YACHAD **PASSOVER GUIDE** According to Sepharadic Customs & Traditions 5774-2014



Yachad Outreach Center is proud to once again publish this PESACH GUIDE As a service to the Los Angeles Sepharadic community. This Guide has been prepared to provide the community with accurate and reliable information. Painstaking care has been taken to ensure that the material presented reflects our community's time-honored traditions and practices so as to enhance your holiday experience. It is our hope that this publication will provide a uniform guide that will unify the community and put your mind at ease that you are following recommendations of our community's Rabbis in accordance with our longstanding customs.

Acknowledgments

We thank The Orthodox Union, JSOR, Star-k, Kosher Quest and Rabbi Blumenkrantz z"I"s Digest whose Publications we have used extensively in preparation of this guide. This project would not have been possible without the support of many people who selflessly spent many personal hours to make sure this publications is free of any error. If you have any questions or comments you can contact us at the Yachad kollel office. Tel 310.652.5000 Fax 310.659.6500 Email info@goyachad.com

Rabbi Shemuel Akhamzadeh

This publication contains Divre Torah. Please treat it with proper respect.

Passover Times 5774 (2014)	
Sunday night, April 13th Search for Chamess/Bedikat Chamess,	After 8:07 pm
Monday, April 14th Latest time to consume Chamess	10:19 am
Burning Chometz/Be'ur Chamess before	11:36 am
Candle lighting for the 1 st night	7:05 pm
Tuesday, April 15th Candle lighting for the 2 nd night	8:10 pm
Friday, April 18th Candle Lighting for Shabbat	7:08 pm
Sunday, April 20th Candle lighting for the 7 th night	7:10 pm
Monday April 21st Candle lighting for the 8 th night	8:15 pm
Tuesday April 22nd The earliest time to purchase & consume Chames	s 8:15 pm

This Publication has been dedicated

For Eluy Neshama of Yaakov (Eskandar) Ben Rebbi Shimon Full & Speedy recovery of Avraham Chaim Ben Zari

The Ten Commandments for the Sephardic Passover Consumer

I. Thou shalt know what is *Chamess* - Any foods or food products, which contain ingredients, derived from one of the following fermented cereal grains: wheat, barley, oats, spelt or rye are forbidden on Passover. Even foods that contain minute amounts of *Chamess*, or foods which are processed on utensils which are used for other *Chamess* -containing foods, are not permissible for Passover use. Many Sepharadim have the custom of eating different legumes or kitniyot and foods that are derived from them.

II. Thou shalt read Product labels carefully – Make sure a reliable Kosher for Passover certification appears on the package. Take this guide with you to the store! Remember that 'reading the labels' is impossible on Pesach; too many chemicals may have *Chamess* ingredients. Alcohol, Ascorbic Acid, citric acid, Dextrose, Glucose, Malt dextrin, PolySorbates, Sodium Citrate, Sodium, Erythrobate, Xantham Gum & Sorbitol (outside U.S.) are among the list of common ingredients that can be derived from both grain and legume sources. Even if the label says 100% natural, American law allows use of some agents which may be *Chamess*; DO NOT ASSUME AN ITEM IS OK UNLESS IT'S APPROVED BY A RELIABLE LIST OR AGENCY.

III. Thou shalt beware of Look Alikes – Often Kosher for Passover and non-Kosher for Passover products have identical packaging.

IV. Thou shalt not buy any product simply since it is in the "Passover Aisle"! Some stores do not remove the *Chamess* matzot and other "year round kosher" foods from the shelf before restocking for the holiday. (Like marshmallows!)

V. Thou shalt know thine personal Kashrut level. Check with the people who will partake of your meals and see what they prefer- ask your family custom pertaining to corn, rice, beans. Even within the community there are different family customs to take into account. This advance planning will save heartache and promote shalom.

VI. Thou shalt look before you cook! – Even with the best intentions a non-Kosher for Passover item could be purchased inadvertently.

VII. Thou shalt not assume – Ask! If you have a doubt about a product being Kosher for Passover, clarify the question with your Rabbi.

