

DVOICE

The official Passover Newsletter of Dallas Kosher

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KITCHEN

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LOCAL SERVICES
CERTIFIED FOR
PASSOVER

April 2023/Nissan 5783

PASSOVER

HALACHIC TIMES

LEADING UP TO PASSOVER

LATEST TIME FOR DK TO SELL YOUR CHOMETZ

Monday, April 3rd - 5:00pm

SEARCH FOR CHAMETZ "BEDIKAT"

Tuesday, April 4th - 8:31pm

FAST OF THE FIRST BORN

Wednesday, April 5th fast begins at 5:58am

LATEST TIME FOR EATING CHAMETZ

Wednesday, April 5th 10:47 am

LATEST TIME TO BURN CHAMETZ

Wednesday, April 5th 12:00 pm

MIDDAY 1:30 PM

ERUV TAVSHLIN

Wednesday, April 5th - before candle lighting

CANDLE LIGHTING

FIRST SEDAR

Wednesday, April 5th 7:32 pm

MIDNIGHT 1:29 AM

SECOND SEDAR

Thursday, April 6th 8:32 pm *Light from pre-existing flame.

FRIDAY NIGHT SHABBOS CHOL HAMOED

Friday, April 7th 7:33 pm *Light from pre-existing flame

SEVENTH DAY OF PESACH

Tuesday, April 11th 7:36 pm

EIGHTH DAY OF PESACH

Wednesday, April 12th 8:37 pm *Light from pre-existing flame

*Pesach ends 8:38 pm Thursday April 13th.

*Wait until 9:20 pm before eating chametz that was sold.

K A S H E R I N G Y O U R K I T C H E N



LOG ONTO YOUTUBE:

Rabbi Sholey Klein gives instructions on how to kasher your kitchen.

SIMPLE PREPARATION

1. **A thorough housecleaning is undertaken in preparation for the Passover festival.**
2. **All Chametz should be removed from one's domain (i.e., home, office, car, etc.).**
3. **The formal search for Chametz is undertaken on Tuesday, April 4th.**
(This year the search is on Tuesday, April 4th at 8:31 pm).

QUESTIONS: *Call the DK Rabbis or your Rabbi about kashering or preparing your kitchen.*

Palate
Catering

CASUAL TO Upscale
HUNDREDS OF MENU OPTIONS

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Contact
972-945-2345
sales@palate-catering.com

 PALATE CATERING IS A DIVISION OF KOSHER PALATE
AND IS UNDER THE KOSHER SUPERVISION OF DALLAS KOSHER

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 Passover use.

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.

COUNTER TOP SURFACES

Surfaces that may be kashered for Passover and left uncovered, include: Avonite*, Cambria*, Corian*, Granite, Metals, Quartz*, Quartzite, Silestone*, Vendura*.

**many opinions permit these to be kashered.*

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, Porcelain tile, Glass tile, Formica

K A S H E R I N G Y O U R K I T C H E N

(CONTINUED)

MICROWAVE OVENS

Microwave ovens without browning elements are kashered (according to many opinions) by cleaning thoroughly and after not using for 24 hours by inserting a clean, sturdy glass cup filled with 10-12 ounces of water and then turning on the microwave to the highest power level bringing the water to a boil. Run for 15 minutes as 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: Sunday, April 9th - Tuesday, April 11th.

FLATWARE AND 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 Passover, pot should be re-kashered.

POTS AND PANS

A pot must be cleaned, then not used for 24 hours, and filled to its rim with water. Bring water to a rapid boil, with the water boiling over the sides of the pot. 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.

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 AND 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. Extra care should be given to the hinges, handles, and corners as they tend to accumulate grease and chametz. Electric burners are kashered after sitting for 24 hours, then 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 a double layer of heavy-duty foil.

