setauket, NY**
260 Pond Path


 **Southampton, NY**
167 Main St


 **Sparta, NJ**
5 Town Center Drive


 **Springfield Gdns, NY**
134-40 Springfield Blvd


 **Staten Island, NY**
2795 Richmond Avenue


 **Staten Island, NY**
2754 Hylan Boulevard


 **Staten Island, NY**
1441 Richmond Ave


 **Staten Island, NY**
4343 Amboy Road


 **Staten Island, NY**
1351 Forest Ave


 **Tarrytown, NY**
610 White Plains Rd


 **Teaneck, NJ**
665 American Legion Drive


 **Tenafly, NJ**
34 West Railroad Avenue


 **Toms River, NJ**
2360 Lakewood Road


 **Toms River, NJ**
353 Route 37 East


 **Union, NJ**
1201 Stuyvesant Avenue


 **Wanaque, NJ**
4 Union Avenue


 **Washingtonville, NY**
60 Brotherhood Plaza Drive


 **Watchung, NJ**
1511 US Highway 22 West


 **Wayne, NJ**
1220 Hamburg Turnpike


 **West Babylon, NY**
88 Golding Avenue


 **West Babylon, NY**
575 West Montauk Highway


 **West Caldwell, NJ**
875 Bloomfield Avenue West


 **West Haverstraw, NY**
7 Samsondale Plaza


 **West Hempstead, NY**
50 Cherry Valley Road


 **West Islip, NY**
400 Union Blvd


 **Westfield, NJ**
219 Elm Street

 **White Plains, NY**
154 Westchester Avenue

 **Whiting, NJ**
400 Lacey Road

 **Woodbury, NY**
8101 Jericho Turnpike

 **Wyckoff, NJ**
327 Franklin Avenue

 **Yonkers, NY**
111 Vredenburg Avenue

Groceries & Caterers

THE FOLLOWING KVH CERTIFIED LOCATIONS WILL BE OPEN FOR PESACH 5783/2023:

Please check all items to ensure that they are marked Kosher for Pesach, KFP, or the regular Kosher symbol followed by a "P".

GROCERY

The Butcherie (www.butcherie.com)

428 Harvard St, Brookline, MA 02446 | (617) 731-9888
Full line of Kosher for Pesach groceries & wine
Meat Pesach Takeout & Catering

Zayde's Market (www.zaydesmarket.com)

15 Washington St, Canton, MA 02021 | (781) 828-3530
Full line of Kosher for Pesach groceries & wine
Meat & Pareve Pesach Takeout & Catering

Stop & Shop (Brookline)

155 Harvard St, Brookline, MA 02446 | (617) 566-4559
Kosher for Pesach groceries & dairy*

Stop & Shop (Allston)

60 Everett St, Allston, MA 02134 | (617) 779-9116
Kosher for Pesach groceries & dairy*

Stop & Shop (Stoughton)

278 Washington St, Stoughton, MA 02072 | (781) 341-1797
Kosher for Pesach groceries & dairy*

Stop & Shop (Norwood)

1415 Providence Hwy, Norwood, MA 02062 | (781) 255-1141
Kosher for Pesach groceries & dairy*

Shaw's (Sharon)

780 S Main St, Sharon, MA 02067 | (781) 784-5995
Kosher for Pesach groceries & dairy

CATERERS

Catering by Andrew (www.cateringbyandrew.com)

402 Harvard St, Brookline, MA 02766 | (617) 731-6585
Meat, & Pareve Pesach Catering

Chai Catering @ The Butcherie (www.butcherie.com)

428 Harvard St, Brookline, MA 02766 | (617) 731-9888
Meat Pesach Catering

Tova's Catering (www.tovascatering.com)

253 Mansfield Ave, Norton, MA 02766 | (508) 286-2242
Meat, & Pareve Pesach Catering

Zayde's Market (www.zaydesmarket.com)

15 Washington St, Canton, MA 02021 | (781) 828-3530
Full line of Kosher for Pesach groceries & wine
Meat & Pareve Pesach Takeout & Catering



DAIRY PRODUCTS

Certified dairy items available at local New England Supermarkets

PLEASE NOTE: Special Passover certification is required.
Due to supply-chain issues, items may have been sold out early.

Ahold

Milk: 1%, 2%, Whole, Fat Free
Cottage Cheese: Low Fat, Low Fat 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)

Milk: 1%, 2%, Fat Free, Whole





Veggies Reimagined

A Halachic Discussion of Hydroponics

RABBI ZVI SOLOMON

Until recently, Kosher produce meant that rigorous washing and checking was needed to ensure an insect free product.

With modern innovation this is changing. KVH Kosher has worked together with farms that use Controlled Environment Agriculture (CEA).

CEA farming typically uses hydroponics, a method of growing plants without soil, and is done in enclosed growing structures such as greenhouses. Indoor farming drastically increases food safety by removing sources of contamination. Additionally consumers enjoy a consistent and reliable supply chain since it is unaffected by outside environment and seasonal changes.

