בס"ד

The Kashrut Authority of Aust & NZ

Certifying Kosher in Australia, New Zealand and the Asia Pacific region

ועד הכשרות דסידני והמדינה

כשר
KA

Guide to Pesach 5779 · 2019

28th Edition

Keeping Kosher Made Easy

www.ka.org.au

Woolworths
The fresh food people

KA KASHERING SERVICE

If you wish to have your home kashered for Pesach, please call the KA office on 02 9365 2933 or email office@ka.org.au

follow us on facebook
facebook.com/groups/221124927937142/

PO Box 7206, Bondi Beach
NSW 2026 Australia

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DESIGN AND LAYOUT BY SLD SPACE CREATIVE STUDIO

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Dear Kosher Consumer,

Welcome to the Kashrut Authority Guide for Pesach 5779/2019

This booklet contains a guide to kosher for Pesach products; a guide to cleaning your home for Pesach and a guide to kashering your kitchen. After following the directions and working hard making all the preparations, it also has a guide to the key mitzvot of the Seder night and how those mitzvot should be properly fulfilled. In short everything you need to know for the coming festival is contained in these pages.

This booklet is the hard work of all of us at the KA. We are confident as to the accuracy of the information contained therein, however please check our website as we get closer to Pesach in case there are changes or alerts that are as a result of information that has come to hand after publication.

We would like to remind you again this year, that we now only recommend carbonated drinks that have been specifically approved for Pesach.

If there are any items not covered in our booklet, or if there are specific questions you need answered please do not hesitate to ***"join the conversation"*** *on our facebook page, or email directly either myself on* ***rabbig@ka.org.au*** *or Rabbi Groner on* ***rabbigroner@ka.org.au***

We also take this opportunity to thank both local and overseas Kashrut agencies that have shared with us information in relation to Pesach and year round matters, and in particular the OU, OK and CRC and locally our esteemed colleagues at Kosher Australia .

Most importantly we thank you our loyal kosher consumers. You are ultimately the driving force behind the formidable strength of kosher demand in our community. The more you purchase local kosher items, the more the market place knows of kosher consumers - the more products will become available and the more companies will want their products to be kosher.

All of us at the KA take this opportunity to wish all of you a:

Happy and Kosher Pesach

"This Year in Exile next year in Jerusalem with the Temple rebuilt"

Chag Sameach

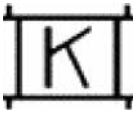
Rabbi Moshe D Gutnick
Rabbinic Administrator

Approved Kashrut Agencies

Only when bearing "Kosher for Pesach" identification

ISRAEL	
	Beis Din Tzedek of the Eida Hachereidis of Jerusalem
	Badatz Mehadrin Rabbi Rubin Rehovot
	Rabbi Moshe Landau B'nei Brak
	Chug Chasam Sofer
	Beis Din Tzedek of Agudath Israel
	Beis Din Tzedek of K'hal Machzikei Hadas
SOUTH AFRICA	
 	Kashrut department of the Beth Din of Johannesburg and Cape Town. *Except for products containing peanuts*

UNITED KINGDOM	
	Kedassia – The joint kashrut committee of England
	Kashrut division of London Beth Din
	Manchester Beth Din
	Gateshead Kashrus Authority
	Beth Din of the Federation of Synagogues London
UNITED STATES	
	The OK kosher certification
	The Orthodox Union
	Kof-K kosher supervision
	Star-K kosher certification

	Star-D certification – Non chalav yisrael
	K'hal Adath Jeshurun (Breuer's)
	Beth Din Hameyuchud L'inyonei Kashrus of the Central Rabbinical Congress
	Chicago Rabbinical Council
	Rabbi Nuchem Efraim Teitelbaum (Volover Rav)
	Rabbi Aaron Teitelbaum (Nirbarter Rav)
	Scroll K – Vaad Hakashrus of Denver
	Vaad Hoeir of Saint Louis
	Rabbinical Council of California (RCC)
	Cincinnati Kosher – Vaad Hoier of Cincinnati

	Texas-K
	Florida K and Florida Kashrus Services
	New Square Kashrus Council
CANADA	
	Montreal Vaad Hair
	Kashrut Council of Canada
	Kosher Check previously called BCK (British Columbia Kosher)
AUSTRALIA	
	The Kashrut Authority of Aust & NZ
	Kosher Australia, Melbourne
	Congregation Adass Israel Melbourne

Times For Pesach

To be safe, prohibited activity should cease 10 minutes before the stated time.

NISSAN 5779 – APRIL/MAY 2019						
SUNDAY	**MONDAY**	**TUESDAY**	**WEDNESDAY**	**THURSDAY**	**FRIDAY**	**SATURDAY**
7 April	8 April	9 April	10 April	11 April	12 April Light Candles: 5.19pm	13 April **Shabbat HaGadol** Shabbat Ends: 6.13pm
14 April	15 April	16 April	17 April	18 April Search for Chametz After Nightfall	19 April **Erev Pesach** **Fast of First Born** Stop Eating: 10.02am Remove, Sell & Burn: 10.56am Light Candles: 5.10pm First Seder After: 6.05pm	20 April **Pesach 1** Second Seder After: 6.05pm Light Candles After: 6:05pm Count Sefira: 1
21 April **Pesach 2** Count Sefira: 2 Yom Tov Ends: 6:03pm	22 April **Pesach 3** **Chol Hamoed** Count Sefira: 3	23 April **Pesach 4** **Chol Hamoed** Count Sefira: 4	24 April **Pesach 5** **Chol Hamoed** Count Sefira: 5	25 April **Pesach 6** **Chol Hamoed** Count Sefira: 6 Eruv Tavshilin Light Candles: 5.03pm	26 April **Shevii Shel Pesach** **Pesach 7** Count Sefira: 7 Light Candles: 5.03pm	27 April **Achron Shel Pesach** **Pesach 8** Count Sefira: 8 Pesach Ends: 5:57pm Eat Chametz After: 6.10pm
28 April Count Sefira: 9	29 April Count Sefira: 10	39 April Count Sefira: 11	1 May Count Sefira: 12	2 May Count Sefira: 13	3 May Count Sefira: 14 Light Candles: 4.55pm	4 May Count Sefira: 15 Shabbat Ends: 5:51pm

Latest Times For Pesach

To be safe, prohibited activity should cease 10 minutes before the stated time.

TIMES FOR	EATING CHAMETZ	REMOVAL, SELLING AND BURNING	CANDLE LIGHTING
Jerusalem	10.28am	11.33am	6.30pm
AUSTRALIA			
Sydney	10.02am	10.56am	5.10pm
Melbourne	10.29am	11.25am	5.32pm
Adelaide	10.23am	11.17am	5.30pm
Brisbane	9.53am	10.50am	5.10pm
Perth	10.23am	11.19am	5.34pm
Canberra	10.11am	11.06am	5.18pm
Hobart	10.22am	11.16am	5.16pm
Darwin	10.48am	11.47am	6.21pm
NEW ZEALAND			
Auckland	10.29am	11.24am	5.32pm
Wellington	10.31am	11.25am	5.27pm
Christchurch	10.41am	11.35am	5.32pm

1

Section 1

Pesach Product List

PESACH PRODUCT LIST 5779 – 2019

Please read the following carefully:

1. For the seven days of Pesach (eight days in the diaspora) the Torah forbids Jewish people to consume or even possess chametz. "Chametz" that one is not permitted to eat is any food that is made up of or contains any of the five grains - wheat, barley, spelt, oats and rye - that has been mixed with water and has been allowed to stand longer than 18 minutes. Food in this prohibition range from bread to any beverage distilled from these grains and includes mixtures that have the smallest amount of "chametz" including media used in the laboratory in growing cultures.
2. This section deals with food items and other products which do not contain chametz and may be used on Pesach. Pesach is a time when even the most remote possibility of a questionable ingredient should be avoided and in line with the Code of Jewish Law (Shulchan Aruch) customarily Pesach is a time to be strict. Therefore it is customary, where possible, to buy only products properly certified as Kosher for Pesach.
3. Due to the many additives and the sophisticated production techniques used in today's food industry, any food item, no matter how simple, may be problematic for Pesach and should not be used unless there is at least some kashrut investigation or alternatively supervision has taken place. Indeed some products may require full time kosher supervision in order to be acceptable for Pesach.
4. There are a number of general categories of Kosher for Pesach products:
    a. Raw unwashed fruits and vegetables and similar unprocessed items that are all chametz free. These require no special supervision.
    b. Products that are universally or inherently produced chametz free. These do not have specific certification but may still be used. It should be noted that while these products are indeed chametz free many people have the custom of only buying products specifically investigated and certified.
    c. The third category are products that are not always produced chametz free but in this case have been investigated and found to be chametz free - though they are not formally certified.
    d. The final category are products that have been specifically produced with kosher for pesach formal certification.

We will throughout the booklet identify into which category listed products belong. We will also attempt to explain "what could be wrong?" with a particular product rather than just state it should not be used, in order to better educate consumers. Understanding leads to a greater commitment.

5. There is a wide range of local and imported products which are produced under rabbinic supervision from other communities. The Kashrut Authority neither investigates nor necessarily endorses any such products. Only items with a "Kosher for Pesach" sign which also bears the name or symbol of the supervising authority printed on the package or tin should be used as proof of acceptability for Pesach. ***It is the customer's responsibility to ensure that all articles purchased are indeed properly endorsed by a reliable authority and are Kosher for Pesach.*** One should not rely on the shopkeepers, however well-intentioned they may be. Similarly Pesach sections in Supermarkets such as Coles, Woolworths or IGA etc may have chametz items inadvertantly placed in them. ***"Buyers should always Beware"***

6. Ashkenazim customarily do not eat Kitniyot during Pesach due to its similarity to Chametz. This includes rice, corn, legumes - beans, peas and (according to our custom) peanuts. Ashkenazim must therefore carefully read all food labels even with supervised products to ensure that the product does not contain Kitniyot and are not kosher certified just for sephardim.

   The Kashrut Authority wishes to emphasise that the custom practiced by many Sephardim not to prohibit kitniyot does not represent any leniency in relation to Pesach observance for Sephardim. Sephardim should be and are as meticulous as Ashkenazim in Pesach observance and in all other areas the KA treats Sephardim and Ashkenazim equally. There is one Torah for us all.

   The Kashrut Authority recommends the Pesach supervision of the overseas rabbinic bodies as listed on page 4 and their products are used at all Kashrut Authority establishments. Absence of a supervision does not necessarily mean that it is not acceptable. Regarding such other rabbinic endorse-ments please check with The Kashrut Authority.

7. The Kashrut Authority has supervised production of a number of Passover items and they are so identified. ***Supervised products bear the KA Kosher L'Pesach seal.***

8. Matzah and matzah-meal are produced by many firms for year- round use and are ***not always kosher for Pesach.*** Please ensure that any matzah products used for Pesach bear a reliable rabbinic "Kosher for Pesach" endorsement, without which they must not be used on Pesach.

ABBREVIATIONS:

(P) Pareve **(D)** Dairy **(D-CY)** Dairy/Chalav Yisrael

ALCOHOLIC BEVERAGES

Many alcoholic beverages acceptable through the year, even those kosher certified , are distilled from grain which is chametz and may not be used. In some, chametz yeasts may be used in the fermentation process. This includes Beer, Whisky, Bourbon, Rum, Liqueurs, Spirits, Vodka and Wine Based Drinks.

Therefore all alcoholic beverages must bear a kosher symbol specifically indicating that the product is "Kosher for Passover"(see page iii of this directory). Do not rely only on shop keepers however well intentioned they may be.

A range of Kosher for Passover alcoholic beverages are available from

GOULBURN WINES & SPIRITS

9 Brisbane Street Surry Hills NSW 2010

Ph. 02 9264 8459 | www.mykosherwines.com.au

KRINSKY'S KOSHER SUPERMARKET

173-175 Bondi Rd Bondi NSW 2026

Ph: (02) 9386-9021

PORTER'S LIQUOR

Shop 118a, Level 2 The Market Room 166-170 Mona Vale Rd, St Ives

Ph: (02) 9144 4867

ALTOONA HILLS

Cabernet Merlot - Mevushal
Chardonnay- Mevushal
Merlot - Mevushal
Shiraz - Mevushal

GOOSE BAY

All wines including ...

Chardonnay 2016 - Mevushal

Pinot VGrigio 2016 - Mevushal

Sauvignon Blanc 2017 - Mevushal

Small Batch Pinot Noir - Mevushal

Two Hemisphere Heritage Red Blend- Mevushal

HARKHAM WINES

Windarra Winery – info@harkhamwine.com

Chardonnay 2014 - Mevushal

Shiraz 2014 - Mevushal

Aziza's Shiraz 2017 - Non Mevushal

Aziza's Semillon 2017 & 2018 - Non Mevushal

Aziza's Chardonnay 2017 - Non Mevushal

Hark Angel Rose 2018 - Non Mevushal

Harkham Chardonnay 2015 - Non Mevushal

Harkham River Burgundee 2017 - Non Mevushal

Old John's Port - Non Mevushal

TEAL LAKE

All wines including ...

