THE OFFICIAL PASSOVER NEWSLETTER OF DALLAS KOSHER

KILL

PROMOTING THE OBSERVANCE OF KASHRUS THROUGH SUPERVISION, EDUCATION AND SERVICE

PASSOVER

APRIL 2025 / NISSAN 5785

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FOR PASSOVER

WERE SLAVES

to Pharaoh in Egypt. And the Lord our God took ut of there with a strong hand and an outf arm. If the Holy One, blessed is Ha by

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LETTER FROM THE PRESIDENT

Our Jewish community is thriving! Dallas Kosher is thrilled to welcome many newcomers and many new kosher consumers into our community, which has led to a demand for more choices and more diverse businesses offering kosher shopping, catering, and dining options. The modern kosher culinary scene has evolved significantly, with Increased emphasis on fresh, seasonal ingredients and innovative cooking techniques, such as fusion of kosher cuisine with international flavors, such as Israeli, Asian, Italian, and Mexican. Throughout its history, kosher cuisine has remained deeply connected to Jewish heritage, community, and tradition. The ongoing evolution of kosher cuisine continues to reflect the diversity and creativity of the Jewish people. Food has a unique power to unite us, transcending our differences and bringing us together.

As our community continues to grow and evolve, Dallas Kosher has taken the opportunity to reorganize and reestablish its foundations. DK is committed to strengthening its organizational infrastructure to better serve the kosher community. The DK Board of Directors recently announced that Rabbi Moshe Tropper has joined our Vaad staff as its new leader. Working closely with our Board of Directors, Rabbi Tropper is streamlining our operations and standardizing procedures to enhance the efficiency and quality of Dallas Kosher. Under Rabbi Tropper's guidance, DK is committed to providing improved services, clearer guidelines, and increased transparency. This new chapter in our organization's history promises to elevate the kosher experience in Dallas. We look forward to continuing to serve the community with excellence.

Passover is just around the corner and DK is ready to serve our community with dedication and the highest level of kosher expertise while assisting you with all your Passover requests. In this newsletter you will find the DK Consumer Guide to Passover, local products, programs and services, information on the DK Pesach wine sale, DK community kashering days for members and additional information to help you with all your needs during the eight days of Passover. Feel free to call, text or WhatsApp Rabbi Shawel or David Geldman if you have any kashrus questions or want assistance with kashering your kitchen before Passover. Thank you both for making our Pesach kosher.

The wide reach of DK's impact extends beyond our members by promoting understanding and inclusivity throughout the community. We invite you to join our DK membership of 700+ families from all area congregations and neighborhoods. While its members have varying levels of observance, the DK sets a community standard of kashus that is inclusive of everyone and meets the highest Torah standard of which we can all take pride. Your support will influence our community positively toward the observance of kashrus and your dues will underwrite many of our programs and services to the community.

Let's celebrate our community's growth, diversity, and resilience! Together, we will continue to build a warm, welcoming, and thriving kosher community. Special thanks to David Geldman for designing and creating this newsletter and for keeping the DK operations running smoothly. Yasher Koach to Rabbi Shawel for making sure our 100+ DK kosher accounts remain kosher to the highest standard. Thank you as well to Sheryl Wernick for making sure our accounting, budgeting and payroll are all in order. And finally, thank you to our diligent Mashgichim who work tirelessly to make sure every DK venue is supervised properly. On behalf of the DK Board and Staff, I wish you all a meaningful and kosher Pesach, filled with family, friends and community. Chag Kasher Sameach.

DK BOARD PRESIDENT



HALACHIC TIMES

LEADING UP TO PASSOVER

LATEST TIME FOR DK TO SELL YOUR **CHAMETZ**

Wednesday, April 9th - 5:00pm SEARCH FOR CHAMETZ "BEDIKAT" Thursday, April 10th - after 8:35pm FAST OF THE FIRST BORN*

*If participating in a siyum one may not need to fast.

