



A Pesach Primer

A summary of the KVH Pre-Pesach Webinar

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Foreword

Dear Friends,

As we continue to social distance, quarantine and isolate ourselves during the current COVID19 global health crisis, let us take a moment to reflect on the wonderful community of which we are part. Although physically distanced from one another, the community has come together to provide mutual support in an extraordinary fashion.

Let us take a moment to thank all the wonderful individuals and organizations who have gone above and beyond to assist The Greater Boston Jewish Community. Altogether, there are dozens if not hundreds of individuals assisting our community.

Pesach is known as the holiday which celebrates the Exodus from Egypt, by which we went from slavery to freedom. This requires some explanation - at the time of the actual Exodus, we were no longer slaves! After the 10th plague, Pharaoh declared that the Israelites were no longer his slaves. If so, why did we leave Egypt, rather than live there as a free nation and establish a Jewish kingdom?

To further strengthen the question, we find the best place in the universe is actually compared to Egypt. After the dispute between the shepherds of Avraham and the shepherds of Lot, Lot sought a new place to call home and for the sheep to graze. *“So Lot raised his eyes and saw the entire plain of the Jordan that was saturated with water...like Gan Eden, like the land of Mitzrayim (Egypt)” (Lech Lecha, Bereishis 13:10)* Here we see the Torah clearly comparing Gan Eden to Egypt! Why would we leave the best land in the world - a place that appears to be superior to Gan Eden?

Furthermore, in the Dayeinu section of the Hagada, we thank Hashem for all the good that He provided us saying again and again that just...would have been enough. The one glaringly obvious line item missing, is the Exodus from Egypt. As we mentioned earlier, we were no longer slaves, we were now wealthy and healthy. Why not thank Hashem and say it would have been enough had He freed us but not taken us out of Egypt?

Perhaps the answer can be found in another seemingly odd verse in Parshas Eikev. Moshe Rabbeinu is explaining to the Jews about the Promised Land, Israel, that they are about to enter. The verse contrasts the land they came from (Egypt), and the promised land (Israel) which they were headed to.

“For the land to which you are coming to possess is not like the land of Egypt, out of which you came, where you sowed your seed and which you watered by foot, like a vegetable garden. But the land, to which you pass to possess, is a land of mountains and valleys and absorbs water from the rains of heaven” (Eikev, Devarim 11:10-11)

The contrast seems a bit odd. If one is attempting to contrast the bad with the good, one would explain the negative attributes vs the positive attributes. Comparing Egypt to a “vegetable garden” would hardly seem negative?

Let us examine the difference between “watered by foot, like a vegetable garden” and “a land of mountains and valleys and absorbs water from the rains of heaven” Historically, Egypt has never received much rain; yet Egypt has fairly robust agriculture. How is such a phenomenon possible? Egypt receives its water supply from the Nile river. The ancient Egyptians dug thousands of irrigation canals off the Nile river, providing water to the entire land. Thus, giving meaning to the words “which you watered by foot”. Israel on the other hand “is a land of mountains” and not very conducive to irrigation canals from rivers

which flow down the mountain, hence, “and absorbs water from the rains of heaven”.

A key difference between river irrigation and rainwater is that rivers flow consistently and are and can be counted on as a steady supply of water. Rain, on the other hand, is sporadic and it is hard to predict exactly when and where it will fall. In fact, our Sages teach us, is controlled directly by G-d. In fact, this is highlighted by the next verses, “a land the Lord, your G-d, looks after; the eyes of Lord your G-d are always upon it, from the beginning of the year to the end of the year. And it will be, if you hearken to My commandments that I command you.... I will give the rain of your land at its time...” (Eikev, Devarim 11:12-14)

Perhaps this why the Egyptians worshipped the Nile river. The river didn't demand anything and still provided water, whereas G-d demands that we love and serve Him.

This is may be the reason why we **needed** to leave Egypt in order to properly serve Hashem. Egypt was a place that bred an attitude of “...My strength and the might of my hand that has accumulated this wealth for me” (Eikev, Devarim 8:17), whereas the Land of Israel demanded belief in Hashem to be successful.