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

K A S H E R I N G Y O U R K I T C H E N

(CONTINUED)

MILK

Cholov Yisroel milk is available at Tom Thumb Preston/Forest, Tom Thumb Coit & Campbell, K Market and requires KFP. It can be found in the KFP section of each market. The problem one may encounter with that milk is that it is more expensive and comes in a limited variety of sizes and types.

MISCELLANEOUS

Cloth linens, which are used year round, may be used for Passover if laundered thoroughly with hot water and 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. Soda Stream makers may be used with new bottles for Passover (none of the flavorings are kosher for Passover).

THESE ITEMS MAY NOT BE KASHERED FOR PASSOVER:

- **China, pottery, earthenware and synthetic rubber.**
- **Teflon or similarly coated ware and enameled pots.**
- **Oven glassware (e.g. Pyrex, Melmac, Corningware and 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 and 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 Passover 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 and plastic vegetable steamer.**



KOSHER FOR
PASSOVER
FAMILY

BBQ HOEDOWN



FOOD PREPARED BY
SIMCHA KOSHER
CATERING & EVENT
DESIGN

APRIL
10
MONDAY

5:30-8PM

FULL TEXAS BBQ

WITH ALL THE FIXINS

CHICKEN FINGERS

FARM TO TABLE

SALAD BAR

VEGGIE OPTIONS

DESSERT

MUSIC & GAMES

\$44.00 AGES 13+ **\$30.00** AGES 9-12

\$21.00 AGES 4-8 **\$32.00** VEGETARIAN

WALK-INS: \$6 EXTRA PER MEAL

EXTRA MEAT: \$9 EXTRA PER PERSON

CONTACT:

RWEISSCRANE@JCCDALLAS.ORG



AARON FAMILY JCC
7900 NORTHAVEN RD
DALLAS, TX 75230

THE DK CONSUMER GUIDE TO PASSOVER

FOODS & PRODUCTS

Shopping for the week of Passover is a special undertaking that involves scrupulous care to avoid any foods that may contain Chametz.

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. As always, 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 FOR PASSOVER PRODUCTS

WITHOUT SPECIAL PASSOVER CERTIFICATION*

***Unless otherwise noted. All products must be new and in sealed packages!**

FRUITS, VEGETABLES AND JUICES

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 without oil added: Dole, Great Value, and Trader Joe's

Raisins Sunsweet Triangle K-P

Prunes Sunsweet Triangle K-P

Safeway Baby peeled carrots

365 Everyday Value peeled carrots

BEVERAGES

Unflavored Seltzer

Tea bags Lipton regular

***New this year, Lipton decaf is no longer KFP**

Instant tea must be a P

Cocoa 100% pure, no additives

The following instant coffees are KFP (without a P): Taster's Choice Regular (not decaf)

Folgers: classic roast, regular, and decaf

Decaffeinated coffee requires a kosher for Passover certification. Some including Sanka, Maxwell House and Yuban are acceptable when labeled kosher for Passover.

Many brands are approved including LaVazza.

K-cups, single serve instant coffee: regular Folger's, Green Mountain coffee, and Starbucks, VIA: Regular not decaf.

***A new Keurig machine is preferred, call our office on how to kasher an existing one**

K O S H E R F O R P A S S O V E R P R O D U C T S (CONTINUED)

WITHOUT SPECIAL PASSOVER CERTIFICATION*

*Unless otherwise noted. All products must be new and in sealed packages!

SPICES

All ground spices need a kosher for Passover certification.

Salt any brand without Iodine, Polysorbate, Maltodextrin and Dextrose.

SWEETENERS

White pure granulated cane sugar, preferred to have a P, without additives.

Powdered sugar must have a hechsher KFP.

Brown needs a P KFP.

Domino and C&H brands, brown sugar needs a OK P.

Sugar substitute Sweet & Low that bears an OU-P. Do NOT use Splenda, Equal, Stevia or regular Sweet & Low, unless bearing an OU-P.

