

THE FREEDOM OF A NATION

THE LAWS OF PASSOVER (SEPHARDIC)



RABBI GABRIEL COHEN

Pessah 5773 / 2013

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**WEST COAST RABBINICAL COURT OF BEVERLY HILLS.
BET DIN-Rabbi Gabriel Cohen Rav"D**

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KASHRUT, With the assistance of our Kashrut staff, we do local supervisions, implementing Sephardic and Ashkenazic restrictions. Because of the large, Jewish population eating Kasher, we must work in harmony with all Kasher certifications to provide as many certified Kasher products as possible.

MULTILINGUAL SERVICES: To help the diverse populations, we can render our services fluently in eight languages

CONVERSIONS: Only strictly genuine applicants who are willing to keep all the laws are considered.- **PUBLICATIONS:** With G-D's help we are in the midst of publishing a Sefer on Hilchot Gittin that deals with many contemporary issues, and republishing a Sefer on Hilchot Niddah in four major languages and a Sefer on Hilchot Pessah. 331 N. ALTA VISTA BLVD.L.A. CA 90036 (323) 939-0298 FAX (323)933-3686 WWW.BETH-DIN.ORG.



WEST COAST RABBINICAL COURT

INTRODUCTION

With Thanks to the Almighty we present you this booklet.

One of the most meaningful events in Jewish History occurred about 3,300 years ago, when our ancestors were freed from slavery in Egypt. This momentous historical milestone for our people defines for us the beginning of the Jewish Nation. It also marks for us a celebration of the spirit. Freed from the shackles of slavery, the Jews were now ready to celebrate true spiritual freedom when they receive the Torah, forty-nine days later.

Pessah, the cornerstone of Jewish faith is replete with traditions and symbols with deep underlying meanings. In preparing for Pessah, many questions come up as to what is Kasher for Pessah and what is not.

Great care has gone into surveying a comprehensive list of products for their Hametz content. What is unique about this booklet is that it is based on traditional Sephardic custom and is specifically intended for use by our Sephardic community. This booklet is intended to fill in a much-needed guide for the Sephardim a practical guide to help prepare for and celebrate the Holiday of Pessah.

Many people think that if they do the chumrot of the Ashkenazim, especially if their spouse is Ashkenaz, they will be considered more religious but they should know that the Bet Yosef the Mehaber of Shulhan Aruch himself did not do those humrot and we follow Maran HaBet Yosef 100% lehumra and lekula.

Therefore there are Pamphlets and Pessah Guides that, not knowing the true implications of halacha for sefardim and the clear differences, confuse the Sefardic consumer when according to Halacha there is no room for Bal Tosif.

For nearly two millennia the Jews have lived flourished and branched out into different cultures and traditions. We had our great sages and luminaries in each generation, which taught us the way of life and the love for Torah laws, customs, and melodies elevating us to unparalleled spiritual heights. When we were dispersed again on our third Exile from previous Exiles to all corners of the earth, in each new land, whether it was from Europe, Middle East or Africa, we regrouped and established new communities. This forced us in our days to strengthen ourselves once more and revitalize our customs, and our link to the older generations. Pessah is for all of us, a special time of the year, when families gather around the Seder Table to celebrate a holiday that will instill in the hearts of our children a revival of the exodus for decades to come.

We hope you will find this booklet useful in your Pessah preparations. Our best wishes for a very happy and Kasher Pessah Holiday. Even though there are stricter opinions, the following psakim, were compiled according to the Sephardic tradition to their fullest detail following three leaders of our time, Rabbi Mordechai Elyahou Sh'lita-Rabbi Ovadia Yosef Sh'lita- Rabbi Yitzhak Abadi Sh'lita. In case the view of your local Rabbi is different from the one presented here, you should follow your local Rabbi. This work is a comprehensive guide to enlighten the general Sephardic public on the laws of Pessah according to the Piskei Halacha of many of the Sephardic Gedolim. It is in no way meant to be a final Psak for everyone nor a controversial work, and therefore should anyone have a different Custom, or wants to be stricter on himself, he's welcome to do so.

This detailed list of products may be surprising to some and even to learned that grew up with different customs and traditions, thinking that that is the way it should be for the Sephardic, religious person. This is besides the point that the supervision companies went way beyond the need of the law thereby confusing the common layman in the the laws of Kashrut. However there are many key, basic laws that make a great deal of a difference, thereby, being able to produce such a list. If you have any comments, please send them, by mail only, to our Bet Din address.

I would like to express my gratitude and appreciation to all my Rabbis and teachers, to the Yeshiva of Beth Medrash Govoha, Lakewood, N.J, and especially to the Rosh Hayeshiva, Harav Hagaon Rabbi Shneur Kotler, ZT"l, who has prepared me to devote my life to Torah. Many thanks go as well to Harav Harashi, Rabbi Mordechai Eliyahu for promoting and coaching the development of my work, to Rabbi Yitzchack Abadi for his continued learning with me for almost three decades. I would like to thank my friends and colleagues whom I learn and work with daily. May the Almighty bless them and all their followers with long life, good health and happiness.

--Rabbi Gabriel Cohen

Preface to Pesach 5773

An estimated 300 new items are expected to be introduced for Pesach. New product introductions have driven profits in the past 5-7 years (this year will be no exception), which has made Pessach expenses very hard to cope with. Therefore it is a mitzvah for every Rav that has proper knowledge of food products to guide his Kehila of what is permitted and what is not. As we know many foods that resemble chametz should not be eaten because that was one of the main reasons why kitniyot was assur because people might get confused and make the same product with wheat which is real chametz. That is why rabbis are concerned that newly developed products for Pesach look too much like year-round products and may potentially confuse customers as well as store personnel. For example: Pesach croutons; foods that “look, smell, and taste” like chometz; Pesach Dough Base which can be made into fresh pizza; rolls, knishes, and many more items that closely mimic the year-round baked foods fit for Pesach.

THE SPIRITUAL MEANING OF PESSAH

We are commanded to remember forever the Exodus from Egypt, to yearn always for better days and to await the Final Redemption. As a nation we have encountered immeasurable stumbling blocks, and powerful waves have overwhelmed us. If our People are loyal to G-d and the Torah, they will merit going from darkness to light, and from sadness to true happiness in the true Redemption to come, Amen. Pessah is the time of our liberation- "Zeman Herutenu"- which means that this period of the year has a propitious influence on us, towards our spiritual liberation. "I am the Lord your G-d, who brought you out of Egypt to be your G-d" (Numbers 15:41), so that you can keep My commandments given to you for your permanent well-being; and you can live a Judaism which educates a person to free himself from the yoke of evil and curb his bad instincts.

In this vein, our Sages have said (Ethics of our Fathers): "He is free who chooses to live by the Torah" to teach us that we should eliminate all forces of evil, symbolized by the Hametz, forces which ferment within us. That Hametz means all the evil inclinations, such as a bad temper, flattery, hypocrisy, selfishness and other shortcomings. While we search for the "material" Hametz, we should likewise strive to destroy the Hametz hidden in our hearts, to enable us to serve G-d whole-heartedly.

Pessah is not merely the Festival on which we celebrate our physical liberty. It also marks our spiritual freedom to practice our Torah properly.

THE MONTH OF NISSAN

Our Master Moshe Rabenu instituted that we should begin to study the laws of each Holiday in its appropriate time. For Pessah that has so many complex laws we should start at least 30 days before. If not, then at least the week before. During the whole month of Nissan, no Tachanunim are said. Neither do we say Tzidkatecha in Minha of Shabbat. No fasting is allowed during this month, except for fasting to annul a bad dream because of the following and future happy days. To commemorate the Dedication of the Tabernacle (Mishkan), which took place on the first day of Nissan, we read in the Torah starting the First of Nissan, about the sacrifices brought by the head of each tribe.

MAOT HITTIM

It is a great Mitzvah for each Jew to see to the needs of any poor fellow men, providing them with wine, Matzot and all other Pessah needs.

SHABBAT HAGADOL

The Shabbat before Pessah is called Shabbat Hagadol, "The great Shabbat", because of the great masses of people that used to gather to learn the laws of Pessah. Another reason is because miraculously the Egyptians did not harm the Jews, nor react when they saw the Jews preparing to slaughter their idol, the sheep.

THE BLESSING ON THE FRUIT TREES

During the month of Nissan When we see blossoming fruit trees (at least two trees), we recite the Beracha: "Baruch Ata A. E. Melech Haolam, Shelo Hisser Beolamo Davar Ubara Bo Beriyot Tovot Ve'ilanot Tovim Lehanot Bahen Benei Adam".

THE FAST OF THE FIRST-BORN-TA'ANIT BECHOROT

- Every first-born male is commanded to fast on the Eve of Pessah, including Kohanim and Levi'im. This fast day is called Ta'anit Bechorot. This fast continues until nightfall.
- If a person partakes in a meal celebrating a Brit Mila, Pidyon Haben, a Sheva Berachot, or a Siyum (at the completion of a whole Gemara), he may break his fast.

WHAT IS HAMETZ

The Torah prohibits any product made with the five grains if they become Hametz. The five grains are wheat, barley, rye, oats, and spelt. The prohibition extends to three prohibitions;

- not eating Hametz
- not deriving any pleasure from Hametz physically or financially and
- not owning any Hametz during Pessah including not accepting any.

In addition, any mixture made during Pessah with Hametz even the least minute amount is Assur even 1/1000th. If the mixture happened before Pessah, a mixture of up to 1/60th is allowed. Therefore products that are "Kasher for Pessah" means those which do not contain any trace of Hametz.