VIII. Thou shalt not purchase a product just because it was good last year. – Discard old lists - they will confuse you; some things change.

X. Thou shalt enjoy the spirit of the Holiday!

May the merit of our care in observing the commandments of the holiday bring us all closer to *Avinu She'beShamayim*, our Loving Father in Heaven that we may merit His redemption!

HOW CAN ONE TELL IF A PRODUCT IS KOSHER FOR PASSOVER?

Most processed foods and beverages require special rabbinical supervision for Passover use. They must also be kosher for year-round use, and prepared in accordance with all of the regular Jewish dietary laws. Jewish consumers are urged to look for the "P" or the "Kosher for Passover" designations as an integral part of the product label, and to be familiar with the rabbi or organization giving the Passover endorsement. The mere mention of Kosher for Passover on the label is *not* a sufficient guarantee of the product's acceptability for Passover use.

Passover Kitchen

A brief guide for the preparation of the kitchen for Pesach, based on excerpts from <u>Gateway to Halacha</u> by Rabbi Eliezer Toledano and Rabbi Shmuel Choueka. <u>Please consult your Rabbi for further guidance and instruction</u>.

Just as it is forbidden to eat Chamess on Pesach, it is forbidden to cook with utensils which have been used for cooking Chamess, since the cooking process transfers the *Chamess* status to the utensils. Of course, the simplest thing to do is to have a set of *Pesach* utensils which were never used with *Chamess*. However, where this is not possible, certain types of utensils may be rendered usable for *Pesach* within the following guide-lines.

Koshering the kitchen

Ovens should be cleaned thoroughly so that no tangible *Chamess* remains on its floors, walls or the oven door. Preferably wait 24 hours and set the oven for its highest temperature and burn for one hour. If you have self clean, run full cycle.

Stove top – clean very well, giving special attention to burner wells and edges. Wait 24 hours without using prior to koshering. Burners, grates and the area between may be koshered in two ways. #1 by *hagalah*, pour boiling water over them: or #2 inserting them in the oven to be koshered together with the oven.

Microwave – clean thoroughly, and then place a vessel of water in the oven. The microwave is operated until the oven is filled with steam. (*many authorities do not recommend Koshering a microwave oven*)

Sink- thoroughly clean especially around the drain and faucet. Do not use for hot *Chamess* for 24 hours. Boil water on the stove and pour over all the parts of the sink. Some recommend using a rack.

Counters and table tops- clean thoroughly, taking extra care in cracks and crevices. These areas may then be koshered by *Hagalah*, pouring boiling water over all areas of the counter top or table. Or alternatively, they may simply be covered.

Dishwasher- clean away any tangible *Chamess* and run through one cycle empty. Some recommend replacing the racks for *Pesach*. (*many authorities do not recommend Koshering a Dishwasher*)

High chairs should be cleaned very carefully and then either covered or pour boiling water to kosher

Coffee makers and urns should be koshered by filling with water and turning on so that the water boils over. (Care should be taken to clean well the exterior before hand.)

Mixers, food processors and kitchen aids which were used to mix dough, should be cleaned well and put away with the rest of the *Chamess* utensils.

Refrigerators should be cleaned thoroughly, taking extra care to remove crumbs in the cracks and crevices.

Types of Utensils

Koshering Utensils

Type of Utensils

1. <u>Earthenware utensils</u> which were used with *Chamess* at high temperatures cannot be koshered at all. These include porcelain, enamel, stoneware, corning ware and china. These should all be washed from any visible *Chamess* and should be put into a sealed closet until after *Pesach*.

2. <u>Glass</u> utensils need only be washed both inside and outside, and then they may be used for *Pesach*.

3. Utensils made of <u>wood, stone, metal, natural rubber or plastic</u>, which are used in or with water may be made usable for *Pesach* by *hagalah* (immersion in boiling water) in a manner described below. Metal utensils which were used directly on the fire, without water in them, require *Libun* (koshering by fire) as will be described later, to render them usable on *Pesach*.