MISC

All Extra and Virgin Olive Oil is acceptable without a KFP but it is preferable to have at least a reliable year round hechsher.

Spectrum natural virgin coconut oil.

Avocado oil, Chosen brand.

Baking soda any pure bicarbonate of soda.

All raw nuts including whole, chopped or ground (not flour)

New Kirkland brand Almond Flour, bleached) are acceptable with no additives like BHA and BHT. Midget Pecans & Pecan pieces require Passover certification. (Exceptions: Peanuts are not true nuts so they are not acceptable).

All commercially packaged 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, and chicken will be KFP available on Wednesday, March 22, 2023 at the North location, and South location on Sunday, March 26, 2023.

GENERAL HOUSEHOLD

Paper plates must have a hechsher: Dixie Brand (OU) and Chinet brand (OK-P) and Solo Brand (OU).

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.

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.

BABY FOOD, FORMULA, AND 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.

Gerber carrots and squash without a P, when bearing an OU (not legumes), green beans and peas (kitniyot)

*acceptable for Passover l'chatchila even for adults when sold in glass jars ONLY.

Similac, Enfamil, Prosobee and Isomil

Johnson's baby shampoo and powder

Baby Magic bath, oil, powder, shampoo and lotion

Baby wipes any brand alcohol-free

Any mineral oil

Diaper Cream A&D, Desitin & Diaperene

K O S H E R F O R P A S S O V E R P R O D U C T S (CONTINUED)

WITHOUT SPECIAL PASSOVER CERTIFICATION*
*Unless otherwise noted. All products must be new and in sealed packages!

HOUSEHOLD CLEANERS

Detergents any powdered brand which is certified kosher all year.

Liquid Dish Detergents Ajax, Dawn, Ivory, Joy and Palmolive.

Other Cleaners Ajax, Any Oven Cleaner, Fantastik, Mr. Clean, Spray & Wash, Comet, Bon Ami, Clorox, Windex and Murphy's Silver Polish Hagerty, Goddards and Rokeach, Wrights.

PERSONAL CARE

It is preferable to only use Toothpaste and Mouthwash with a KFP hechsher, however these items are still acceptable:

*New this year- K Market has KFP items.

Toothpaste all varieties of Colgate.

Mouthwash Listerine- Cool Mint, Aim, All, Total Care, Zero, Scope - All.

Dental Floss any unflavored including wax.

Lip Balm Chapstick brand, unflavored.

Lipstick containing Chametz should not be used (best to purchase new).

Pepto-Bismol (original).

Tums is kitniyot.

Alka-Seltzer- original tablet (Effervescent and Extra Strength is not recommended).

All varieties of body soaps, shampoos and stick deodorants permitted for use on Passover.

Deodorant Spray Arrid, 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 and face powders and ink and paint may be used regardless of its ingredients.

PASSOVER CERTIFIED PRODUCTS

THESE PRODUCTS REQUIRE SPECIAL PASSOVER CERTIFICATION
As they may contain Chametz

Antacids and vitamins including Tums (kitniyot)
Honey
Apple juice and apple sauce
Baking powder
All brown sugar
Canned fruits and/or vegetables
Cheese, cottage cheese, sour cream
Chewing gum and all candies
Chocolate chips, bars and candies
Citric acid Coffee decaf, regular, all instant and tea
All bagged lettuce and vegetables
Confectioner's sugar
Creamer (non-dairy) and sugar substitutes
Dextrose
Dried fruit raisins, dates and prunes
Ensure with fiber
Jam and jelly, honey and syrups
Lactaid (if needed, must be added prior to Passover)
Fruit Juices

Lemon, grapefruit or other fruit juices
Milk and yogurt condensed and regular
Margarine, butter and shortening
Mayonnaise and ketchup
Oil, cooking oil spray and vinegar
Orange and lemon peels are sprayed with color and should not be ground into food
Paper plates
Pet food Please call the Vaad/DK Office for the latest information
Pickles, olives, peppers and sour tomatoes
Prepared ground horseradish
Pre-peeled fruits and vegetables
Soda, flavored seltzer, grape juice, wine and liquor
Spices
Tomato-based products
Tuna (canned) and salmon (canned)
Frozen vegetables companies may produce them on equipment that also produces pasta