If a person receives hametz during Passover he should refuse it and if it comes by mail he should not bring it into the house.

CLEANING THE HOUSE AND PREPARING IT FOR PESSACH LAWS OF BITUL - SEARCHING FOR HAMETZ

On or before the 13th of Nissan, a person should clean the house thoroughly. The Mitzvah to search for Hametz starts on the night of the 14th of Nissan, when the stars appear even before Arvit if there is a later Minyan to pray with.

A person should not get busy with learning or eating at this time. If one forgot to check for Hametz on the night of the 14th of Nissan, one may do so on the 14th by day.

The search must be done in places where Hametz is likely to have been put, including wine cellars, attics, shops, closets cabinets clothes pockets, books (books that you need for Pessah) etc. One must search in all holes and crevices of walls as deeply as the hand can reach.

It is customary to hide ten small pieces of bread, wrapped in paper or clear wrap, around the house in order for the search to have a goal and a reason to say the blessing.

Bedikat Hametz is performed by candlelight, or with strong and clear electric lights; but not a burning torch. Bedikat Hametz that is carried out by moonlight is not valid.

The Beracha for the Bedikat Hametz is: "Baruch Ata Ado/nay E.lo/henu Melech Haolam Asher Kideshanu Bemitzvotav Vetzivanu Al Biur Hametz".

One Beracha is sufficient for carrying out Bedikat Hametz in various houses. The person should have in mind all those places when reciting the Beracha.

If checking for chametz within 30 days of Pessah, you need to make the bracha.

BITUL

- After Bedikat Hametz one must nullify all Hametz by saying, “Any leaven and Hametz which is in my possession, which I have not seen or eliminated, is hereby declared worthless as the dust of the earth”! And this is what he says (three times), in Aramaic, “Kol Chamira Vechamia De’ika Birshuti, Dela Chazite Udela Biarte, Udela Yadana Le, Livtil Veleheve Ke’afra De’ara”. This may be said in any language.
- The Hametz found during the search and any Hametz which will be eaten before the time limit should be put away.

TRAVELING AWAY

If a person leaves home more than 30 days before Pessah and he is not returning during Pessah he need not make Bedikat Hametz. However on the eve of Pessah he must do Bitul wherever he is. If he leaves his home within 30 days of Pessah, he must perform Bedikat Hametz. People that travel out of time zone should contact The Rabbi for a special sale of Hametz.

It is permissible to eat Hametz up to the first third of the day till about 10:30 A.M. on the 14th of Nissan, and then within the following hour it should be burnt.

GETTING RID OF THE HAMETZ

The elimination of Hametz is done by burning it, (or by throwing it into the sea). After burning the Hametz, the following is declared:” “Any leaven or Hametz which may still be in my possession, which I have or have not seen which I have or have not destroyed, should be worthless as the dust of the ground”. “Kol Chamira Vechamia De’ika Birshuti, Dechazite Udela Chazite, Debiarte Udela Biarte, Livtil Uleheve Ke’afra De’Ara”

- If Hametz is found during Hol Hamoed Pessah, it must be destroyed immediately. If it is a sizeable piece, the Beracha of Biur Hametz should be recited. If the Hametz is found on Yom Tov or Shabbat, it may not be touched, but should be covered until Hol Hamoed, when it must be burned immediately.

A NON-JEW’S HAMETZ A non Jew that brings his own HAMETZ into a Jew’s domain must make his own little space to eat and clean up immediately after. A Jew may not take responsibility for any Non-Jew’s HAMETZ during Pessah.

THE SELLING OF HAMETZ

We may not keep Hametz in our possession over Pessah. Hametz, which was in our possession during Pessah, not sold to a non-Jew, may not be used ever.

Therefore, Hametz which was delivered to a Jewish store during Pessah may not be used after Pessah unless it was included in a previous sale of Hametz to a non-Jew. You may buy Hametz after Pessah from supermarkets and drug stores which sold the Hametz. However if you know that the store keeper did not sell the Hametz, you must wait a reasonable time until they sell out their Hametz, or buy from stores that are not Jewish owned.

If a substantial amount of Hametz is left over before Pessah, one may leave it in a closet or a special place in his house or store, provided it is sold in time to a non-Jew. This is not meant to be a fictitious sale, but a real business transaction. See form at the end of booklet.

MATZA AND MATZA SHMURA

The Matzot we consume during Pessah, even though they are made from the five grains, because they are flat cakes made from unleavened dough they are permitted

All Matza dough may not exceed 18 minutes from the second the flour is mixed with water till the Matza is completely baked There is a special Mitzvah to eat Matza during the Seder night. Matza Shmura means supervised Matza. Matza Shmura is watched carefully, from becoming Hametz, and is made special for the Seder night. There are three levels of watching the 5 grains for Matza Shmura:

- Watched from getting wet from the time of harvest. This is the way the known Matza Shmura is made.
- Watched from getting wet from the time of grinding.
- Watched only from the time the flour was initially mixed with water. This is usually the way the simple machine Kasher for Pessah Matza is made.

COOKING AND BAKING WITH MATZA KNOWN AS “GEBROCHT”

Matza that has been ground may be used to wet, cook, fry, and bake. Those that are strict to eat only Shmura Matza need to be strict and use only foods that contain Shmura Matza meal flour only. This problem arises in Gefilte fish, cookies, cakes, and doughnuts as these products are often made with the simple Matza meal flour.

MATZA ASHIRA AND EGG MATZOT

Matzot made with no water at all but only with real pure fruit juice (not concentrate mix) or eggs are permitted. Matza ashira and egg Matzot may certainly be eaten on Pessah, and surely by the sick and elderly. However, one cannot fulfill the mitzvah of Matza for the Seder with it.

KITNIOT

Kitniot includes any of the following: soybeans, kidney beans, lima beans, sesame, rice, green beans, peas, chickpeas, millet, corn, mustard, lentils, tofu, string beans, sunflower seeds, poppy seeds, kasha, kimmel cumin, and lecithin. Some have the custom to check Rice (three times) in order to ensure that there is no grain mixed with it. Due to the stringency of not eating Hametz on Pessah, for the Ashkenazim and some Sephardim a custom has been developed not to eat some Kitniot, legumes.

There are 3 reasons for this custom:

- Because when made as a cereal it looks like grain cereal.
- It is possible to grind Kitniot and make a loaf similar looking to bread.
- Since they were usually sold in bags next to each other, maybe some wheat or flour got mixed with the Kitniot.

IN KITNIOT, THERE ARE THREE CUSTOMS:

- Those that permit all Kitniot.
- Those that don't use rice, millet or any dried legumes but permit all fresh.

- The Ashkenazim that don't consume any in any shape or form.

However the first two customs permit mixtures of Kitniot and surely its derivatives such as: corn syrup, oils, lecithin glucose and emulsifiers etc. and definitely mixtures of Kitniot.

Legumes are permitted for most Sephardic Jews who, for various historical reasons, did not adopt this custom of refraining from Kitniot consumption on Pessah. Therefore Israeli or foreign Hechsherim for Pessah are found on candies, jams, mustard, and other products containing legumes. These products may be usable on Pessah by Sephardim. For those that don't eat Kitniot, the mixtures are permitted even if the Kitniot are 49% of the mixture. According to all opinions (including Ashkenazim) it is permitted to benefit from Kitniot and own them on Pessah and when necessary, babies and young children may even eat Kitniot.

The supervising companies that certify Kasher mixtures of corn syrup and legumes (including for Ashkenazim) are correct according to certain opinions in Halacha and it does not mean they are lenient in the law. They have studied it thoroughly to enhance the Pesach happiness and accommodate those that cannot afford the high priced items for Pessah.

There is a very important rule we learnt in Halacha decisions: The Rabbi should be stricter on himself but for others he must follow the law strictly especially when it could mean a financial loss.

“Hatora hassa al mamonom shel yisrael” The Torah is careful not to waste the money of Bene Yisrael.

A great Rabbi said it is as great a mitzvah to be lenient when it is the law as it is to be strict when it is the law.

THERE IS AN IMPORTANT ADDITIONAL DISTINCTION regarding the supervision of all foods that are specifically kosher for Pessah for the Sephardim. For the Sephardim any food that is expected to be free of Hametz may be considered kosher for Pessah however the Ashkenazim may insist that all foods must be watched in order to be kosher. However due to so many detailed laws of what is included in the ingredients and their origin we must be very cautious in matters of chametz on Pesach, buy only food that do not have any doubt of leavened mixture, and were under responsible supervision. And not rely on a non-Jew or a non observant, as saying the particular dish without doubt of chametz, and as evidenced by the spice particular where there's a mixture, etc., and as we have shown in the past, people have failed prohibition of chametz because they trusted the shopkeeper as he has no loyalty. Maran Rav Ovadia Yosef Shlita, we should not buy any products intended for Passover without the approval of some supervision because every product may include a lot of different materials.

In all items where there is real and edible Hametz, meaning if in the ingredients there is wheat or any of the five grains, these foods should not be eaten on Pessah, even if the amount is minute and it is annulled in the one sixtieth formula before Pessah. Even though as a rule we don't hold of Hozer veneor, (meaning that the mixture revives itself and it is as if the mixture was actually made on Pessah, since the Halacha of this Bitul are very complex, and they are beyond the scope of this booklet, one should not touch this product.

All items containing Hametz that are not edible even by a dog lose their status of Hametz. If the product is made before Pessah it is permitted, such as Play dough etc.

