

Volume **26**

Number **1**

March 2013

Nissan 5773

ניסן תשע"ג

The newsletter of  
Dallas Kosher

ועד הכשרות  
של דאלאס

# DK VOICE

## THINGS ARE HAPPENING IN THE WORLD OF KOSHER AND IN BIG "D" AT THE DK

Jeri Finkelstein

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Kashrus Administrator

**Rabbi David Shawel**  
Director of Supervision

**Jeri Finkelstein**  
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This has been a busy year for kosher around the world as well as right here in Dallas. Kosher food has come a long way from the old days. Approximately 13% of American consumers have purposely purchased a product because it was kosher, according to a recent study. That's impressive considering the Jewish population in the U.S. is roughly 2%. There are certain trends that have brought us here and that will make a large impact in the 21st century.

Kosher just keeps growing. Sales of kosher products rose 41% between 2005 and 2010 at inflation-adjusted prices and are expected to rise 30% from 2010 through 2013. According to the same study, only 14% of those consumers who purposefully bought kosher do so because they keep kosher. For those not observing kashrut, the most common reason for buying kosher is quality (62%), followed by general healthfulness and those that are lactose allergic (51%), then food safety (34%), then adherence to non-kosher religious dietary restrictions such as Hallal and Seventh Day Adventists (10%).

Kosher in Dallas is growing as well. As you know, kosher products and food service are readily available from our local food stores and the seven DK restaurants. In the last few years, we have been able to buy sushi, fried chicken, sub-sandwiches, kosher wine, cakes, breads and many other prepared foods whenever we need them. DK has

supervised more community events and simchas this year than previous years. Our establishment of the "DK Community Kitchen" gives caterers without a DK certified kitchen the opportunity to provide food options in style and cost to organizations and families planning kosher events. The trend is to make kosher easy, affordable, delicious and chic.

DK has partnered with other Jewish agencies to provide DK kosher food at community events and for kosher food programs, such as: Meals on Wheels for JFS, Senior Lunch program at the J, Israel Independence Day, Kosher Chili Cook-Off, Super Sunday as well as other city-wide celebrations. DK was called upon to assist in planning the menus and oversee kosher food production for two National conventions held in Dallas this year: National Association of Conservative Day Schools by Simcha Kosher Catering and the

Jewish Federations of North America at the Westin Galleria Hotel. Additionally, DK certifies commercial plants throughout Texas and the southwest region from New Orleans to Albuquerque to Chicago.

Many communities across the country look to DK for advice in building a community Vaad, and they are impressed with the organization we have built in Dallas and all DK has accomplished. Our most important mission remains: To promote kashrut and to meet the many needs of our ever changing community. DK is continually striving to better assist families, kosher consumers, congregations, schools and organizations. The future is bright and DK very much appreciates your support of our community organization.

On behalf of Rabbi Shawel, Rabbi Klein, Mary Stevenson and our families, I wish for you a Happy and Kosher Pesach.

### TIMETABLE FOR PESACH 2013/5773

Last time for DK to sell your Chametz:	Thursday, March 21 <sup>st</sup>	4:00 p.m.
Fast of the First Born:	Monday, March 25 <sup>th</sup>	
Bedikat (search for) Chametz:	Sunday, March 24 <sup>th</sup>	after 8:24 P.M.
Latest time for eating chametz:	Monday, March 25 <sup>th</sup>	11:06 A.M.
Latest time to annul & burn chametz:	Monday, March 25 <sup>th</sup>	12:19 P.M.
Chatzot / Middday:	Monday, March 25 <sup>th</sup>	1:34 P.M.

*No matzah may be eaten until the Seder*

### CANDLE LIGHTING TIMES:

First Seder	Monday, March 25 <sup>th</sup>	7:24 P.M.
Second Seder	Tuesday, March 26 <sup>th</sup>	after 8:24 P.M.*
Shabbat Chol Hamoed candle-lighting	Friday, March 29 <sup>th</sup>	7:28 P.M.
Seventh night Yom Tov	Sunday, March 31 <sup>st</sup>	7:28 P.M.
Eighth night Yom Tov	Monday, April 1 <sup>st</sup>	8:29 P.M.*

*\*Light from a pre-existing flame*

**PESACH ENDS: Tuesday, April 2<sup>nd</sup> 8:29 P.M.**

# Preparing & Cleaning for Pesach

A thorough housecleaning is undertaken in preparation for the Passover festival.



All chametz could be removed

from one's domain i.e., home, office, car, etc.

The formal search for chametz is undertaken on the night before Pesach.

This year the search is on Sunday, March 24th after 8:24 P.M.

If you have any questions about preparing your kitchen or whether something can be kashered for Passover, call the DK Rabbis or your Rabbi.

# Preparing /Kashering The Kitchen for Pesach

## REFRIGERATORS / PANTRIES

Surfaces upon which only cold chametz has been placed during the year, such as refrigerators and pantry shelves, should be thoroughly washed and rinsed to ready them for Pesach use.

## COUNTER TOP SURFACES

Surfaces that may be kashered for Passover and left uncovered, include:

Avonite	Metals
Cambria	Quartz
Corian	Silestone
Granite	Vendura

These surfaces must be cleaned, not used for 24 hours, and then thoroughly covered with boiling water from a Kosher for Passover pot.

Surfaces that have been used for hot chametz during the year, which cannot be kashered and must be covered with non-absorbent material, like contact paper, cardboard or aluminum foil include:

Ceramic tile	Glass tile
Porcelain tile	Formica

## SINKS

Porcelain and Enamel sinks cannot be kashered. Clean well and place a new insert such as a plastic tub or contact paper inside the sink.

Stainless steel sinks may be kashered by carefully pouring boiling water over all surfaces of the sink and faucet. Do not use the sink for 24 hours prior to kashering.

The strainer, stopper or basket needs to be new.

## OVENS & STOVES

Self-cleaning ovens are kashered when the oven goes through a self-cleaning cycle. However, other ovens and their racks must be thoroughly cleaned with a caustic cleaner like Easy Off, and turned to the highest temperature setting for an hour with racks inside.