CERTIFIED FOR PASSOVER

LOCAL PRODUCTS AND SERVICES

JCC KITCHEN

7900 Northaven Rd. / 214.239.7100 / JCCDallas.org

Once again certified kosher for Passover, all senior meals, and JFS Kosher home delivered meals will be kosher for the week of Passover

KOSHER PALATE

7989 Belt Line Road, Suite 154 / 469.601.1002 / www.kosherpalatetx.com

Order your Passover menu online.

MILK & HONEY JERUSALEM MARKET & GRILL

420 N. Coit St., #2023 / 972.404.0704 / milkandhoneydallas.com

Owners, Gadi and Amy Cohen, are well stocked with many new and familiar Passover products. They will feature for Passover: Israeli products, dairy products, Cholov Yisroel cheese, packaged goods, spices, candy, etc. The Market and Grill will be closed for Passover.

SIMCHA KOSHER CATERING

972.620.7293 / simchakosher.com

Enjoy KFP Family BBQ Hoedown April 10th from 5:30-8:00pm at the "J" Aaron Family JCC, 7900 Northaven Rd.

TEXAS HILLEL IN AUSTIN

TexasHillel.org

Texas Hillel will offer a student Seder only on Wednesday, April 5th. Students should reach out to info@texashillel.org for more information. Hillel will have KFP lunches first days of Pesach and Friday night dinner April 7th. Kfp lunches during Chol Hamoed April 9-11th. Please register. Rabbi Moshe Trepp is the Dallas Kosher representative in Austin in charge of DK kashrus. Rabbi Trepp's contact information is theenglishrabbi@gmail.com/512.293.5252.

Gail's Catering is doing only to-go pre-packed community meals on Passover eve. To order, go to texashillel.org.

K-MARKET

6911 Frankford Rd, Dallas, TX 75252 / 469.577.4044

Full line of KFP grocery fresh meat, chicken, and fish. They will also have fresh fruit and vegetable platters. They will be open Chol Hamoed.

TOM THUMB

11920 Preston Rd. / 972.392.2501 and 1380 West Campbell Rd. / 972.680.6010

The two Tom Thumb Kosher Markets can be found either in Dallas (Preston address) or in Richardson (West Campbell address). If you have any Passover questions please call our DK Mashgichem.

Each location will be kosher certified for Passover in the deli and fresh meat market beginning March 22, 2023 North location and Sunday March 26, 2023 South location. Only at that time will all the cut meats, deli meats, roasted chicken and all sided dishes be kosher for Passover. All commercially packaged raw and unseasoned meat, poultry and fish (fresh and 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. Please note that from 3.22.23 North location and 3.26.23 South location, until after Passover, there will be no sushi, sandwiches or fried chicken.

Tom Thumb offers several displays and aisles of Passover packaged products plus a full display of dairy products including Cholov Yisroel KFP milk and a large selection of frozen foods. Both stores offer a large variety of kosher wines and grape juice for Passover.

2 0 2 3 A L E R T S

QUINOA

Quinoa is kosher for Passover and is not related to the five types of chametz grains, millet or rice. However, because there is a possibility that quinoa grows in proximity to chametz grains and may be processed in facilities that compromise its Kosher for Passover status, quinoa should only be accepted with a reliable Kosher for Passover supervision. NEW FOR THIS YEAR: all brands of quinoa need to be certified for Passover.

LIQUIOR

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

WINE

Examine wines carefully! Some of them, while kosher, might NOT be kosher for Passover 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) and not berry wine (Shehakol).