LIST OF COMMONLY-USED LEGUMES

asparagus bean or snake bean

asparagus pea

baby lima bean

black bean

black turtle bean

Boston bean

Boston navy bean

broad bean

cannellini bean

chili bean

coco bean

cranberry bean

Egyptian bean

Egyptian white broad bean

English bean

fava bean

fava-coceira

field pea

French green beans

frijo bola roja

frijole negro

great Northern bean

green beans

green and yellow peas

kidney beans

lima bean

Madagascar bean

Mexican black bean

Mexican red bean

molasses face bean

mung bean

mung pea

mungo bean

navy bean

pea bean

Peruvian bean
pinto bean
red bean
red eye bean
red kidney bean
rice bean
runner bean
scarlet runner bean
small red bean
small white bean
soy bean or soybean
wax bean
white kidney bean
white pea bean

LIST OF COMMONLY-USED LEGUMES

Types and Varieties of Rice

Southern Long Grain Rice
California Medium Grain Rice
Southern Medium Grain Rice
California Mochi Rice
Thai Jasmine Rice
Indian Basmati Rice
Arborio Rice
Wild Rice
Ground Rice

Types of Specialty Rice

Basmati Rice
Kalijira Rice
Para Rice
Rissotto
Louisiana Rice
Red Rice
Black Rice

Carolina Rice

Jasmine Rice

Arboria Rice

Della Rice

Texmati

Wehani Rice Varieties

Brown Rice

White Rice

Short Grain Rice

Medium Grain Rice

Enriched Rice

Instant Rice

Converted Rice

Other

Wild Rice (Actually a grain and not a rice)

Louisiana Pecan/Wild Pecan long-grain rice (It's similar in flavor to Basmati, but the flavor suggests pecans. A nutty flavor and rich aroma.)

Basmati Rice Basmati Rice (is a non-glutinous Plain boiled white rice)

Black Rice (Indonesia and Phillipines)

Carolina (Long-grain white rice)

Della (it is a mimic of the Basmati grain.)

Jasmine (an excellent white rice similar to white Basmati rice)

Arborio (for Italian Risotto)

Texmati (mimic of Texan and Basmati Rice)

Wehani (grained rice)

Wild Rice

China Black Rice

Small Basmati

OILS

TOPHE PURE RICE BRAN OIL

COCONUT OIL

SOY

SOYA

SOY MILK

TOFU

NATURALLY-KOSHER

Meats, chicken, fish, fruits, fresh vegetable, etc. & all natural non Hametz foods are naturally Kosher, whether these products are bought specifically for Pessah or not, they can be washed before and used for Pessah.

VEGETABLES (FROZEN & FRESH)

Many Vegetables may be used on Pessah. However Broccoli, Cauliflower, and Spinach have a different problem. They are often full of tiny bugs and are therefore very hard to clean even if they have a kosher sticker or say bug free they must be re-checked.

FRUITS AND VEGETABLES

It is preferred to buy fresh over frozen. However if it is hard to find the same quality in fresh, they may be used for Pessah even though sometimes they are blanched in same equipment as pasta. We don't worry about absorbed residue on commercial equipment if the food is bought before Pessah. As far as canned fruits and vegetables, even though some manufacturers produce cheese and other it does not effect the clean production of vegetables.

MEDICATIONS

If medication is needed for a dangerously sick person then all medication is permitted. If not dangerously sick, the medications that contain only Kitniot are permitted. If the medications contain wheat, it might be permitted in specific circumstances (since it is not in a form that is considered edible, and by eating it a person does not mean to give it importance, Ahsheveh, to it as food it is permitted.) However, an adult should refrain from eating sweet tasting medicine, usually made for children, if it contains a grain mixture.

VINEGAR

Wine vinegar and red vinegar are not kosher for Pessah.

White distilled vinegar is made from corn and is permitted for Pessah.

Distilled Vinegar in products such as Heinz ketchup, Best Foods mayonnaise, French's mustard and Claussens pickles, is synthetic vinegar and not from grain. However, when in doubt, contact the manufacturer or buy it with the Kasher for Pessah symbol.

GELATIN

Gelatin made from non-Kasher animal sources is not readily found certified for year-round use. The Kasher gelatin is called Kolatin. Most marshmallows on the market, even those labeled "Kasher", contain animal derivatives. Many Sephardic Poskim say that since Gelatin was transformed into a non edible material through chemicals, it remains Kasher. Some Ashkenaz Poskim hold the same e.g. Ahiezer and the Poskim that He mentions. On the other hand Rabbis Aaron Kotler and E.Silver insist on not permitting it at all. However, even they would permit gelatin mixtures for medical or health reasons.

GELITA presented its kosher gelatine at the SupplySide West Expo October 19–23, 2010. and great interest was shown on the part of the specialist visitors in FORTIGEL®, GELITA® RXL and, especially, in GELIKO™ kosher gelatines. The demand for kosher products has been on the increase for many years.

Here, GELITA presented its GELIKO™ brands of kosher gelatine with the coveted OU Certificate awarded by the Orthodox Union to pharmaceutical companies and food manufacturers. The OU Certificate is the internationally recognized quality seal for kosher products – and one that is trusted by consumers everywhere. GELIKO™ gelatines are thus ideal for developing kosher foodstuffs, nutraceuticals and pharmaceuticals for the growing number of health-conscious kosher consumers.

KASHRUT “D”

The “D” in Kashrut certifications as in OU-D or an OK-D usually indicates that dairy equipment have been used unless there are milk products listed in the ingredients. Nevertheless according to most Poskim, dairy equipment is not a problem for those that keep or don't keep Chalav Yisrael. If it contains dairy ingredients the product may not be eaten with meat nor cooked in meat utensils.

PROCESSED PRODUCTS

All processed products including vitamins and medicines should be bought before Pessah. If your Rabbi or your custom does not agree with any of the items in this list then follow your Rabbi and custom. If the reason for your custom not to eat certain foods is because they didn't have these items available kosher in those cities and countries, then the custom does not apply any longer.

PRODUCT INFORMATION

We have found that stores often mistakenly place the NON-PESSAH Kasher foods in the “Pessah” section of the freezer. Both store personnel and consumers should carefully check each label. The following is a list of products that can be used during Pessah. It should be emphasized, however, that products not containing a Kasher for Pessah Hechsherim must be purchased before Pessah.

AIRLINE MEALS: Check for Kasher for Pessah seal.

AIR FRESHENER: any

ALCOHOL: Any wood, synthetic, isopropyl.

ALMOND MILK - Wholefood, plain, fresh, organic Almond milk.

ALUMINUM FOIL, DISPOSABLE PANS: All brands.

AMMONIA: Any brand.

ANALGESICS: All, i.e. Advil, Tylenol

ANIMAL, BIRD, FISH FOOD: Must be free of wheat gluten and is edible to humans. If it is impossible to find Kasher for Pessah, one must sell these and all the animals to a non-Jew for the duration of Pessah unconditionally. Then the non-Jew may feed the animals, at his discretion, whatever he wants.

ACIDS: Ascorbic acid , ascorbate, sodium erythorate malto dextrins, sodium citrate, vitamin c , xanthan gum , and all food preservatives are ok.

ANTACIDS: All

ANTI-DIARRHEAS: All.

APPLE JUICE: Any pure.

APPLESAUCE: Motts Plain, Cinnamon (if ground, not liquid), Plain Chunky, Natural Unsweetened, and Natural.

BABY CEREAL: Beechnut Rice Cereal, Rice & Apples or Bananas - Gerber Rice Cereal, Rice Cereal with Bananas, Rice Cereal with Apples, Rice cereal with Applesauce and Bananas. Rice Cereal with Mixed Fruit.

BABY FOOD: Beechnut Babies First Water, Golden delicious Applesauce, Chiquita Bananas, Yellow Cling Peaches, Bartlett Pears, Tender Sweet Peas, Butternut Squash, Sweet Potatoes, Green Beans, Apples & Apricots, Bananas, Cherries, California Peaches, Carrots & Peas, Mixed Vegetables, Plum With Apples and. Tropical Blend Nectar, Prunes With Pears and Plums With Apples & Rice. Gerber St Applesauce, Bananas, Peaches, Pears, Prunes, Carrots, Green beans, Peas, Potatoes, Squash, Sweet Potatoes. 2nd Apple Blueberry, Applesauce, Applesauce Apricot, Apricots with Tapioca, Banana with Pineapple with Tapioca, Bananas with Tapioca, Peaches, Pears, Pear Pineapple, Plums with Tapioca, Prunes with Tapioca, Beets, Carrots, Creamed Corn, Garden Vegetables, Green Beans, Peas, Squash, Sweet Potato. 3rd Apple Banana, Apple Blueberry, Applesauce, Apricots with Tapioca, Banana Pineapple with Tapioca, Banana . Bananas with Tapioca, Fruit salad, Peaches, Plum With Tapioca, Carrots, squash and Sweet Potatoes.

BABY FORMULA: Similac with iron, or low iron ready to feed, concentrate or powder -Enfamil

Next Step, Nutramigen, Lacto Free, With iron or low iron ready to feed, concentrate or powder-Isomil Soy Formula ready to feed, concentrate or powder. Carnation, Pedialyte Unflavored, Bubble Gum, Grape or fruit flavor.

BABY OILS, CREAMS, OINTMENTS, BABY POWDER, and BABY WIPES: ANY.

BAKING POWDER: Any.

BAKING SODA: any e.g. Arm & Hammer

BALLOONS: Any

BAND-AIDS: any

BAGELS made from Matza is not allowed for Ashkenazim for the same reason as Kitniyot.

BAKING SODA: Any

BEER: Absolutely not kasher.

BLEACH: Any

BIRD FOOD: sunflower seeds and any food that does not contain grain products.