Cabernet Merlot - Mevushal

Cabernet Sauvignon Reserve - Mevushal

Chardonnay - Mevushal

Moscato D'Aussie - Mevushal

Red Moscato - Mevushal

Reserve Shiraz - Mevushal

Shiraz - Mevushal

Shiraz Cabernet - Mevushal

ARTS AND CRAFTS

X Play Doh is chametz and is not permitted to be played with during Pesach.

X Clag Paste is chametz and is NOT PERMITTED during Pesach.

Clag Hobby Glue (Arts & Crafts PVA Adhesive) is acceptable for Pesach.

Blu-Tack is acceptable for Pesach.

BABY FOOD

The feeding of an infant on Pesach is a complex matter that needs careful assessment together with your baby's doctor and nutritionist, especially as wheat from which matza is made can easily become an allergen early in life. If necessary seek advice from both your doctor and Rabbi. The Rabbi will at all times take into account the halachic dictum that the health of the baby is paramount.

Parents of babies on special medically supervised diets, which contain chametz, must contact their rabbi for directions. Again the Rabbi will at all times take into account the halachic dictum that the health of the baby is paramount. If a child is on a special formula, please also consult your rabbi or The KA for advice.

Almost all manufactured baby foods contain chametz in one form or another and should only be used when bearing rabbinic supervision.

In general, when necessary, the practice not to use rice or leguminous vegetables (kitniyot) is suspended. A rabbi should be consulted. If rice and the other restricted vegetables are used they should be served in separate utensils kept only for the baby. These utensils should be washed in a sink not used for Pesach utensils.

Special care should be taken with regards to "corn starch" baby powder as it may be actual "wheat starch" and actual chametz. Only maize corn starch baby powder is acceptable (Kitniyot).

Parents of infants should not panic, Jewish families have been succesfully keeping Pesach without any ill effects for literally thousands of years.

The KA has investigated the following baby formulae and these may be used if required. Utensils should be kept separate from any other Pesach utensils. If anyone needs to use a particular baby formula they should contact Rabbi Gutnick on ***rabbig@ka.org.au***

APTAMIL

D Gold + 1
D Gold + 2
D Gold + 3
D Gold + 4
D Profotura + 1
D Profotura + 2
D Profotura + 3
D Profotura + 4

BELLAMY'S ORGANIC

D Follow On
D Infant Formula
D Toddler Milk Drink

HEINZ

D Nurture 1 Original Infant Formula (from birth)
D Nurture 2 Original Follow-on Formula 2
D Nurture Gold Follow-on Formula 2
D Nurture Gold +1

NUTRICIA – NEOCATE

D Infatrini
P Neocate Active
P Neocate Advance
P Neocate LCP
P Neocate Spoon
Karicare Plus – Levels 1 - 4
Karicare Gold Plus – Levels 1 - 4

BABY CARE

In general all shampoos, conditioners, soaps, powders, lotion or cream etc are acceptable due to them being inedible. Wheaten corn starch is edible and must NOT be used. It must be sold with the chametz.

Bonjella – ***NOT ACCEPTABLE FOR PESACH***

Infacol Drops (for Colic) are permitted for babies ONLY

*Orased Jel

*Panadol Original Baby Drops 1 month - 2 years

*Panadol Colourfree Baby Drops 1 month - 2 years

Items *asterisked contain non-kosher ingredients but NO chametz ingredient, and may be used for children.

Baby Wipes - All brands of alcohol free baby wipes may be used on Pesach.

BEVERAGES – POWDERED

BLACK GOLD CACAO

P Drinking Chocolate

BUTTER

The following pure butter is not made under continuous supervision but is produced chametz free. It should be purchased before Pesach.

ABSOLUTE ORGANIC

D Organic Salted Butter, D Organic Unsalted Butter

B-D Farm Paris Creek

D Biodynamic Organic Unsalted Butter

COLES

D Salted Butter

GIPPSLAND GOLD

D Butter, D Salted Butter

W

D Salted Butter

MACRO ORGANIC

D Butter

MAINLAND DAIRY

D Butter, D Butter Soft and D Butter Soft Less Salt.

WESTERN STAR

D Butter, D Salted Butter, D Salt Reduced Butter

WOOLWORTH SELECT

D Butter, D Salt Reduced Butter

AIRLINE & HOSPITAL MEALS

Lewis's Continental Kitchen - +61 2 9365 5421 | www.lewiskosher.com

CATERERS RESTAURANTS & TAKEAWAY

The following Kashrut Authority supervised caterers will be koshering their kitchens for Passover. Please contact the caterer or visit their website to download their Pesach 2019 Menu and order forms. Many have deadline dates by which orders must be placed and specific collection times and payment arrangements.

CAP AWAY COFFEE @ KRINSKY'S

On 19,22,23,24,25/4. Ph: 0431 914 104

COLES – WESTFIELD BONDI JUNCTION

F - Baked BBQ Chicken - ONLY when bag is sealed with a KA Glatt Kosher for Passover - Meat numbered seal.

Orders taken by Coles BJ - 8383 4800

GOOD FOOD KOSHER CATERING

Ph: 0400130 003 | freinkel@bigpond.com | W: goodfoodcatering@gmail.com

GRUNFELD'S SIMPLY DELICIOUS KOSHER FOOD

Ph: 9327 6468 | Fax: 9363 3241
W: www.Grunfelds.com.au | Email: grunfelds@bigpond.com.au
Pick up from 86 Bellevue Road.

KATZY'S KOSHER WORLD

www.katzys.com | katzys@kosherworld.com.au

KOSHERLICIOUS

www.Facebook.com/kosherliciouspesachlist
Email: dena@kosherlicious.com.au
Dena: 0418-666 901 | Nineteen: 0412-446 152

L'AMOUR PESACH CATERING

info@lamourcatering.com.au

LEWIS KOSHER FOR PESACH 2019 MENU

W: www.lewiskosher.com | E: orders@lewiskosher.com

MILA'S CATERING

Ph: 0414 999 810 | E - info@milascatering.com.au

MILLEE'S

Ph: 0418 666 901

PURE FOODS COMPANY

www.facebook.com/purefoodscater/
Orders: Yosef 0405 279 735 | Email: purefoodscater@gmail.com

RIMON CATERING

Ph: 02 9386-1900 | orders@rimoncatering.com.au
www.rimoncatering.com.au | E: orders@thefriitman.com.au

SOUL GOURMET

Pesach 2019 Retail Deli Price List

Ph: 0422 553 493 | alan@soulgourmet.com.au

THE SWEET CHICK

Passover Biscuits and Confectionery

www.thesweetchick.com.au | Orders: Rebecca@thesweetchick.com.au

ST'S COOKIE JAR

0411758497

THE KOSHER HUB

Moshe: 6140811 0823

W: www.thekosherhub.com.au | E: sales@thekosherhub.com.au

INSTITUTIONS

The following institutions will be kashering for Pesach

Mandelbaum House

Wolper Hospital

MEALS ON WHEELS

COA home delivered kosher meals

Ph: +61 2 9389 0035 | www.coasydney.org

CHEESE

Cheese may be coagulated using both microbial rennet and cultures that are grown on chametz media. Therefore all cheese products must bear a reliable hechsher.

NATURAL & KOSHER

ONLY when bearing OKD Logo and Passover year round appears below the Logo – Chalav Yisrael

TEMPO

ONLY when bearing Adass Israel Logo and Kosher for Passover

COTTAGE & CREAM CHEESE

TEMPO

ONLY when bearing Congregation Adass Yisrael Melbourne Logo & Kosher for Passover

COCONUT

Dessicated coconut may contain a chametz, free flow agent and as such should not be used without a hechsher.

DJ&A

Only when bearing diamond KA Kosher for Passover symbol.

P Coconut Crisps

SOLOMON'S

P Fine ground coconut - 250g & 1kg

COFFEE BEANS

All brands locally manufactured and packaged are chametz free. They may not be ground in a grinder used also for chametz.

CALIMA 100% COLUMBIAN SINGLE ORIGIN

Ph: 1300 155 033 | www.calimacoffee.com
(Special coupon - Register online for discount).

When bearing a Diamond KA Logo

P Arabica Coffee Beans - 250g, 1k

P Organic Arabica Coffee Beans - 250g, 1kg

P Decaffinated Arabica Coffee Beans - 250g, 1kg

KARMEE

Freshly roasted coffee beans

(Coffee beans available from Cap Away Coffee Cart. Call Daniel 0431 914 104. Beans can be ground on request)

COFFEE

Please use only those listed as instant coffee may contain added dextrins that may be chametz. The following are all chametz free but should be purchased before Pesach.

ABC

P B Blend

P Organic 1kg

P Cargo 1 kg

AROMA COFFEE

Ph: 02 9693 1009 | www.aromacoffee.com.au

P Aromarabica

P Brazil Destinations Range

P Cremaroma

P Ethiopia Destinations Range

P Felice

P Kilimanjaro

P Organic

BRAVO COFFEE

Ph: 02 9560 7930 | www.bravocoffee.com

- P Bravo Supreme
- P Bravo Espresso
- P Bravo New Guinea
- P Bravo Mocha Harrar
- P Bravo Mocha Kenya
- P Bravo Kenya
- P Bravo Sumatra
- P Bravo Special Expresso
- P Bravo Excelsio
- P Bravo Classico
- P Bravo Fairtrade Supreme
- P Bravo Haile Sellassie
- P Bravo Decaf
- P Bravo Cafe Monte

BUSHELLS

- P Granulated Instant Coffee
- P Instant Coffee

CALIMA 100% COLOMBIAN SINGLE ORIGIN

Ph: 1300 155 033 | www.calimacoffee.com

(Special coupon - Register online ofr discount).

- P Arabica Ground Coffee
- P Organic Arabica Ground Coffee
- P Decaffinated Ground Coffee
- P Arabica Biodegradable Coffee Capsules
  Suitable for use in a Nespresso
- P Organic Arabica Biodegradable Coffee Capsules
  Suitable for use in a Nespresso
- P Decaffeinated Biodegradable Coffee Capsules
  Suitable for use in a Nespresso

DELANO SPECIALITY COFFEE

- P Delano Alegria - 1kg
- P Delano Cargo - 1kg
- P Delano Decaf - 1 kg
- P Delano Maverick - 1kg
- P Delano Organic - 1kg

MAXWELL HOUSE

- P Instant

MOCONNA

- P Classic Regular, Decaf

NESPRESSO RANGE

Must be product of Switzerland.
Please check the KA website for an updated list of the Nespresso range

CLASSIC

Ristretto, Arpeggio, Roma, Cosi, Volluto, Diavolluto, Altissio, Voltesso, Stormio, Odacio, Melozio, Elvazio, Capriccio, Livanto, Kazaar, Dharkan, Half Caffeinato, Vivalto Decaffeinato, Volluto Decaffeinato, Arpeggio Decaffeinato, Deca Intenso, Decaffeinato, Special Club, Limited Edition, Dulsao Do Brasil, Indirya from India, Rosabaya de Colombia, Special Reserve.

LUNGO RANGE

Decaffeinato Lungo, Vivalto Lungo, Finezzo Lungo, Fortissio Lungo, Linizio Lungo, Bukeela Ka Ethiopia.

PROFESSIONAL

Espresso Forte, Espresso Leggero, Espresso Decaffeinato, Espresso Origin Brazil, Lungo Origin Guatemala, Ristretto, Lungo Leggero, Lungo Decaffeinato, Ristreto Forte, Intenso, Ristretto Origin India, Limited Edition, Special Club, Special Reserve.

ROBERT TIMMS COFFEE

- P Ground Coffee

CREAM

Pure fresh cream in bottles or cartons, may be used provided it contains no other added ingredients (such as thickeners, sweeteners, flavours, milk solids or powders). Cream should be purchased before Pesach.

Flavoured or Sweetened Cream is NOT ACCEPTABLE
Thickened Cream is NOT ACCEPABLE
Sour Cream is NOT ACCEPTABLE (except for Tempo product below)

The following have been investigated notwithstanding the above:

DAIRY FARMERS

D Pure cream - ONLY when PE follows use by date

PURA

D Pure Cream - ONLY when PE follows use by date

TEMPO

ONLY when bearing Adass Yisrael Logo and Kosher for Passover on lid.

D-CY Fresh Cream
D-CY Sour Cream

CLEANERS

CHUX

Cloths, Robuste, Superwipes, Heavy Duty Scourer Pad, Heavy Duty Scourer Sponge, All Purpose Scrub Sponge

ECOLAB

Easi Oven & Grill Cleaner
Steel wool without soap is acceptable.

DETERGENT

Detergents and soaps are generally not edible and therefore not subject to the prohibition of chametz. Never-the-less it is a widespread custom that only detergents with a reliable "Kosher for Pesach" endorsement be used for dishes.