Electric burners are kashered when heated to a red glow. Gas grates should be thoroughly cleaned and placed in the oven for 45 minutes at the highest temperature.

Stove top surfaces should be scrubbed clean and covered with heavy-duty foil.

**Glass, Corning, Halogen or Ceran range tops are difficult to kasher. For instructions on kashering this or other appliance questions, call us at 214-739-6535**

## MICROWAVE OVENS

Microwave ovens without browning elements are kashered by cleaning thoroughly and after not using for 24 hours by inserting a clean glass cup filled with water and then turning on the microwave to the highest power level bringing the water to a boil. Turn off when steam fills the inside of the microwave. The glass plate that remains inside the microwave oven should be covered with cardboard, contact paper or the like.

The microwave oven may not be used on Yom Tov or Shabbat, but may be used during the intermediate days of the holiday: March 28, 29 & 30<sup>th</sup> prior to candle lighting.

## POTS & PANS:

A pot must be cleaned then not used for 24 hours and then filled to



its rim with water. Bring water to a rapid boil. You may have to help it along by inserting a plastic spoon and "pushing" the water over the rim. Another method, when possible, is to immerse the pot into a larger kashered pot of boiling water until it is completely covered by water.

## FLATWARE & OTHER METAL UTENSILS:

Use a kashered pot to kasher other utensils by immersing the thoroughly cleaned items in boiling water for 20 seconds. Remember that the items should not be used for at least 24 hours between cleaning and immersion. Items should be rinsed in cold water after this kashering process. If you desire to use that pot for Pesach, pot should be re-kashered.

## MISCELLANEOUS

Cloth linens, which are used year round, may be used for Passover if laundered thoroughly with hot water & soap without starch.

Purchase new sponges and dish washing utensils.

Food processors and blenders that have totally sealed units in their motor area may be used if the exposed parts are changed.

Before kashering any appliances, pots, utensils or silverware, all rust and food residue must be removed and the items thoroughly cleaned. The objects must remain unused for 24 hours prior to the kashering process.

## THE ITEMS BELOW MAY NOT BE KASHERED FOR PESACH:

- China, pottery, earthenware and synthetic rubber
- Teflon or similarly coated ware and enameled pots
- Oven glassware (e.g. Pyrex, Melmac, Corningware & Corelle)
- Toaster and toaster ovens
- Utensils with wood or plastic handles
- All plastic items
- Graters and strainers
- George Foreman grill, waffle iron or sandwich maker
- Teflon, Silverstone, Porcelain Enamel
- Electric mixers - Since the motor area of the electric mixer is often exposed to chametz and can be cleaned only with great difficulty, therefore it is recommended that a special mixer for Pesach be used.
- Utensils or vessels that cannot be thoroughly cleaned, such as those having crevices in which chametz can accumulate (e.g. bottles with narrow necks, sieves, etc.)
- Dishwashers (except stainless tubs with new racks)
- Crock-pot, pasta maker, plastic vegetable steamer



**PASSOVER 2013/5773**

TRADITIONAL PASSOVER MENU

Order online at: [www.simchakosher.com](http://www.simchakosher.com)



**ORDERS MUST BE RECEIVED BY:**

Thursday, March 21, 2013 at 2:00 pm

**PICK UP DATES AND LOCATION**

Sunday, March 24<sup>th</sup>, 2013 from 1:00 pm - 5:00 pm

Monday, March 25<sup>th</sup>, 2013, from 10:00 - 2:00 pm

**Simcha Kosher Catering & Event Design**

3230 Towerwood Drive - Dallas, Texas 75234

Office: 972-620-7293/Fax: 972-620-7295

Email: [orders@simchakosher.com](mailto:orders@simchakosher.com)

\$75.00 Minimum Order Required

Delivery service available for an additional charge

## KOSHER FOR PASSOVER MILK

As you know, for the last 40 or so years the Vaad Hakashrus has supervised a production of kosher for Passover milk for Dallas and other cities throughout Texas. Various varieties have been available for purchase.

**We regret to inform you that this year none of the local dairies have agreed to produce KFP milk. We expect that next year DK will once again have a local production of KFP milk. As always, DK will do its best to make this happen.**

As you may know, on Passover it is preferable for one to consume certified KFP milk when it is available, so this year one may have a dilemma as to what to do. One may ask, "What milk do we consume this year when KFP is not readily available for purchase?"

**The options for KFP consumers this year are limited, but there are two reasonable choices:**

1. The Cholov Yisroel milk available at Tom Thumb/ Preston & Forest, Tom Thumb/Coit & Campbell and Albertsons/ Hillcrest & Arapaho carry Lamer's Cholov Yisroel Milk which is KFP. It can be found in the KFP section of each of the three markets. The problem one may encounter with Lamer's milk is that it is more expensive and comes in a limited variety of sizes and

types of milk. Although retailers did order more than usual Lamer's milk this year, be aware that this milk will probably sell out quickly due to the anticipated high demand.

2. The other option for KFP consumers is to buy ALL the milk needed for the 10 days of Passover before Monday, March 25<sup>th</sup> at 11:06 a.m.. This option only applies to unflavored white milk and not for chocolate milk or any flavored milks. The reason the purchase of milk is allowed before Passover is that any trace of chometz from the vitamins or equipment will become nullified ONLY prior to Passover. Therefore, buying white milk after Monday, March 25<sup>th</sup> at 11:06 a.m. is not considered approved for kosher for Passover use! If you have any questions concerning this option do not hesitate to call DK for assistance.