In last verse of Shema, which is recited twice a day, we read, “I am Hashem, your G-d, who has removed you from the land of Egypt **in order to be your G-d**” (Shelach, Bamidbar 15:41).

For this reason, we do not say that it would have been sufficient had we not been taken out of Egypt. How can we say “Dayeinu” if staying in Egypt was incompatible with serving Hashem?!

Wishing our community and the entire Klal Yisrael a safe, happy and meaningful Pesach.

Rabbi Moshe Kaufman
Executive Director KVH Kosher

Let us circle back to Lot's choosing of Sodom as a place to live. The people of Sodom were completely opposed to helping others. Perhaps this was due to their living in a place of complete self-reliance and feeling they did not need other people or G-d.

Lot was someone looking for a place for his sheep to graze, a place that was saturated with water and he would not have to rely on Hashem for rain. This is somewhat puzzling since we find that Lot ran to do the mitzvah of Hashnaso Orchim. According to our Sages, he baked Matzah for Pesach and seemed to observe Mitzvos. Why then wouldn't he just rely on Hashem for sustenance?

Perhaps there is a bit of Lot in each one of us. We are a nation of well-meaning and G-d fearing people. However, we are often reluctant to completely surrender ourselves to Hashem. One can wake up in the morning and say to Hashem, “I'll wake up at 4am and say the Daf Yomi shiur. I'll even lead the chumash class after davening. I make sure to daven with a minyan smack in middle of the work in my office and learn with my chavrusa for two hours every night. I donate generously to the community fund and host the downtrodden at my Shabbos table. All I ask from You, Hashem, is to stay out of my professional business. I've been doing it many years and I know what I'm doing.”

As challenging as these times are, perhaps we can use this as an opportunity to allow Hashem to lead us in every aspect of our lives.

May we merit a complete and final Exodus. May all the sick be healed as the pasuk says “all the sicknesses that I have visited upon Egypt I will not visit upon you, for I, Hashem, heal you” (Beshalach, Shemos 15:26)

Methods of Kashering

All utensils, equipment, dishes and cutlery which come in contact with non-Passover food must undergo a purging process known as Hechsher Keilim, aka “Kashering”.

- Items fashioned from certain materials or fashioned in a certain manner may not be Kashered.

Earthenware
China
Pottery

Concrete
Cement

Glass- According to the Ashkenazic custom, glass cannot be Kashered under normal circumstances (there are unique circumstances under which they may be Kashered, beyond the scope of this primer. Please consult your Rabbi. This year some Ashkenazic authorities are advising that glass may be Kashered.)

Plastic - While some authorities do not allow plastic to be Kashered many others do allow. This year many authorities are advising that plastic may be Kashered.

- Items which have nooks and crannies and cannot be cleaned properly including (but not limited to), pots and pans with rolled “lips”, colanders, sifters, and some dishwashers, cannot be Kashered with Irui or Hagala (see below for definitions)
- Any item which may get ruined through the Kashering process may not be Kashered. This can apply to light plastics which may bend, glass which can shatter, sheet pans and hotel pans which require libun gamur, or any item which is not heat resistant. This is out of concern that one may not Kasher it properly out of concern of breaking his equipment.

The basic premise behind Kashering is known as “*K’bol’o, kach polto*” - the very manner in which the item became non-permissible is the manner in which we Kasher to make it permissible.

Methods of Kashering:

- ***Irui- pouring or spraying boiling water.*** This method is used for items which only became non-Kosher or Chametz via indirect heat, such as sinks, counters, and tables on which hot Chametz such as pasta, soup, or toast may have been placed or spilled on. Every spot needs to be hit with a direct flow of boiling water. It is not sufficient to pour the water in one spot and allow it to spread out. You do not have to Kasher the whole utensil at once. If you run out of water or need a break, you can do so. When using the Irui method, all items being Kashered should not be used for 24 hours prior to Kashering.
PRO TIP- The best way to do Irui is with an electric kettle. It is easier to handle and control the flow of water. A standard tea kettle will also work.
- ***Hagalla- Immersing in boiling water.*** This method is used for pots, pans, flatware, cups, and most small wares that may be Kashered. The water should be boiling when items are immersed. You do not have to Kasher the whole utensil at once. If you run out of water or need a break, you can stop in the middle. This is especially important for large items that cannot be submerged at one time. When Kashering a large pot, fill the pot and boil. When the water reaches a boil, using a tongs, place a rock in the fire under the pot. When the rock is heated, place the rock in the pot and the water will boil over, Kashering the rest of the pot.