ACTICHEM POWERFUL CLEANING SOLUTIONS

Freecall 1800 108 800 | www.actichem.com.au

- AP110 Rhino Degreaser
- AP135 All Purpose Cleaner
- AP205 Puraklenz - Sink Wash Detergent
- AP210P Klenzmatic P - Special Auto Diswashing Liquid
- AP215P Ultramatic P - Special
- AP220P Spotless P - Special Rinseaid
- AP343 Hand Sani Soap - Sanitiser Soap
- AP685 No Rinse Sanitiser - Sanitiser Spray
- AP863 Vegsan L
- AP865 Powdered Chlorine Bleach - Chlorine Soaker

ASTORIA PAPER PRODUCTS

- Automatic Dishwashing Powder and Liquid
- G.P. Cleaner
- Soap on Tap

CHEMICAL CLEANING - PH: +61 2 9789 3188

- Big Chance
- Blue Boy
- Golden Wash
- Sodium Hypochlorite
- Kloroclean
- Sani-Plus
- Sani-San
- Supreme

DIVERSEY AUSTRALIA

Ph: +61 2 9757 0376

- Divos 2
- Divos 110

ECOLAB

Ph: +61 2 8870 8227

- Acidblend N450
- Alkblend S300
- Biochlor
- Commercial Clorize 12.5%
- Ecoshine
- Geosystem 9000 Solid Fusion
- Kitchen Pro Foaming Cleaning Destainer
- Inspexx 125
- Oxonia Active
- Prochlor
- Solid Power
- Solid Power NP
- Solid Power XL
- Sureshot Fruit & Veg Treatment
- Ultra San
- Ultrasil 25
- Ultrasil 75
- Viva

EARTH CHOICE

- P Dishwashing Powder
- P Dishwashing Liquid - Lemon
- P Dishwashing Liquid - Aloe

FINISH

- Dishwashing Tablets

MORNING FRESH

Product of Indonesia ONLY

- P Dishwashing Liquid All In 1 Gel Sparkling Fresh
- P Dishwashing Liquid Antibacterial Green Tea & Eucalyptus
- P Dishwashing Liquid Antibacterial Tea Tree & Orange
- P Dishwashing Liquid Citrus Fresh
- P Dishwashing Liquid Hydrate
- P Dishwashing Liquid Lemon Fresh
- P Dishwashing Liquid Lime Fresh
- P Dishwashing Liquid Original Fresh
- P Dishwashing Liquid Spring Fresh

TRIX

- P Dishwashing Liquid - Apple, Lemon, Mint

VERIDIA AUSTRALIA

Ph: 1300 228 222 | Fax: 1300 228 333 | E: athol.davis@veridia.com.au

- P Accent W 12 - Sink Detergent
- P Accent DML - Auto Dishwashing Liquid
- P Accent W35P - Dish Machine Detergent
- P Accent W42P Rinse Additive
- P Accent Antibac Hand Soap
- P Accent K44 Hand Soap
- P Accent K56 Chlorine Sanitiser
- P Accent K69 Kitchen Stain Remover

FISH

Out of concern for the possibility of cross contamination in the fish store, many have the custom to purchase only whole fish for Pesach and to clean and fillet the fish in the Pesach kitchen using Pesach utensils. Alternatively if fish is to be cleaned and filleted in the fish shop, this should preferably be done with a Pesach knife supplied by the customer on a clean and preferably covered counter. In all circumstances the fish should be thoroughly rinsed. Minced fish should be minced at home in Pesach utensils or at a shop under rabbinic supervision.

Bulk commercial raw kosher skin on fish fillets are suitable, but should be purchased before Pesach. It is preferable that after defrosting, the fish should be rinsed in cold water.

KIRKLAND SIGNATURE (COSTCO):

Frozen Atlantic Salmon is Kosher for Passover even without OUp

THE ONE THAT GOT AWAY

Ph: 02 9389 4227.

This store will be producing fish under The Kashrut Authority supervision. Only accept minced fish which has been sealed with Diamond KA Pesach seals. It is important that you ensure that your order bears the correct seals.

FISH DIPS – PICKLED & MARINATED

DAVES FOOD CO

P Gravalax Bites Classic. ONLY when bearing KA-KLP seals

P Gravalax Bites Lemon Cracked Pepper. ONLY when bearing KA-KLP seals

FRUIT – FRESH & DRIED

Raw unprocessed fresh fruit is kosher for Pesach without any supervision but must be checked for infestation.

Apples, Apricots, Bananas, Coconut, Custard Apple, Dates, Figs, Grapefruit, Grapes, Honeydew Melon, Kiwifruit, Lime, Mandarin, Mango, Nashi, Orange, Passionfruit, Papaya, Paw Paw, Peach, Pear, Pineapple, Plum, Pomegranate, Raspberry, Rock Melon, Strawberry, Tomato, Watermelon.

Dried fruits, both from tree and vine may contain oils or anti-oxidants that may not be fit for Pesach use. Drying boards may be dusted with chametz starch. Therefore no dried fruits should be used unless bearing a reliable hechsher.

ABSOLUTE ORGANIC

P Organic Dried Figs

BACK TO BASICS

ONLY when bearing KA KLP Logo

P Baked Dried Apple Chips - Cinnamon & Matzo

P Baked Dried Apple Chips - Date Syrup & Walnut

P Baked Dried Apple Chips - Honey & Almond

ECO FARMS

P Dates - ONLY when bearing diamond KA p logo

KING BRAND

Ph: (02) 9319 6574, or via email: orders@nutshop.com.au

Only when bearing Star K Passover logo

P The King Premium Dried Figs 10 kg carton- distributed by The Nut Shop

SAFARI

P Dried Fruits under the supervision of the South African Beth Din

VERITY

P Pitted prunes - 375g were produced under constant supervision and bear a Diamond KA KLP seal.

P Australian 40/50 Pitted Prunes 12.5kg - were produced under constant supervision and bear a Diamond KA KLP seal.

(Food Service and distributed by R. Solomon's Ph: 02 9316 4133)

WALDOV

P Dried Mango and Dried Guava under the supervision of the KA and bearing Diamond KA Logo

THE FRUIT MAN

Ph: 0403 258 921 | www.thefruitman.com.au

P Fresh fruit platters, Gift Baskets

THE NUT SHOP

P Dried Figs - Product of Turkey - 375g bags and 10kg cartons

FRUIT – RAW CUT & PROCESSED

T & F ALL STATES

The KA is supervising a production of peeled and washed fruits and vegetables If kosher consumers are interested they need to place their orders by Friday 12 April. Please contact Dean Floody on 0425 254 026 or email him on deanf@tandfallstates.com.au and orders@tandfallstates.com.au

FRUIT – FROZEN

THE BERRY MAN

Ph: 02 9907 9600 | e: greg@berryman.com.au

- P Apricots Halves
- P Cherries
- P Black Genoa Figs
- P White Genoa Figs
- P Mango Cheeks
- P Blueberries
- P Blackberries
- P Boysenberries
- P Raspberries
- P Mixed Berries
- P Strawberries
- P Passionfruit Pulp

SUNSHINE TROPICAL

Food Service - Ph: 07 5441 1920

- P Blackberries
- P Blueberries
- P Cherries
- P Cranberries – Product of USA
- P Mango Cheeks
- P Mixed Berries

P Raspberries

P Red Currants

P Strawberries

GRAINS & SEEDS

QUINOA

Quinoa is still subject to much Rabbinic controversy. Some Rabbis opine that as it is also made into a flour and can be used in baking the custom of kitniyot applies to it in the same way as it applies to maize. Others opine that as it was not known in the western world until recently, it could not possibly have been included in the custom. Others point to a problem of shared equipment and facilities with chametz flour. The KA therefore recommends that ONLY Quinoa with a reliable Pesach hechsher be used such as OU-P or Star-K P.

CARWARI

P Organic Quinoa - ONLY when bearing a Diamond KA Logo

HEMP SEED

LARIESE PURELY ORGANIC

P Raw Hulled Hemp Seed

JUICE – FRUIT JUICE

BOTANICA LIVING FRESH

ONLY when bearing diamond KA Logo. Juices available at all Harris Farm stores except Edgecliff.

P Cold Pressed Orange Juice - 1L

P Cold Pressed Watermelon Juice - 1L

NUDIE

P Oranges with Pulp

P Oranges without Pulp

A supervised batch will be available a few days before Pesach – but not before we have gone to print. We will announce details of this production once it has occured.

JUICE – VEGETABLE JUICE

BOTANICA LIVING FRESH

Handcrafted cold pressed vegetable juice - available at Harris Farm - Bondi Beach, Broadway, Boronia Park, Potts Point, Manly, Bowral, Willoughby)

- P Bondi - 250ml & 1L
- P Beetroot - 250ml & 1L
- P Cold pressed botanica green - 250ml & 1L

**** No other locally produced juice is acceptable, unless bearing reliable rabbinic supervision.***

HONEY

Honey and glucose blends may contain actual chametz and are packed on the same lines as regular honey. Therefore only honey which has been investigated should be used.

PAULS HEALTHY HONEY COLLECTION

Ph: 0412 804 036
Order online - www.paulshoney.com
email: paulshealthyhoney@gmail.com

- P Organic - 500g - ONLY when bearing diamond KA Logo

SUPERBEE

ONLY when bearing a numbered Diamond KA Kosher for Passover seal.

- P Pure Australian Honey - 500g jars
- P Pure Australian Honey - 3kg pail (available from Solomon's. Ph: 02 9316 4133)

AIRBORNE HONEY

- P All plain - ONLY when bearing Diamond KA Logo

KITNIYOT

Kitniyot are customarily not eaten by Ashkenazim due to their similarities to Chametz when harvested or ground into flour and because they are often grown in close proximity to Chametz grains (such as wheat, barley, spelt, rye and oats). Those Sephardim who eat rice and legumes must hand check grain by grain 3 times before Pesach for foreign grains.

THE FOLLOWING FOODS ARE KITNIYOT

Alfalfa
Aniseed
Anise Seed
Beans - All
Buckwheat
Coriander Seed
Corn
Cumin
Fennel Seed
Fenugreek Seed
Flax Seed
Lentils - All
Linseed
Millet
Mustard and Mustard Seeds
Pea
Peanut
Poppy Seed
Pumpkin Seed
Rice - Raw or organic, white or brown rice varieties (no additives)
Safflower Seed
Sesame Seed
Snow Pea
Sorghum
Soy

String Bean

Sugar Snap

Sunflower Kernel

Tofu

The following items containing kitniyot have been produced chametz free and may be used by those sephardim who eat kitniyot and Ashkenazim who have received Rabbinic dispensation to use kitniyot on Medical grounds.

(Please consult your Rabbi). These items should be purchased before Pesach.

The following are all kitniyot and permissible for those who eat Kitniyot on Pesach

REAL FOODS

P Rice Thins

P Original Corn Thins

P Organic Sesame

P Multi Grain Corn Thins

P Multipack Original Corn Thins

P Rye & Caraway Corn Thins

P Soy & Linseed Corn Thins

MEXICO CITY

Ph: 02 9570 3025

P Nixtamal Taco Shells, Nixtamal Mini Taco Shells, Nixtamal Corn Tortillas 4", 6", 10" - 6pack or 12pack, Tostadas, Par-baked Natural Corn Chips - rounds, strips or triangle

CARWARI

P Black Tahini, Organic Unhulled Tehina, Snow White Tehina

PURELY NUTZ

P Crunchy Peanut Butter, Smooth Peanut Butter

PRESSED PURITY

P Cold Pressed - Flaxseed Oil, Peanut Oil, Sesame Oil, Sun flower Oil, Hemp Seed Oil

The following foods are NOT Kitniyot but some customarily Do Not Use Them

- Canola
- Caraway Seeds
- Chick Pea
- Cloves
- Fenugreek
- Garlic
- Pistachio
- Pumpkin Seeds
- Saffron
- Vanilla Bean

LAUNDRY DETERGENTS

Ordinary laundry bar soap detergent powders and liquid detergents may be used for the laundry purposes, but customarily are not used for dishes without being found to be kosher for Pesach. Many ironing-aids and sprays contain actual chametz (starch or chametz ethanol) and may not be used for Pesach. The following have been found to be chametz free.

- Crisp
- Fabulon
- Fabulon Lemon
- Preen
- Sard Wonder Spray
- Sard Nappy
- Sard Soaker
- Sard Soap
- Sard Stain Stick
- Napisan

MATZAH

With "Kosher for Pesach" Rabbinic endorsement only.

N.B. Matzah and Matzah-Meal are produced by many companies for year-round use and are not necessarily Kosher for Pesach.

All Matzah and Matzah-Meal must bear a Kosher for Pesach sign or label, otherwise they cannot be used on Pesach.