Thursday, April 10th fast begins at 5:29am

MIDDAY/CHATZOT

Thursday, April 10th at 1:29PM LATEST TIME TO BURN CHAMETZ Friday, April 11th - 12:11pm LATEST TIME FOR EATING CHAMETZ Saturday, April 12th - 10:53am LATEST TIME TO DISPOSE CHAMETZ Saturday, April 12th - 12:11pm

CANDLE LIGHTING



EREV PESACH Friday, April 11th - 7:36 PM

FIRST SEDER Saturday, April 12th - after 8:37pm *Light from pre-existing flame MIDNIGHT 1:27 AM

SECOND SEDER Sunday, April 13th - after 8:38pm *Light from pre-existing flame MIDNIGHT 1:27 AM

SEVENTH DAY OF PESACH Friday, April 18th - 7:41pm

EIGHTH DAY OF PESACH Saturday, April 19th After 8:42pm *Light from pre-existing flame

END OF PESACH / HAVDALLAH Sunday, April 20th - 8:43PM *Wait until 10:00 pm before eating Chametz that was sold.

The times (Zmanim) listed above are based on zip code 75230. Please confirm with your local synagogue or consult online resources for accurate times specific to your location.

WHY IS THIS EREV PASSOVER DIFFERENT FROM OTHER YEARS?

This year, the first Seder will be on Saturday night after the conclusion of Shabbat. This leads to some differences in how we prepare for the lead-up to the Seder. Traditionally, the Fast of the Firstborn is observed on the day of Erev Pesach, however, this year, that day is Shabbat, and we may not fast. The fast is pushed back and observed on Thursday, April 10th. Likewise, the Search for and the burning of chametz cannot be performed on Shabbat. These observances are pushed to Thursday night, (April 10th) and Friday morning (April 11th) respectively. Friday morning, before burning the chametz, we put aside any chametz that will be eaten until the next morning. Care must be taken at the Shabbat meals to ensure chametz does not leave a confined designated area. (Egg matzah may be substituted as the Shabbos Challah/bread.) The chametz eaten at both Shabbat daytime meals must be consumed or put away by 10:53 am. The crumbs on the tablecloth should be shaken out and flushed down the commode, by 12:11 pm and the tablecloth then put away with the other chometz items. One may not do any preparations for the seder on Shabbat. Therefore, ALL preparations for the seder and the Seder Plate should be done on Friday. Saturday night, the Seder cannot start until Shabbat has ended at 8:37pm.

FUN FACT:

The next occurrences will be in 2045, 2048, 2052, and then not again until 2072.





PASSOVER OFFERINGS

SIX HIGH-END WINES

It's that time of year again when the Vaad offers wine samplers, perfect for your Passover seder or for any time of the year. Just like last year, we've curated a selection of six varieties of high-end superior wines: three new wines and three repeat varieties due to their popularity.



SCAN QR CODE TO ORDER TODAY OR VISIT: DALLASKOSHER.ORG/WINE-SALE





KASHERING YOUR KITCHEN

SIMPLE PREPARATION



Preparing for Passover involves a thorough house cleaning to remove all Chametz from one's domain — including the home, office, car, and any other spaces. The formal search for Chametz, Bedikat Chametz, will take place this year on Thursday, April 10th, after 8:35 PM.

REFRIGERATORS / PANTRIES



Surfaces that have only come into contact with cold Chametz — such as refrigerator shelves and pantry surfaces — should be thoroughly washed and rinsed in preparation for Passover use.

KASHERING REMINDERS

Before kashering any appliances, pots, utensils, or silverware:

- · All rust and food residue must be completely removed.
- Items should be cleaned thoroughly.
- They must remain unused for 24 hours prior to the kashering process.

COUNTERTOP SURFACES



There are different opinions regarding kashering these surfaces. Please consult your Rabbi for guidance:

Avonite, Cambria, Corian, Granite, Metals, Quartz, Quartzite, Silestone, Vendura.

To kasher these surfaces:

- 1. Clean the surface thoroughly.
- 2. Ensure it has not been used for 24 hours.
- 3. Pour boiling water from a kosher for Passover pot over the surface.



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

KASHRUS SYMBOL CARD

We're excited to announce a new addition to the Dallas Kosher website — a comprehensive list of **Reliable Kashrus Certifications!**

Next time you're in the grocery store and unsure about a kosher certification symbol, simply pull out your phone and check our online list.

How to use it:

- Visit our website dallaskosher.org/acceptable-kosher-agencies or scan the QR Code.
- If the kosher symbol you're checking is not listed, no worries we're here to help!
- See the bottom of page 10 for ways to reach us, or send us a picture of the symbol, and we'll respond as soon as we can. Making kosher shopping simpler and more accessible that's our goal!