All utensils must be cleaned thoroughly as koshering removes the taste of *Chamess*, not pieces of food. Items that are cracked, rusted or difficult to clean should be put away for the holiday. Handles should be removed and extra care should be taken to scrub the edges where food may accumulate.

Kosherization process

Utensils are koshered in the manner in which they are used. Thus, the same level of heat must then be used to accomplish the koshering. There are 4 levels:

1. *Al Ha'aish or Libun*-Direct flame or heat. For utensils that come in direct contact with *Chamess* over an open flame. Utensils are either put in the self-clean cycle of the oven or are 'torched' by a blowtorch (not for everyone to attempt).

2. *Kli Rishon- Hagalah* -A pot of hot liquids on the fire- Primary vessel: For pots used for cooking *Chamess* with water. After proper cleaning (see above) + 24 hours waiting, utensils may be immersed in a large, clean pot which was not used for 24 hours that water has been brought to a full, rolling boil. Either completely cover the utensil for several seconds, or if not possible, do it in stages, so that the entire utensil passes through the boiling water. Rinse with cold water. When multiple utensils are to be koshered, allow the water to return to full bubbling boil between items. If the pot will not fit inside another pot, the pot itself should be filled to the top and allowed to boil. Meanwhile heat a stone or large piece of metal until it is red hot. Using a tong, pliers or other tool, place the heated item in the boiling pot, causing the water to overflow, thus koshering the rim. Empty and rinse with cold water.

3. *Iyrui Kli Rishon*- A flow of hot liquids from the primary vessel. Utensils which have boiling hot liquid poured into them may be koshered by a flow of boiling water. (i.e. serving trays that the food is poured into them)

4. *Kli Sheni-* a vessel containing hot liquids poured from a primary vessel. Spoons and forks which are used in a secondary vessel, such as for serving may be koshered this way. Note: a utensil which requires a lower level of heat to be koshered may surely be koshered at a more intense heat level.

In summary, we must all review the laws of koshering our kitchens in order to make sure that we do things properly. The best thing is to attend a class given by your Rabbi to obtain a full explanation. This short review is by no means a full detailed guide. Many items may not be included. When in doubt, ask.

REMOVING CHAMESS

PREPARING FOR PASSOVER

A. Prior to Passover, every Jew is required to remove all *Chamess* from his home, property, and all premises under his or her jurisdiction (e.g. desk, office, locker, and car). Even if one will not be on the premises during Passover, as long as one is there within 30 days of Passover, the obligation to remove all *Chamess* before Passover applies. In such cases, one should consult a competent Halachic authority and make the necessary arrangements.

B. To facilitate the removal of *Chamess*, each Jew is obligated to conduct a diligent search in all places where *Chamess* may have been kept or consumed any time during the preceding year. The specified time for this search is Sunday, April 13, 2014 at nightfall, traditionally using a feather and the light of a single candle. If using a candle is impractical, a flashlight can be used. If using a candle would create a fire hazard, it is strongly suggested that one use a flashlight. However, Passover cleaning in Jewish homes must be started much earlier. The premises should be clean by the time the search begins (approximately 45 minutes after sunset 8:07 PM L.A. time). The following blessing is recited before the search begins:

בָּרוּהַ אַתָּה ה' אֱלֹ-הֵינוּ מֶלֶה הָעוֹלָם,אֲשֶׁר קַדְשָׁנוּ בְּמִצְוֹתָיו וְצִוָּנוּ עַל בִּעוּר חָמֵץ:

The following public disclaimer of ownership of *Chamess (bitul)* is recited after the search

בָּל חֵמִירָא דְאִיבָּא בִרְשׁוּתִי.דְּלָא חֵזִיתֵיה וּדְלָא בִיעַרְתֵּיה לִבְטִיל וְלֶהֵוִי [הֶפְקֵר] בְּעַפְרָא דְאַרְעָא:

Any *Chamess* or leaven that is my position which have not seen, have not removed and don't know about should be annulled and become ownerless like dust of earth.