**ATTENTION: If DK is able to organize a run of KFP milk to be sold only at the 3 kosher markets, an email update will be sent to all DK members ASAP as to the details of identifying the Dallas manufactured KFP milk. DK is making every effort to make this happen!**

**STAY POSTED TO DK EMAIL UPDATES.**

# Pesach Foods and Products

Shopping for the week of Pesach is a special undertaking that involves scrupulous care to avoid any foods that may contain chametz. **Look carefully when purchasing Israeli products as many are labeled Kitniyot, which is acceptable only for those individuals observing Sephardic customs.** One must ascertain that any processed food has been properly supervised and certified by an acceptable kosher supervisory agency or rabbinic authority. **Look for the “P” designation after the hechsher. P is for Passover not pareve.** Many products that are kosher year round have similar kosher certifications for Passover. **Look carefully before your purchase! Kosher for Passover store stickers found on products should not be assumed to be an accurate indication of Kosher for Passover certification due to possible mislabeling at the store level.**

## KOSHER WITHOUT SPECIAL PESACH CERTIFICATION (unless otherwise noted)

All products must be new and in sealed packages!

### FRUIT, VEGETABLES & JUICES

• **New: Bagged Salad Mix - All brands must bear a Kosher for Passover certification**

- \* This includes both Dole® and Fresh Express® brands pre-washed iceberg salad & coleslaw. They all must bear a Star-K P
- Frozen orange or grapefruit juice 100% pure with no sweeteners, additives or preservatives.
- Frozen unsweetened additive free whole, sliced or formed frozen fruit (peaches, melon, blueberries, strawberries, etc) without syrup.
- Real Brand Lemon or Lime Juice.
- Raisins: Dole, Great Value or Del Monte without any additives.
- Prunes: Sun Sweet Brand with a Triangle-K P

### BEVERAGES

- Unflavored Seltzer
- Tea bags: Lipton reg. or decaf. which must be unflavored (this does **NOT** include herbal tea)
- Instant Tea: Nestea regular & decaf (unflavored)
- Cocoa: 100% pure, no additives
- Instant Coffee: **Requires a Kosher for Passover certification.** The exceptions are Folgers & Taster’s Choice, when bearing only the OU.
- Caffeinated Coffee (unflavored) Whole Bean or Ground coffee. Starbucks bears an OU-P, Maxwell House (reg & decaf) bears an OK-P
- Decaffeinated Coffee: Sanka, Maxwell House, and Yuban are acceptable when **labeled Kosher for Passover.**

### SPICES

- All ground spices need a kosher for Pesach certification.
- Salt: any brand without Iodine, Polysorbate, Maltodextrin & Dextrose.

### SWEETENERS

- Pure granulated cane sugar without additives (powdered sugar must have a hechsher)
- **New : Brown sugar: All brands must bear a KFP designation**
  - \* This includes both C&H and Domino brands
- Sugar Substitute- Sweet & Low that bears an OU-P
  - \* **Do not use Splenda, Equal, Stevia or regular Sweet & Low, unless bearing an OU-P.**

### FOODS

- All Extra Virgin olive oil is acceptable with out a KFP but it’s preferable to have at least a reliable year round hechsher.
- Baking soda: Any pure bicarbonate of soda
- All raw nuts including whole, chopped or ground are acceptable with no additives like BHA & BHT.
  - \* **Exceptions: Peanuts are not true nuts so they are not acceptable. Midget Pecans & Pecan pieces require Passover certification.**
- Tom Thumb Nut Hut will have KFP nuts.
- All prepackaged raw and unseasoned meat, poultry and fish (fresh & frozen) with an acceptable hechsher are kosher year round including Passover.
  - \* This does not apply to ground meat which needs to be certified Kosher for Passover.
- Tom Thumb packaged beef, lamb, veal will be KFP beginning March 17<sup>th</sup> at both locations.

### GENERAL HOUSEHOLD

- Paper plates must have a hechsher: Dixie Brand (OU) & Chinet brand (OK-P)
- Plastic coated plates: acceptable for cold use only
- All plastic flatware
- All Styrofoam plates or cups

- All aluminum foil wrap and pans
- All paper towels
  - \* **Do not use the first or last couple of sheets as they may be glued with cornstarch.**
- All plastic bags and wraps
- All wax paper and plastic wrap
- Charcoal
- All isopropyl or synthetic alcohol
- Rubber Gloves without powder coating: Rubbermaid is acceptable
- Plastic tablecloths:
  - \* **All vinyl tablecloths from Taiwan are coated with a powder. They should be rinsed off before use.**

### BABY FOOD, FORMULA & INFANT CARE PRODUCTS

- The following foods contain legumes (not eaten by Ashkenazic Jews), but are acceptable for infants. Children should be served separately with utensils reserved for this purpose that are not washed in the kitchen sink.*
- **New: The following items are certified Kosher for Passover even without the P! Carrots & Squash are KFP for everyone, Sweet Potato contains ascorbic acid, but is batul. Green Beans & Peas are kitniyot.**
  - Similac, Enfamil, Prosobee & Isomil
  - Johnson’s baby shampoo & powder
  - Baby Magic bath, oil, powder, shampoo & lotion
  - Baby wipes: Any brand alcohol-free
  - Any mineral oil
  - Diaper Creme: A&D, Desitin & Diaperene

### HOUSEHOLD CLEANERS

- Detergents: any powdered brand which is certified kosher all year.
- Liquid Dish Detergents: Ajax, Dawn, Ivory, Joy & Palmolive
- Other Cleaners: Ajax, Any Oven Cleaner, Fantastik, Mr. Clean, Spray & Wash, Comet, Bon Ami, Clorox, Windex and Murphy’s
- Silver Polish: Hagerty, Goddards & Rokeach

# Pesach Foods and Products

## PERSONAL CARE

- **New: It's preferable to only use Toothpaste and Mouthwash with a KFP hechsher, however the items listed below are still acceptable:**
  - \* Toothpaste: All varieties of Colgate
  - \* Mouthwash: Listerine, Scope
- Dental Floss: Any unflavored including wax
- Lip Balm: Chapstick brand, unflavored
- \* **Lipstick containing chametz should not be used**
- Pepto-Bismol
- **New: Tums is kitniyot!**
- Alka-Seltzer- Effervescent & Extra Strength
- All varieties of body soaps, shampoos and stick deodorants are permitted for use on Passover
- Deodorants: Arrid, Old Spice, Right Guard and Secret
- \* **Other Colognes, perfumes, hair spray, shaving lotions and deodorants in liquid form should not be used.**
- All types of ointments, creams, nail polish, hand lotions, eye shadow, eyeliner, mascara, blush, foot & face powders and ink & paint may be used regardless of its ingredients.