SOLOMON'S

- P Solomon's Coarse Matzo Meal - ONLY when bearing Diamond KA Logo or OU-P Logo
- P Solomon's Matzo Meal Fine - ONLY when bearing Diamond KA Logo or OU-P Logo
- P Solomon's Super Fine Matzo Meal - ONLY when bearing Diamond KA Logo or OU-P Logo
- P Solomon's Matzo - ONLY when bearing OUp Logo
- P Solomon's Wholemeal matzo - ONLY when bearing OUp Logo
- P Solomon's Tea Matzo - ONLY when bearing OUp Logo

ENRICHED MATZAH

Egg matzah, matzah made using fruit juice instead of water, chocolate matzah and other enriched matzah made using other ingredients beside matzah flour and water in the traditional way, cannot be used to fulfil the mitzvah of matzah. Furthermore they are customarily not eaten during Pesach by Askenazi Jews even when bearing a reputable "Kosher for Passover" endorsement. This restriction does not apply to the elderly, sick or infants. Sephardim should consult their rabbi.

MEAT

Meat produced in kosher butchers for year round use is not suitable for Pesach use. Buy ONLY Kosher for Pesach meats and smallgoods.

HADASSA/KOSHERWORLD

11 O'Brien Street, Bondi. Ph: +61 2 9365 4904

M & M POULTRY

Available at selected Coles, Costco, IGA and Woolworths.

Please ensure the meat and poultry bears a KA Kosher for Passover Meat seal

MEDICINES

The following are guidelines for the uses of medication on Pesach for individuals who are ill:

1. Creams, pills designed to be swallowed (not chewed or dissolved in the mouth or in water)and injections may be owned and used on Pesach even if they contain chametz, since they are a non-food and inedible.

   a. This covers most medicines used by adults.It is permissible to grind pills, even on Shabbat and Yom Tov, that are normally not designed for chewing and are therefore permissible for Pesach, and mix that powder into food items so that a child can take a required medicine on Pesach. However a doctor must be consulted to make sure that the child is getting the correct dosage and that the potency of the pill is not compromised by grinding it up.

   b. Liquid or chewable medications for children are edible and flavoured and therefore required to be Kosher for Pesach. If a pesachdik alternative can not be found one should contact their Rabbi or Rabbi Gutnick for further advice.

   Rabbi Gutnick can be contacted specifically for Pesach medication questions only, on the following dedicated whatsapp number: + 61 416 246 491

2. Liquid medicines, chewable pills and pills coated with a flavoured glaze are edible and may contain chametz. Therefore:

   a. If possible, they should be replaced - under the direction of a doctor - with a non-chewable, uncoated pill.

   b. Alternatively they may be placed in a vege-capsule (available at most pharmacists incuding Gaslight) making it a non-food which may be a better solution than substitution.

   c. If any of the above is not possible and the person is in a state of sakanah or safek sakanah (any possible danger to human life), they may own and consume the medication. The same applies if the condition is not yet a safek sakanah but may deteriorate. A rabbi should be consulted as to whether it is preferable to purchase the medicine before or on Pesach, and as to how to dispose of the medicine once the danger passes.

d. If **a** or **b** above are not possible and a doctor determines that there is no possibility of sakana if the person does not take the medicine a rabbi should be consulted. He may be able to determine that the medicine does not contain chametz or he may decide that the medicine may be consumed due to the nature of the patients condition.Medicinal items which contain kitniyot are permitted for people who are unwell.

3. While all the above rules apply, some authorities urge that when possible kosher for Pesach medications be used and this is the practice in many communities that publish detailed Pesach medicine lists. The KA also publishes a full medicine list, a copy of which is available by contacting the KA office and is also on our website. The KA also has access to additional information that may not be on the list. Please email Rabbi Gutnick on ***rabbig@ka.org.au*** with any specific enquiry, and we will do our best to assist.

People should exercise extreme caution and consult with their doctor and rabbi before making any decision to not take a medicine.

MILK & MILK PRODUCTS

D Pure full cream milk and pure skim milk in bottles or cartons may be used provided they contain no other ingredients such as milk solids or milk powders but must be purchased before Pesach.

D Plain UHT Milk and Plain UHT Skim Milk - May be used provided no other ingredients other than milk are listed.

TEMPO

D-CY Chalav Yisrael Fresh Full Cream milk, Fresh Skim milk, Light Milk and Smooth n' Milky Chocolate Flavoured Milk is available from Krinsky's and selected supermarkets and may have to be ordered.

Skinny Skim milk is not acceptable.

Flavoured milk is NOT ACCEPTABLE unless bearing a reliable hechsher and specifically indicating Kosher le Pesach.

NUTS

Only non-shelled or shelled unprocessed (i.e. unsalted, uncoated, unroasted, unground) Australian Pecans, Almonds, Cashews, Hazel Nuts, Macadamia Nuts, Pine Nuts and Walnuts may be used.

As some nuts may be coated or treated with Kitniyot or chametz coatings, consumers must ensure that shelled nuts have no coatings. If in doubt purchase only those with a reliable hechsher. The Kashrut Authority has supervised the milling of shelled nuts and these are available bearing the Authority's seal. Please check label carefully.

N.B. Peanuts are considered by some as kitniyot and therefore customarily not used on Pesach .

(In South Africa this custom in relation to peanuts is not widely practiced especially in relation to peanut oil. However the practice of Australian Jewry has been not to use peanuts on Pesach. Contact your own Rabbi.)

SOLOMON'S

ONLY when bearing The Diamond KA - Kosher for Passover seal.

P Shelled and Ground Walnuts

P Ground Almonds

P Shelled Almonds

THE NUT SHOP

P Raw Cashews - 200g

P Raw Brazil nuts - 200g

P Raw Macadamias - 200g

P Raw Australian Pecans - 200g

P Blanched Almond ground meal - 200g

P Almond meal

P Slivered Almonds - 200g

P Raw Walnut meal - ONLY when KA kosher for Passover seal

P Raw Cashew meal - ONLY when KA kosher for Passover seal

OIL

SOLOMON'S

Cottonseed Oil only when bearing Diamond KA Kosher for Pesach logo.

Pure Extra Virgin Olive Oil from Europe only is suitable for Pesach but must be purchased before Pesach. However it is preferable to purchase even extra virgin olive oil with a hechsher.

Pure extra virgin olive oil bearing an OU for year round use is ALSO suitable for Pesach even without a 'P'. Only cottonseed oil bearing a reliable rabbinic endorsement should be used for Pesach. This is because anti-oxidants that are used in production may be chametz.

The following oils, Product of Australia, are not made under continuous supervision but are produced chametz free.

These should be purchased before Pesach

ABSOLUTE ORGANIC

P Extra Virgin Coconut Oil

MACADAMIA OILS OF AUSTRALIA

P Macadamia Oil

BANABAN

P Extra Virgin Coconut Oil
P Virgin Coconut Oil

COBRAM ESTATE

P Arbequina Extra Virgin Olive Oil
P Fresh & Fruity Extra Virgin Olive Oil
P Rich & Robust Extra Virgin Olive Oil
P Novello Extra Virgin Olive Oil
P Pictual Extra Vigin Olive Oil
P Premier Extra Virgin Olive Oil

COLES

P Australian Extra Virgin Olive Oil

COORONG

P Extra Virgin Olive Oil

OLLO

P Cold Pressed Extra Virgin Olive Oil - Fresh and Fruity
P Cold Pressed Extra Virgin Olive Oil - Mild & Mellow

OZOLIO

P 100% Natural Extra Virgin Olive Oil

PRESSED PURITY COLD PRESSED

P Almond Oil
P Apricot Oil
P Avocado Oil
P Macadamia Oil
P Olive Oil
P Walnut Oil

THE BIG OLIVE

P 100% Natural Extra Virgin Olive Oil

PAINT, INK, SHOE POLISH

All inedible products may be used for Pesach.

PAPER & PAPER GOODS

Paper and paper goods (plates, paper towels, paper serviettes, etc.) produced in Australia may contain wheat starches that are chametz.

However in accordance with the letter of the law authorities consider starch in the making of paper plates as non-food nullified before Pesach and allow their use. Further more Shulchan Aruch discusses the use of starches in the making of utensils and considers that after two months the starch loses its ability to be able to leech into food products. As such if the manufacture date of the paper goods is older than two months in accordance with the letter of the law there is no Pesach problem.

However as with all things on Pesach, where we are often stricter than the letter of the law, many do not use paper plates in contact with food unless they have a kashrut endorsement. Similarly recycled paper products are subject to this stringency, as they may be made with recycled paper pulp that contains wheat starch.

Coated paper plates produced in the United States that may contain maize cornstarch, according to most authorities are not even subject to any any stringency due to maize corn-starch being only of a kitniyot origin.

All Aluminium foil rolls are produced without question in a manner that allows their use on Pesach.

While Aluminium foil containers used to be coated with either non-kosher or chametz lubricants this appears to now no longer be the case and all foil containers may be used. If one wishes to be strict they should be rinsed before use. Foil containers product of the USA are according to the OU all ok.

In general plastic tablecloths, plastic bags, plastic plates, plastic bowls, plastic cups, plastic cutlery, expanded polystyrene (foam) cups and paper cups (hot or cold) available in Australia are produced chametz - free. Note however that some plastic tablecloths and some plastic bags do come with a fine powder film and this is quite common; care should be taken as the powder may be chametz starch.

For those wishing to be stringent the following branded and non- branded products have been investigated and found to be chametz - free based on information supplied by the manufacturer. They have not been produced under supervision.

ALPEN CATERING COLLECTION

Napkins, Table Cloths

BI-LO

Oven Bags

CAPRAL

Aluminium foil

CAPRICE

Serviettes, Table Covers, Paper Towel

CARTER HOLT HARVEY/SCA HYGIENE AUSTRALASIA

All Paper Products

CAST AWAY

Easy Bake

CLING WRAP

All acceptable.

COST SAVER

Paper Towel

CREATIVE EXPRESSIONS

All products

DEEKO

All Paper and Tissue products

BETA BAKE

Ph:02 9697 2499

Premium non stick baking and cooking paper.

GILBERT FOIL

Aluminium Foil

GLAD

Oven Bags and Baking Paper, all Plastic Bags, Freezer, Go Betweens

HANDEE

All products

HYGENEX

All Paper and Paper Towel and Tissue products

KAAL

Aluminium Foil

KIRKLAND

All paper and aluminium products with an OU

KLEENEX

Paper Towel, Tissue

OSO

Oven Bags

PAREGO

Serviettes

PUREX

All Paper products

SCOTT

Tissues & Paper Towel

SPECIAL OCCASIONS

All products

SORBENT

All paper products

THICK & THIRSTY

Paper & Towel

VIVA

Paper Towel

"RUBBER" GLOVES

Latex and vinyl gloves are usually lined with wheat starch or other powders that are of chametz origin. Powder free gloves should be used ONLY

ANSELL GLOVES

Powder free

PET FOOD

CANARIES/BUDGIES

Pannicum seed

Plain canary seed

FISH

Brine shrimp

Daphnia & tubifex (live or frozen).

CAT

ADVANCE

- P Chicken and Liver Medley
- P Chicken and Salmon Medley
- P Delicate Tuna
- P Dental Adult
- P Hairball
- P Indoor Adult
- P Kitten Growth Chicken
- P Kitten Plus Growth
- P Light Adult
- P Mature Cat
- P Succulent Turkey
- P Tender Chicken Delight
- P Total Wellbeing Adult
- P Total Wellbeing Chicken
- P Total Wellbeing Fish

ARTEMIS

- P Osopure Grain Free Feline

CANIDAE

- P Felidae All life stages Formula Canned
- P Felidae Chicken and Rice Canned
- P Grain Free Pure Steam Dry
- P Grain Free Pure Sea Dry
- P Grain Free Pure Sea Canned
- P Grain Free Pure Ocean Dry
- P Grain Free Pure Elements Dry
- P Grain Free Pure Elements Canned

HILLS SCIENCE DIET

- P Adult Hairball Control – Dry

- P Adult Indoor – Dry
- P Adult Optimal Care™ Original – Dry
- P Adult Oral Care
- P Perfect Weight Chicken and Vegetables
- P Adult Sensitive skin – Dry
- P Kitten Healthy Development Original – Dry
- P Mature Adult Hairball Control – Dry
- P Mature Adult Longevity Original - Dry
- P Vet Essentials Feline Adult
- P Vet Essentials Kitten

IAMS

- P Pouch Active Maturity
- P Pouch Adult Chicken
- P Pouch Adult Multi Pack
- P Pouch Adult Salmon
- P Pouch Adult Tuna
- P Pouch Kitten

NATURAL CHOICE

- P Wholesome Essentials - Chicken
- P Wholesome Essentials - Salmon
- P Wholesome Essentials Kitten

DOG

ADVANCE

- P Active All Breed Chicken
- P All Breed Chicken, Turkey, Rice
- P All Breed Casserole Lamb
- P All Breed Chicken, Salmon, Rice
- P Dental Large + Breed Chicken
- P Small Medium Breed Chicken
- P Mature Dog All Breed Chicken
- P Puppy Plus Growth All Breed Chicken Rice