KASHERING YOUR I **KITCHEN**



MICROWAVE OVENS



Microwave ovens without browning elements can be kashered (according to many opinions) by thoroughly cleaning the oven and waiting 24 hours without use. Then, place a clean, sturdy glass cup filled with 10-12 ounces of water inside and run the microwave on the highest power setting until the water boils and steam fills the interior—approximately 15 minutes. The glass plate inside the microwave should be covered with cardboard, contact paper, or a similar material.

Please note: Microwave ovens may not be used on Yom Tov or Shabbat, but they may be used during the intermediate days of Passover: April 15, 16, 17 and 18.

FLATWARE AND METAL UTENSILS



To kasher flatware and metal utensils, use a kashered pot to boil water. Ensure the utensils are thoroughly cleaned and unused for at least 24 hours. Immerse the items in the boiling water for 20 seconds, then rinse them in cold water. If you wish to use the pot for Passover afterward, it must be re-kashered.

POTS AND PANS



To kasher a pot, clean it thoroughly and let it sit unused for 24 hours. Then, fill it to the rim with water and bring the water to a rapid boil, ensuring it boils over the sides. To assist, you may insert a plastic spoon to push the water over the rim. Alternatively, if possible, submerge the pot into a larger kashered pot of boiling water until it is fully covered.

SINKS



Porcelain and enamel sinks cannot be kashered. They should be thoroughly cleaned, and a new insert, such as a plastic tub or contact paper, should be placed inside the sink. Stainless steel sinks can be kashered by pouring boiling water over all surfaces, including the faucet, after ensuring the sink has not been used for 24 hours. The strainer, stopper, or basket should be new.

OVENS AND STOVES



Self-cleaning ovens are kashered by running a full self-cleaning cycle. For non-self-cleaning ovens, racks and the entire interior must be thoroughly cleaned with a caustic cleaner such as Easy Off. Then, the oven should be set to the highest temperature for one hour, with the racks inside. Pay extra attention to hinges, handles, and corners, as these areas can collect grease and chametz.

Electric burners can be kashered by leaving them unused for 24 hours, then heating them until they glow red. Gas grates should be thoroughly cleaned and then placed in the oven at the highest temperature for 45 minutes. 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 challenging to kasher. For guidance on kashering these or other appliances, please contact us - See Page 10

MISCELLANEOUS P P P

Cloth linens used year-round may be used for Passover if thoroughly laundered with hot water and soap, without starch. Be sure to purchase new sponges and dishwashing utensils. Food processors and blenders with totally sealed motor units may be used if all exposed parts are replaced. SodaStream makers may be used with new bottles for Passover; however, none of the flavorings are kosher for Passover.

ITEMS THAT MAY NOT BE KASHERED FOR PASSOVER

- · China, pottery, earthenware, and synthetic rubber
- · Teflon or similarly coated ware and enameled pots
- Oven glassware, Pyrex, Melmac, Corning ware, and Corelle
- Toasters and toaster ovens
- Utensils with wood or plastic handles
- All plastic items
- · Graters and strainers
- George Foreman grills, waffle irons, or sandwich makers
- · Teflon, Silverstone, and porcelain enamel
- Electric mixers: Due to exposed motor areas that are difficult to clean, it is recommended to use a special mixer for Passover.
- Utensils or vessels with hard-toclean crevices, where Chometz can accumulate such as bottles with narrow necks or sieves
- · Dishwashers, unless they have stainless steel tubs with new racks
- · Crock-pots, pasta makers, and plastic vegetable steamers

Tiferet Israel	
Join Us (S)	
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PASSOVER	

<u> April 12 & 13 - Seders Nights 1 & 2 - 8:45 PM</u>		
Adult (Member)	\$95	
Adult (Non-Member)	\$110	
Child 8-12 (Member)	\$50	
Child 8-12 (Non-Member)	\$5,i5, per Seder,	

<u>Friday, April 18 - Shabbat Dinner</u>	- 7:45 PM
Adult (Member)	\$60
Adult (Non-Member)	\$72
Child 8-12 (Member)	\$40
Child 8-12 (Non-Member)	\$45

Kiddush after Services - April 12, 13, 14, 19 & 20

RESERVATIONS REQUIRED Sponsorships Available







OFFICEMANAGER@TIFERETISRAEL.ORG 📞 (214)691-3611 🗰 www.tiferetisrael.org

Stay Connected with Dallas Kosher!