PRO TIP- If you do not wish to bother with the rock, after boiling the pot, empty the pot. Fill a disposable roaster pan with water and place it on the fire to boil. While holding the pot on its side, dip the pot gently into the pan and slowly roll the pot until all sides have been Kasherred. Make sure the water is boiling while you do this.

- **Libun Kal - Light scorching – several methods:**

- Heat with a torch until the opposite side is hot to the touch (around 190°F depending on the density of the metal). This method can be used for items requiring Irui (*Use of blow torches is not recommended without specialized training.*)
- Heat with a torch until the opposite side can singe paper (around 375°F, depending on the density of the metal). This method is applicable to items requiring Hagala or when Libun is only required as a stringency. (*Use of blow torches is not recommended without specialized training.*)
- Dry heat. Heat oven to 550°F (or 500°F if that is the highest temperature) for 2 hours. This method is predominantly used for Kasherred standard ovens that do not have a self clean cycle, or warming boxes and drawers. Please note: warming boxes and drawers do not produce enough heat for Kasherred. See below for instructions.) This method does NOT apply to ovens in which food is baked directly on the racks or the floor of the oven. If food is baked directly on the racks or floor of the oven, it will require Libun Chamur.

- **Libun Chamur - Intense scorching**

- Heat with fire until the item is glowing. (around 900°F). This method is used for grills, pizza ovens, broilers, etc. The generally accepted custom is that the self-cleaning cycle qualifies as Libun Chamur.

NOTE: Continuous clean, steam clean, aqua clean etc. DO NOT qualify as any type of Kasherred. Such ovens should be treated as non-self-clean ovens.

Kasherred Your Kitchen

- **Ovens**

- Self-Clean- The Self-Cleaning cycle qualifies as a Libun Chamur. You don't need to clean the oven or wait 24 hours prior to Kasherred. (Many cover the glass door of the oven with aluminum foil for the duration of Pesach. If you do not want to cover the door, the oven should not be used for 24 hours prior to Kasherred. Please consult your Rabbi)
Note: Continuous clean, steam clean, Aqua Lift do not qualify for any type of Kasherred. Such ovens should be treated as non-self-clean ovens.
- Non-Self-Clean ovens - All surfaces of the ovens, racks, and door must be completely clean and unused for 24 hours. (Some cover the racks with foil, perforating for air circulation for the duration of Pesach. Please consult your Rabbi.)

- Microwave – (Many authorities do not allow microwaves to be Kashered. Please consult with your Rabbi prior to Kashering.) Clean thoroughly and do not use it for 24 hours. Place a large microwavable container filled with water in the microwave and run on high power until the steam fills the microwave with condensate. This can take 10 minutes or longer. Then move the container, and run the cycle again to Kasher the area where the container originally was. The glass turntable should not be used.
- Heating / Warmer drawers- Thoroughly clean and do not use for 24 hours. Place one gel sterno can and let it burn for 2 hours. Be sure to leave the drawer a crack open so the flame is not suffocated.

- **Stove**

- Gas Range - Thoroughly clean. Cover burners with a blech (sheet metal) and turn on high for 20 minutes. If you have concerns about the electric control panel, Kasher each burner one at a time. The area between the burners usually cannot be Kashered. After Kashering, remove burner grates and cover the stove top with aluminum foil and replace grates. Be sure not to obstruct any gas or air vents.
- Electric Coil - Clean thoroughly. Turn coils on high for 15 minutes. If you have grates, place them on top of the coils. Cover burners with a blech (sheet metal) and turn on high for 30 minutes . The area between the burners usually cannot be Kashered. After Kashering, remove burner grates and cover the stove top with aluminum foil and replace grates. Be sure not to obstruct any air vents.
- Electric Glass-top – (It is questionable if this type of stove can be Kashered. Please consult with your Rabbi prior to Kashering.) Clean thoroughly. The burners MUST be Kashered one at a time or the glass will crack. Cover each burner with aluminum foil and turn on high for 30 minutes. Even according to those who allow Kashering glass top stoves, the area between the burners is not Kasherable but also cannot be safely covered with aluminum foil.