BORIC ACIDS : any

BUTTER: Those that are Kasher year round. Breakstone Co- Salted Whipped Butter, Unsalted Whipped Butter, Salted Quarters, Unsalted Quarters. Land O Lakes With & Without Salt, Honey & Garlic Butter & Light.

BICARBONATE OF SODA: Any

BLACK FLAG ROACH: Any.

BRANDY: Needs Kasher for Pessah.

CANDIES: Most hard candies are Kasher, since the problem is mainly corn syrup. Taffies and soft candies need to be Kasher for Pessah. There is no worry about release agents.

CANDLES: Any.

CANNED FRUITS AND VEGETABLES: Any 100% pure, plain is Kasher.

CAKES, COOKIES AND BAKED GOODS: Must be Kasher for Pessah. They are made from potato starch, Matzo Meal or Cake Meal.. Those that eat only Matza Shmura should make sure that the Matzo Meal or cake meal used are of Matza Shmura.

CEREAL : Needs Kasher for Pessah

CHARCOAL BRIQUETS: Any.

CHEESE: All Kasher for year round use.

CHICKEN AND MEAT: All kasher if you have in the freezer from before, wash it clean from Hametz.

CHICKEN IN BARBECUE SAUCE, TURKEY IN BARBECUE SAUCE, needs "KASHER for Pessah".

CHICKPEAS: Kitniot .There are some that don't eat Chickpeas.

CHILI SAUCE: Heinz.

CAT FOOD: any.

CHARCOAL: any.

CLEANERS AND CLEANING CHEMICALS: any.

CHOCOLATE CANDY: Hershey's Plain Milk Chocolate, Chocolate with Almonds, Kisses plain and With Almonds, Hugs plain & with Almonds, Symphony With and Without Almonds. Reese's Peanut Butter Cups and Nutrageous M&M, Mars, Snickers Bars, M&M's plain or with peanuts, Goldenbergs -Peanut Chews, Nestle Chunky With Nuts & Raisins, Raisinettes, Babe Ruth, Butterfinger and Goobers Pearson Nips - Coffee, Chocolate, Parfait, Caramel & Butter. Cadbury Fruit & Nut, Dairy Milk, Roast Almond, Caramello. Lecithin that is used has only a question of Kitniot only and is kosher for everyone.

CHILDREN'S ANALGESICS: Any Tylenol, Aspirin, etc.

CHINESE IMPORTS must have a really liable Hashgacha due to man incidents that it was found they used a fake symbol on products. Even though there is Government control to a certain extent it is still a problem even on simple milk.

CHOCOLATE: for people that observe Chalav Yisrael it needs to say it but if it is Pareve it is good even for people that observe Chalav Yisrael since they clean the equipment very well in between.(with oil or fruit juices)

CHOCOLATE CHIPS: Hershey Real Semi-Sweet and Raspberry Chocolate, Plain Milk Chocolate, Premier White

CHOCOLATE MIX (POWDER): Hershey 100% Coco Nestlé - Nestle Quick - Chocolate flavor.
COCOA: Any plain Kasher. Hershey's canned.

CHOCOLATE SYRUP: Hershey's -Plain

Chocolate Flavor, Lite Strawberry. Yoo-hoo -Chocolate Flavor.

COCONUT FLAKES: Bakers - Angel - flake Coconut Sweetened Drupe Coconut Sweetened flakes

CLEANING AGENTS including ammonia, Windex, Ajax, Bleach, Pine sol, Fantastic, oven cleaners, furniture polishes, waxes, Spic and Span, Grease Release, etc: All brands.

COCKTAIL SAUCE: Heinz-may contain corn syrup.

COFFEE: All pure coffees or naturally decaffeinated coffees are Kasher for Pessah. Mixtures of coffee such as Mellow Roast and others may be mixed with wheat and should be used only supervision.

COFFEE WHITENER: Rich's - Coffee Rich

COLD CUTS: Bet-Yosef / Glatt Kasher.

COFFEE FILTERS: any.

CONTACT LENS SOLUTIONS: Any.

COOKIES: Must be Kasher for Pessah. Those that eat Matza Shmura the entire Yom Tov can find some Matza Shmura cookies.

COOKING SPRAY: Pam - Original & Butter flavor & all Natural Olive Oil.

CORN CHIPS: Planters-Plain.Fritos (There may be other brands, check with the Rabbi)

CORN STARCH: All 100% pure Corn Starch

CORN MEAL:100% Corn Meal (those that to eat corn)

CORN SYRUP: Karo Light and Dark Corn Syrup

COSMETICS: Eye shadow, Mascara, Lipstick, Eyeliner, and Blush, Cleansers, Moisturizers, Lip liners, etc. Nail Polish, Contact lens solutions and cleansers are all permitted. They are not edible, and if they contain any Hametz, it was batel from before Pessah. And it is therefore permitted (on Hol Hamoed). A woman is not allowed to use make up on Shabbat. It is called painting Even though there is people that claim to make kosher cosmetics for Shabbat; most opinions hold that they are not permitted.

COPPER CLEANER: any

COLD MEDICINE: any

CONTACT LENS FLUID: any

COUGH MEDICINE: any

CROCKPOT LINER: any

CRANBERRY SAUCE: Ocean Spray

CREAM CHEESE: Any Kasher

CRUSHED TOMATOES - Redpack - Plain Contadina In Tomato Puree, With Roasted Garlic With Italian Herbs: Any pure and plain are kosher.

CUMIN: New, unsealed container only

DAIRY - The D for Dairy in products , unless there is a dairy ingredient in the list of ingredients it is OK. Since honestly the cleaning system between products in the factories is done very well under USFDA and there is no worry that it got mixed with another product.

DENTURE ADHESIVE & CLEANER: Fasteeth, Polident powder & tablets, Poli-Grip cream, Wernet's cream & powder.

DENTAL FLOSS: any

DEODORANTS: All brands.

DIJONNAISE: Hellman's Creamy Mustard Blend.

DISH DETERGENTS: All brands are Kasher for Pessah.

DISHWASHER DETERGENT: Any.

DOG FOOD: any since it does not contain any grains

DRIED FRUIT: All dried in a closed package, no additives and no white coating. Dates & FIGS must be carefully checked for Hametz and bug problems.

DRIED FRUIT MIX: Newton's Co: American Mix, Hawaiian Mix, Cranberry Supreme, and Nutri Mix, California Fruit, Youth Mix, Banana Chips.

DRIED PEAS, EGGPLANT & BEANS: All dried vegetables that have only vegetables in the package are good for Pessah.

DISPOSABLE PRODUCTS: Any.

DRINKS: All carbonated drinks that don't have any mixture of malt including any sodas. All Hi-C fruit drinks (see juices and soda).

DRY MILK (plain): Alba & Carnation Nonfat dry milk- (not Chalav Yisrael).

EARTH BALANCE: (margarine substitute)

EGGS: They don't need to be kosher for Pessah.

ELYON: Regular and Toasted Coconut varieties: only with O-U-P.

EXTRACTS: All, alcohol is synthetic.

EYESHADOW/EYELINER : any

FABRIC SOFTENER: any

FACE POWDER: any

FISH: Fresh and frozen any Kasher year round.

FLAX SEEDS: In a fresh pack are kosher for Pessah

FOOD RELEASE SPRAYS: Pam and similar.

FOOD COLORING: All Kasher for all year round.

FREEZER WRAPS: All brands.

FRENCH-FRIES Any plain with oil and salt only

FROZEN FISH FILLETS: Pure and clean fish are Kasher.

FRUITS AND VEGETABLES: (Frozen, canned and dried) if plain with no additives are ok . Buy them before Pessach

FROZEN and canned fruits and VEGETABLES: Any plain with no added ingredients. Any pure, plain kosher.

FRUITS (fresh). All Fruits are Kasher for Pessah.

FRUITS (canned): All 100% fruit that only have salt or Citric Acid are Kasher.

FRUIT JUICE: All 100% Juices are Kasher for Pessah. (Juices that contain grape are never kosher without supervision.)

FISH: any kosher fish

GEFILTE FISH: Must be Kasher for Pessah. Note: For Shmura Matza observant, fish that contains Shmura Matza meal only.

FURNITURE POLISH: any

GARBAGE BAGS: any

GELATIN: GELITA presented its kosher gelatine at the SupplySide West Expo October 19–23, 2010. and great interest was shown on the part of the specialist visitors in FORTIGEL®, GELITA® RXL and, especially, in GELIKO™ kosher gelatines. The demand for kosher pro-ducts has been on the increase for many years.

Here, GELITA presented its GELIKO™ brands of kosher gelatine with the coveted OU Certificate awarded by the Orthodox Union to pharmaceutical companies and food manufacturers. The OU Certificate is the internationally recognized quality seal for kosher pro-ducts – and one that is trusted by consumers everywhere. GELIKO™ gelatines are thus ideal for developing kosher foodstuffs, neutraceuticals and pharmaceuticals for the growing number of health-conscious kosher consumers.

GREEN & LEAFY VEGETABLES: Buy *fresh greens over packaged when you can* since greens tend to accumulate bacteria when given an opportunity to multiply. Prechecked greens are usually not Kasher enough for consumption; all prechecked packaged leafy vegetables have to be checked again and are not reliable due to

the amount of checking that needs to be done; therefore it is better to buy fresh and check it yourself. Recent Consumer Reports' tests found bacteria due to poor sanitation and fecal contamination" in many of the packaged salad greens it tested. A nonprofit group tested many containers of salad greens and found that 39 percent of the samples exceeded acceptable levels for coliforms and 23 percent had unsafe levels of enterococcus. It means that untreated waste has gotten into them somehow," ***Always wash thoroughly salad greens, even if the bag says "prewashed" or "triple-washed"*** then check by sunlight. There's no need to use detergent, vinegar, or special produce washes.