## 2013 ALERTS

For Ashkenazic Jews who do not eat legumes try Quinoa (not really a grain).

- **NEW: Based on new information regarding the manner quinoa is grown and processed, we have an important update to its use on Passover.**

*It was discovered that some farmers cover their quinoa with barley while it's drying in the fields. In addition, the same burlap bags used for transportation of barley might be used for quinoa well. Therefore, only certain lots of quinoa from Bolivia should be used.*

They are available in bulk 25 lb direct from the manufacturer and retail from Quinoa Corp., Ancient Harvest brand, lot code 3.01.14 k, sold in small retail 12 oz boxes. When ordering directly from the company, mention you want the Passover run.

<http://www.quinoa.net>  
(310) 217-8125

In addition it must be always be checked carefully for extraneous matter before Pesach.

## SPECIAL KOSHER FOR PESACH CERTIFICATION NEEDED AS THE FOLLOWING MAY CONTAIN CHAMETZ

- Antacids & vitamins including Tums
- Apple Juice & Apple Sauce
- Baking Powder
- **NEW: ALL Brown Sugar**
- Canned Fruits and/or Vegetables
- Cheese, Cottage Cheese, Sour Cream
- Chewing Gum & all candies
- Chocolate chips, bars, candies
- Citric Acid
- Coffee: decaf, regular, instant & tea
- **NEW: ALL bagged lettuce & vegetables**
- Confectioners Sugar
- Creamer (*non-dairy*) & sugar substitutes
- Dextrose
- Dried Fruit, Raisins, Dates & Prunes
- Ensure with fiber
- Jam & Jelly, Honey & Syrups
- Lactaid (*If needed, must be added prior to Pesach*)
- Lemon, grapefruit or other fruit juices
- Milk & Yogurt
- \* Condensed & regular
- Margarine, Butter & shortening
- Mayonnaise & Ketchup
- Oil, cooking oil spray & Vinegar
- Orange and Lemon Peels are sprayed with color & should not be ground into food
- Paper Plates
- Pet Food
- Pickles, olives, peppers, sour tomatoes
- Prepared Ground Horseradish
- Pre-Peeled Fruits and Vegetables
- Soda, seltzer, grape juice, wine, liquor
- Spices
- Tomato based products
- Tums - kitniyot
- Tuna (*canned*) & Salmon (*canned*)
- Frozen Vegetables- companies may produce them on equipment that also produces pasta.

- **All liquors and liqueurs require kosher for Passover certification, including Manischewitz.**

- Postum coffee is Chametz.

- Certain brands of marshmallows made from gelatin and corn syrup are advertised as Kosher for Passover, but are not recommended. However, Elyon, Lieber and Granny brands of marshmallow products are acceptable with OU-P.

- Examine wines carefully. Some of them, while kosher, might NOT be Kosher L'Pesach because of added corn syrup or sweeteners. To fulfill the mitzvah of 4 cups of wine make sure the product is truly grape wine (Hagafen) & not berry wine (Shehakol).

- For the Sephardic Jews whose custom it is to use rice on Pesach, it must be checked prior to Pesach to be additive free (Mahatma, Riviana, Success). **Note: Carolina Brand Rice is not recommended.**

- Pet food needs to be "Kosher" for Passover as well! The prohibition of chametz extends to your pets as well. Call or email the Vaad office for a list of acceptable pet foods.

**Please note that Ensure with Fiber may contain chametz and should not be used on Pesach. Other varieties of Ensure do not contain chametz.**

# LOCAL PRODUCTS & SERVICES

## CERTIFIED FOR PASSOVER 2013/5773

### **ALBERTSONS - 7007 Hillcrest Road at Arapaho - 972-387-8996**

ALBERTSONS Kosher market is located at 7007 Hillcrest Road at Arapaho and the Manager, Jim Powell, is at your service and can be reached at 972-387-8996 if you have questions or concerns.

Kosher for Passover products are on display in an easy to shop 4-aisle section in the center of the store. You can find a variety of KFP dairy products including Lamer's Cholv Yisroel KFP milk and pre-packaged meat and chicken products towards the rear of the store. Albertsons also has a well stocked frozen KFP area and many Pesach cakes and cookies on display from Mrs. C's Baked Goods. Albertsons will have for sale a full line of KFP wines and grape juice.

Mrs. C's will have many of the same and NEW Oberlander Pesach baked goods such as: 7" round layer cakes, cake rolls, marble, nut-loaf cakes, and assorted cookies including chocolate chip, chocolate leaf, and rainbow.



### **CAFÉ FINO - 7522 Campbell at Coit - 972-931-9500 - [cafefinodallas.com](http://cafefinodallas.com)**

NOW TAKING ORDERS! It's that time again! Passover is right around the corner. Café Fino will be open Motzei Pesach, Tuesday April 2<sup>nd</sup>, 2013 for Pre-ordered Pizza ONLY. Please use the order form in this newsletter and fax it back to us. You can also call or email us to place your order.

### **JCC KITCHEN**

It will once again be certified Kosher for Passover. All Chol Hamoed Senior meals will be Kosher for Passover by Friday, March 22<sup>nd</sup>. All JFS Meals on Wheels will be Kosher for Passover the entire week of Passover.

### **JCC COMMUNITY PASSOVER BARBEQUE dinner is Thursday, April 28, 6:00 to 8:30, Zale Auditorium**

*Food prepared by Simcha Kosher Catering & Event Design*

The J will again offer the "Passover Restaurant" for one evening of delicious food and fun activities. This Texas sized barbeque dinner including: brisket, chicken, plus vegetarian options & chicken fingers & fries for kids will be catered by SIMCHA KOSHER CATERING. Taking reservations through March 22<sup>nd</sup>. Prices are \$22 for 13 and up/\$30 with second helpings and \$12 for ages 9-12/\$18 with second helpings and \$8 for ages 4-8/\$12 with second helpings - under 3 is free and \$15 for vegetarian only. Walk-ins welcome for an additional \$3 per person.