KVH Kosher recommends using a thin metal plate known as an induction diffuser plate. This is commonly used on induction cooktops for non-compatible pots.

https://www.amazon.com/s?k=induction+plate+adapter&rid=2SYC0BL5BKFWGandsprefix=i nduction+plate%2Caps%2C499andref=nb_sb_ss_i_3_15

Alternatively, you can use a silicone mat made by a company LoMi.

<https://thecooktopmat.com/products/lomi-cooktop-mat>

- Electric Induction Cooktop- Clean thoroughly and don't use it for 24 hours hours. Boil a completely full pot (unused for 24 hours) on the induction cooktop. As the boils allow it to boil over onto the cooktop. Move the pot around while it boils over, allowing it to spill over the entire cooktop. After Kashering, use with a Pesach induction diffuser plate.

- **Sinks**

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

Clean thoroughly and do not use hot water for 24 hours. Pour boiling water over every spot of the sink, ensuring that every spot is hit with a direct stream of boiling water. This is best accomplished using a kettle so you can easily control the small flow of water. Start on the bottom, middle, center working your way

outwards and across the sink in straight lines. For the walls, start on the bottom and work your way up in straight lines.

Porcelain sinks cannot be Kashered and a sink insert should be used. Strainers and aerators should be replaced. Spray hoses are difficult to clean and should not be used.

- **Counters**

The procedure for Kashering countertops is the same regardless of the material. First we will outline the procedure and then some specifications for different materials.

Clean thoroughly and do not use hot water for 24 hours. Pour boiling water over every spot of the sink, ensuring that every spot is hit with a direct stream of boiling water. This is best accomplished using a kettle so you can easily control the small flow of water.

- Composite (including, Formica, laminate, etc.) Special attention must be given to seams. Composite materials are similar to plastic. While some authorities do not allow plastic to be Kashered many others do allow. This year, many authorities are advising that plastic may be Kashered.
- Stainless steel - No special instructions.
- Natural stone (including quartz, granite, marble, etc.) No special instructions. (Some treat quartz resin as a composite material. See Composite)
- Wood/ Butcher Block- Wood counters must be completely smooth. This is best accomplished by sanding and refinishing.

If you cannot Kasher your counters, clean thoroughly and cover with contact paper or corrugated plastic, available at hardware stores.

- **Cabinets, Refrigerators and Freezers** - Clean thoroughly. Some also have a custom to cover the shelves. Be sure to allow for proper air flow.
- **Flatware** - Clean thoroughly and do not use for 24 hours. Pay special attention to serrated knives and fork tines.
Boil a pot or disposable pane of water. While the water is boiling, gently drop flatware in, one piece at a time. Remove from water and rinse in cold water.
- **Pots** - clean thoroughly, paying special attention to the seams, handles, and rivets.

PRO TIP- An inexpensive wire brush works wonders.

Fill the pot and boil. When the water reaches a boil, using a tong, place rock in the fire under the pot. When the rock is heated, place the rock in the pot and the water will boil over Kashering the rest of the pot.

PRO TIP- If you do not wish to bother with the rock, after boiling the pot, empty the pot. Fill a disposable roaster pan with water and place it on the fire to boil. While holding the pot on its side, dip the pot gently into the pan and slowly roll the pot until all sides have been Kashered. Make sure the water is boiling while you do this.

- **Pans**

- Baking and Roasting pans - Baking and Roasting pans require Libun Chamur which is likely to damage them and therefore should not be Kasherred.
- Enamel coated pans cannot be Kasherred.
- Frying pans - When used with liquid, a frying pan can be Kasherred like a pot (From Chametz to Pesach only- From non-Kosher, frying pans cannot be Kasherred). Teflon coated and searing pans are usually used dry or with minimal oil requiring Libun Chamur which is likely to damage them and therefore should not be Kasherred.

