



5786 Tu B'Shvat Guide

FOR CHECKING FRUIT

Tu B'Shvat is celebrated on the 15th day of Shevat as the *Rosh Hashana l'Ilanos* – “New Year for Trees” – and has *halachic* implications regarding various agricultural mitzvos. Although there is no obligation to eat fruits on Tu B'Shvat, many have a custom to eat “*shivas haminim*” (the seven species specifically connected to Eretz Yisrael) and other fruits in honor of this special day.

Below is a handy guide to checking various produce grown and purchased in the United States. Checking procedures in other countries may differ.

NO CHECKING REQUIRED

Dried Fruits & Nuts: Purchase good quality brands. Make sure everything is properly sealed and stored in a cool dry area. Improper storage can lead to infestation issues.



RED RAISINS



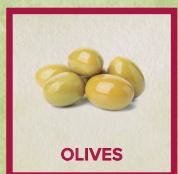
APRICOTS



NUTS



POMEGRANATE



OLIVES

VISUAL CHECK

Carob: Look for holes on the outside, which are a sign of infestation. Then break open in several places to check for infestation.

Dates & Dried Figs: Slice open and check inside carefully for infestation.

NOTE: Due to potential for improper storage concerns, these guidelines apply even if the fruit has a *hechsher*.



DATES



FIGS



CAROB

NOT RECOMMENDED

Checking is not practical.



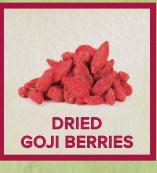
CALIF. GOLDEN RAISINS*



RASPBERRIES



BLACKBERRIES



DRIED GOJI BERRIES

*FROM CALIFORNIA ONLY. OTHER SOURCES MAY BE USED.

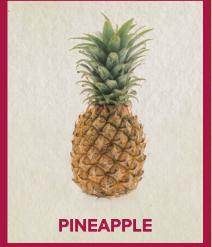
PEEL PROPERLY

Insects infest the crown and outer rind as well as inside the blossom cups and crevices if the pineapple is not thoroughly peeled.

The pineapple should be peeled until only yellow fruit is visible.

The fruit and cutting board should be rinsed after peeling since the insects often crawl onto the cutting surface.

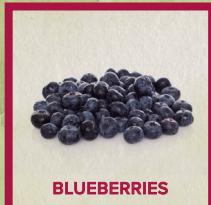
The crown and rind should not be used on decorative platters since the insects can transfer to other fruit.



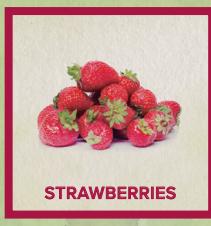
PINEAPPLE

SOAP WASH

- Fill a basin with warm water and a non-toxic dishwasher detergent, using at least 2 tablespoons of detergent per gallon of water.
- Agitate the berries in the solution for 10-15 seconds.
- Let berries soak for at least one minute.
- Rinse the berries well. **NOTE:** Strawberries must be rinsed *individually* under a strong stream of water.
- Repeat steps 1-4.
- For **strawberries:** cut off the tops of the berry along with a little of the fruit. No further checking is required.
- For **blueberries:** we recommend inspecting samples for presence of scale insects that may be embedded in the outer layer of the berry. We do not recommend organic, pick-your-own or wild grown blueberries.



BLUEBERRIES



STRAWBERRIES