RSVP to Rachelle Weiss Crane at 214-239-7128 or [rweisscrane@jccdallas.org](mailto:rweisscrane@jccdallas.org). See ad for details.

### **KOSHER B. BUTCHER SHOP AND MARKET - 901 E. Plano Parkway at Avenue C -**

**972-423-9000 - [kosherbkosher@yahoo.com](mailto:kosherbkosher@yahoo.com)**

The market will be Kosher for Passover as of Sunday, March 25<sup>th</sup> through all the days of Chol Hamoed (the intermediate days of Passover). KFP quality beef, lamb and chicken which are cut to order by the butcher are sold by the pound at great prices with manager specials every week. We suggest you call or e-mail your order before you go for added convenience!

**Kosher B Passover products:** First cut brisket, Whole Brisket, Turkey: whole, breast, ground, Chicken, Lamb, Piriogot and more!

### **MILK & HONEY JERUSALEM MARKET & GRILL - 420 North Coit #2023 -**

**972-404-0704 - [milkandhoneydallas.com](http://milkandhoneydallas.com)**

Owners, Gadi & Amy Cohen, are well stocked with many new and familiar Passover products. They will feature for Passover: Israeli products, fresh and frozen Rosenblatt and CHK meats and poultry, dairy products, cholov yisroel cheese, packaged goods, spices, candy, etc. Call 972-404-0704 for information. The Market and Grill will be closed for Passover.

### **MRS. C's BAKED GOODS - 972-233-7777 - [Sandra-Cohen@sbcglobal.net](mailto:Sandra-Cohen@sbcglobal.net)**

Mrs. C will have Oberlander Pesach baked goods at ALBERTSONS at Hillcrest & Arapaho. She offers Oberlander Pesach baked goods such as: 7" round layer cakes, cake rolls, marble, nut-loaf cakes, and assorted cookies including chocolate chip, chocolate leaf, and rainbow.

# LOCAL PRODUCTS & SERVICES CERTIFIED FOR PASSOVER 2013/5773

## **NATALIE'S KITCHEN & MARKET - 7114 Campbell at Hillcrest - 972-380-1010 - Natalieskitchengrill.com**

Many choices of commercially pre-packaged salads, cheeses, frozen dinners and dry goods, plus pre-packaged brisket, tongue, beef, lamb, poultry and deli meats for Passover. Both beef and chicken are CHK. Restaurant and Market will both be closed the week of Passover.

## **SIMCHA KOSHER CATERING - 3230 Towerwood Dr., Suite B - 972-620-7293 - Visit [simchakosher.com](http://simchakosher.com) to order online or e-mail [passover@simchakosher.com](mailto:passover@simchakosher.com)**

Once again Simcha will be offering a Kosher for Passover menu and is ready to meet all your catering needs. If you want or need a little help with Passover meals, you can order complete dinners for your Seders as well as Shabbat and other Chol Hamoed Passover meals. Order and pay on line from the Simcha website: [www.simchakosher.com](http://www.simchakosher.com) or call Sherry at Simcha Kosher Catering to place your Passover order. There is a \$75 minimum order and courier service is available at standard courier rates. Orders must be received by Thursday, March 21<sup>st</sup> by 2:00 p.m.

Your choice of a huge variety of main courses and sides, such as: Smoked or Roasted Brisket, Roasted Rib eye, Cranberry Meatballs, Apricot & Honey Pecan Chicken, Schnitzel, Turkey, Vegetarian dinners, salads, gefilte fish & Pickled Salmon Fillets, Charoses, soups, side dishes, choices of pareve desserts. If you have questions, call Simcha Kosher Catering (972- 620-7293) or visit [www.simchakosher.com](http://www.simchakosher.com) to make your order. See the ad for details!

## **TEXAS HILLEL IN AUSTIN**

Hillel is offering a Seder for the first night of Pesach, Monday, March 25<sup>th</sup>. Take out is available to those wanting to make their own Seder the second night. Chef Lucy will be preparing Lunch and Dinner (dine-in and take out) throughout Passover, and meals will be available for sale for students, Austin families, and for travellers passing through Austin all week. Rabbi Moshe Trepp is the Dallas Kosher Rabbi in Austin in charge of DK kashrus. You can call Rabbi Trepp at 512-293-5252 for more details. The order form for meals and all the Passover menus are online at [TexasHillel.org](http://TexasHillel.org)

## **TOM THUMB - 11920 Preston Road - 972-392-2501 - 1380 West Campbell Road - 972-680-6010**

The two TOM THUMB KOSHER MARKETS can be found either in Dallas at 11920 Preston Road or in Richardson at 1380 West Campbell Road. If you have any Passover questions please call our DK Machgichem: David Goldman at the Preston & Forest location (972-392-2501) or Gideon Posner at the Coit & Campbell location (972-680-6010).



Each location will be Kosher Certified for Passover in the deli and fresh meat market beginning Sunday, March 17<sup>th</sup>. Only at that time will all the cut meats, deli meats, roasted chicken and all sided dishes be Kosher for Passover. All prepackaged raw and unseasoned meat, poultry and fish (fresh & frozen) with an acceptable hechsher are kosher year round including Passover. Tom Thumb is preparing oven fried and rotisserie chickens KFP along with several other cooked foods for your convenience.

**Making gefilte fish?** The Preston Forest store will offer fresh ground fish & onions. Call today to place your fish order. Tom Thumb offers several displays and aisles of Passover packaged products plus a full display of dairy products including Lamer's Cholov Yisroel KFP milk and a large selection frozen foods. Both stores offer a large variety of kosher wines and grape juice for Passover.