GLASS CLEANER: any

GLUE: Any, e.g. Elmer's.

GRAPE LEAVES: All 100% grape leaves with no vinegar are Kasher for Pessah.

GUMS: Any that is Kasher all year.

GRAPE JUICE: Any Kasher all year only.

HALF-AND-HALF CREAM: good for Pessah

HAIR SPRAY: All.

HERBAL TEA: Bigelow Constant Comment, Cozy Chamomile, Red Raspberry, Plantation Mint, Lemon Lift, Earl Grey, I Love Lemon, Orange & Spice, Sweet Dreams, Perfect Peach; Mint Medley, Fruit & Almond, and Cinnamon stick. Celestial Seasonings Sleepy Time, Orange Mango Zinger, Wildberry Zinger Lemon Zinger, Red Zinger, Mandarin Orange, Peppermint, Cranberry Cove, Chamomile, Raspberry Zinger, Strawberry Kiwi and Cinnamon Apple.

HOUSEHOLD CLEANSERS: any.

HYDROGEN PEROXIDE: any.

HONEY: All 100% pure honey.

ICE: any

ICE CREAM: (They are not Chalav Yisrael, but may be kosher. Ask Rabbi for which is Kasher. Plain Vanilla, chocolate, strawberry, Haagen Daas, Bryers, Dreyers.

ICES: Greens All American Pops.

ICED TEA MIX: Lipton's Sugar Sweetened, Natural Lemon, Decaffeinated and Plain. Lipton's Natural Brew Tea and Lemonade, Natural Lemon, Natural Peach-

JAMS, JELLY & PRESERVES: The following 100% pure jams are kosher. Fresh jar only. Polaner Apricot, Cherry, Orange Marmalade, Red Raspberry, Seedless Red Raspberry, Strawberry, Grape Jams. Season Apricot, Cherry, Grape, Orange Marmalade, Red Raspberry. Farm Flavor, Strawberry. Polaner Strawberry, Sweet Orange, Alpine Mint, Spicy Cinna mon and Wild Cherry.

INSECTICIDES, BUG SPRAY: Any.

JELLO: Only with "Kasher for Pessah". See Gelatin.

JUICES, REGULAR AND FROZEN: All 100% pure juices. Juices with grape juice are not allowed all year around.

KETCHUP: Hunts, Heinz.

KINERET "LIGHT 'n TASTY EGGS" Real Egg Product: cholesterol free - is now available with

OU-P certification.

KITNIYOT DERIVATIVES: Are KASHER for PESSAH even for the Sephardim that are strict about certain Kitniot.

KINOA OR QUINOA is permitted and is not from the five grains nor is it included in the ban neither of rice, millet nor of Kitniot even for Ashkenazim. It was declared Kasher for Pessah in 1985 when some people, allergic to so much wheat and starches, needed an alternative and we found this quinoa in a health food store. (You may read about it in any of the late encyclopedia).

LACTAID milk [is not Chalav Yisrael]: buy before PESSAH.

LAXATIVES: Any.

LEMONADE : Any

LEMON JUICE, LIMEJUICE: Any pure.

LICOR, WHISKEY, and LIQUEUR: Must be Kasher for Pessah.

LIPO 6 BLACK FOR DIET is kosher for Passover

LIPSTICK: Any.

LOTION: any

MAPLE SYRUP: Aunt Jemima Rich Maple Taste Original ButterLite and Lite. MARGARINE: Plain Kasher Parve.

MASCARA: any

MATZA: preference 1) Matza Shmura 2) Or the 18-minute Matza.

MAYONNAISE: Hellman's Regular, Low Fat & Light.

MEAT (bought before Pessah): Needs to be washed before Pessah.

MEATS AND CHICKEN: cooked turkey breasts, chicken franks, turkey franks, prepackaged deli slices & pastrami slab: "KASHER for Pessah" Bet-Yosef Glatt Kasher.

MEDICINES: All tablets and capsules, and all non-sweet liquids (see Medicines above).

MILK: Chocolate milk, dry milk, carnation: Any. Preferable to buy before Pessah.

MINERAL OIL: Any.

MOUTHWASH: All brands, and flavors.

MOCHA-MIX-OK

MUSTARD: French Classic Yellow. Dijon Hearty Deli Brown Guldens Spicy Brown Mustard.

NAIL POLISH AND REMOVER: Any.

NECTARS: Heart's Delight, Apricot, Peach and Pear nectars.

MOUTHWASH AND SPRAY: Any.

NOODLES: Must be Kasher for Pessah. There are some with no grain flour and may be used for Pessah. E.g. Ancient Harvest Quinoa-Elbows, Garden Pagodas, Rice Spaghetti StyleCorn Spaghetti Style.

NUTS: roasted or baked needs to be kosher certified

NUTS-All RAW nuts in shells, as well as all nuts that are pure nuts with NO additives are Kasher for Pessah (Caution: the roasted ones with salt may have flourmixed with

the salt).

OILS / SHORTENING: All 100% vegetable or Olive oil is Kasher for Pessah. Crisco - Plain, Butter Flavor, Corn Canola Oil and Puritan Oil.

OIL SPREAD: OLEO: Mazola Premium

OILS (cooking): All brands which are Kasher for year-round use. Do not worry about the enzymes.

OLIVE OIL: Any.

ORANGE AND GRAPEFRUIT JUICE LIQUID: Any 100% pure

OVEN CLEANERS: All brands.

PAPER GOODS, PAPER PLATES, PLASTIC WRAP & BAGS, PLASTIC CUTLERY, FORKS, SPOONS KNIVES, PLATES, CUPS, TABLECLOTHS, NAPKINS, PAPER TOWELS: Any.

PARCHMENT PAPER: Any.

PEANUT BUTTER: A fresh jar only. Skippy-Roasted Honey Nut, Creamy & Super Chunk. Jif Creamy, Extra · Crunchy. The emulsifiers may be made from glucose and that is made mostly from corn.

PEANUT CHEWS: Goldenberg's.

PEELED VEGETABLES & FRUIT: It is permitted for hotels, restaurants, caterers and individuals to buy peeled potatoes, peeled apples, shredded lettuce or cabbage, etc...

PERFUME, COLOGNE: Any, because of a combination of reasons: 1) Alcohols used are synthetic. 2) When grain alcohol is used, some opinions say that its vapor is not Hametz...this is not an accepted opinion however it can be a combined as a Heter together with other reasons. 3) It is not fit for human consumption. 4) "If a drunkard is in desperate need he will drink perfume; therefore, it is considered fit Hametz". We do not determine Halacha because of inhuman circumstances. Rose water is kasher for Pessah.

PEPPER AND SPICES: any kosher.

PET AND BIRD FOOD: Most commercial pet foods contain actual Hametz (wheat, barley, starch, etc.) and may not be used on Pessah. Non-Hametz substitutes should be used.

PICKLES: The following are Kasher, Heinz Hamburger Dill Chips, Sweet Cucumber Slices Sweet Mixed Pickles & Sweet Gherkins.

PINEAPPLE: Pure.

PLASTIC: Plates, cups, cutlery, tablecloths, any.

POPCORN (microwave): (those with the custom to eat corn) Pop Secret Butter Light, Orville Redenbacher - Natural Light, Butter Artificial Flavoring. Jiffy Pop Popcorn Butter Light. Herrs. Bachroan - Plain or Lite.

SILVER POLISH: any

POWDERED MILK: any

POTATO CHIPS: Any plain Kasher for year around made from sliced potatoes only, not from potato flakes. Wise- Natural Flavor or Lightly Salted, no salt added, Plain or

Ridges Herr's - Natural Flavor or Lightly Salted, Rippled and Crisp & Tasty, any Kasher for year round-No Pringles or similar, since they contain wheat starch.

POTATO STARCH: any Kasher.

POTATO STICKS: French's – Original.

PRUNE BUTTER: Any Kasher.

PRUNE JUICE: Sunsweet-Plain and With Pulp, any Kasher.

QUINOA: Any

RICE: Rice does not need to be Kasher Lepessach and as long as it is checked very well or as the Syrians do it they check grain by grain 3 times well, any raw rice is permitted. The quotes advertised about supervised rice for Sefaradim has no source in Halacha and therefore misleading people in Torah laws. The Irony is that the people that don't eat rice and legumes for Passover decided to get into the business of supervision for these products.

RICE: for those that eat rice any is kosher according to the custom of checking but if rice has additives it needs Hashgacha.

RICE: The following were found to be clean. Goya Plain white Rice, Uncle Ben's Plain and Instant Brown and White, Carolina Plain White & Brown. River - Plain White or Brown rice Lundberg-All Mixes of Brown Rice, plain rice without additives. There is a custom to check the rice 3 times from mixtures of grains.

RICE CAKES: Must make sure that there is no flour. From Quaker the Salted is not kosher. Shefa Co Sesame and Lightly salted. KoyHijiki No Salt, Dulse No Salt, Plain Lightly Salted, Millet Lightly Salted, Nori No Salt.

RICE CRISPIES IS NOT KOSHER FOR PESSACH IT HAS Malt flavoring WHICH is an extract, most commonly from the grain barley, but may be made from other grains. It is made by germinating the barley grains by soaking them in water, then heating them to stop the germination so the plant doesn't grow.

RICE DREAM: Carob, Vanilla, & Original from Brown Rice, Organic Enriched, Original, Vanilla & Chocolate.

RUBBER GLOVES: Any.

SALAD DRESSING - Hellman's One Step.