- **Small appliances**

- Toasters, sandwich makers, panini presses, electric grills, etc cannot be Kasherred.
- Mixers, food processors, blenders, immersion blenders- Ideally purchase separate ones for Pesach. If the motor base is completely sealed and they can be cleaned thoroughly, they can be used. Mixing bowls and accessories and blender bowls and accessories should be purchased new.

Tevilas Keilim

Halacha dictates that new food utensils be immersed in a Kosher mikvah prior to usage.

Unfortunately, due to the COVID19 health crisis, many keilim mikva'os are closed. It is worth noting, even ones that remain open are generally not chlorinated. Due to water safety concerns, KVH Kosher does not recommend immersing in natural bodies of water. Additionally, not all bodies of water are created equal and some may not be fit for halachic immersion.

There are several halachic ways of **temporarily** dealing with a situation in which no mikvah is available. Only utensils belonging to a Jew require immersion. If a non-Jew owns a Kosher restaurant or supermarket, the utensils do not require immersion.

In a *Sha'as Ha'dchak* (case of great need), one can give or sell his utensils to a non-Jew, borrow them back, and use them without immersion. For reasons beyond the scope of this article, this is only a temporary solution.

One must immerse the utensils after the crisis has passed, b'ezras Hashem yisborach.

Beth Din of America set up a form that individuals can fill out, designating the Beth Din (Rabbinical Court) as an agent to sell the utensils.

Please use the following link to fill out the form.

<https://docs.google.com/forms/d/e/1FAIpQLSc9IrSF0L328QRUIFA3D4YpAcotZgrav-u6UAFDXZXOCquxDw/viewform>

Please note: KVH Kosher recommends selling all utensils that you purchase despite the following language in the explanation.

Mechiras Chametz (Selling Chametz)

It is prohibited to own or have Chametz in one's possession during Pesach.

KVH Kosher has an online option for designating KVH an agent to sell your Chametz.

<https://kvhKosher.org/sale-of-chometz-form>

Bi'ur Chametz

The widespread custom is to burn the Chametz on Erev Pesach. In order to safely accommodate this custom many communities including, ours have set up communal burn sites under the guidance of the Boston Fire Department. Due to the COVID19 health crisis and the ban on any gatherings, a communal burn site is not an option.

For safety reasons, KVH Kosher recommends burning your Chametz at home in your outdoor BBQ grill, a device designed to burn. If you do not have a BBQ grill you can get rid of your Chametz simply by disposing of it prior to Pesach. Ideally, it should be disposed of and picked before the prohibition of owning Chametz kicks in on erev Pesach (11:40AM-GR"A)

Bitul (Nullification of) Chametz

As important as getting rid of Chametz, is Bitul Chametz.

After one completes his search for Chametz on the night prior to Pesach he should say:

כל חמירא וחמיעא דאיכא ברשותי, דלא חזיתיה ודלא בערתיה, לבטיל ולהוי הפקר כעפרא דארעא

All Chametz or leaven in my possession that I have not seen, and have not destroyed, shall be nullified and become ownerless, like the dust of the earth

After one disposes of any Chametz he has not sold, one should say as follows:

כל חמירא וחמיעא דאיכא ברשותי, דחזיתיה ודלא חזיתיה, דבערתיה ודלא בערתיה, לבטיל ולהוי הפקר כעפרא דארעא

All Chametz or leaven in my possession that I have seen and that I have not seen, that I have destroyed and that I have not destroyed, shall be nullified and become ownerless, like the dust of the earth

Ta'anis Bechorim (Fast of The First Born)

Halacha teaches us that all firstborn men and women (or parents of firstborn boys and girls who are minors) fast on Erev Pesach commemorating Makas Bechoros.

The widespread custom is that one takes part in a siyum and is thereby permitted to join in the festive "meal" that follows. There are many reasons given and it is beyond the scope of this document to explain them all. During regular times, many halachic authorities allow one to take part in a siyum via phone or video in extenuating circumstances, such as someone who is traveling on the road.

Unfortunately, this year all the shuls and minyanim are closed, we find ourselves in extenuating circumstances.

KVH Kosher is arranging for a siyum to be streamed live for everyone to participate in. It can be accessed at <https://youtu.be/kmxMPCH8Pgc>. We will be posting additional login options via email and on our website.