## **IMPORTANT INFORMATION:**

All Jewish grocers, bakers and other food merchants, who deal with chametz, must sell their chametz before Passover. If they fail to do so, these chametz products are forbidden even after Passover. In such an event, purchases of chametz goods should not be made for the period of time it normally takes to replenish such stock. It is therefore preferable to deal with a proprietor who is known to have sold his chametz before Passover, and who sells no chametz during Pesach.

**All Dallas Kosher  
certified Jewish  
owned food  
merchants sell their  
chametz including  
Centennial and  
Glazers.**

## **BAKERY PRODUCTS IN THE DFW AREA:**

Macaroons, cakes and the like, which do not bear special Passover certification are not acceptable. This is true for all Dallas Kosher supervised bakeries.

Only Simcha Kosher Catering will bake and sell desserts as well as main courses, soups, fish, salads, sides that are kosher for Pesach (minimum order is \$75). Need a cake? Call Simcha 972-620-7293. See Ad for details.

Although Dallas Kosher supervises many bakeries in and around the state, NO Dallas Kosher Bakery is approved for Passover.

# A PASSOVER TIDBIT OF TORAH

By Rabbi Shawel

As we begin our Pesach Seder you may be familiar with these words, “This is the bread of affliction that our fathers ate in the land of Egypt. Let all who are hungry enter and eat, and all who are needy come and celebrate Pesach”.

This statement is, in fact, one of Jewish law. We should be willing to share all our festive meals with the hungry. The invitation is even made in Aramaic, the spoken language at the time of the writing of the Haggadah, so that a hungry person passing by could understand it. Why do we make such an invitation only at Pesach and not at the other festivals? Are we not obligated to be hospitable all the time?

In the Vilna Goan’s book “Aderes Eliahu,” it lists the three greatest events in world history: the Creation of the World, the Redemption from Egypt, and the Giving of the Torah. These three events are unique because, each of them represents an ongoing process, and because we are partners in the process. Although Hashem created the universe we are His partners in the continuation of creation by having children, planting trees or just being good and kind.

And when Hashem gave the Torah to us, it didn’t stop there. We are to be part of the process in our learning and sharing it with others. In this way, the Torah is being given every time a Jew learns another aspect of Torah.

Redemption is also a continuing process, starting with the Redemption from Egypt, and culminating in the final redemption where peace will reign with the coming of the Mosheach. A person’s contribution does not need to be on a grand scale; all that is asked is to do your part. We’re not asked to populate the entire world and we’re not asked to share our Torah knowledge with everyone. We’re asked to do what we can, starting on a personal level and hopefully sharing with others. So it is with Redemption. Every time we redeem a single person, we are involved with Redemption. If you know someone who is hungry, go out of your way to feed him. If you know someone who needs a sympathetic ear, listen to his problems. If you know someone who needs a job, try to help him find one. In this way, you’re doing your share in the continuing process of Redemption.

Based on this explanation we now understand why we are to be extra careful during this holiday to invite guests to our sedarim. Since one of the central themes of Pesach is Redemption we show we are a partner with Hashem in this ongoing process. May we live to see the final redemption soon in our days!

Wishing all of us a chag kosher v’somayach!

## How To Assemble Your Seder Plate

1. The plate itself can be as fancy as a purchased specialty Seder Plate or as simple as a styrofoam plate on which your children have drawn the Passover symbols. Allowing children to help you prepare the Seder Plate is a fun and effective way to teach them about the symbolism of the food and their connection to the Passover story.
2. Prepare the Seder Plate long before the Seder meal so you are not pressured to get it ready at the last minute.
3. Buy the following kosher for Passover foods: apples, nuts, red wine, cinnamon, sugar, shankbone or poultry neck, egg, parsley or potato, celery or romaine lettuce, horseradish root or prepared horseradish.
4. Seder Plates contain the following items: charoset, zeroa, baytzah, karpas, maror, and chazeret which is optional.
5. Charoset, a mixture of apples, nuts, wine and spices, symbolizes the mortar the Jewish slaves made in their building for the Egyptians.
6. Zeroa, a roasted shankbone or neck of poultry, reminds us of the "mighty arm of G-d." It is also symbolic of the Paschal lamb offered as the Passover sacrifice in Temple days. Roast the shankbone in the oven for about 30 minutes.
7. Baytzah, a hard-boiled egg, symbolizes the festival sacrifice brought in the days of the Temple. Some interpret this as a symbol of mourning for the Temples as the sacrifices were no longer offered after the Temples were destroyed.
8. Karpas, generally parsley or a potato, is dipped in salt water to represent tears. The custom of serving karpas dates back to the 1st and 2nd centuries when a formal meal began by passing around vegetables.
9. Maror is bitter herbs. Shredded, grated or pieces of horseradish root is generally used. Maror represents the bitter life of the Israelites during the time of their enslavement in Egypt.
10. Chazeret is a bitter vegetable. Celery or romaine lettuce are generally used. Those who do not put chazeret on their Seder Plate sometimes put a dish of salt water in its place.
11. Also, don't forget there should be three matzot on the table. Stack the three matzot, separated from each other by either a plate, napkin or handkerchief, one on top of the other and cover the top matzah as well. For convenience sake, you can purchase a specially made cloth matzah holder "tash", which contains three pockets, one for each matzah. These are available at any of the Judaica stores and make for a nice Passover gift.



**Tom Thumb**

Ingredients for life.®

# Nourishing Kosher Living Every Day

Pricing Valid  
3/1 - 3/31  
See stores for details



Limit 6

**Kedem Grape Juice**  
22-oz. Selected varieties.  
Limit 6.  
Card Price: \$1.50 ea.

**2 \$3**  
for  
CARD PRICE

Manischewitz Concord Grape 750-ml. Selected varieties.

**30% off**  
CARD PRICE

Limit 6

**Yehuda Israeli Matzos**  
5-lb. Selected varieties.  
Limit 6.

**2 \$99**  
CARD PRICE

Lipton Kosher Ball or Matzo Ball or Soup Mix 4.3 to 4.5-oz.