SALMON: Kasher brands.

SALT AND COARSE SALT: All Plain or Iodized salts. : any

SALT SUBSTITUTE: Any.

SANDWICH BAGS: any.

SEAWEEDES. Pure only.

SELTZERS, CLUB SODAS: Any.

SHAMPOO & CONDITIONERS: Any.

SILVER POLISH: Hagerty, Starco, any.

SOAP PAD, STEELWOOL, SOAPS, DISHWASHING DETERGENTS, CLEANSERS, POWDERS, DISHWASHING LIQUIDS, AUTOMATIC LIQUID, LIQUID CLEANSERS, BAR SOAP, LIQUID SOAP: Any.

SOY MILK: Any.

SELTZER: Any.

SHAMPOO: Any

SHOE POLISH: Any.

SILVER POLISH: Any.

SKINCARE: any

SNAPPLE DIET ICE TEAS (raspberry, peach): ARE ALL GOOD AND KOSHER FOR PESSAH

SODAS: All Major brands and store brands include all Sprite, All Pepsi, Diet Pepsi, Caffeine Free Pepsi, and Caffeine Free Diet Pepsi. . Pepsi, Diet Pepsi, Caffeine Free Pepsi, Caffeine Free Diet Pepsi. Cokes, Coca Cola Classic, Diet Coca Cola, Caffeine Free Coke, Caffeine Free Diet Coke, Cherry Coke, Diet Cherry Coke, Royal Crown, Shasta, Cactus Cooler, Squirt, Cream soda, and All Mayim Chaim. Seven-up, Diet Seven-up, Cherry Seven up, Diet Cherry Seven-up, Dr. Pepper, Diet Dr. Pepper, Sprite, Diet Sprite, Mountain Dew, Diet Mountain Dew, Canada Dry Ginger Ale, Diet Canada Dry Ginger Ale, Regular and Diet Minute Maid Orange, Slice Orange, Diet Slice Orange. Slice Lemon, Diet Slice Lemon - Orange, Root Beer, Black Cherry, Creme, Ginger Ale, Birch Beer. Vintage Plain and Flavored Seltzer Water. Black Raspberry, Cranberry Ginger Ale, Lemon Treat, Diet Lemon Treat, Fruit Punch. Carbonated drinks that don't have any mixture of malt.

SOAP: Any.

SOUPS: Kasher for Pessah only.

SOUR CREAM: Any Kasher for year round.

SOY MILK: any

SOY SAUCE: Lachoy Plain & Light

SOY SPREAD: Soya Kaas - Cream Cheese Style.

SOYA: any plain soya is permitted

SPICES: All natural pure plain spices. A fresh jar preferred. e.g.Durkee McCormick

SPRING WATER: All brands of Water are Kasher for Pessah.

SUGAR: Any **WHITE** or **BROWN**, not **CONFECTIONERS** Powdered Sugar.

SUGAR SUBSTITUTE: LIQUIDS: Any "EQUAL"and"nutrasweet spoonful".

SWEETENERS (DIETETIC): Nutri Sweet - Aspartame **SWEETENERS (for baking)** Sugar Twin –

SYRUPS: Any Kasher ones.

SPONGES. Any

STEEL WOOL: any

STERNO: any

STRAWS: any.

TARTAR SAUCE: Hellman's Plain & Low Fat.

TAQUILA is made from cactus plants however the Rabbis in Mexico say it needs supervision

TEHINA-ANY 100% PURE

TEA: any pure Regular and Decaf. (See Herbal teas).

TEA-INSTANT: Nestea 100%. **TISSUES:** Any.

TOOTHBRUSH: Any

TOFU: Nasoya - Plain, Firm, Extra Firm; Silken Spice. Note: milk and plain tofu products with OU are Kosher for Passover

TOMATO PASTE: Even though some manufacturers produce cheese and other, it does not affect the clean production of tomatoes. Hunt's Contadina & all kasher brands.

TOMATO PUREE: Muir- Glen -all kasher brands.

TOMATO SAUCE: Del Monte, Hunt's, Redpack & All Kasher brands

TOMATOES (stewed): All Kasher brands.

TOMATOES WHOLE PEELED: Red pack-all kasherbrands.

TOOTHPASTE: Any commonly used brands. Aim, Aqua-Fresh, Colgate, Crest, Gleem, Pearl Drops, Ultra Brite, Adwe, Florimint and Kasher-dent in any flavor.

TOOTHPICKS: any

TUNA FISH: Star-Kist, BumbleBee, Chicken of the Sea any are Kasher. The problem is Kitniot; therefore it is permitted. The D on the can does not apply to Sephardim ever and most opinions permit it even for Ashkenazim (no one holds hatikha naasit nevela for non Halav Yisrael whey mixture in this case).

TUNA: there are a hundred kinds of Tuna and only five kinds are used for canning for even When it says D it does not matter for Sephardim. Some say that Tuna is steamed in same vats as pet foods, but most fish canning facilities don't have that problem so if the tuna has a Kosher symbol it is enough. Some say there might be a problem of Bishul Akum. In steaming and companies most Poskim hold there is no problem and also the Tuna that is claimed to be bishul yisrael in America anyway it is not Mevushal or baked correctly according to Sephardim.

VANILLA EXTRACT: any

VEGETABLES: any fresh or frozen (dry ones see Dried veg.) pure, plain, kosher vegetables.

VEGETABLES (canned): All 100% vegetables that only have pure, plain vegetables in them are Kasher for Pessah.

VEGETABLES (frozen): All packages containing pure vegetables in it.

VEGETABLES (leafy): All prechecked packaged leafy vegetables have to be checked again and are not reliable due to the amount of checking that needs to be done and therefore it is better to buy fresh and check it yourself

VEGETARIAN BEANS: Heinz.

VINEGAR, Apple Cider vinegar, apple vinegar, wine vinegar: Wine vinegar is no good but white distilled vinegar is made from corn and is permitted for Pessah. See *vinegar* section on page 14.

VITAMINS: Most vitamins are Kasher. If the vitamins are taken for medical reasons. However, when taken as food supplements they must be Kasher for all year round and free of any wheat mixture for Pessah.

VITAMIN WATER: OU, made for Glaceau, Whitestone, NY. IS KASHER FOR PESSAH

VODKA is made from grain or potatoe therefore IT CANNOT BE USED UNLESS IT HAS A

HECHSHER FOR PESSAH

WATER, ROSE WATER: From faucet or Bottled, Any. Rose water is kosher for Pessah

WATER IN BOTTLES : any are ok for those that are Machmir should buy it before Pessah

WATER FILTERS: any

WAX PAPER: Any.

WHIPPED, CREAM TOPPING -Rich's. Non-Dairy Topping and Pre Whipped Topping. Plain,
Kasher year round.

Wine: preferred Non Mevushal but if there are maids around the wine must be hidden and locked. If using Mevushal no problem at all. Mevushal is when pasteurized at 170 degrees farenheit and lessened in volume. There is a rumor that the wine bottles should be covered (it is according to the Shlah hakadosh for Kiddush purposes only) otherwise kosher sealed in a regular bottle is also OK.

WINES and grape juices: Any Kasher all year round.

YOGURT: Any Kasher year round.

**ALL FOOD PRODUCTS SHOULD BE BOUGHT
BEFORE PESSAH**

THE EVE OF PESSAH

- The Psalm “Mizmor Letoda” is not recited from Erev Pessah till the end of Pessah. The Toda is a “Thanksgiving Offering” brought daily to the Holy Temple it contained Hametz, and could therefore not be brought on Pessah.
- All Hametz must be eliminated, (around 10:00 a.m.). All Hametz dishes must be cleaned and put away. The house must be swept, one’s pockets searched for crumbs, and all remaining Hametz (including the ten pieces of bread found during Bedikat Hametz) must be burned.
- Preparations for Yom Tov start, with all delicacies in honor of the arrival of Yom Tov, just as for Shabbat.
- One must examine carefully each leaf of lettuce for the Seder (as well as all year round), to ensure that there are no bugs in it.
- From midday of Erev Pessah onwards, we refrain from any kind of work forbidden during Hol Hamoed.
- Hair and fingernails should be cut before noon. If one forgot, it may still be done after noon.
- In order to have an appetite for the Mitzvah of Matza, it is forbidden on Erev Pessah to eat Matza. Only Matza Ashira is permitted. Two hours before sunset one should refrain from eating any type of Matza.
- The Seder table should be set before the men go to the Arvit prayer.
- When buying meat, one should not express himself by saying that this is for Pessah, but for the festival (Moed).
- People who are very stringent about keeping Mitzvot bake the Matzot for the Seder on Erev Pessah afternoon, as the Matza eaten in the evening is in memory of the Pessah offering brought in the Bet Hamikdash at this time. For this reason, festive clothes are worn and Hallel sung while the Matzot are being baked. Since at this time the eating of Hametz is already forbidden, great care must be taken that the dough does not ferment. A person should annul any dough that might become Hametz.

KASHERING UTENSILS

The laws of kashering are many and varied, and very controversial. It is of course best to use dishes and utensils especially set aside for Pessah use. However, under certain conditions, some of the utensils used throughout the year may also be used on Pessah if they are Kashered and prepared in a special manner for Pessah use. New and old utensils purchased from a gentile, need Tevila after all Kashering. Kashering can be very complex at times. It is recommended that when Kashering you consult a Rabbinic authority. Any year round utensils not used for Pessah should be cleaned and put away. They do not need to be sold with Hametz. If a person decides to be stringent and sell, he should only sell any Hametz that may have been left on them or else he will have to do Tevila on them again after Pessah.