Eruv Tavshillin

When Yom Tov falls out on Friday, such as this year, in general one may not cook, bake, or prepare from Yom Tov for Shabbos; however, if one cooked and there were leftovers it may be eaten on Shabbos. Yet, if one designated an Eruv Tavshillin from before Yom Tov then it is permissible to cook or bake on Yom Tov for Shabbos.

The Eruv Tavshillin should be prepared as follows. A baked item such as Matza and a cooked dish should be prepared on erev yom tov for the Eruv Tavshillin. The cooked dish must be something which is usually eaten with matza such as a piece of meat, fish, or egg.

The Eruv Tavshillin only permits one to cook for Shabbos on Friday; on Thursday, one still may not cook for Shabbos, and especially not prepare for the second day of Yom Tov (Friday).

One should hold the Eruv Tavshillin food in his right hand and say the Bracha and Eruv stipulation.

ברוך אתה ה' אלוקינו מלך העולם אשר קדשנו במצותיו וצונו על מצות עירוב
בדין יהא שרי לן לאפויי ולבשולי ולאטמוני ולאדלוקי שרגא ולמעבד כל צרכנא מיום טוב לשבת

Products

Non-food contact items that do not require any certification for year round or Pesach

- Body Wash
- Candles
- Cardboard
- Carpet Cleaners
- Charcoal
- Cosmetics (see lipstick)
- Deodorants
- Laundry Detergents
- Hair Shampoo, Conditioner, Sprays, Mousse, Treatments, and Removers
- Household Cleaners
- Hand Sanitizer- even containing denatured alcohol
- Insecticides
- Isopropyl Alcohol
- Laundry Detergents
- Lotions and Ointments
- Perfumes
- Scouring Pads and Powders
- Shaving Cream and Gel
- Shaving Lotion
- Silver Polish
- Soaps
- Talcum Powder 100%

Food contact/ kitchen items that do not require any certification for year round or Pesach

- Aluminum Foil
- Aluminum Pans
- Bags (even bags that specify Challah/ bread bags)
- Cheese Cloths
- Cupcake Holders
- Cups
- Dishwashing Detergents
- Napkins (paper)
- Paper Towels
- Plastic Containers
- Plates (paper, plastic or foam)
- Water Filters

Food items that do not require any certification for year round or Pesach

- Baking Soda
- Cocoa Powder (100%, Not from Europe, All Hershey's except for Special Dark)
- Coffee- unflavored whole or ground beans. (Decaf, instant, Via, and K-cups require Pesach certification/approval)
- Eggs, whole raw- Should preferably be purchased before Pesach
- Fruit, fresh- Cut fruit should be purchased before Pesach and rinsed with cold water
- Fruit, frozen without additives- should be purchased before Pesach
- Garlic, fresh- peeled garlic requires Pesach hashgacha
- Lactaid- Should be purchased before Pesach
- Milk- Should be purchased before Pesach
- Nuts, whole, chopped, raw- peanuts are kitniyos. Blanched, roasted, glazed, ground or nuts containing BHA/BHT and pecans require Hashgacha
- Raisins- no additives or oils (Raisins with oil and other dried fruit require hashgacha)
- Salt- non iodized
- Sugar (Confectioner and Brown Sugar require Passover certification)
- Vegetables, raw- Cut vegetables should be purchased before Pesach and rinsed with cold water or purchase items listed to be kitniyos and Chametz free
- Water with no additives

OU Certified items that do not require special certification for Pesach

Dairy certified items that require and will have special certification for Pesach

(* indicates availability at local New England Supermarkets)

IMPORTANT NOTICE: Due to the COVID-19 crisis, items may have been sold out early.