Get the latest kashrus alerts, updates, and important information — anytime, anywhere! We're here to keep you informed through multiple channels:











Join us today! Simply scan the QR code below to connect with our WhatsApp community, follow us on Facebook, and subscribe to our email updates.

Stay in the know and never miss a kashrus update!

FROM THE EXECUTIVE DIRECTOR

The holiday of Pesach is described as Zman Cheirusenu — a Time of Freedom. Pesach marks the redemption of the Jewish nation from Egyptian bondage, a miraculous salvation orchestrated through supernatural Divine intervention and culminating in Matan Torah — the giving of the Torah.

The Gemara teaches us that we, like Jews of every generation, must look upon ourselves as if we personally experienced the redemption from Mitzrayim, as if we personally have been freed. Yet the Chag of Pesach brings with it many Mitzvos and obligations, which may understandably leave us feeling very burdened — anything but free!

Rav Herschel Schachter offers a clarifying perspective: our tradition teaches that true freedom does not mean doing whatever we want, but doing what is right and true. Cheirus — freedom — is achieved through serving Hashem and observing His Mitzvos. Every day of Pesach, we will recite Hallel, which contains a verse written by David HaMelech, expressing this very idea: "Ani avdecha ben amosecha, pitachto l'moseirai" — by serving Hashem, we are unshackled.

Dallas Kosher's mission is to enhance the kosher experience of the entire Dallas Jewish community — to bring true freedom to our observance of Kashrus. Freedom to bring the laws of Kashrus into our day-to-day lives — not because it's easy, but because that is what Hashem wants from us.

Dallas Kosher's remarkable achievements in community Kashrus have only become realities through the hard work of many people over many years, including, but not limited to, the Board of Directors, Board President Jeri Finkelstein, Board Advisors Bill Finkelstein, David Radunsky, and Leonard Epstein, as well as Rabbi Sholey Klein, Rabbi David Shawel, Meira Naor, David Geldman, and others. The support and help offered to Dallas Kosher by community Rabbonim is crucial and impactful. And, of course, we all owe a debt of gratitude to the very hardworking, dedicated Mashgichim who make the work of Dallas Kosher possible!

On behalf of Dallas Kosher, I wish all of you a meaningful, kosher Pesach and the joy of genuine freedom.

Rabbi Moshe Aryeh Tropper

DK CONSUMER GUIDE TO PASSOVER



Shopping for Passover

Shopping for Passover requires extra care and attention to ensure that all foods are free of **Chametz**. When purchasing any processed food, it is essential to verify that it has been properly supervised and certified by a recognized kosher agency.

Look for the "P" designation following the kosher symbol — this indicates the product is Kosher for Passover (not to be confused with "pareve").

Important Reminders:

- Always check labels carefully before purchasing.
- Do not rely solely on Kosher for Passover stickers or signs these may sometimes be misapplied at the store level.
- Be aware that non-Passover products can mistakenly be placed on Passover shelves, so doublecheck all packaging.
- With an increasing variety of **kitniyot** products available, it's crucial to read labels thoroughly, especially if you follow customs that avoid kitniyot during Passover.

Taking the time to inspect labels and certifications ensures that your Passover shopping aligns with kosher quidelines.

PASSOVER CERTIFIED PRODUCTS

The following products require special Passover certification as they may contain Chametz or other ingredients unsuitable for Passover:

- Antacids and vitamins (including Tums kitniyot)
- Honey
- Apple juice and applesauce
- · Baking powder
- All brown sugar
- Canned fruits and vegetables
- Cheese, cottage cheese, sour cream
- Chewing gum and all candies
- · Chocolate chips, bars, and candies
- · Citric acid
- Decaf coffee and all instant tea
- · Bagged lettuce and vegetables
- Confectioner's sugar
- · Creamer (non-dairy) and sugar substitutes
- Dextrose
- · Dried fruit (raisins, dates, prunes)
- Ensure with fiber
- Jam, 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 (often sprayed with color and should not be ground into food)
- Paper plates
- Pet food (Please contact 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
- Canned tuna and salmon
- Frozen vegetables (as companies may use the same equipment to produce pasta)

Please ensure you carefully check for reliable **Kosher for Passover** certification on all these products.