**2 \$3**  
for  
CARD PRICE

Yehuda Gefilte Fish 24-oz. Selected varieties.

**3 \$99**  
CARD PRICE

See Rebate for Additional Savings

**2 \$6**  
for  
CARD PRICE

**Kedem Sparkling Juice**  
25.4-oz. Selected varieties.  
Card Price: \$3.00 ea.

Manischewitz or Streit's Matzos 5-lb. Selected varieties.

**5 \$99**  
CARD PRICE

Gefen Macaroons 10-oz. Selected varieties. Card Price: \$2.50 ea.

**2 \$5**  
for  
CARD PRICE

Osem Consomme Soup Mix 14.1-oz. Selected varieties.

**3 \$99**  
CARD PRICE

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(817) 570-2950

1380 W. Campbell Rd.  
(972) 680-6010

3945 Legacy Dr.  
(972) 491-2200

**There's a Tom Thumb near you!**

14999 Preston Rd.  
(972) 789-6950

18212 Preston Rd.  
(972) 985-2240

In Select Stores, While Supplies Last

**KOSHER PASSOVER BBQ** 2013 / 5773

Thursday, March 28  
6:00-8:30 pm

BRISKET SIDES  
CHICKEN FRIES  
CHICKEN FINGERS  
KID FAVORITES  
VEGGIE OPTIONS  
DESSERT MUSIC

Food prepared by Simcha Kosher Catering & Event Design

Taking Reservations Thru March 22

\$22 Ages 13 and Up      \$30 with Second Helpings  
\$12 Ages 9-12      \$18 with Second Helpings  
\$8 Ages 4-8      \$12 with Second Helpings  
\$15 Vegetarians      No Charge Ages 3 and under

RSVP to Rachelle Weiss Crane  
214-239-7128 or rweisscrane@jccdallas.org

Aaron Family JCC, 7900 Northaven Rd., Dallas 75230

Walk-in welcome for an additional \$3 fee per diner

Event supervised by The Vaad Hakashrus of Dallas D

**CAFE FINO**  
**PIZZA PRE-ORDER FORM**

Post Passover (Tuesday Night APRIL 2, 2013)  
Phone: 972-931-9500 Fax: 972-931-9504

Name: \_\_\_\_\_ Email: \_\_\_\_\_  
Phone #: \_\_\_\_\_  
Visa/M.C. \_\_\_\_\_  
Exp: \_\_\_\_\_ Billing Zip Code \_\_\_\_\_

Number of Pizzas Pre-ordering \_\_\_\_\_

Large Cheese - \$17.99 \_\_\_\_\_

TOPPINGS AVAILABLE - \$1.50/ea: Mushrooms, Onions, Green Peppers,  
Black Olives, Green Olives, Jalapenos

Orders must be placed **NO LATER THAN**  
Friday March 22, 2013



**CHAG SAMEYACHI!**

# Why shop when you can buy a Wine Sampler from Dallas Kosher?

BACK BY POPULAR DEMAND...

...2013 - CRITICS' CHOICE

Once again this year, DALLAS KOSHER is offering a six-bottle selection of upscale wines in time for Passover. These wines are from Israel, France, Spain, New Zealand and our own Napa Valley, and five of the six are rated "90" by Wine Enthusiast, Daniel Rogov or The Wine Spectator.

Please see the information below describing our 2013 Critics' Choice Wine Selection.

The cost is \$180 and the product is limited this year.

This six-bottle selection of superb Napa Valley and imported kosher wines are for your enjoyment and a fund raiser for DALLAS KOSHER. Your purchase will help DALLAS KOSHER in its mission to promote kashrus in our community and wine always makes a great gift for your friends or Seder host!

Thank you to our friends at Royal Wine, Glazers and Empire Petroleum Partners for their help on this project. Hag Kasher V'Sameach- Have a Happy & Kosher Passover.

Our ORDER FORM (on back page) may be faxed to 214-739-4635, e-mailed to info@dallaskosher.org or mailed with a check to 7800 Northaven Road, Dallas, Texas 75230.



**HERZOG**  
SPECIAL RESERVE ALEXANDER VALLEY  
CABERNET SAUVIGNON

This Cabernet leans more toward the French style of red wines with its emphasis on terroir. Note the dark fruit tones balanced with a delightful minerality. Exhibits berry, cherry, and earthy flavors characteristic of this region's wines. Aging 18 months in oak barrel contributes to layers of mocha and vanilla.




**BINYAMINA**  
*Shiraz Reserve*

**Origin:** Upper Galilee, Israel

**Wine Description:**  
*Intense red color and impressive scents of forest berries, black pepper and toasted wood with hues of vanilla and chocolate.*


**Food Pairing Recommendation:**  
*Suitable for drinking with leg of lamb and lamb stews.*

**GOOSE BAY**  
*Sauvignon Blanc*



**Origin:** Marlborough, New Zealand  
**Wine Description:** Citrus fruit flavors and a crisp texture.  
**Food Pairing Recommendations:** Best Served with Fish, cheese and freshly baked breads.

**Wine Spectator**  
**90**  
Score



**CARMEL WINERY**  
— SINCE 1982 —


*Private Collection Chardonnay*

**Origin:** Shomron Valley, Israel

**Wine Description:**  
*Hints of apple and pear on the nose, creamy smooth texture and pleasant finish.*

**Food Pairing Recommendation:**  
*Full flavored breaded chicken or fish.*

**Chateau de Parsac**




**Origin:** Saint-Emillion France

**Wine Description:**  
*Intense purple color. Fresh raspberry and cherry flavors, together with a soft touch of vanilla and spices make for a very charming aroma. Round and soft mouth feel, followed by a medium bodied and yet fleshy sensation. Velvety tannins and long fruity finish.*

**Food Pairing Recommendation:**  
*Lightly prepared fish dishes and pastas.*

**CAPÇANES**  
*Peraj Petita*



**Origin:** Monsant, Spain  
**Wine Description:** Medium ruby with hints of violet; fresh, seductive aromas of red berries and cherry; loads of red fruits in taste.  
**Food Pairing Recommendations:** Best Served with with: Full-flavored dishes of beef, veal or chicken.