A vessel becomes unfit for Pessah use because of the Hametz absorbed in it in one of four ways:

- If Hametz was roasted, Barbequed or baked on it without any liquid.

- If Hametz was cooked with liquid in the vessel.
- If Hametz sat in a vessel for a longer period than 24 hours.
- If sharp Hametz sat in a vessel (for twenty minutes or more), or a knife that was used with sharp Hametz, even for a short time. **NOTE:** Even for Ashkenazim, glass becomes unfit for Pessah only if it was used for hot Hametz during the year.

PRINCIPLES OF KASHERING

- Hametz is extracted from a vessel in the same manner that it was absorbed by it; therefore the method of kashering is determined by the way it is mostly used. The Kashering should be done no later than the specified time usually by 10:30 AM on the morning before Pessah.
- If a person needs to kasher dishes after that time, it can only be done through the strict methods of Kashering
- Once Pessah begins, it can be done only through Leebun, torching.

THE TWO MAIN WAYS TO KASHER

Hagalah (purguing): Done on any utensil used with hot liquids. We insert the vessel into a large pot that has boiling water. A good idea is to put some sand or ashes in the boiling water to defile the taste of any food residues. If after Hagalah the water became very dirty, the water would be changed. When doing Hagalah the water must be constantly bubbling on the fire, while immersing every item.

Leebun, torching: Done on items that were used directly with fire without any liquid involved. In Leebun you actually blowtorch or burn any particles of foods. Some vessels need to get very hot and some need to get to a glowing hot fire stage.

BASIC RULES FOR PREPARING AND KASHERING FOR PESSAH

- All utensils and vessels that will be used for Pessah must be thoroughly washed and scrubbed with soap.

NOTE: EVERYTIME WE SAY WASHING, WE MEAN SCRUBBING WITH SOAP AND NOT PLAIN RINSING.

- When there are bends, cracks, deep cuts and spaces in these utensils, care must be taken to reach inside these areas.
- **Kashering:** All items with which only cold Hametz came in contact during the year, such as refrigerators and pantry shelves, should be thoroughly washed and rinsed to ready them for Pessah use. All items with which hot Hametz came into contact during the year, must, in addition, be kashered in the different required manners of kashering as explained by each item.
- The way to kasher an item is by first cleaning, removing any dirt, rust, or any surface material, then wait 24 hours prior to the Hagalah. Note: Even if the vessel is prepared through only washing one should wait twenty four hours prior to using it on Pessah.
- There is no Beracha (blessing) on Hagalah.

- Boil water in a pot, which had not been used for twenty-four hours. This large pot used for Kashering may be from year round use for meat or dairy to kasher meat or dairy. Vessels that cannot be washed thoroughly cannot be kashered through Hagalah, only through Leebun. A vessel that can be kashered through Hagalah can surely be kashered through Leebun.
- Any vessel that might get ruined when immersed in boiling water, such as vessels that are made from glued pieces or plastic or extra fine china cannot be kashered.

BRACES, DENTURES, BITE PLATES AND RETAINERS

They should be brushed thoroughly before Pessah before the Hametz becomes Assur.

CHINA AND BONEWARE

- Fine “China” can be kashered by Hagalah.
- It can also be kashered by pouring boiling water upon it, taking care to cover all areas with the boiling water. Then, rinse with cold water.

COUNTERS AND TABLES

Counters and tables are first thoroughly scrubbed, including the surfaces and the cracks between the different sections. We then pour boiling water upon them. However if the table is used only with a tablecloth throughout Pessah, it only needs to be cleaned thoroughly. High chairs are thoroughly scrubbed.

CUTTING BOARDS

A wooden cutting board need only be washed since hot foods are not normally placed upon the cutting board. But if hot foods are placed upon it, then it requires Hagalah. If the board is too large for Hagalah, then clean it, pour boiling water upon it, and rinse with cold water.

EARTHENWARE

All utensils and vessels made from earthenware cannot be kashered. A stone oven may be kashered by torching it or burning it extra hot.

ELECTRICAL APPLIANCES

Refrigerators, freezers, coffee makers, water coolers, percolators, Fruit juicers and thermoses may be kashered for Pessah by only thoroughly cleaning them.

A dishwasher needs kashering by thoroughly cleaning it as well as its racks and all intricate parts. Then run the hottest cycle on empty.

GLASS AND PYREX

- Glass items, colored or clear, such as pots, glasses, dishes and cups can be washed thoroughly and used on Pessah. Since glass does not absorb Hametz, no

Hagalah is necessary.

- Glass with painted designs not on the inside of the item (i.e. the area which touches the food) can be prepared for Pessah.
- Items made of special glass, such as Pyrex or Corning ware, which are normally used directly upon the fire, can be prepared for Pessah. As with ordinary glass, there is no need to Kasher Pyrex and Corning ware. If they are clean, they may be used on Pessah.
- Some Pyrex items have a metal base, which is separate from the Pyrex. This base holds no food. Since the metal base normally does not touch the food, it need not be kashered, just cleaned.
- Corelle can be prepared for Pessah. The laws, which apply to glass, also apply to Corelle. NOTE: For Ashkenazim who hold that glass absorbs the food, only glass that was used for hot Hametz is considered unfit for Pessah use by Kashering. There are Poskim that are of the opinion that while glass used for cold must be kashered by immersing them in cold water for 72 hours-with fresh water every 24 hours. If it is used with hot it may not be kashered.

OVENS

- Gas and electric ovens can be kashered for Pessah. Clean the oven and all racks thoroughly, as well as the broiler, with oven cleaner, then, turn it to the highest setting, and allow to burn for one hour.
- A “self-cleaning” oven can be kashered for Pessah. Set it on the “self-cleaning” setting, and allow it to complete its self-cleaning cycle.
- A toaster-oven can be kashered for Pessah. Clean it very thoroughly from any crumbs and other matter. Then, set it on the highest setting for one hour.
- A Microwave Oven can be kashered by cleaning it thoroughly, then placing a cup of water inside it, and turning it on till some evaporation happens,
- Electric Plates, Hot plates: They should be washed thoroughly and turned on for one hour.

KASHERING OF POTS

All pots including Pressure cookers are kashered by the process known as Hagalah (purging).

- Take the pot to be kashered, and clean it thoroughly.
- Boil water in a second pot, which is large enough to contain the pot to be kashered. Like the first pot, the second pot must not have been used within twenty-four hours.
- Once the water boils, immerse the first pot into it, until first pot is completely covered by the boiling water. Note: the handle must also be immersed. If this cannot be accomplished in one step because it is too large then immerse one portion of the pot, remove it from the water, and immerse the other side. Leave it in the water for a few seconds
- Rinse the Kashered pot in cold water immediately following Hagalah.

Covers of pots must be kashered for Pessah after they are clean including the areas under and around the cover handle and under and around any screws, bolts, etc. If necessary, detach these parts from the cover, clean. Replace before Hagalah. By Pressure cookers the rubber must be cleaned thoroughly.

If it is hard to clean certain areas, then pour bleach or a similar cleaning agent upon the area that cannot be cleaned. Then, any food lodged there is rendered inedible, and is thus no longer prohibited as Hametz. Then, proceed with the Hagalah. Note: If tongs are used to hold the article being Kashered, then the article should be released while it is being immersed.

For a very large pot, which is too large to be placed within a second pot, proceed as follows:

- Boil water in this large pot to be Kashered, filling it as close to the top as possible. Once the water boils, cover the pot completely with a flat cover (it need not be the cover of this particular pot). Allow the water to boil for thirty seconds while the pot is covered. (Caution: in gas range, overflowing water may extinguish fire). After pouring out the boiling water, immerse the pot handle in a second pot of boiling water.
- Rinse the entire pot in cold water immediately following the Hagalah.
- There is an alternate method for kashering metal pots for Pessah which is, clean them thoroughly. Then place them (empty) in the oven at a high setting for half an-hour.

Wine goblets, napkin rings, candlesticks, jewelry such as rings worn during kneading doughs, can be kashered by just washing them thoroughly.

Sieves and strainers must be kashered if they were used with hot foods. Extreme care must be taken to clean them thoroughly prior to the Hagalah. Note: Sifters should not be kashered, since they cannot be cleaned thoroughly.

ROASTERS, PARTS AND RACKS

Roasters, metal or enamel, oven racks and metal baking pans are normally used inside the oven. They cannot be kashered by Hagalah. Rather, they should be cleaned thoroughly, and then placed (empty) in the oven at the highest temperature for one hour. For convenience, this may be done at the same time the oven is being kashered. Frying pans, including Teflon coated, may be kashered the same way as oven racks. Clean them thoroughly, and then leave them in the oven for one hour at the highest setting.

SILVERWARE (OR GOLDWARE)

Hagalah can kasher silverware. Place a net inside the pot and immerse each piece of silverware in the boiling water taking care that the water covers each piece completely. Then the whole net is removed and placed in cold water. Or individually tie the pieces to a string one after the other. Drop into the boiling water and remove the whole string shortly after. Rinse the silverware in cold water immediately following the Hagalah.

Two or more pieces of silverware may be left in the pot together as long as they are dropped into the boiling water separately.

“Meat” silverware can be Kashered in a “dairy” pot, and vice versa. But remember that both the silverware and the pot must not have been used for twenty-four hours prior to the Hagalah.

Meat and dairy silverware may be left in the pot at the same time, but remember to drop them separately into the pot with boiling water. If on the silverware there are hard to clean areas, like deep designs, cracks around the handle, etc. Then, pour bleach or a similar agent upon the area, which cannot be cleaned. Then, any food lodged there is rendered inedible, and is thus no longer prohibited as Hametz. Then, proceed with the Hagalah.