SEFARDIC JEWS

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

THE JEWISH LAW

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 Passover. All Dallas Kosher certified Jewish owned food merchants sell their Chametz including Centennial and Glazers.

BAKERY PRODUCTS

Macaroons, cakes and the like, which do not bear special Passover certification are not acceptable. This is true for all Dallas Kosher supervised bakeries. Although Dallas Kosher supervises many bakeries in and around the state, NO Dallas Kosher bakery is approved for Passover.

RABBI DAVID S. SHAWEL

THE HAGADDAH IS THE SINGLE MOST REVEALING TEXT ABOUT JUDAISM'S APPROACH TO HAKORAS HATOV, GRATITUDE.

The significance of the trait of gratitude in Judaism is apparent as we thank Hashem in the 'Modim' prayer said three times a day in our Sh'mone Esrai prayer. When saying the Grace after eating bread, we thank Hashem for providing us with food we've eaten. Being grateful is emphasized in our relationships between ourselves and others as well. The commandment to honor our parents and teachers is also based on showing gratitude for what they have done for us.

The Hagadah story includes our peoples low point in history prior to be taken out of Mitzriyim, Egypt. The Mishna in the Gemara Pesachim 116A says, "According to the intelligence of the child the father teaches him. He begins with our disgrace and concludes with our praise." The Gemara expounds upon this. Based on the opinion of Rav our Hagadah includes the fact that our ancestors were idol worshippers and based on Shmuel's opinion the Hagadah tells us we were slaves in Mitzriyim. Both opinions teach us a fundamental lesson about how to develop a proper feeling of gratitude.

Let's first discuss Shmuel's opinion. He says we must begin with the slavery. This teaches us in order for a person to feel truly thankful for everything he has, he must first be able to contrast his present positive situation with the past suffering he endured. In order for us to truly appreciate Hashem's kindness that He took us out of Mitzriyim, we must first focus on the terrible suffering we endured when we were slaves. By doing this, we can avoid the trap of taking for granted the physical and spiritual freedom we experienced after leaving Mitzriyim.

So too, in our daily lives, when things are going well, it is very easy to forget what Hashem has done for us, and how He continues to protect and sustain us. For example, when a person's financial situation is stable, he naturally may take for granted his situation and refrain from sufficiently thanking Hashem. However, were he to think about the times when he did not know how he would support himself, it is far easier for him to contrast his past difficulties with his current security. This should help him feel grateful to Hashem. It is less obvious, how does Rav's explanation of the disgrace of our ancestors being idol worshippers bring us to be grateful. A possible explanation can be, idol worship is at the core of 'dissing' Hashem. By not recognizing the good one has is from Hashem he excludes Hashem from his world. So at the Seder we contrast our ancestors actions to our present acceptance of Hashem as the One who provided our deliverance out of Mitzriyim. We openly proclaim our allegiance to Hashem and we are extremely grateful for our freedom. In the Hagadah we say, "At first our ancestors were idol worshippers and now HaMakom (The Place: Hashem, who I recognize who is in every place) has brought us close to serving Him." By stressing our humble background, we make ourselves far more able to properly appreciate all that is done for us.

May we all be mindful to always be grateful for family, community and Hashem at this time of year when we celebrate our becoming Hashem's nation.

The DK staff, board members and all of our partners join me in wishing you a kosher happy holiday.

Rabbi David S. Shawel

PREPARING THE SEDER PLATE

ASSEMBLY & SIGNIFICANCE

The Plate 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.

Prepare the Seder plate long before the Seder meal so you are not pressured to get it ready at the last minute.

Buy the following kosher
for Passover foods:

apples
nuts
red wine
egg

cinnamon
sugar
shankbone or
poultry neck

potato
romaine lettuce
horseradish root or
prepared horseradish

CONTENTS OF THE SEDER PLATE

The prepared plate should be placed before the head of the household or the one conducting the Seder.

CHAROSET

A mixture of apples, nuts, wine and spices / symbolizes the mortar the Jewish slaves made in their building for the Egyptians.