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 frozen fruit (peaches, melon, blueberries, strawberries, etc.) without syrup
- Real Brand Lemon or Lime Juice
- Raisins without oil added: Kroger, Great Value, and Trader Joe's Raisins
- Sunsweet Triangle K-P Prunes
- Safeway Baby peeled carrots
- 365 Everyday Value peeled carrots

Beverages 5

- Unflavored Seltzer
- Tea bags: Lipton regular Note: Lipton decaf is no longer KFP
- Instant tea must be Kosher for Passover
- Cocoa: 100% pure, no additives
- Coffee: All whole or ground, unflavored, commercially packaged (excluding decaf)
- Instant coffee:
 - Folgers: Classic Roast, Regular (including decaf)
 - o Taster's Choice Regular (not decaf)
- Decaffeinated coffee requires Kosher for Passover certification. Some, including Sanka, Maxwell House, and Yuban, are acceptable when labeled Kosher for Passover.
- K-cups (single-serve instant regular coffee, excluding decaf): Folger's, Green Mountain Coffee, LaVazza, and Starbucks

Note: A new Keurig machine is preferred. Contact our office for instructions on how to kasher an existing one.

Spices

- · All ground spices require Kosher for Passover certification
- Salt: Any brand without lodine, Polysorbate, Maltodextrin, and Dextrose

Sweeteners =

- White pure granulated cane sugar (preferred to have a P) with no
- Powdered sugar must have a Kosher for Passover certification
- Brown sugar requires a Kosher for Passover certification
- Domino and C&H brands brown sugar need a (K)P certification
- Sugar substitute: Sweet & Low with an UP certification
- Do NOT use Splenda, Equal, Stevia, or regular Sweet & Low unless bearing an **OP**

Miscellaneous 7



- All 100% Extra Virgin Olive Oil are acceptable without a KFP certification, but it is preferable to have at least a reliable yearround hechsher
- Spectrum natural virgin coconut oil
- Avocado oil: Chosen brand
- Spice World fresh and peeled garlic
- Baking soda: Any pure bicarbonate of soda
- Kirkland brand Almond Flour
- All raw nuts (whole, chopped, excluding flour) are acceptable with no additives like BHA and BHT. Midget Pecans & Pecan pieces require Passover certification
 - Peanuts (kitniyot) are not true nuts, so they are not acceptable

Meat Poultry, and Fish



- 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 Thursday April 4, 2025, at the North and South location.
- K-Market packaged meat & poultry will be KFP after March

Passover Questions? We're Here to Help!

As Passover approaches, we know many of you may have questions or need assistance with kosher guidelines, products, or services. Dallas Kosher is here for you!

You can contact us in any of the following ways:

• By Phone: 214-739-6535

· By Email: info@dallaskosher.org

• By WhatsApp: 214-517-6118 ---



We are happy to assist with any inquiries and ensure a smooth and meaningful Passover experience for you and your family. Don't hesitate to reach out!

KOSHER FOR PASSOVER PRODUCTS



MILK AND EGGS ₽m

- Cholov Yisroel milk is available at Tom Thumb Preston/Forest, Tom Thumb Coit & Campbell, and K-Market. It requires KFP certification and can be found in the KFP section of each market.
- If Kosher for Passover (KFP) milk is unavailable, you may purchase regular, unflavored milk before Passover begins. Similarly, eggs should also be purchased before Passover starts.

INFANT CARE AND CONSUMABLES

The following foods contain legumes (kitniyot, 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.

- All liquids and powders of: Similac, Enfamil, Prosobee, and Isomil
- First Choice Baby: Applesauce, Carrots, Pear, Sweet Potato (only when bearing an P)

Infant Care Products (NO KFP Certification Required)

- · 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, and Diaperene

GENERAL HOUSEHOLD

- Paper plates: Must have a hechsher:
 - Dixie Brand (**(U)**)
 - Chinet Brand (KP)
 - Solo Brand (①)
 - Members Mark, Great Value, and Kirkland
- 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

HOUSEHOLD CLEANERS

- · Detergents: Any powdered brand certified kosher year-round
- 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
 - Murphy's
- · Silver Polish: Hagerty, Goddard's, Rokeach, and Wright's



PERSONAL CARE

It is preferable to use toothpaste and mouthwash with a KFP hechsher. However, the following are still acceptable:

- Toothpaste: All varieties of Colgate
- Mouthwash:
 - Listerine: Cool Mint, Total Care, Zero
 - Aim: All
 - Scope: All
- Dental Floss: Any unflavored, including waxed
- Lip Balm: Chapstick brand (unflavored)
- Lipstick: Lipsticks containing Chametz should not be used best to purchase new
- · Stomach Remedies:
 - Pepto-Bismol (original)
 - Tums (kitniyot)
 - Alka-Seltzer (Original tablets only; Effervescent and Extra Strength are not recommended)
- Body Care:
 - All varieties of body soaps, shampoos, and stick deodorants are permitted for use on Passover
- Deodorant Spray: Arrid, Right Guard, and Secret
- Cosmetics:
 - Colognes, perfumes, hair spray, shaving lotions, and liquid deodorants should not be used
 - All ointments, creams, nail polish, hand lotions, eye shadow, eyeliner, mascara, blush, foot and face powders, and ink and paint may be used regardless of their ingredients

All products must be new and in sealed packages!



RABBI DAVID S. SHAWEL

You may know that the evening of the first Seder of Pesach always falls on the same day of the week as the evening of Tisha B'Av. Pesach commemorates our national freedom out of the Land of Mitzriyim and Tisha B'Av commemorates our saddest day on the calendar when both Temples in Yerushalayim were destroyed.

This year our first Seder will begin on Saturday night, 4/12/25 at nightfall, and Tisha B'Av this year will begin Saturday night, 7/2/25.

The Ashkenazik rabbinic authority, Rabbi Moshe Isserlis from Krakow (1530-1572), known as the Rema, comments that this is the reason why we have a custom to eat a hard-boiled egg Seder night. We also eat a hard-boiled egg before the Fast of Tisha B'Av. The egg is the food of the mourner.

Is there a deeper connection between Pesach & Tisha B'Av?

The Sephardic rabbinic authority, Rabbi Yosef Hayyim from Baghdad (1834-1909), known as the Ben Ish Hai, writes that the two dippings during the Seder come to remind us of the very first dippings mentioned in the Torah. During the Seder, we dip the Karpas (the vegetable) in salt water. This act of dipping is reminiscent of the time when Yosef's brothers dipped his cloak of many colors in the blood of a goat. They wanted to show their father, Yaacov, that Yosef had died. Their cruel act, of course, is the epitome of hatred.

Later during the Seder, we take the bitter herbs (horseradish or romaine lettuce) and dip them in the Charoses. This dipping is reminiscent of when our ancestors took the agudas ezov (a bundle of hyssops) and dipped it in the blood of their Pesach offerings and then smeared it on the lintel and doorposts of their homes. Their act protected them during the Plague of the First Born.

The Hebrew word aguda (bundle) represents a bond of unity. This great Sephardic sage further notes it takes Jewish unity to annul the hatred of the first historic dipping of the brothers' act. Because of hatred, our nation was destined for a painful Exile in Mitzriyim, and our salvation from that Mitzriyim became a reality through an act that symbolizes unity. Similarly, our last Temple in Yerushalayim was destroyed because of baseless hatred, and only once we learn, we will come to know baseless unity and love among ourselves will bring about our everlasting salvation.

Amen! May it happen soon in our days!

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The DK staff and board join me in wishing you and your families a Chag Kasher V'Somayach!



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 prepared Kosher for the entire week of Passover.

Gourmet Palate

7989 Belt Line Road, Suite 154 | 972.945.2345 | thegourmetpalate.com

Order your Passover menu online and enjoy a delicious, stress-free holiday.

Milk & Honey Jerusalem Market & Grill

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

Owners Gadi and Amy Cohen are well-stocked with a wide selection of new and familiar Passover products, including:

- Israeli products
- · Dairy items and Cholov Yisroel cheese
- · Packaged goods (spices, candy, etc.)
- · Please note: Closed for Passover.

Simcha Kosher Catering

972.620.7293 | simchakosher.com

Join Simcha Kosher Catering for the Kosher for Passover Family BBQ on Wednesday, April 16th, from 5:30–8:00 PM at Tiferet Israel (10909 Hillcrest Rd).

· Catering Passover Seders at Tiferet Israel

See their ad for more details.

Texas Hillel in Austin

For more information, visit **TexasHillel.org**.

Texas Hillel will be hosting a student Seder. For details, contact: info@texashillel.org.

Rabbi Moshe Trepp, the Dallas Kosher representative in Austin, can be reached at theenglishrabbi@gmail.com or 512.293.5252.

Gail's Catering will offer:

- · Pre-packaged meals to-go
- . Community meals on Passover eve

To order pre-packaged meals from Gail's Catering, simply scan the QR code.