P Puppy Plus Growth All Breed Lamb Rice
P Puppy Plus Growth Large Breed Chicken
P Puppy Plus Rehydratable Toy Small Breed Chicken
P Total Wellbeing All Breed Chicken
P Total Wellbeing All Breed Lamb & Rice
P Total Wellbeing All Breed Turkey & Rice
P Total Wellbeing Large Breed Chicken
P Toy Small Breed Lamb & Rice
P Toy Small Breed Turkey & Rice
P Weight Control All Breed Chicken Rice
P Weight Control Large Breed Chicken
P Weight Control Toy Small Breed Chicken

ARTEMIS

P Osopure - All

CANIDAE

P All Life Stages Formula Canned
P Grain Free Pure Elements Canned
P Grain Free Pure Land Canned
P Grain Free Pure Sea Canned
P Grain Free Pure Sea Dry
P Grain Free Pure Sky Canned
P Life Stages Bakery Snack - Turkey and Quinoa
P Grain Free Pure Heaven Biscuits - Salmon and Sweet Potato
P Grain Free Pure Heaven Biscuits - Duck and Chickpea
P Large Breed Puppy - Chicken, Duck and Lentil Formula (Canned)
P Large Breed Adult - Chicken, Duck and Lentil Formula (Canned)
P Platinum Canned

EUKANUBA

P Dried Canned
P Veterinary Diet Restricted Calories

HILLS SCIENCE DIET

- P Adult Active
- P Adult Large Breed – All
- P Adult Light
- P Adult Oral Care – Dry
- P Adult Sensitive Skin
- P Mature Adult Large Breed
- P Puppy Healthy Development Original and Bites
- P Puppy Large Breed
- P Vet Essentials Puppy
- P Large Breed

NATURAL CHOICE

- P Adult Dog Can - Chicken & Rice
- P Adult Dog Light Can - Lamb & Rice
- P Adult Dog Sensitive Skin Fish & Rice Formula
- P Adult Dog Weight Management - Lamb & Rice
- P Adult Dog Wholesome Essentials - Lamb & Rice
- P Adult Dog Wholesome Essentials - Chicken & Rice
- P Puppy Wholesome Essentials - Chicken & Rice
- P Puppy Large Breed Chicken & Rice

GUINEA PIGS & RABBIT

Courtesy of Star-K

They should be fed pure alfalfa pellets. Make sure it is pure alfalfa since it is common to add grains. Dried alfalfa may also be given. This can be supplemented with a mixture of cut-up fruits and vegetables - carrots, broccoli, grapes, apples, melon, kale, parsley, oranges, celery, sunflower seeds and cabbage.

Guinea Pigs especially will benefit from kale, parsley and oranges

Hamsters especially will benefit from apples.

POTATO FLOUR/STARCH

Potato flour must bear a rabbinic Kosher for Pesach label.

SOLOMON'S

Only when bearing The Diamond KA - Kosher for Passover seal

SALT

All pure salt and cooking salt product of Australia is acceptable provided there is either no free flow agent or free flow agent 554 listed in the ingredients. Natural Rock Salt and Himalayan Rock Salt is acceptable. These must be purchased before Pesach.

Saxa Lite Salt is NOT ACCEPTABLE

Many have a custom to use only salt with a klp hechsher

SOLOMON'S

P Fine Salt. ONLY when bearing The Diamond KA - Kosher for Passover seal

Various US brands with OU-P or equivalent Hechsher

SOFT DRINKS

Natural Still Mineral Water and Water - bottled at source (unflavoured only) are all produced chametz - free but should be purchased before Pesach.

Carbon di-oxide can now be manufactured in Australia as a bi–product of the growing ethanol industry including ethanol produced from wheat. While there is one rabbinic authority that still permits carbon di-oxide made from chametz the vast majority do not.

As such The KA recommends that only carbonated drinks where the source of the CO_2 has been verified as chametz free should be used.

SODA STREAM

The soda stream machine has to be thoroughly cleaned and boiling water must be poured over those parts that come in contact with the beverage

Soda stream gas is chametz free

BELOKA WATER

Beloka Water has been produced with carbon di-oxide specially obtained from a non-chametz source. It is freely available in stores and supermarkets

P Naturally Still

P Lightly Sparkling

DJ&A AUSTRALIAN MOUNTAIN SPRINGS

P Pure & Natural Spring Water
ONLY when bearing Diamond KA Logo with KLP

FIJI MINERAL WATER

ONLY when bearing OUp Logo

SPICES

Spices may contain "aids to production" or other ingredients that are chametz; therefore only spices with a reliable Hechsher may be used.

The following items have been packed & produced under The Kashrut Authority - bearing The Diamond KA - Kosher for Passover seal.

SOLOMON'S

P American Sweet Paprika

P Crushed Chilli Paste

P Crushed Garlic

P Garlic Powder

P Crushed Ginger Paste

P Freshly ground Cinnamon

P Freshly ground Pepper - Black, White

P Onion - Powder, Flakes

P Peppercorn – Black, White

SUGAR

During the milling and refining of sugar, various ingredients such as enzymes may be used that may be chametz. These are filtered out during the final refining of the sugar and therefore halachically all white sugar remains permissible for Passover.

All CSR white sugar, raw sugar, brown sugar and caster sugar are approved for Pesach and are produced enzyme free.

Warning: Pure Icing Sugar may, and Icing Sugar Mixture does contain actual chametz starch and may not be used for Pesach. Brown sugar should not be used for Pesach unless investigated.

SUGAR SUBSTITUTES

HERMES

Product of Switzerland only.

P Classic, Mini Sweeteners, Original

SYRUPS

Agave Syrup and Maple Syrup must bear a reliable kosher for Pesach certification.

CARWARI

ONLY when bearig KA Logo

P Agave Nectar Dark - 350g, 25kg

P Agave Nectar Light - 350g, 25kg

TEA

All brands of plain pure unflavoured tea and plain unflavoured tea bags are produced chametz-free but must be purchased before Pesach.

WARNING: Instant Tea may not be used without a reliable hechsher.

Herbal Teas come in two forms. The first is pure leaf with no additives such as pure chamomile or pure mint leaves. These are acceptable for Pesach

(Many people have a custom to use only tea made under supervision). Herbal teas that come with multiple ingredients including flavours should not be used for Pesach unless under a reliable kosher certification.

VEGETABLES

All raw vegetables contain no chametz. However it is customary not to eat rice, maize (sweet corn) and leguminous (pulse) vegetables such as all beans and peas (including string beans) because of their similarity to the five grains (wheat, barley, oats, rye and spelt) which are actual chametz. These are called "KITNIYOT" (This custom is not widely practised amongst Sephardim - ask your rabbi for guidance. See Kitniyot section on Page 29).

Fresh raw vegetables (including raw whole herbs) must be washed and thoroughly checked for insects.

Asparagus, Avocado, Baby Spinach, Beetroot, Bok Choy, Broccoli, Brussel Sprout, Cabbage, Carrots, Cauliflower, Celery, Cucumber, Dill Leaves, Eggplant, Fennel, Ginger, Leek, Lemon, Lime, Lettuce, Licorice Root, Marjoram, Mint, Mushroom, Onion, Oregano, Paprika, Parsnip, Fresh Green Peppers, Parsley, Marrows, Potato, Pumpkin, Radish, Rhubarb, Rosemary, Silverbeat, Spinach, Squash, Swede, Sweet Potato, Thyme, Tomatoes, Turnip, Yam, Zucchini.

Many companies provide cut and peeled vegetables or washed salad vegetables. These should not be used without reliable investigation as potentially chametz anti-oxidants such as citric acid are often added to the wash water. Preservatives such as sodium metabisulphate are kosher for Pesach

THE FRUIT MAN

Ph: 0403 258 921 | www.thefruitman.com.au

P Fresh fruit platters, Gift Baskets

T & F ALL STATES

The KA is supervising a production of peeled and washed fruits and vegetables. If kosher consumers are interested they need to place their orders by Friday 12 April.

Please contact Dean Floody on 0425 254 026 or email him on deanf@tandfallstates.com.au and orders@tandfallstates.com.au

VINEGAR

Vinegar may be distilled from ethanol that is chametz and may be distilled using chametz yeast. Only vinegar or imitation vinegar wih a reliable certification should be used.

SOLOMON'S

P Imitation Vinegar

YOGHURT

Yoghurt is milk that has been cultured and the culture may be chametz

Sometimes starch is also added to yoghurt as well as flavours. Therefore only yoghurt with a reliable hechsher should be used.

TEMPO

ONLY when bearing Congregation Adass Israel Melbourne logo and Kosher for Passover inkjetted on lid.

D-CY Raspberry Flavoured Yoghurt

D-CY Strawberry Flavoured Yoghurt

D-CY Cherry Flavoured Yoghurt

D-CY Vanilla Flavoured Yoghurt

D-CY Apricot Flavoured Yoghurt

D-CY Coffee Yoghurt

D-CY Low Fat Natural

D-CY Natural

COSMETICS & TOILETRIES

Many cosmetics and toiletries, particularly liquids, contain ethanol and other ingredients manufactured from grain derivatives, which are chametz. In general, all talcum, baby, face and foot powders, eye shadow, hand lotions, cold cream, eye liner, mascara, blush and rouge, and similar "solid" or "lotion" or "cream" products that are not fit for human consumption are permitted to be used on Pesach, even if containing chametz. However one must be certain that they are not fit for human consumption. They do not have to be unfit for animal consumption.

Perfumes and liquids such as cologne and au de perfume usually contain ethanol and may indeed be edible. Therefore unless the inedibility of the final product can be determined they may not be used. Deoderants and Hairsprays , while maybe containing ethanol , are almost certainly inedible.

Special care should be taken in regards to "corn starch" powder as it may be "wheaten corn starch" which is chametz. Only maize corn starch powder is acceptable (Kitniyot).

Some people have the custom not to rely on the inedibility of a product and use only products that contain no chametz whatsoever. The following groupings list such products that according to information provided by the manufacturers are found to be chametz free (whether inedible or not).

COSMETICS

All the products of the following brands contain no chametz whatsoever unless indicated otherwise. This list comprises perfumes and colognes, make-up, make-up remover, lipstick and nail-care products.

They are permitted whether inedible or not.

EYE PRODUCTS

All products are acceptable

LIP PRODUCTS

ALMAY

Colour & Care Liquid Lip Balm, Liquid Lip Balm, Pure Blends Naturals Lipgloss, Smart Shade Lip Butter Lipstick, Truly Lasting Lipcolor

CLINIQUE

Almost Lipstick, Butter Shine Lipstick, Brush-On Cream Liner, Cartridge Pencil for Lips SPF15, Chubby Stick Baby Tint Moisturizing Lip Color Balm, Chubby Stick Intense Moisturizing Lip Color Balm, Chubby Stick Moisturizing Lip Color Balm, Colour Surge Butter Shine Lipstick, Colour Surge Velvet Lipstick, Defining Liner for Lips, Different Lipstick, Full Potential Lips Plump & Shine, High Impact Lip Colour SPF 15, Lip Balm SPF 15, Long Last Glosswear, Long Last Glosswear SPF15, Long Last Soft Matte Lipstick, Quick liner For Lips, Vitamin A Lip Smoothie, Vitamin C Lip Smoothie

ESTEE LAUDER

All products

MAC

All products

REVLON

Colorburst Balm Stain, Colorburst Lip Butter, Colorburst Lipcolor, Colorburst Lipgloss, Colorburst Matte Balm Moon Drops Frost Lipstick, Moon Drops Lip Conditioner, Moon Drops Moisture Creme Lipstick , Super Lustrous Creme Lipcolor, Super Lustrous Creme Velvets Lipcolor, Super Lustrous Frost Lipcolor, Super Lustrous Lipcolor, Super Lustrous Lip gloss, Super Lustrous Matte Lipstick, Ultra HD lip Lacquer, Ultra HD Lipstick, Colorstay Always Sienna, Colorstay Boundless Brandy, Colorstay Endless Spice, Colorstay Enduring Iris, Colorstay Everlasting Rum, Colorstay Faithful Fawn, Colorstay Forever Pink, Colorstay Infinite Apricot, Colorstay Infinite Raspberry, Colorstay Keep Blushing Bare Maximum, Colorstay Neverending Nude, Colorstay Perennial Peach, Colorstay Perennial Plum, Colorstay Sheer Blossom, Colorstay Sheer Petal.

FACIAL PRODUCTS

All products are acceptable

PERFUMES

Anais Anais

Aramis

Boss

Calvin Klein

Cerruti

Chanel

Cloe

Clinique

David Beckham

Davidoff

Estee Lauder

Marc Jacobs

Revlon

TOILETRIES

CONTACT LENS CARE

All products are acceptable

HAIR CARE PRODUCTS

All products such as shampoo and conditioners are acceptable

HAND CARE PRODUCTS

All inedible creams lotions and gels are acceptable

PERSONAL HYGIENE PRODUCTS

The following deodorants are acceptable whether edible or not.