For the Kosher consumer, however, the greatest benefit is produce that does not need washing or checking. Farms working together with Kosher certifiers have been able to create an environment that is naturally insect free.

Hydroponic farms alone are not necessarily free from insects. If not properly sealed from the outside they can indeed breed the same insects common to outdoor farming.

Some farms may intentionally introduce predatory insects as part of their Integrated Pest Management. Additionally, some methods of hydroponic farming may contribute to the presence of moisture, algae, and decaying plant matter, causing a whole new host of infestation concerns ranging from flies to mites.

On a Kosher certified farm, systems are set up to maintain an environment free from any inlets or insect breeding grounds. All substances that are used are controlled to ensure that no microbes are inadvertently introduced.

It would seem that Kosher hydroponic produce would be the cure-all for the continuous infestation headache. However, there are some halachic implications to consider:

What Bracha?

Conventional farming grows food from the ground. Hence, the Bracha recited prior to eating vegetables is Borei Pri Hoadomo “Creator of fruits of the ground”. Can one truthfully say this Bracha on a salad that grew in water?

Some authorities¹ are indeed of the opinion that one should recite the generic Bracha of Shehakol Nihiyeh

1 Rabbi Avraham Danzig zt”l in Sefer Chayei Adom introduces this opinion in discussing the halachic status of potted plants. Although there is soil, he opined that the term Eretz and Adama are only appropriate when attached and part of the ground. Although he doesn’t address hydroponics, it would stand to reason that he would rule that a Shehakol Beracha be recited. See also Rabbi Ovadia Yosef zt”l Yechava Daas Volume 6 Siman 12, Siddur Minchas Yerushalayim cited in Shailos Uteshuvos Shraga Ha’Meir Siman 2. It would seem this would also be the opinion of Rabbi Shlomo Zalman

B'dvaro "All came to be through His word". Others² argue to recite Borei Pri Hoadomo because the term "fruits of the ground" does not refer to the growth of the item at hand, but to its species in general, which does grow from the ground.

Can one fulfill the mitzvah of Maror?

It seems from the Talmud³ that Maror has to grow from the ground, not in water; it would stand to reason that hydroponically-grown lettuce would not be acceptable for use. In addition, the Talmud describes Maror as resembling the bondage in Egypt in that it "starts out soft and then becomes hard"⁴. Not all hydroponically-grown lettuce will possess qualities identical to those of traditional lettuce⁵. However, similar to the argument made for reciting Hoadomo, one can argue⁶ that the Talmud's requirement for Maror simply delineates species acceptable for use as Maror, not to require that the Maror at hand have these characteristics itself.

As with all halachic questions, please seek the guidance of your Rav.

Whether you use it for Maror or not, KVH certified produce will certainly sweeten your Yom Tov experience.

Aurbach zt"l in Minchas Shlomo Tinyana Siman 9. He disagrees with the ruling of Chayei Adam regarding potted plants, and argues that even detached potted soil is called Adama or Aretz. It would seem however, that with plants grown in water he would certainly concur that it would be appropriate to say the Shehakol Beracha.

- 2 Rabbi Moshe Sternbuch Shlita, Rabbi Shmuel Vosner zt"l Shailos Uteshuvos Shevet Halevi Volume 1 Siman 205. Rabbi Asher Weiss Shlita also assumed this opinion while in conversation with this author about a different yet similar topic regarding the status of meat grown from stem cells.
- 3 פסחים לט ע"א מה מצה גידולי קרקע אף מרור גידולי קרקע
- 4 פסחים שם וז"ל "למה נמשלו מצרים כמרור לומר לך מה מרור זה שתחילתו רך וסופו קשה אף מצרים תחילתן רכה וסופו קשה" וע' רש"י שם שפירש שהקלח שלו מתקשה כעץ
- 5 This concern is raised in Shailos Uteshuvos Shraga Ha'Meir Siman 2. This author was told in passing by the farmers at Fresh Box farms that the Romaine they grow gets harder after every subsequent harvest.
- 6 It seems to me that one can infer this from the disagreement between Rabbi Auerbach and the Chayei Odom. Rabbi Auerbach bases his disagreement with the Chayei Odom on this Gemara. He argues that it is clear from the Mishna that Maror grown in potted plants is acceptable even though Maror needs to have grown from "earth". Therefore he concludes that potted soil despite being detached from the ground is still called "earth". It would seem that the Chayei Odom would refute this proof by explaining that, unlike the qualifications for the Bracha, where the actual item must be a product of the earth, as regards Maror, the Gemara requires only the species to be one that grows from earth, not the actual item used.



Fresh Box Farms Produce

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





You Look Like You Could Use A Coffee

RABBI AZRIEL BLUMBERG

Whether you enjoy a cup of coffee to relax with or whether you simply can't start your day without it, it is important to know what coffee can be used on Pesach.

Is it Kitniyos?