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.

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.

KARPAS

Generally parsley or a potato and dipped in salt water / represents tears. The custom of serving karpas dates back to the 1st and 2nd centuries when a formal meal began by passing around vegetables.

CHAZERET

A bitter vegetable (romaine lettuce is generally used).

3 MATZOT

Stack 3 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.



CHAMETZ

During the eight days of Passover, a Jew is forbidden to eat, use or possess (own) Chametz. This Biblical 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 and 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 and 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 Passover. If one has not disposed of all forms of Chametz, he is obligated to negotiate the sale of the Chametz.

THE RABBI AS YOUR AGENT

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 popular 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 the Eve of Passover. 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 the Eve of Passover and an actual transaction of money takes place.

IMPORTANT TIMES AND INFORMATION

Monday, April 3rd - 5:00pm

This transaction, which is 100% legal and binding in both Jewish and civil laws, must be received in the Dallas Kosher office no later than 5:00pm Monday April 3rd.

Wednesday, April 5th - 10:47am

The latest time we may eat Chametz

Wednesday, April 5th - 12:00pm

The final Kol Chameira prayer (annulling ownership of Chametz) is said.

Thursday, April 13th - 9:20pm

This year Chametz is sold by Rabbi Shawel will be bought back by Rabbi shawel on Thursday night, April 13th by 9:20 pm, at which time you can eat your sold Chametz. You can purchase new Chametz immediately following the conclusion of Passover after 8:38 pm.

COMMUNAL KASHERING OF POTS AND 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. Please do not bring items that cannot be kashered or are not clean.

Sunday, April 2nd 10:30am-12:30pm

Loading dock of Ohr HaTorah / 6324 Churchill Way.

Sunday, April 2nd 11:00am-1:00pm

Chabad of Dallas / 6710 Levelland Road.

SALE OF CHAMETZ

FORM MUST BE RECEIVED BY 5:00PM ON MONDAY, APRIL 3RD.

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 Dough may be Chametz and cosmetics frequently contain 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. This transaction (100% legal and binding in both civil and religious laws) must be received in the DK office no later than 5:00PM on Monday, April 3rd. One must wait one hour after the holiday ends, until 9:20 Thursday, April 13th, before using the Chametz sold, as the re-purchase will take an hour to consummate.

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 where Chametz may be found. I understand the authority given for these transactions conforms to Jewish and civil laws.

NAME _____

HOME ADDRESS _____ PHONE _____

OTHER ADDRESS _____ PHONE _____

SIGNATURE _____ DATE _____

DK is only accepting email sales of chometz this year. Please take a picture or scan this form and email to: info@dallaskosher.org

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JOIN TODAY AND SUPPORT DALLAS KOSHER

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. All contributions are tax-deductible, including memberships. Please use your Tom Thumb Card number 3526 to benefit the Va'ad.

☐ PATRON CHAI \$1,800 ☐ UNDERWRITER \$1,000 ☐ BENEFACTOR \$250-\$499 ☐ CONTRIBUTOR \$100-\$179

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FIRST AND LAST NAME _____ SPOUSE NAME _____

HOME ADDRESS _____ CITY/STATE/ZIP _____

EMAIL ADDRESS _____ PHONE _____

CREDIT CARD # _____ EXP. DATE _____ CVV _____



7800 Northaven Road, Dallas, TX 75230



HAPPY KOSHER
PASSOVER

KMARKET
GROCERY & DELI

Happy Passover

K MARKET FOR ALL YOUR PASSOVER NEEDS

We will be serving
Fresh made Deli, To-Go sandwiches, Lunch
and Dinner Specials
until the day before Passover

KEEP YOUR HOME CHAMETZ FREE

PASSOVER HOURS

SUN-THURS : 8:00 AM - 8:00 PM

FRIDAY : 8:00 AM - 4:30 PM



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