ADDIDAS

6 in 1, Action 3, Action 3 pro level, Fresh

BRUT

Endurance, 24 Hour Ultra Dry, Stamina aerosol deodorant body spray for men

BODY CRYSTAL

Crystal Mist (Body Spray)

DOVE

Cucumber, Invisible Dry, Original, Pink, Pomegranate

DOVE MEN + CARE

Aqua impact, Clean comfort, Extra fresh, Invisible dry

DRY IDEA

Baby Powder, Sensitive Aloe Vera, Sport for men

FEMFRESH

Feminine

LYNX DEODORANT SPRAY

Africa, Anarchy

MUM DRY

Active, Cool Pink

NIVEA

Cool Kick, Cool Pink, Double Effect White Senses, Dry for Men, Invisible Black & White, Pearl & Beauty, Pure Invisible for Women, Sensitive Protect, Silk Touch, Silver Protect for Men, Stress Protect

NORSCA

Baby Powder, Clear Passion Flower, Sport, Ice Active, Zero, Forest Fresh for Men, Instant Adrenalin for Men

RADOX

Active Fresh, Baby Powder, Pure Clear, Fresh for Men, Sport for Men

REXONA

For Women: Classic, Delicious, hypoallergenic, Invisible Dry Aqua, Invisible Dry Black & White, Invisible Dry Pure, Powder Dry, Sexy Bouquet, Shower Fresh, Sport, Stress Control

For Men: Adventure, Aquashield, Essentials, Extreme, Ice Cool, Invisible Dry Black + White, Original, Quantum, Sensitive, Sport, Turbo, Williams Racing, Xtracool

TOOTH CARE

Toothpaste with a Kosher for Pesach hechsher should be used. Where these are unavailable, some authorities permit the use of other toothpastes that are not suitable for human consumption. Toothbrushes should be changed for Pesach. The following dental products have been produced chametz free.

2

Section 2

A Guide to Kashering a Pesach Kitchen

KASHERING THE PESACH KITCHEN

In the weeks before Pesach, the house and particularly the kitchen and eating areas must be thoroughly cleaned to remove all trace of Chametz. Shulchan Aruch records and instructs that the ***"people of Israel"*** are particularly ***"Holy"*** and remove even the tiniest insignificant amounts of chametz.

Stoves, eating utensils, etc., which have been used for Chametz the whole year through, unless kashered cannot be used on Pesach. They must be thoroughly cleaned and steps taken to ensure they will not be used inadvertently.

This section deals with preparing the kitchen and ***"kashering".*** It is not a complete coverage of the many laws of Pesach and should only be used as a basic guide.

Questions arising out of circumstances not covered by this guide should be directed to your rabbi, or to The Kashrut Authority.

All kashering, etc., must take place before the time for removal of Chametz on the day before Pesach.

THE KITCHEN

CUPBOARDS AND PANTRY

9. All Chametz utensils and all Chametz food that will not be eaten before Pesach and will not be disposed of but will be sold, should be locked away in a designated cupboard or room, which should be locked or sealed with tape so that its contents are not accidentally used during Pesach. (See Selling the Chametz)

10. All shelves should be thoroughly cleaned and preferably lined.

COUNTER-TOPS & KITCHEN TABLE

These may be kashered by pouring boiling water directly from a pot or kettle over the entire surface after thorough cleaning.

The following material may all be kashered: Granite, Marble, Metal, Wood, Laminex, Formica, Caesar Stone, Quartz Resin and Corian.
(In the past The KA has not recommended the kashering of Caesar Stone and the like in accordance with the view of the "Yad Yehuda" who compares these

materials that are a mixture of ground stone and resin to earthenware. Many authorities argue with the Yad Yehuda including the poskim of the OU and CRC. As such The KA has reviewed its position and we allow the kashering of these materials.)

Some authorities opine that Laminex, Caesar Stone, Corian and other resin based materials as well as plastic surfaces may not be kashered; those who wish to be strict should cover those surfaces.

REFRIGERATOR

4. All removable parts must be removed and thoroughly cleaned. The interior must be cleaned thoroughly.
5. Preferably shelf surfaces should be lined taking care to allow the free flow of air through the refrigerator.
6. Refrigerator cleaner that contains ethanol as an ingredient may not be used as the ethanol is likely to be chametz derived.

STOVES AND OVENS

GAS STOVES

1. All moveable parts must be removed and thoroughly cleaned. The body of the stove must be cleaned to remove all traces of grease and food particles.
2. For convenience the grates on which the pots and pans actually rest and the catchment areas should preferably be changed for new ones that are only used on Pesach.
3. If new parts cannot be acquired, the grates upon which the pots actually rest, can be "kashered" by the "glowing process", i.e. they should be made to glow red hot. This can be done either by using a blow torch on the pieces to be glowed, or else by rotating them slowly over the actual flame of the gas stove until they glow in the dark. If this will damage the grates, some authorities permit the "light glowing" method for the grates as outlined in 4a

4.

a. The catchment areas, etc., should be kashered by the "light glowing" method., i.e. the metal should be heated on the side facing the food until the other side of the metal becomes hot enough to scorch paper.

b. Alternatively stove top and catchment areas (not the grates) may be kashered by the "scalding process". The stove should not be used for 24 hours. A few nuts and bolts or rocks should be heated until red hot and placed on the stove top and boiling water poured all over the surface moving the heated bolts over the entire area.

5. A practical way to achieve 3 and 4 above is as follows:

After a thorough cleaning of the parts to be "kashered", the stove should be reassembled and all gas jets turned on full. A sheet of metal the size of the top of the stove should then be placed over the flames. The heat thus generated under the metal sheet after about five minutes is sufficient to "kasher" the stove. This method achieves "light glowing" for the catchment areas and usually even"full glowing" for the grates.

6. The solid parts of the stovetop and the back plate of the stove (i.e. any part that can come in contact with pots or pans) should be kashered as in 4a, 4b above and/or covered with a double layer of strong aluminum foil. If this foil tears it should be replaced immediately. (It is wise to keep a few pieces of ready cut foil handy in case some is needed during Yom Tov.)

7. Stove knobs, etc., should be thoroughly cleaned and preferably covered or replaced.

8. Many authorities do not permit the kashering of enamel. Therefore, enamel stovetop and enamel catchment areas should preferably be covered with two layers of foil or a Pesach Blech, after kashering. If this is not possible, the "light glowing" method will suffice. Enamel parts should not be kashered by the scalding method.

ELECTRIC STOVES

1. The tops and the catchment areas etc. should be "kashered"in the same manner as the gas stove.

2. The rings should be turned on to full heat allowing them to become red hot.

3. The centre knob should also be made red hot or else, after cleaning, carefully cover the knob with a double layer of aluminum foil.

4. Be careful that any foil used on electric stoves does not come in contact with exposed wires, elements, sockets etc.

CORNINGWARE STOVE TOP

1. Turn to the highest setting for ten minutes.
2. Boiling water should be poured on the portions of the stove between the burners, and areas between burners should be covered with a Pesach Blech or 2 layers of aluminum foil.

GLASS TOP STOVE TOP

This should be kashered by turning on full for a half hour , pouring boiling water on the surface around the embedded elements, and then covering the area around the elements with a double layer of silver foil. The place of the element can be left uncovered as the full heat will kasher the glass directly on top of the element.

INDUCTION STYLE STOVE TOPS

Where the surface on top of the element does not become hot – this should be kashered by pouring boiling water on the entire surface of the stove top. One should then cover as much of the stove top as possible with silver foil. If the particular model will allow the element to work while covered with silver foil – this should be done.

If this can not be done - as it is the custom of Ashkenazim not to kasher glass, preferably the stove top should not be used.

In circumstances of need – please contact Rabbi Gutnick for further instruction.

OVENS

1. It is preferable to clean the oven and not use it at all during the eight days of Pesach, due to the difficulty associated in cleaning the oven walls as well as the oven parts.
2. If the oven must be used it should be "kashered" as follows: All removable parts, & the interior walls must be thoroughly cleaned.
3. The oven, with the shelving inside, should be turned on to maximum heat for an hour.

4. If one wishes to be scrupulous the grates or shelves should be "Kashered" by the "glowing process". This can be done by placing them on the top of the stove and turning on the gas flames and then allowing the grates to become red hot.

5. A griller tray or any surface upon which food was placed directly, not by means of a pan or baking tray, can only be kashered by the full "glowing" process.

6. Many authorities do not permit the kashering of enamel for Pesach and therefore require that the enamel walls of an oven be covered with foil or an insert.

PYROLITIC OVEN

1. A Pyrolitic Oven that undergoes a cleaning cycle is considered fully kashered.

2. The racks which are not in the oven during the cycle must be kashered seperately as in "Ovens" points 3 & 4 above.

MICROWAVE OVENS

1. These should preferably not be used.

2. If necessary, the oven should be cleaned of all surface dirt and not used for 24 hours. A glass of hot water should then be placed in the oven, and the oven turned on so that the water boils and spreads steam throughout the entire oven.

3. The oven should then be turned off and wiped down with a clean cloth and cold water.

4. Any trays upon which food is actually placed should be covered with a double layer of Glad Wrap after kashering.

WARMING TRAY

A metal electric warming tray (Israeli style Shabbat Platter), or Glass top warming tray, – should be kashered by cleaning, turning on full for one hour, and then covering with two layers of silver foil. Some glass tops may crack if covered with silverfoil so care must be taken.

SINKS

METAL SINKS

1. The whole sink and particularly the drain area should be thoroughly cleaned and not used for warm or hot liquids for 24 hours prior to "kashering". All kashering must take place before the time for removal of Chametz on the day before Pesach.
2. If the crevice where the drain sieve is attached to the sink cannot be thoroughly cleaned, the "light glowing" method should be used at the crevice. (see Gas Stoves 4a. Above).
3. Bleach should be poured into the sink and allowed to sit in the crevice around the drain as well as in the drain pipe. Wait about ten minutes then rinse thoroughly. This helps to destroy any food residue.
    a. A few nuts and bolts or small pieces of rock should be heated on a fire and then placed in and on the sink. Boiling water should then be poured over the entire area of the sink and draining area as well as on the taps. The hot stones or metal should be moved around the surface as they serve to raise the temperature of the poured water back to the point necessary to "kasher" the sink. The sink and draining area should then be washed down with cold water.
    b. If at all times only liquid chametz was poured into the sink it may also be kashered using just boiling water from a kettle ensuring an unbroken stream of water from the kettle.
4. The small strainer on the end of the tap should be removed or replaced for Pesach. The reason being that one may have accidentally dipped the end of the faucet into chametz during the year.
5. Methylated spirits, etc., should not be used for kashering.

PORCELAIN & EARTHENWARE SINKS

These sinks cannot be "kashered". Boiling water should be poured over them and then they must be covered and bowls used for washing up or metal inserts constructed to fit inside the sink.

APPLIANCES

DISHWASHERS

Dishwashers should not be kashered for Pesach because they are too difficult to clean especially around the drain and seals. In case of need consult your rabbi or The Kashrut Authority.

MIXERS AND KITCHEN WHIZZES

1. These should preferably not be used.
2. If necessary, beaters, blades, bowls etc must be purchased new.
3. The body of the machine must be spotlessly cleaned and then preferably covered.

ELECTRIC ROTISSERIES, BROILERS

These should not be kashered for Pesach. In case of need consult your rabbi or The Kashrut Authority.

NESPRESSO/COFFEE MACHINES

If you have a Nespresso coffee machine, using your machine over Pesach is possible, only using the kosher le Pesach Nespresso coffee blends (product of Switzerland) as seen in our Pesach Product Guide – and here's how:

Firstly, it's important you thoroughly clean all surfaces and storage containers, then, pop into a Nespresso Boutique to purchase a "Descaling Kit". Descale as per the express instructions, including final rinses, then leave for 24 hours.

Then, fill your water container twice and run through your machine twice. Next, your milk warmer needs to be dipped in boiling water, however, if it has its own element, bring water to the boil in it, and over the edges.

Finally pour boiling water from the kettle directly over the spout. (Confused in any way? Call 1800 623 033 for Nespresso technical assistance). And voilà - kosher le Pesach coffee!

(Note, if your machine is not made by Nespresso, don't despair, best to call our office on 1300 KASHRUT or 02 9365 2933).

KITCHENWARE

Kitchenware not being kashered should be stored away and sold with the Chametz. (See Selling the Chametz)

DISHES

Porcelain, earthenware or china dishes; or utensils which may be ruined when immersed in boiling water; cannot be "kashered" and must be stored away and not used on Pesach.

ENAMELWARE

Enamel pots and pans should be treated as Earthenware and should not be kashered for Pesach. In case of need they may be kashered with the light glowing method. Enamel baking dishes should not be kashered.

GLASSWARE AND CORELLE

1. Glassware used only for cold or luke-warm food may be made fit for Pesach use by the "soaking method". The glassware must be completely immersed in cold water for at least 24 hours and then the water replaced two more times for a total of 3 x 24 hours.
2. Glassware, Pyrex and Corelle used for hot Chametz foods and liquids or for strong Chametz beverages such as whisky, cannot be "kashered" for Pesach in this manner and must be stored away and not used.

The Sephardi community has differing customs in regards to glassware. Please contact your Rabbi for advice.

METALWARE, CUTLERY, POTS & PANS ETC.