The pot used for Kashering (i.e. the pot in which the items to be Kashered will be immersed) may be either a Pessah pot or a pot which had been used for Hametz.

SINKS

A sink requires Kashering for Pessah. After cleaning it, pour boiling water over the entire sink (this applies to enamel, porcelain or metal sinks). If any area cannot be cleaned thoroughly (such as the area near the rim), pour bleach upon it, to render any food lodged there inedible first, then pour boiling water over it. It does not need covering with contact paper.

Faucets should be cleaned thoroughly.

STOVES, RANGES, AND GRATES

The burner of a stove and metal grates upon which pots are placed for cooking, may be kashered simply by cleaning them. Since any food, which may have fallen on them, is immediately burned.

If the section between the burners is enamel or metal, it must be covered with aluminum foil. However Corning ware tops, such as on electric ranges, are treated like ordinary glass and only need to be thoroughly scrubbed.

Knobs should be only washed.

TABLECLOTHS, NAPKINS

Cloth tablecloths (not plastic) and towels used year round should be washed thoroughly and may then be used for Pessah.

TUPPERWARE

Tupperware and similar plastic storage containers that have been used with hot foods can be kashered with Hagalah. Containers which were used only with cold solids may be used by just cleaning them. If, however, they were used with liquids which may have been Hametz (such as vinegar), then they should be Kashered by Hagalah, even if all liquids used had been cold.

A blender must be kashered by Hagalah if it was used for hot foods that include Hametz. Before Hagalah, extreme care must be taken to clean blades and all parts thoroughly.

A food processor must be kashered by Hagalah if it was used for hot foods that include Hametz. It should be noted, however, that most food processors have intricate parts, and are very difficult to clean. If dismantling is necessary for thorough cleaning, then this should be done.

A Kitchenaid mixer or similar must be kashered by hagalah, if it was used with hot foods that include Hametz. Then all parts, which touch the food, should be Kashered by

hagalah. But extreme care must be taken to clean all areas of the mixer thoroughly, especially areas above the bowl. If dismantling is necessary for thorough cleaning, it should be done.

WOOD, PLASTIC AND RUBBER

- Wooden, plastic or rubber items, such as spatulas, mixing spoons, rubber gloves, bowls, corian and granorex, can be kashered for Pessah by hagalah. (Follow the steps listed for silverware). However, if these items were generally used only for cold foods, then they need only be cleaned thoroughly.
- Melmac dishes can be kashered by hagalah.
- Plastic or metal graters can be prepared for Pessah if they were not generally used with hot, spicy or sharp foods. Then they need only be cleaned thoroughly. But extreme care must be taken in cleaning them. If they were used with hot Hametz, it is preferable to get a new one.

TEVILA

- Tevila of dishes is a means of purifying them by dipping them completely in a Mikva (ritual bath), which contains a minimum of 360 liters of natural water not retrieved into a vessel. They may also be dipped in a sea or river. Tevila of vessels may not take place on Shabbat or Yom Tov.
- If the dishes are not new, they first require hagalah or Leebun as required, and then Tevila.
- When dipping the vessels in the water, one says the Beracha: “Baruch... Asher Kideshanu... Al Tevilat Kelim”:
- Plastic, wooden or disposable vessels do not require Tevila.
- Renovated vessels by a non-Jew with a new metal coating do not require Hagalah, rather they must be cleaned well and then Tevila is done without a Beracha.
- All Vessels and utensils that are used directly to prepare to eat from or to store, and come in contact with food, requires Tevila. A new mincer or grater requires Tevila.

THE WHEAT AND THE BAKING OF THE MATZOT

- The flour for baking Matzot may be from any of these five grains: wheat, barley, spelt, rye or oats. However, we usually use wheat flour, as this is the best.
- The grain for the Matzot must be watched from the time it is harvested. The wheat must be cut before the kernels of grain lose their green color.
- Wormy grains should not be used, whether for Matzot or for the whole year.
- The bags of cut wheat may not be left in a damp place, or lying on top of fresh grass.

GRINDING THE WHEAT

- The mill must be thoroughly cleaned before grinding the flour for Matzot.
- G-d fearing people must supervise the cleaning of the mill. The mill is cleaned and

burned with hot coals. The first batch of wheat milled after the cleaning is not used for Pessah.

- In very difficult situations, the mill may be used without prior cleaning.
- The flour must be ground at least 24 hours before Pessah because, if not, the flour would still be hot and this could cause the dough to ferment. If, however, they were baked with freshly ground wheat, they are permitted for use.

THE WATER USED FOR MATZOT

The Matza dough must be kneaded with water, which was prepared at least 12 hours beforehand, and had been kept in-covered earthenware containers in room temperature. The water may be taken from a well, fountain or river. It should be poured into containers at sunset, and remain there overnight to become cool.

When pouring the water, one should say: “We are preparing this water for the Mitzvah of baking Matzot”.

THE MATZA DOUGH

- First the flour is poured loosely into a receptacle which holds at least the minimum amount required to separate Challah from it, i.e. almost 2 kg. Care should be taken not to add more flour than the prescribed amount, since it becomes much more difficult to knead the dough, and thereby, the risk of it becoming Hametz increases.
- No salt whatsoever may be added to the dough. The dough is distributed among the various workers, who work on the dough uninterruptedly (to avoid fermentation) until the Matza is shaped. Matzot are spread out thin and perforated to prevent them from rising in the oven. Finally they are placed in the oven to bake.
- If the dough is too dry, water may be added. If the dough is too soft, flour may not be added in order to harden it.
- If one’s hands become warm during the kneading process, one should cool them off before continuing the work.
- The kneading should not take place in a room where sunshine penetrates, nor near a window, even if there is no sunshine. It should neither take place near the oven nor other fire, to avoid contact with heat.
- All the utensils used for the preparation of the Matzot (bowls, knives, tables, rolling pins, etc.) must be in perfect condition, without dents or holes, to avoid dough becoming stuck in them and fermenting. Every 18 minutes, all utensils are thoroughly cleaned, and fresh dough is kneaded.

THE OVEN

- If one wishes to use a HAMETZ oven for the baking of Matzot, a large flame, whose heat must reach all parts of the oven, must be applied first for one hour. Then one waits until all the flames are extinguished and the oven has cooled down, before lighting it again for the baking of the Matzot.

BAKING THE MATZOT

The Matzot must be examined to ascertain that they are baked thoroughly. When breaking up a Matza, no “threads” of dough may be noticed. A Matza may not be returned to the oven for more baking. If a Matza became folded while baking, the double part may not be baked properly, therefore all the double dough must be disposed of..

PRODUCTION OF MACHINE-MATZOT

As the production of machine Matzot is done mechanically, great quantities of Matzot are produced within a limited time. The machines should be cleaned and washed adequately every 18 minutes.

Complicated equipment is employed and there are numerous Halachic problems which most bakers ignore. Without thorough supervision there is a considerable risk of Hametz in machine Matzot.

MATZA ASHIRA

- Matza Ashira is the term given for Matza that is kneaded with fruit juice, wine or eggs. When such Matzot are baked, care must be taken that no water whatsoever is added.
- Matza Ashira does not fulfill the Mitzvah of Matza at the Seder. On the other days of Pessah, Matza Ashira may be used.

LAWS CONCERNING THE SEDER NIGHT

On leaving the Synagogue after the Arvit prayer on the first Pessah night, we return home to begin the Seder, without delay and in an atmosphere of great joy.

בד"צ



WCRC

WEST COAST RABBINICAL COURT OF BEVERLY HILLS.

BET DIN-Rabbi Gabriel Cohen Rav"D

THE RIGHT TO SELL ONE'S CHOMETZ/HAMETS

We, THE UNDERSIGNED _____ hereby irrevocably authorize RABBI GABRIEL COHEN or anyone else he may designate, to sell, to a non-Jew of his choice, my "CHOMETZ/HAMETS" and/or mixtures containing "CHOMETZ/HAMETS" which is at present in my home or place of work, knowingly or unknowingly, in accordance of Jewish Law, as well as all the "CHOMETZ/HAMETS" and/or mixtures containing "CHOMETZ/HAMETS" that is in my possession, at home and all my properties (including all transit goods that should be delivered to me during the period of the Passover Holiday inclusive).

This transaction includes Breads Bagels cereals, flour, pasta, baked goods, fresh yeast, non-pesach matzos, gefilte fish, bread-crumbs, Possum or Mellow-roast coffees, extracts, grain vinegar, and products containing vinegar such as pickles, ketchup, mustard, salad dressing, and mayonnaise, whiskeys, beers, and other alcoholic beverages, elixirs and medications, vitamins, perfumes, colognes, cosmetics, cough medicines, pet foods and other

This CHOMETZ/HAMETS has An approximate value of \$ _____

He may designate to rent or sell the place where the above-mentioned goods are located. The keys to the premises where the abovementioned goods are located can be found at _____. The buyer shall have free access of the "CHOMETZ/HAMETS" and/or mixtures containing "CHOMETZ/HAMETS" acquired by him.

The transaction should take effect in any law Jewish or Civil before the time of the (Issur) transgression CHOMETZ/HAMETS. This Agreement shall take effect by virtue of this document, with the Jewish act of Acquisition known as "handkerchief", and Likewise, with the Jewish act of acquisition called "agav".

It is understood that this CHOMETZ/HAMETS will not be my property for the duration of the Holiday of Pessah and that I will derive no use or benefit from _____, _____ at 10:30 AM until _____ evening _____ at 9:00 p.m.

Signature

Signature

Signature

Signature

Signature

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Signature

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