***Ahold**

- Milk: 1%, 2%, whole, fat free
- Cottage Cheese: Low Fat, Lowfat Salt Free, Nonfat, Nonfat With Pineapple, Plain
- Cream Cheese: Bars, Cups - Soft
- Half and Half, Heavy Cream, Light Cream, Sour Cream Natural

***Axelrod**

- Sour Cream

***Breakstone's**

- Butter: Salted, Unsalted,
- Whipped Salted, Whipped Unsalted
- Cottage Cheese: Low Fat, Smooth and Creamy
- Sour Cream, Sour Cream Reduced Fat

***Cream O' Land**

- Cream, Half and Half, Light Cream, Skim Milk, Whole Milk
- Milk: 1%, 2%, Fat Free, Low Fat, Reduced Fat, Skim, Whole

***Dairy Pure**

- Milk: 1%, 2%, skim, whole
- Half and Half
- Heavy Whipping Cream

***Dannon**

- Yogurt: Coffee, Vanilla

***Dean**

- Skim Milk

Fairway

- Cream Cheese: Bars

Fairway Market

- Organic Milk: Lowfat, Reduced Fat, Skim, Whole
- Half and Half Organic,
- Heavy Cream Organic

Farmland

- Buttermilk, Half and Half,
- Heavy Cream, Light Cream
- Milk Fat Free Organic, Low Fat Organic, Reduced Fat Organic, Whole Organic

Farms Creamery

- Cream Cheese: Bars, Cups- Soft

Food Lion

- Cream Cheese: Bars

Foodtown

- Cream Cheese: Bars, Cups- Soft

***Friendship**

- Cottage Cheese: Nonfat, Nonfat With Pineapple, Salt Free Low Fat
- Buttermilk,
- Cottage Cheese With Pineapple, Low Fat Cottage Cheese
- Farmer Cheese,
- Pot Cheese,
- SourCream

***Garelick Farms Dairy**

- Pure Milk: 1%, 2%, Whole

Giant Eagle

- Cottage Cheese: Low Fat, Low Fat Salt Free, Nonfat, Nonfat With Pineapple, Plain
- Sour Cream

***Great Value (Walmart)**

- Milk: Whole

Guida

- Half and Half, Heavy Cream, Light Cream

***Hannaford**

- Cream Cheese: Bars

***Kirkland (Costco)**

- Milk: 1%, 2%, whole, skim, fat free

Kreider Farms

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

***La Yogurt**

- Yogurt: Blueberry, Cherry, Strawberry

***Market Basket**

- Cream Cheese: Bars, Cups - Soft

***Market Pantry (Target)**

- Milk (1%, 2%, whole, skim, fat free)

***Migdal (select varieties available at The Butcherie and Zayde's Market)**

- Cheese: American,
- American Smoked,
- Baby Swiss, Cheddar,
- Colby, Monterey Jack,
- Mozzarella, Muenster

***Miller's (select varieties available at The Butcherie and Zayde's Market)**

- Cheese: American, American Colored, American White, Asiago, Cheddar, Cheddar Skim, Colby, Edam, Feta, Gouda, Havarti, Havarti and Dill, Italian, Monterey Jack, Mozzarella, Muenster, Muenster

Vegetable, Parmesan, Romano, Smoked, String, Swiss, Vegetable Cheese Spread, Yogurt Cheese, Yogurt Spice Cheese

- *Miller's Chunk Cheese: Calico Cheddar, Dill Havarti, Fresh Curd, Golden Jack, Mello Gold, Port Salut*
- *Miller's Good Health Cheese: American, Edam, Gouda, Mozzarella, Muenster, Swiss, Vegetable Colby*
- *Miller's Mexican Queso Blanco, Quesadilla*

Natural By Nature

- Organic Milk: Lowfat, Reduced Fat, Skim, Whole
- Half and Half Organic, Heavy Cream Organic

O Organics (@ Star Market and Shaw's)

- Organic Milk: Lowfat,
- Reduced Fat, Skim, Whole
- Half and Half Organic,
- Heavy Cream Organic

***Organic Valley (@ Whole Foods, Stop and Shop, and Star Market)**

- *Milk: 1%, 2%, Chocolate, Skim, Whole*

Price Chopper

- Milk: 1%, 2%, Skim, Whole
- Cream Cheese

Price Rite

- Milk: 1%, 2%, Fat Free, Low Fat
- Half and Half, Heavy Cream, Light Cream,
- 1% Cottage Cheese,
- Cottage Cheese, Sour Cream

