

PASSOVER GUIDELINES

Rabbinic Assembly Pesach Guide 2011

During the eight days of Pesach, *chametz* cannot lose its identity in an admixture. Therefore, the minutest amount of *chametz* renders the whole admixture *chametz* and its use on Pesach is prohibited. However, during the rest of the year, *chametz* follows the normal rules of admixture; it loses its identity in an admixture of one part *chametz* to 60 parts of non-*chametz*. This affords us the opportunity to differentiate between goods purchased before and during Pesach.

Prohibited Foods

Prohibited foods include the following: leavened bread, cakes, biscuits, crackers, cereal, coffees containing cereal derivatives, wheat, barley, oats, spelt, rye and all liquids containing ingredients or flavors made from grain alcohol. Most Ashkenazic authorities have added the following foods (*kinuyot*): rice, corn, millet, legumes (beans and peas; however, string beans are permitted). Peanuts (not a legume) and peanut oil are permitted. Some Ashkenazic authorities forbid the use of legumes in a form other than their natural state; corn sweeteners, corn oil or soy oil. Sephardic authorities permit all of the above.

Permitted Foods

- A. The following foods require no Kosher for Passover labels if purchased prior to Pesach: unopened packages or containers of coffee without cereal derivatives (coffee produced by General Mills is not Kosher for Passover unless marked KP), sugar, pure tea, salt (not iodized), pepper, natural spices, frozen fruit juices with no additives, frozen (uncooked) vegetables (see above for legumes), milk, butter, cottage cheese, cream cheese, ripened cheeses such as cheddar (hard), muenster (semi-soft) and Camembert (soft), frozen (uncooked) fruit (no additives) and baking soda.
- B. The following foods require no Kosher for Passover labels if purchased prior to or during Pesach: fresh fruits and vegetables (see above for legumes), eggs, fresh fish and fresh meats.
- C. The following foods must have a Kosher for Passover label if purchased prior to or during Pesach: all baked products (matzoh, cakes, matzoh flour, farfel, matzoh meal), and any product containing matzoh, canned or bottled fruit juices, canned tuna (even those packaged in water are often processed in vegetable broth and/or hydrolyzed protein – however, if it is known that the tuna is packaged exclusively in water, without any additional additives or ingredients, it may be purchased without a Kosher for Passover label), wine, vinegar, liquor, oils, dried fruits, candy, chocolate flavored milk, ice cream, yogurt and soda.
- D. The following canned, bottled, or frozen (processed) foods must have a Kosher for Passover label if purchased during Pesach; milk, butter, juices, vegetables, fruit, milk products, spices, coffee, tea, and fish as well as those listed in paragraph C.

Detergents

If permitted during the year, powdered and liquid detergents do not require a Kosher for Passover label.

Medicine

Since chametz binders are used in many pills, the following guidelines should be followed: if the medicine is for life sustaining therapy, it may be used on Pesach. If not, some authorities permit, others do not; in all cases, capsules are preferable.

Kashering of Utensils

The process of kashering utensils depends on how the utensils are used. According to *Halakhah*, leaven can be purged from a utensil by the same process with which it was absorbed in the utensil (*devoleo kakh poletto*). Utensils used in cooking are kashered by boiling, those used in broiling are kashered by fire and heat, and those used only for cold food are kashered by rinsing.

- A. Earthenware (china, pottery, etc.) may not be kashered. Fine translucent china, which has not been used for over a year, may be used if scoured and cleaned in hot water.
- B. Metal (wholly made of metal) utensils used in fire (spit, broiler) must first be thoroughly scrubbed and cleansed and completely immersed in boiling water. Pots should have water boiled in them, which will overflow the rim. The utensils may not be used for 24 hours between cleaning and the immersion in boiling water. Metal baking utensils cannot be kashered.
- C. Ovens and Ranges: Every part that comes in contact with food must be thoroughly scrubbed and cleaned. The oven and range should be heated as hot as possible for 30 minutes. If there is a broil setting, use that. Self-cleaning ovens should be scrubbed, cleaned, and then put through the self-cleaning cycle. Continuous cleaning ovens must be kashered in the same manner as regular ovens.

Microwave ovens, which do not cook food by means of heat (convection), should be cleaned and then a cup of water should be placed inside and the oven turned on until the water evaporates. A microwave that has a browning element cannot be kashered for Passover.

- D. Glassware: Authorities disagree as to the proper method of kashering drinking utensils. One way is to soak in water for 3 days, changing the water every 24 hours; another is to thoroughly scrub before Pesach or put them through a dishwasher cycle.
- E. Dishwasher: After not using the machine for 24 hours, a full cycle with detergent should be run.
- F. Electrical Appliances: If the parts that come in contact with chametz are detachable, they can be kashered. (If metal, follow the rules for metal utensils.) If the parts are not detachable, the appliance cannot be kashered. All exposed parts should be thoroughly cleaned.
- G. Tables, Closets and Counters: If used with chametz, they should be thoroughly cleaned and covered.
- H. Kitchen Sink: A metal sink can be kashered by thoroughly cleaning and then pouring boiling water over it. A porcelain sink should be cleaned and a sink rack used. If dishes are to be soaked in a porcelain sink, a basin must be used.
- I. Chametz and non-Passover Utensils: Non-Passover dishes, pots and chametz whose ownership has been transferred should be separated, locked up or covered in order to prevent accidental use.

SEDER CHECKLIST

Before you sit down to Seder, make sure you have everything in readiness. The following list should be of assistance.

Wine

1. Wine decanter on the table
2. Enough wine for the “Four Cups of Redemption”
3. Wine goblet – silver or crystal – for each person
4. Cup of Elijah – large silver cup

Matzah

1. Matzah plate for the “Three Matzot”
2. The matzah cloth
3. Three matzah – place them into the cloth compartments
4. 1 napkin in which to wrap the Afikomen
5. A separate plate with matzah for the meal

The Seder Plate

1. The Seder plate itself
2. *Zoro'a* – roasted bone or carrot – as a symbol of the Paschal lamb each family sacrificed and ate in ancient times.
3. *Beitzah* – roasted hard-boiled egg – symbol of the special festival sacrifice offered in the Temple. Also symbol of rebirth.
4. *Haroset* – peeled apples and nuts ground together mixed with cinnamon and red wine, making a sweet brown paste – symbol of the brick and mortar the Israelites were forced to labor at. Also symbolizes the sweetness of freedom.
5. *Maror* – the bitter herb, represented by the head of the horseradish root – symbol of the bitterness of slavery.
6. *Karpas* – the green vegetable, usually a piece of parsley or boiled potato – symbol of springtime's renewal of life.

Other Items

1. Grated horseradish – ungarnished, in a separate bowl, enough to distribute to each participant for the *brakhah*
2. *Haroset* – a separate bowl of haroset to distribute with the horseradish
3. Vegetable – a dish of parsley, lettuce or preferably boiled potato, enough for each participant
4. Salt water – a small dish in which to dip the *karpas*
5. Hard boiled eggs – enough for all participants, which will be eaten with the salt water as entrée to the Seder meal
6. Salt shakers – for salting the matzah when *brakhah* is made
7. Pillows – for the head of the household and for anyone else wishing to fulfill the mitzvah of “reclining”
8. Pitcher of water – also a bowl and towel, enough for each participant to wash their hands, first before *karpas* and again before eating the matzah.
9. *Haggadah* for each participant
10. *Kippot*