Ashkenazic Jews have a custom to refrain from eating beans, legumes or corn because they can be confused with grain. When coffee was first introduced into the Western world, there were opinions that coffee beans were included in this custom. Others held that while coffee beans were clearly not in the same category as legumes, confusion could result and stringency was in order. However, the majority opinion overwhelmingly holds that coffee is not a form of Kitniyos and can be used on Pesach.¹

Flavored coffee

Many coffees have flavoring added. Almost all of these flavoring are not Kosher for Pesach. Therefore, flavored coffee should not be purchased without Pesach certification.

Unflavored coffee

Unflavored coffee is a natural ingredient. However there are several concerns that need to be taken into account:

Cross-contamination

Most often, unflavored coffee is produced in the same factory as flavored. Therefore, it must be ascertained that there is no cross-contamination between the two due to shared equipment.

The good news is that flavoring is added after the roasting process, because the roasting would burn up all the flavoring. Flavoring is also generally added after the coffee is ground because the residue from the flavoring can cause the grinder blades to jam.

Even if coffee is ground while already flavored, this is generally not done in the same grinder as flavored coffee, because the flavoring would adhere to the flavored coffee and change the taste noticeably. Therefore, the earliest point of contact between flavored and unflavored coffee will be in storage and/or packing equipment.

The storage problem can be solved if the manufacturer has dedicated sacks and bins for unflavored coffee. (Some even have dedicated sacks for each flavor.)

There are some coffee manufacturers that have dedicated equipment used for packing unflavored coffee. However, many will simply inject the flavoring right before it is packed. When they are packing unflavored coffee, they will simply not inject flavor. Some will clean the equipment in between flavored and unflavored coffees. Nonetheless, there is a risk of residue in the equipment which will adhere to the unflavored coffee as it passes through.

While it is generally in a manufacturer's best interest to make sure that there is no residue of flavoring in an unflavored product, or even in a product of a different flavor, it is hard to ascertain that a Mashehu - a miniscule amount - does not remain in the flavored coffee.

While decaffeinated beans are roasted in the same roasters as regular coffee, the risk of cross-contamination is insignificant.

¹ שערורי תשובה על שולחן ערוך אורח חיים תני"ג:א, כף החיים על שולחן ערוך אורח חיים תני"ג:ב:א

nificant, since the trace amount of problematic substances (see below) will not be physically present at the time the regular beans are roasted, and it is not nosein ta'am (infusing flavor) into the walls of the roaster.

Decaf coffee

While the coffee bean is an all-natural ingredient, the decaffeination process raises some potential issues.

There are four methods of decaf donation:

Swiss Water Process - This process involves running the beans through water and naturally removing the caffeine. This is the most natural of all the processes and presents no risk to the coffee's Kosher for Pesach status. Unfortunately, this method is expensive and not that efficient.

Liquid CO2 - In a similar way, the beans may be exposed to liquid carbon dioxide, leaving no chemical residue and creating no Pesach questions.

Methylene Chloride - More efficient than the natural processes described above is using methylene chloride. Derived from methane and chlorine, this chemical is used in lacquer, shellac and paint remover. Nonetheless, the coffee is considered safe for consumption because only trace amounts remain in the coffee beans.² Since this is a purely chemical substance, there would not seem to be any risk regarding Pesach.

Ethyl Acetate - This process has an efficiency similar to that of the ethylene chloride, but can be produced naturally.³ Ethyl is produced from ethanol, which

is commonly extracted from corn, and hence a problem of Kitniyos. Moreover, acetate comes from acetic acid, which can be found in vinegar, including grain vinegar. This would not only be a problem of Kitniyos; it would actually be Chometz. While it is true that only trace amounts of these substances remain on the beans, on Pesach itself even a miniscule amount of Chometz is prohibited.

Because of the prevalence and possibility of use of ethyl acetate, one cannot buy decaffeinated coffee without a proper Pesach certification.

If unflavored coffee is not available with Passover certification, one should buy it before Pesach.

2 <https://www.demus.it/en/pagina/utilizzo-del-diclorometano.htm>

3 <https://www.vedantu.com/chemistry/ethyl-acetate>

4 <https://afdc.energy.gov/fuels/ethanol.html>

5 <https://fleischmannsvinegar.com/our-products/handling-labeling-considerations>

Infant Formula

The past year's shortage highlighted how crucial infant formula can be.

As far as Pesach is concerned, most infant formula is considered Kitniyos because it is made from soy products. Since often this is virtually the only nutrition available to infants, even Ashkenazic custom allows the use of formula. The same would apply to an older child or adult who cannot eat anything besides formula.

However, care must be taken that the formula does not come in contact with other food. The formula should be prepared and bottles washed in an area outside the kitchen.

Also, while kitniyos in formula is permitted, Chometz is not. One must ascertain that the formula is Chometz-free. For further information and a list of acceptable formulas, please see <https://oukosher.org/passover/baby-products/>



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