Quick Check

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

Shoprite

- Butter: Salted, Unsalted, Whipped Salted, Whipped Unsalted

- Cottage Cheese: Low Fat, Nonfat, Plain
- Cream: 18% Light, Heavy, Light
- Cream Cheese: Bars, Cups, Whipped
- Milk: 1%, 2%, Fat Free, Whole, Organic Milk,
- Yogurt: Blueberry, Cherry, Plain, Strawberry
- Buttermilk, Half and Half,
- Salt-free, Neufchatel Bars
- Sour Cream

***Stop and Shop**

- *Butter: Salted, Unsalted*
- *Milk: Whole*
- *Cream Cheese, bars, cups*

Taam Tov

- Cheese: American,
- Cheddar, Edam, Gouda,
- Mozzarella, Muenster,
- Swiss, Syrian

***Temp-tee**

- Cream Cheese

***The Cheese Guy ((select varieties available at The Butcherie and Zayde's Market)**

- Cheese: Pecorino Fresco, Pecorino Romano, Pecorino Romano Pepe Nero

Tnuva / Emek

- Cheese: Fine Shredded Edam Cheese 7oz., Fine Shredded European Cheese 7oz (a Blend Of Edam and Swiss

***Wegmans**

- *Cream Cheese: Bars,*
- *Cups - Soft*

Wholesome Pantry (Shoprite)

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

Zmanim/ Halachik times

REMINDER: PLEASE REMEMBER TO ARRANGE THE SALE OF CHAMETZ WITH YOUR RABBI. (KVH KOSHER CAN ALSO ARRANGE FOR THE SALE OF YOUR CHAMETZ. [PLEASE FILL OUT THE FORM HERE](#))

Tuesday, 13 Nissan, 5780/ April 7, 2020

Bedikas Chametz- Thursday April 7, 2020 after 8:10 PM- One should Daven Ma'ariv prior to Bedikas Chametz

ERUV TAVSHILLIN

Erev Pesach Wednesday, 14 Nissan, 5780/ April 8, 2020

Bi'ur Chametz/ Disposing of Chametz- Please remember safety first when burning Chametz- KVH Kosher recommends burning Chametz in a BBQ grill or another means of disposal.

Latest time for eating Chametz:

Magen Avraham - 10:11 AM

Gra and Baal HaTanya - 10:35 AM

Latest time for Burning Chametz:

Magen Avraham - 11:28 AM

Gra and Baal HaTanya- 11:40 AM

Candle Lighting - (18 minutes before sunset) 7:00 PM

Shki'a (Sunset) - 7:18 PM

Chatzos (Midnight) - 12:45 AM

1st day of Pesach Thursday, 15 Nissan, 5780/ April 9, 2020

Shki'a (Sunset) - 7:19 PM

Candle Lighting - (50 minutes after sunset) 8:09 PM/ (72 minutes after sunset) 8:31 PM

Chatzos (Midnight) - 12:46 AM Omer 1

2nd day of Pesach Friday, 16 Nissan, 5780/ April 10, 2020

Candle-lighting- (18 minutes before sunset) 7:00 PM

Shki'a (Sunset) - 7:18 PM Omer 2

3rd day of Pesach Shabbos, 17 Nissan, 5780/ April 11, 2020

Shki'a / Sunset- 7:21 PM

Shabbos ends - (50 minutes after sunset) 8:21 PM/ (72 minutes after sunset) 8:33 PM Omer 3

6th day of Pesach Tuesday, 20 Nissan, 5780/ April 14, 2020

Candle Lighting - (18 minutes before sunset) 7:07 PM

Shki'a (Sunset) Thursday, April 25, 2019 - 7:25 PM Omer 6

7th day of Pesach Wednesday, 21 Nissan, 5780/ April 15, 2020

Shki'a (Sunset) 7:26 PM

Candle Lighting - (50 minutes after sunset) 8:16 PM/ (72 minutes after sunset) 8:38 PM Omer 8

8th day of Pesach Thursday, 22 Nissan, 5780/ April 16, 2020

Shki'a (Sunset)- 7:27 PM

Yom Tov ends- (50 minutes after sunset) 8:17 PM/ (72 minutes after sunset) 8:39 PM Omer 9

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