1. Metal utensils - except for those used for baking or frying - may be "kashered" by the "scalding process". All articles to be "kashered" should be thoroughly cleaned and not used for 24 hours before. Care should be taken that baked-on grease, etc., be removed. Kashering must take place before the time of removal of Chametz.
2. A large pot should be filled with water and brought to the boil. If one uses a Chametz pot to Kasher, it should be kashered first.

3. The utensils should be immersed in the boiling water by means of a piece of string or a string bag. A large utensil may be rotated part by part until its entire surface has been immersed. It is preferable that the water continues to boil while the utensils are being immersed; however, if the water ceases to boil they should remain in the water till it begins to boil again. They should then be removed while the water is still boiling (Do not leave them in thepot and then pour out the water). Immediately after removal utensils should be rinsed with cold water.

4. If a pot is too large to immerse into another pot of boiling water, then water should be boiled in the pot to be kashered itself, and then a large stone, previously heated on a fire, should be dropped into the pot of boiling water thus allowing the boiling water to run down the rim and outside of the pot. Care should be taken to ensure that the boiling water spills over the entire rim of the pot. The pot should be emptied and rinsed with cold water.

5. The lids of pots and pans should be kashered by immersion in boiling water after they have been thoroughly cleaned. All handles and knobs should be unscrewed before cleaning and kashered separately. If handles cannot be unscrewed, then the joint should be thoroughly cleaned, and boiling water poured over the joint and the entire handle.

6. Metalware with joints or engravings on the inside of the utensil (i.e. where it comes into contact with Chametz on a continual basis) need first to have meticulous care taken to get into the crevice and clean it thoroughly and be kashered at the point of the engraving or crevice by the 'light glowing' method. The crevice needs to be heated on the side where it comes into contact with food until the other side of the metal becomes hot enough to scorch paper.

7. Similarly a pot with a tightly curled rim needs to be thoroughly spotlessly cleaned at the rim and then the "light glowing" method employed on the rim. This can easily be done by slowly rotating the rim of the pot over the stove fire. The hinge of a hinged pot cover also needs to be thoroughly cleaned and the "light glowing" method used on the hinge.

8. After kashering is complete, it is customary to re-kasher the pot in which the kashering took place.

9. Alternatively to the "scalding method", the light glowing method may be used.

PLASTIC

1. It is preferable to purchase new plastic utensils for Pesach use as these are relatively inexpensive. However, plastic utensils that have not been used in direct contact with something that had actually been cooking on the stove may be kashered as follows:
2. If the utensil has been used with very hot liquids or foods, it should be thoroughly cleaned and "kashered" by the "scalding process". If this may damage the plastic, it is sufficient to pour the boiling water in an unbroken stream directly from the pot or kettle, over the utensils to be "kashered", making sure that the water covers all surface areas of each utensil.
3. If the utensil is used only to store cold food and liquids for longer than 24 hours at a time, it should be kashered by the "soaking process" as outlined under Glassware.
4. If the plastic utensil is used for both hot and storing cold, both methods, (2) and (3) must be employed.
5. Plastic utensils with scratches and cracks which cannot be cleaned properly, cannot be "kashered".

WOOD

Wooden utensils can be "kashered" by the "scalding process" outlined above for Metalware, but they must be thoroughly clean, and if necessary, sanded.

GARBAGE BINS

These should be cleaned before the time of removal of Chametz on the day before Pesach. If the garbage has not been collected by this time, the bin should be left outside one's property and its contents deemed to be absolutely ownerless and included in the "Kol Chamira" before the hour of the removal of Chametz. Do not forget to empty your vacuum cleaner bag!

Tea Towels, Ovenmitts and Potholders

After thorough laundering, and provided they are not embroidered, these are permitted for use for Pesach. However, it is preferable to obtain a new set.

TABLECLOTHS

Tablecloths, which have been used for Chametz and are not embroidered, can be laundered and used for Pesach.

Embroidered tablecloths cannot be kashered for Pesach. It is however preferable to purchase tablecloths for Pesach.

N.B. Starch is usually Chametz.

STONEWARE

Utensils made of actual whole stone may be treated as metalware and may be kashered; however, glazed stoneware (which is made from ground stone) may not be kashered. Most stoneware utensils availabe are in fact made from ground stone and cannot be kashered.

SIEVE

A sieve or strainer may not be kashered for Pesach.

Section 3

The Mitzvah of Disposing of Chametz

THE MITZVAH OF DISPOSING OF CHAMETZ

Besides the prohibition of eating Chametz on Pesach, there is a Biblical obligation to remove all Chametz from one's possession. The following is a guide to the fulfillment of this Mitzvah.

PRE-CLEANING THE HOME FOR PESACH

Before Pesach the home must be thoroughly cleaned and Chametz removed. The following is a checklist of some of the places to look for Chametz.

- Arts and crafts supplies (sometimes made with chametz, e.g.noodles, barley, play-doh)
- Attic
- Baking supplies (baking pans, etc.)
- Bar
- Basement
- Bathrooms
- Bedrooms
- Behind furniture (See 1)
- Benchers (Grace After Meals booklets) (See 2)
- Bicycle baskets
- Bird cage
- Bird food
- Biscuit tin
- Books (See 2)
- Bread box
- Briefcase
- Broom (shake out)

- Cabinets
- Cake tin
- Candle sticks and tray
- Car (between and under seats, boot, glove compartment, ash trays, baby seat, under car mats, in station wagon)
- Carpet (underneath if not wall-to-wall or if torn)
- Carpet sweeper
- Clothing (pockets, cuffs)
- Crawl space
- Cook books
- Cosmetic bag, drawer, shelf
- Cot
- Cuffs
- Cupboards
- Desk drawers
- Detergent shelves (where detergents are kept)
- Dining room
- Dining room buffet
- Dining room table, chairs
- Dishwasher
- Drawers
- Electric broom (check bag)
- Factory
- Fish tank
- Freezer
- Garbage
- Garbage cans (outside)
- Hallway
- Handbags
- High chair
- Jewellery box
- Kitchen
- Kitchen table, chairs
- Locker
- Lunch box
- Mailboxes
- Medicine chest
- Milkbox
- Office
- Oven
- Pantry
- Perfumes
- Pet food
- Pet house
- Playpen
- Play room
- Pockets
- Porch
- Pram
- Purse
- Radiator (behind and under)
- Refrigerator (See 1)

- Safe
- School bags, books, locker & desk
- Sefarim (books) (see 2)
- Shelves
- Shopping cart
- Sink (behind and under)
- Stairs (between and under)
- Storage bin, room
- Storage shed
- Store
- Stove
- Stroller
- Study
- Suitcases
- Tallit bag
- Travel bags
- Toy cars, wagons and riding toys
- Toy furniture
- Toys, toy chests
- Truck, see: Car
- Wallet
- Window sills
- Work bench
- Work shop
- Vacuum cleaner bag (empty out)
- Zemirot booklets

1. Furniture or appliances, which cover Chametz (eg. refrigerator, stove) and can be moved - should be moved. If you will be unable to move it during the Bedikah (search for leaven) on the night of erev Pesach, you may rely on the moving and cleaning done before the Bedikah. Nullification, however, is required.
2. Some authorities hold that Sefarim and books require Bedikah (searching) or locking away. Others hold that although Bedikah is not required, one should not bring to the table on Pesach a volume, which may have been used around Chametz. Benchers and Zemirot booklets cannot be cleaned properly from Chametz and should not be used during Pesach. They should be put away with the Chametz which is sold to a non-Jew

SELLING THE CHAMETZ

Chametz must not remain in one's possession over Pesach. People who possess stocks of Chametz, which cannot be removed or destroyed before the festival, may arrange for their Chametz to be sold to a non-Jew. Any area in the home, or any article such as clothing, dishes, etc., may be locked or closed up in a way that is not accessible on Pesach, and without any further cleaning, sold "as is" This is especially useful in times of need such as pregnancy, or illness, where one may not be able to fulfil the usual pre-Pesach routine.

The sale of Chametz is not just a mere ritual or legal fiction, but is carried out in a legal manner by a rabbi. The rabbi is empowered to conduct this sale on behalf of any individual wishing to sell Chametz. This should preferably be done in person, but may be done by means of an agent, or by sending a power of attorney to the rabbi. The empowering of the rabbi must take place before the time of prohibition on the Eve of Pesach, by which time the rabbi must have arranged the sale of all Chametz to a non-Jew. After Pesach the non-Jew is approached to sell the Chametz back to the original owners.

The Chametz, which is sold, must be stored away and locked up in such a manner that it should not come to be accidentally used. Many have the custom that the rabbi should be informed of the places where the Chametz lies. In the bill of sale we give the non - jew permission to enter our premises and take the Chametz if he so chooses. The cupboard or room is also legally rented to the non-Jew over the Pesach period, so that his Chametz does not lie in the Jew's property.

Please note that business premises, offices, factories, etc., belonging to a Jew must also be cleaned and all Chametz disposed of or sold.

A Sale of Chametz form is attached to this booklet or may be obtained from The Kashrut Authority or downloaded from our website.

SEARCH FOR AND REMOVAL OF CHAMETZ (BEDIKAT & BITUL CHAMETZ)

The final search for the Chametz by candlelight takes place on the evening before Pesach, immediately after nightfall. The search must be conducted in all seriousness and the house given this one final check for Chametz, even though a thorough cleaning has been carried out beforehand.

It is customary to place ten small pieces of Chametz around the house. (Care should be taken that they should not crumble). Some have a custom to wrap them in paper. A candle is taken and the special blessing recited. (Details can be found at the beginning of a Haggadah). The search then begins; during the search the ten pieces of Chametz are customarily swept into a paper bag by means of a feather. Only Chametz to be used the next morning can be left and put aside in a secluded and guarded spot. After the search a statement is recited that nullifies and makes ownerless all undiscovered Chametz. This is an important statement and negates any possibility of inadvertently possessing Chametz over Pesach. It should be read in any language that one understands.

It reads as follows:

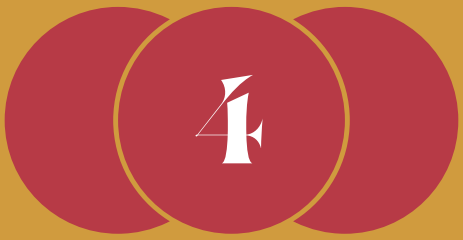
"All manner of leaven (Chametz) that is in my possession that I have not seen or have not removed, or have no knowledge of, should be null and disowned as the dust of the earth."

Chametz may not be eaten after mid-morning on the day before Pesach. Then all leftover Chametz should either be disposed of by destroying it or by selling it to a non-Jew (through the rabbi - see above). The Chametz not sold should be burnt or otherwise effectively disposed of so that it no longer exists, together with the ten pieces and other remnants of Chametz found in the previous night's search. After disposing of the Chametz the following statement is recited with all sincerity.

"All manner of leaven (Chametz) that is in my possession that I have seen or have not seen, that I have removed or have not removed, shall be null and disowned as the dust of the earth."

REMEMBER:

Always burn the Chametz in a safe manner. Keep children a safe distance from the fire and never throw flammable liquids directly onto a fire. The fire should remain under adult supervision until it is completely burned out. Any burn should be immediately treated by being placed under cold water for twenty (yes twenty) minutes. Seek medical advice.



Section 4

The Mitzvah of the Seder Night

The Mitzvot of Seder Nights

The Seder nights hold a unique place in our religion and for our People. They are celebrated in one way or another. Performing the key Mitzvot in the properly prescribed manner makes the evening that so much more special.

The following are the key mitzvot of the night:

THE RECITAL OF THE STORY OF THE EXODUS

The Seder is not merely a social gathering. It must allow the opportunity for all to fulfil the command to recite the story of the Exodus of our people from Egypt. Therefore the Haggadah should be read and its contents understood. At the very minimum, the four questions should be asked followed by the answer - that we were slaves in Egypt and the Almighty freed us from our bondage. In adittion the three paragraphs describing the meaning of Pesach, Matzah and Marror should be read in the language understood by all present. Everyone should also try and fulfil the Rabbinic ordinance of saying verses of praise (the "Hallel") which is also found in the Haggadah.

THE MATZAH

Minimum Requirements:

The Torah commands us to eat Matzah on Pesach night. One is therefore required not just to "nibble" Matzah but to "eat" it. This is defined as eating a piece "the size of an olive," ie. The equivalent volume of 29 cubic cm of water. This translates to approximately 19 grams of matzah. This should be eaten in a time span of four minutes and while reclining to the left "in the manner of free men". (It is the practice to eat more than this minimum amount - see the chart following this article.) This minimum requirement is approximately 1/3 of a hand made shmurah matzah of 2/3 of a machine matzah.

SHMURAH MATZAH

Normal machine-made Matzot, even if produced for Pesach under reliable supervision, are almost always supervised only from the time of the milling of the flour.