K-Market

6911 Frankford Rd, Dallas, TX 75252 | 469.577.4044 | kmarkettx.com

K-Market offers a full line of Kosher for Passover groceries, including:

· Fresh meat, chicken, fish, and dips

Open during Chol Hamoed.

Tom Thumb

- 11920 Preston Rd., Dallas | 972.392.2501
- 1380 West Campbell Rd., Richardson | 972.680.6010

The Tom Thumb Kosher Markets will be Kosher for Passover in the deli and fresh meat departments starting:

- · North location (Coit & Campbell): April 3rd
- South location (Preston & Forest): April 3rd

At this time, all cut meats, deli items, roasted chicken, and side dishes will be certified Kosher for Passover.

Important notes:

- From March 30th (North and South) until after Passover, there will be no sushi, sandwiches, or fried chicken available.
- Tom Thumb will prepare rotisserie chicken KFP along with several food options for your convenience.
- Look for multiple Passover product displays including a full range of dairy products (like Cholov Yisroel KFP milk), frozen foods, and a wide selection of kosher wines and grape juice.

Whole Foods

Preston & Forest — 11700 Preston Rd, Suite 714, Dallas, TX 75230 | 214-361-8887

This location will offer:

- · Kosher for Passover fresh pre-cut fruits and vegetables
- · Fresh fish and ground fish available exclusively on Wednesday, April 9th.

Pre-ordering ground fish in advance is required — see their ad for more details.











GOURMET PALATEKOSHER CATERING COMPANY

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The Gourmet Palate's mission is to provide extraordinary catering services that exceed our clients' expectation. Together with our new food and beverage consultant, Chef **Jeffery Kollinger**, we are committed to innovative menu ideas with the highest quality ingredients to create exceptional food and events.

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Kosher Liquor, Wine, and More

Liquor 🗟

All liquors and liqueurs require Kosher for Passover certification — this includes Manischewitz products.



Please examine wine labels carefully! While some wines may be certified kosher, they might NOT be Kosher for Passover due to added corn syrup or sweeteners.

To fulfill the mitzvah of drinking four cups of wine at the Seder, ensure the wine is truly grape wine (Hagafen blessing) and not berry wine (Shehakol blessing).

Wine Alert /

Shemita wine is being sold locally. Many of these wines typically bear an@or other recognized kosher symbols. However, if they were produced in Israel during the Shemita year (2022), these bottles may lack the recommended Kosher for Passover certification. They may also display **Hebrew markings** indicating their Shemita status.

Please avoid purchasing these wines as they are not recommended for year-round and Passover use.

Sephardic Jews (

For Sephardic Jews who follow the custom of eating rice on Passover:

- The rice must be additive-free and checked before Passover.
- Acceptable brands include: Mahatma, Riviana, and Success.
- Carolina brand rice is not recommended.

Jewish Law 🖍

All Jewish grocers, bakers, and food merchants who deal with **Chametz** must sell their Chametz before Passover.

If a Jewish-owned business fails to sell its Chametz:

- Any unsold Chametz products are **forbidden** even after Passover.
- These Chametz items should not be purchased until the store has had time to fully replenish its stock.

It is **highly recommended** to buy from merchants who:

- · Have sold their Chametz before Passover.
- · Do not sell Chametz during the holiday.

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

Bakery Products



Important:

 Macaroons, cakes, and other baked goods must bear special Passover certification. Without this certification, they are not acceptable for Passover use.

Although Dallas Kosher supervises many bakeries in and around Texas, NO Dallas Kosher bakery is approved for Passover.



Quinoa is Kosher for Passover since it is not related to the five Chametz grains (wheat, barley, rye, oats, and spelt), nor to millet or rice.

However:

- There is a risk of quinoa being processed near Chametz grains, compromising its status.
- To ensure its Kosher for Passover integrity, quinoa must have reliable Kosher for Passover certification. uncertified quinoa is not acceptable.

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.

To avoid any last-minute stress, it's best to prepare the Seder plate well in advance of the Seder meal. This allows you to focus fully on the experience and its significance when the time comes.

BUY THE FOLLOWING KOSHER FOR PASSOVER FOODS:

- Apples
- Nuts
- Red wine
- Egg
- Cinnamon
- Sugar
- Shank bone 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 shank bone 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 shank bone 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.

MAROR

Shredded, grated, or pieces of bitter herbs (typically horseradish root) represent the bitter life of the Israelites during their enslavement in Egypt.