**Daniel Rogov**  
**90**  
Score

# The Rabbi as Your Agent

During the eight days of Passover, a Jew is forbidden to eat, use or possess (own) chametz. This Torah prohibition extends to non-food items (example: Play-Doh may be chametz and cosmetics frequently contain chametz).

## WHAT CONSTITUTES CHAMETZ?

Chametz designates all leavened foods, drinks & ingredients, which are made from, or contain, a mixture of wheat, rye, barley, oats or spelt. Therefore, all grain products or mixtures of grain, such as breads, cereals, breakfast foods, grain alcohol, grain vinegar, yeast and malts are forbidden for the duration of the festival. Legumes (*beans, corn, peas, rice, alfalfa sprouts, bean sprouts, green beans, etc.*) mustard & the derivatives of these foods, due to a similarity to Chametz, are likewise not eaten by Ashkenazic Jews due to Rabbinic decree. A Jew is forbidden to own Chametz during Pesach. If one has not disposed of all forms of Chametz, he is obligated to negotiate the sale of the Chametz.

One who cannot dispose of his/her chametz before Passover (*example: pasta, crackers, etc. in one's pantry, liquors in one's bar, etc.*) must authorize his/her Rabbi, in advance, to sell all remaining chametz to a non-Jew.

### **CONTRARY TO A WIDESPREAD MISCONCEPTION, RABBIS DO NOT BUY THE CHAMETZ!**

**The individual participating in the sale appoints his Rabbi as an agent to sell his chametz to a non-Jew on Erev Pesach. The signature on the contract and the exchange of an object (e.g. a napkin) in a procedure known as a *kinyan chalifin*, formalizes the power of attorney. This transaction takes place on Erev Pesach and an actual transaction of money takes place.**

- Rabbi Shawel will only accept the signed forms that he receives by Thursday, March 21<sup>st</sup> by 4:00 pm.
- The latest time we may eat Chametz on is March 25<sup>th</sup> at 11:06 a.m.
- The final *Kol Chameira* prayer (annulling ownership of Chametz) is said by 12:19 p.m. on March 25<sup>th</sup>.

**THIS TRANSACTION, WHICH IS 100% LEGAL AND BINDING IN BOTH CIVIL AND RELIGIOUS LAW, MUST BE RECEIVED IN THE DALLAS KOSHER OFFICE NO LATER THAN 4:00 PM ON THURSDAY, MARCH 21<sup>ST</sup>.**

This year chametz sold by Rabbi Shawel will be bought back by Rabbi Shawel on Tuesday night, April 2<sup>nd</sup> by 9:30 p.m. at which time you can eat your sold chometz. You can purchase new chometz immediately following the conclusion of Pesach on Tuesday night after 8:29pm.

## SALE OF CHAMETZ FORM

### AUTHORIZATION FOR SALE OF CHAMETZ

I empower Rabbi David Shawel to sell all CHAMETZ possessed by me as defined by the Torah and Rabbinic Sages, and lease all places wherein chamtez may be found. I understand the authority given for these transactions conforms to both Jewish and Civil law.

Name

---

Home Address

Phone

---

Other Address

Phone

---

Signature

Date

---

**AUTHORIZATION MUST BE RECEIVED BY 4:00 PM ON THURSDAY, MARCH 21, 2013 .**



**Mail 7800 Northaven, Dallas, TX 75230**



**Fax 214-739-4635**



**Email**

**info@dallaskosher.org**

# JOIN TODAY & SUPPORT US THROUGH MEMBERSHIP!!






Your membership will insure our continued success. As Passover approaches, we take notice of the importance of Jewish values and all Mitzvot and the vital work of the Vaad Hakashrus of Dallas in perpetuating Jewish life in Dallas. We urge you to renew your membership or ask others to join as a positive expression of support.  
**A SPECIAL THANK YOU TO ALL OUR CURRENT DK MEMBERS!!**

Please use your Reward Card number 3526 to benefit the Vaad!

## Wine Sampler / Membership Form

IN ADDITION TO MY MEMBERSHIP DUES, I'D LIKE TO ORDER:

Qty: \_\_\_\_\_ 6 Bottle Critics' Choice Selection @ \$180 ea  
*Wines will be available for pick-up approximately 2 weeks before Passover.*

 **Fax** 214-739-4635  
 **Email** [info@dallaskosher.org](mailto:info@dallaskosher.org)  
 **Mail check & form** 7800 Northaven, Dallas, TX 75230

\$ \_\_\_\_\_  
Total Payment

\_\_\_\_\_  
Last Name First Name Spouse Name

\_\_\_\_\_  
Address

\_\_\_\_\_  
City ST Zip

\_\_\_\_\_  
Phone # Email Address

\_\_\_\_\_  
Credit Card # Exp Date CVV Code

## Yearly Membership:

**Join or  
Renew  
Now!**

All contributions  
are tax deductible.

\$1000 +	Underwriter
\$500 - \$999	Patron
\$250 - \$499	Benefactor
\$180 - \$249	Supporter
\$100 - \$179	Contributor
\$36 - \$99	Member

Membership dues included

*Memberships for Fiscal Year 2013  
are current through 10/31/2013.*

**Synagogue Affiliation**

**DALLAS KOSHER**  
**7800 NORTHAVEN ROAD**  
**DALLAS TX 75230**

### KASHERING OF POTS & PANS FOR PASSOVER

Sunday, March 17<sup>th</sup>, 11:00 A.M. - 12:30 P.M.  
Loading Dock of Congregation Ohr HaTorah,  
6324 Churchill Way

Rabbi Klein will be kashering pots & pans for Passover. All items must be thoroughly cleaned prior to arrival. See list inside of items that may be Kashered for Passover or contact our office.

**Open to the entire community**