"Shmurah Matzah" (meaning "guarded" Matzah) has been supervised and protected from moisture, which could make it Chametz, already from the time

of harvesting the grain. It is best to use "Shmurah Matzah" at the Seder, at least when eating the minimum amount necessary to fulfil the obligation of eating Matzah on Pesach night. This is in keeping with the Biblical verse, "and you shall guard the Matzah". Shmura Matza can be either handmade or machine made. Many have the custome to use only hand made shmura for the seder.

MARROR - THE BITTER HERBS

Minimum Requirements

The eating of the Marror together with the Pascal lamb on Pesach night was a Biblical command. Today, the eating of the Marror on its own is an ordinance of the sages. The minimum amount of Marror to be eaten, can therefore be taken as a somewhat smaller quantity: approximately 19 cubic cm. If lettuce leaves are used (see below), this is the amount of leaves which would cover an area of approximately 20 cm x 25cm. By eating this amount in a time span of preferably 4 minutes (but if necessary, up to 7 minutes), one has fulfilled the obligation of "eating" Marror.

What can be used as Marror (Bitter Herbs)?

The Mishna Pesachim (39a) lists five types of plants which are considered as the "bitter herbs" to be used at the Seder. The commentaries can properly identify only three of these species today:

1. Romaine Lettuce stalks or leaves (Cos variety) - (this should be carefully checked for insects.)
2. Pure horseradish stalks or leaves
3. Endives (escarole)

If horseradish, endives and the Romaine lettuce variety are unavailable, the next preference should be given to ordinary lettuce (the "crisp head" or "iceberg" variety).

In reality it is romaine lettuce that is the preferred type of Marror, even if it is not bitter. The fact that it may not have been as commonly used as horseradish was for the practical reason that lettuce was difficult to find in Europe at Pesach time, and also because, when found, it was very difficult to remove the worms and insects on it. The usual custom is to eat a proportionate mixture of both of these varieties (lettuce and horseradish) though, of course, either one alone is perfectly acceptable.

Having the correct amont of Rommaine lettuce fulfils the mitzva. When one has too small an amount of horseradish one does not fulfil the mitzva at all.

The bitter herb used must be absolutely pure. It may not be mixed or preserved with anything, such as vinegar, which can affect its natural taste, nor can it be soaked in water for longer than 24 hours. Commercially produced horseradish relish, even if produced for Pesach, contains other vegetables and vinegar. This is true even of white horseradish relish. The blessing over the Marror may not be recited over such a mixture, as one has not fulfilled the obligation of eating Marror.

If none of the above mentioned herbs is available, then any bitter vegetable may be used in order to obtain a bitter taste, but as one does not really fulfil one's real obligation in this manner the blessing for Marror may not be recited.

THE FOUR CUPS OF WINE

Minimum Requirements

Our sages decreed that at four different stages of the Seder it is necessary to drink a cup of wine. The obligation is to "drink" the wine, not merely to sip or taste it. "Drinking" is defined as at least a half a cup of wine each time - the cup having a volume of at least 87mls. The wine should be drunk each time without interruption while leaning to the left "in the manner of free men" (though, if necessary, one may take up to 4 minutes to complete each cup).

What can be used as "wine" for the four cups?

All wines, grape juice and other beverages mentioned below must, of course, bear a reliable rabbinic endorsement that they are Kosher for Pesach (not just kosher).

1. The best wine to use is a red wine because it reminds us of the spilled blood of the jews as well as the miracle of blood. It should preferably not be sweetened with sugar (i.e. it should be naturally sweet or "dry") so that one tastes the natural taste of pure wine.
2. If one finds it too difficult to drink wine the next preference is to use wine diluted with grape juice, so long as the stronger alcoholic taste of the wine is still discernible.
3. The next preference should be pure grape juice.
4. If one still finds this too difficult, the next preference is grape wine diluted with up to 50% water.

5. The next preference is grape juice diluted with water - again in the proportion of upto 50% water.
6. As a last resort, such products as raisin wine or any other Kosher for Pesach alcoholic beverage may be used.

WHAT TO DO ON THE SEDER NIGHTS

The following chart outlines the normal requirements if the Haggadah is followed faithfully.

All amounts and volumes mentioned are the absolute minimum amounts and are based upon "Shiurei Torah" by Rabbi A. Ch. Noeh.

WHAT ?	WHEN ?	HOW MUCH ?
Four cups of wine	1. For Kiddush 2. After Ga'al Yisrael 3. After Birkat Hamazon 4. Before Nirtzah	The Seder cup should hold at least a Reviyit i.e. 87 mls of wine. It is preferable to drink the whole cupful, without interruption, all four times. However if this is too hard, one need only drink the ***majority*** of the first three cups, and a ***complete*** cupful only the fourth time If one cannot drink wine one may use grape juice.
Matzah	1. After reciting Hamotzi and Al Achilat Matzah	Preferably two Rabbinic k'zeitim, i.e. a total of 26gm are needed, one from the upper matzah and one from the middle of the three matzot, i.e.almost approx 13gm from each of the top two matzot. (However, if absolutely necessary, one may fulfil one's obligation by eating just over 19gm (1 Biblical K'zayit matzah.)

WHAT ?	WHEN ?	HOW MUCH ?
Matzah	2. For the Afikoman	It is preferable to eat 26gm. If the Afikoman is not large enough, one may combine it with other matzah to make up the required measure. If it is too difficult to eat the entire 26gm one may eat just 13gm.
	3. For Korech	At least 13gm of the Hillel's Sandwich) bottom of the three matzot should be used.
Maror If you use only pure grated horseradish	After reciting Al Achilat Marror and for Korech	Preferably one "Biblical K'zayit" i.e, 29cm2 (approx. pure grated 30gms). If this is too difficult, one may eat 9cm^2 of the horseradish
DO NOT USE COMMERCIALLY PRODUCED JARS OF CHREIN FOR THE MITZVAH OF MAROR.		
Maror If you use only Romain Lettuce	After reciting Al Achilat Marror and for Korech	One "K'zayit" i.e, enough Romaine lettuce to cover completely at least an area measuring 26 x 14cm.
It is customary to use a proportionate mixture of both horseradish and Romaine lettuce.		

SHIUREI TORAH

The mitzvot of the Seder require that Matzah and Maror be "eaten" in appropriate quantities and not just nibbled. The minimum requirement for eating a food, as taught by the Rabbis of the Talmud, is a "Czayit" (=size of an olive). This must be eaten preferably within 4 minutes but if necessary in up to 7 minutes. A "Czayit" is approximately the size of 1 fluid oz or 29 cubic centimeters of water. The weight of 29cm3 of water is 29grams. Therefore most of the guides (including earlier editions of the Kashrut Authority Pesach Handbook) state that a "Czayit" of matzah is 1oz or 29grams of matzah. However according to most opinions this is incorrect.

In general all Torah measurements are established by volume rather than by weight. Therefore one "Czayit" of matzah is equivalent to the amount of matzah that takes up the 'volume' of 29 grams of water or 29ml. In reality the ratio of volume to weight of matzah compared to water is no more than 2/3. This means that the Shiur of a "Czayit" for the fulfillment of biblical mitzvot is approximately 19 grams of matzah, (not 29 grams) which is approximately 1/3 of a hand made shmurah matzah or 2/3 of a machine matzah. This amount is considerably less than the usually recommended amounts.

Furthermore, the requirement for a "Czayit" for a Rabbinic Mitzvah is only 2/3 the above measure. Therefore a "Rabbinic Czayit" is only 13 grams of matzah.

Therefore for Korach (the sandwich) all that is required is one rabbinic "Czayit" a quarter of a Shmurah Matzah or half a machine matzah. When eating the customary two "Czaytim" for Afikoman all that is required to be eaten is 26 grams of matzah (2 rabbinic "Czaytim") i.e; 1/2 a shmurah matzah or 1 machine matzah. Similar measurements apply to maror.

The above information allows us to ascertain the appropriate requirements of matzah and marror with realistic amounts, able to be consumed relatively easily by all the seder participants.

PESACH RECIPES

VERITY GOLDEN PRUNE MACAROONS

Ingredients:

- 2 eggs
- 1/2 tsp lemon juice
- 2/3 cup Verity pitted prunes
- 2/3 cup sugar
- 8oz shredded coconut

Method:

Use the whole eggs, not just the whites as is traditional with macaroons. Beat eggs lightly with a fork. Add lemon juice, sugar, Verity prunes, which have been finely chopped and coconut.

Stir to mix well

Place heaped teaspoonfuls on a well greased baking sheet.

Bake in moderate oven, 350 F for 12 minutes or until lightly browned.

Remove to wire rack to cool, Store in a lightly covered container to keep moist and fresh.

Makes 40.

ORANGE CHICKEN

Ingredients:

- 2 tbl spoon Olive Oil
- 2 large onions, sliced
- 3 cloves of garlic diced
- 1 - 1 1/2 chicken, skinned and cut
- 1 tbl spoon paprika
- 1/2 tsp pepper
- 4 stalks of celery, diced
- 3 large carrots, sliced
- 1 green pepper, diced
- 1 cup orange juice
- 1 cup white wine

Method:

Saute onions and garlic in olive oil until clear.

Place half of them on the bottom of a pot.

Place the chicken on top and sprinkle with half of the paprika and pepper.

Add the remaining onions and garlic on top of the chicken.

Add the vegetables. Pour orange juice and wine.

Let this marinate in the fridge for several hours or overnight.

Cover and bake at 190c for about an hour or until tender.

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Delegation of Power for Sale of Chametz

Fax to 02 9365 0933 or email to info@ka.org.au

I, the undersigned fully empower and permit Rabbi Moshe D. Gutnick to act in my place and stead, and on my behalf to sell all Chametz possessed by me, knowingly or unknowingly, as defined by the Torah and Rabbinic law (eg Chametz, possible Chametz and all kinds of Chametz mixtures). Also Chametz utensils and Chametz that tends to harden and adhere to inside surfaces of pans, pots or cooking and useable utensils, and all kinds of live animals and pets that have been eating Chametz or mixtures thereof - all for Pesach 5778. He is empowered to sell all the above mentioned Chametz and lease all places wherein the Chametz owned by me might be found, particularly in the premises located at:

.....

and elsewhere. Rabbi Moshe D. Gutnick has full right to appoint any agent or substitute in his stead and said substitute shall have full right to sell and lease as provided herein. He also has the full power and right to act as he deems fit and proper in accordance with all the details of the Bill of Sale used in the transaction to sell all my Chametz, Chametz mixtures etc., as provided therein. This power of attorney to sell all the Chametz shall be deemed to be in conformity with all Torah, Rabbinic and civil laws.

Name in BLOCK LETTERS: .....

Signed: .....

Dated : .....

ERUV TAVSHILIN

Don't forget to make an Eruv Tavshilin this year on the eve of the last days of Pesach , Thursday the 25th of April.

Please cut this page out and hang it on your wall or fridge to remind you to perform the Eruv. In order to avoid forgetting one may even make the Eruv on Wednesday night as well.

The prohibition against the performance of labor on the Festivals (Exodus 12:16) specifically excludes preparation of food and that is why we are permitted to cook on Yom Tov. However, it is still forbidden to prepare food on a festival for use on one day for the next or from Yom Tov to a week day. This would mean that when a Festival falls on Friday, it would not be permitted to prepare food on Friday needed for Shabbat.

The Rabbis considered that an undue burden so they permitted one to cook on Friday for Shabbat. Nevertheless, in order to prevent the impression that one may cook on a Festival for the next day,the Rabbis attached a condition to preparation of Sabbath meals on a Festival - i.e. such preparations may not be made unless they were begun before the Festival (Pesachim 46b). In other words, if a Festival falls on Friday, preparations for the Sabbath meal must begin on Thursday (Wednesday, if a festival is on Thursday and Friday). This preparation is effected by the performance of an eruv tavshilin, literally, mingling of cooked foods. The eruv consists of a matzah, along with any other cooked food (such as fish, meat or an egg) that are set aside on the day before the Festival to be eaten on the Shabbat. The eruv foods are held in the hand (Orach Chaim 527:2) and a blessing is recited. Since the person setting the eruv must understand its purpose, the accompanying declaration must be said in a language he understands.

The food is handed to another member of the Household other than the person making the Eruv who has in mind to acquire the food on behalf of all members of the household and anyone else wishing to rely on this eruv. The one making the Eruv recites.....

I hereby grant a share in this Eruv to anyone in this city, who wishes to participate in it and to depend upon it.

The one to whom the Eruv food was handed raises them a tefach (hands breadth) which is the manner in which the food is acquired for all the participants , and then returns them to the one making the Eruv, who recites the following blessing and formula:

Blessed are You, Lord our G-d, King of the universe, who has sanctified us with His commandments, and commanded us concerning the Mitzvah of the Eruv.

ברוך אתה ה' אלקינו מלך העולם אשר קדשנו במצותיו וצונו על מצות ערוב

Through this it shall be permissible for us to bake, cook, to put away (a dish to preserve its heat), to kindle a light, and to prepare and do on the Festival all that is necessary for the Shabbat - for us and for all Israelites who dwell in this city.

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Chag Sameach
HaShana B'Yerushalayim
Habenuyah

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