CHAZERET

A bitter vegetable (romaine lettuce is generally used). Those who do not put chazeret on their Seder plate sometimes put a dish of salt water in its place.

3 MATZOS

Stack 3 matzos, 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.





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www.dallaskosher.org/wholefoods



PRICING

ADULTS Single Meal price ages

13 and Up *Includes seconds on meat



CHILDREN Ages 4-12 No charge ages 3 and under **VEGETARIANS**



\$34.00

Looking for some Passover fun with friends and family? Join us at Tiferet Israel on April 16th FROM 5:30-8:00 PM FOR OUR INAUGURAL KOSHER-FOR-PASSOVER FAMILY BBQ!

Featuring a full Texas BBQ with all the fixings, chicken fingers, a farm-to-table salad bar, a variety of veggie options, and dessert! Children's activities!

Food is provided by Simcha Catering and supervised by Dallas Kosher

Make reservations by Friday, April 11th.

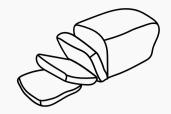




Tiferetisrael.org



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

Wednesday, April 9th - 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 Wednesday, April 9th.

Saturday, April 12th - 10:53AM

This is the latest time to eat Chametz before Passover.

Saturday, April 12th - 12:11PM

Any remaining Chametz must be disposed of (e.g., flushed), and the final **Kol** — **Chamira** prayer — annulling ownership of any leftover Chametz — is recited.

כָּל חָמִירָא וַחָמִיעָא דְּאַכָּא בִּרְשׁוּתִי. דַּחָזְתֵּה וּדְלָא חָזְתָּה. דַּחָמְתֵּה וּדְלָא חָמְתַה. דְּבִעַרְתֵּה וּדְלָא בִעַרְתֵה. לִבְּטָל וִלְהֵוִי הַפְּקַר בִּעִפְרָא דַאָּרְעָא.

All leaven or anything leavened which is in my possession, which I have neither seen nor removed, and about which I am unaware, shall be considered nullified and ownerless as the dust of the earth.

Sunday, April 20th - 10:00PM

Chametz sold by Rabbi Shawel will be re-purchased on **Sunday night, April 20th, by 10:00 PM**. At that time, you may resume using any Chametz that was sold. You may buy new Chametz immediately following the conclusion of Passover, which ends at 8:43 PM.

COMMUNAL KASHERING FOR DK MEMBERS

(*IF NOT A DK MEMBER, SEE PAGE 19 TO BECOME A MEMBER)

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 6TH 10:30AM-12:30PM

SUNDAY, APRIL 6TH 11:00AM-1:00PM

LOADING DOCK OF OHR HATORAH 6324 CHURCHILL WAY CHABAD OF DALLAS 6710 LEVELLAND ROAD



SALE OF CHAMETZ

MUST BE RECEIVED BY 5:00PM ON WEDNESDAY, APRIL 9TH.

Passover Chametz Guidelines

During the eight days of Passover, Jews are strictly prohibited from eating, using, or owning Chametz. This Torah prohibition extends beyond food items — for example, Play-Doh may contain Chametz, and some cosmetics may include Chametz ingredients.

If one cannot dispose of their Chametz before Passover — such as pasta, crackers, or liquor — they must authorize their Rabbi, in advance, to sell any remaining Chametz to a non-Jew. This sale, fully valid under both civil and religious law, must be completed and received by the DK office no later than **5:00 PM on Wednesday, April 9th**.

After Passover, one must wait an hour after the holiday ends — until **10:00 PM on Sunday, April 20th** — before using any sold Chametz, allowing time for the re-purchase to be finalized.

AUTHORIZATION FOR SALE OF CHAMETZ

I hereby empower Rabbi David Shawel to sell all Chametz in my possession, as defined by the Torah and Rabbinic Sages, and to lease all areas where Chametz may be found. I understand that the authority granted for these transactions is in accordance with both Jewish and civil law.

This year, DK is only accepting the sale of Chametz online. Please scan the QR code or visit: www.dallaskosher.org/chametz



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MEMBERSHIP INFORMATION

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.

DOUBLE CHAI \$3,600 PATRON CHAI \$1,800 UNDERWRITER \$1,000 PATRON \$500-\$999 BENEFACTOR \$250-\$499 SUPPORTER \$180-\$249 CONTRIBUTOR \$100-\$179 MEMBER \$54-\$99

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