C. Restrictions on the eating, then use, and finally, possession of *Chamess* normally begin on the morning before Passover which occurs this year on Monday, April 25, 2014. Just before these restrictions begin, the remaining *Chamess* must be destroyed (usually burned) and a public disclaimer of *Chamess* ownership (*bitul*) recited.

ּכָּל חַמִירָא דְאִיכָּא בִרְשׁוּתִי.זַחַזִיתֵיה וּדְלָא חֵזִיתֵיה.זְבִיעַרְמֵיה וּדְלָא בִיעַרְמֵיה. לִבְטִיל וְלֶהֵוֵי [הֶפְקֵר] כְּעַכְּרָא דְאַרְעָא:

Any *Chamess* or leaven that is my position whether I have seen it or not, whether I have removed it or not should be annulled and become ownerless like dust of earth.

The exact times depend on your geographic location.

LATEST TIME FOR EATING CHAMESS (MONDAY MORNING, APRIL 14) Los Angeles time, 10:19 AM LATEST TIME FOR ANNULLING CHAMESS (MONDAY MORNING, April 14) Los Angeles time, 11:36 AM **D.** Chamess which remains in a Jew's possession during Passover may not be used by him or any other Jew at any time, and it may not be purchased after Passover. If *Chamess* is discovered during Passover, it should be disposed of, in accordance with Jewish law, as soon as possible. Consult an Orthodox rabbi immediately for the appropriate procedures.

FOODS WHICH MAY NOT BE USED ON PASSOVER

A. Any food or food product containing fermented grain products (*Chamess*) may not be used or remain in a Jew's possession on Passover. Even foods with minute amounts of *Chamess* ingredients, or foods processed on utensils which are used for other *Chamess*-containing foods, are not permissible for Passover use. B. Ashkenazic Jews, (Jews of Eastern European descent) also do not eat many legumes (*kitniot*) – beans, corn, peas, rice, etc. and products containing them as ingredients throughout Passover, while Sephardic, Yemenite and Oriental Jewish custom varies from one community to another. C. Because of the large number of food products which contain *Chamess* ingredients, only food products manufactured under reliable rabbinical supervision should be purchased for Passover use. That includes beverages, condiments, spices, and all processed foods such as fruits and vegetables, fish, meat and dairy products, and especially, baked goods.

BRIEF GUIDE TO THE PASSOVER SEDER

SEDER PLATE

A special *Seder* plate is displayed during the *Seder*, containing the key elements of Passover. The plate is carefully prepared and placed before the head of the household, or the one conducting the *Seder*, who dispenses the *Seder* foods to each of the participants. The following items appear on the *Seder* plate:

A. Three whole *Massot* – unleavened "bread" (either on the plate or next to it);

B. Maror - bitter herbs, usually romaine lettuce;

C. Charoset – special mixture of apples, nuts, wine and cinnamon symbolizing mortar;

D. Karpas - a vegetable, preferably parsley or celery;

E. Zeroah – a piece of roasted or boiled meat or poultry, preferably a shank bone, recalling the Paschal sacrifice of the original Exodus. Before the destruction of the Jerusalem Temple the Paschal sacrifice was the central feature of the *Seder*,

F. Baytzah – a roasted or boiled egg, commemorating the festival sacrifice that was brought at the Jerusalem Temple. An egg is used because it is a traditional food for mourners, reminding us of the destruction of the Temple in Jerusalem;

G. There are other items that can be placed on *Seder* plates depending on the customs followed by the family.

BASIC OBLIGATIONS

There are five basic obligations (*Misvot*) performed by each Jew, in the course of the *Seder* conducted according to the traditional *Haggadah*:

1) Eating Massot

2) Drinking four cups of wine (Arbah Kosot)

- 3) Eating bitter herbs (Maror)
- 4) Relating the story of the exodus (Haggadah or Magid)
- 5) Reciting Psalms of praise (Hallel)

MASSA (Matza)

A. There are three times during the course of the *Seder* when *Massa* must be eaten at the beginning of the *Seder* meal, when the special blessing over Massa is made, for *Korech* (Hillel sandwich) together with the *maror*, and at the end of the meal for the *afikoman*.

B. For the appropriate minimum quantities of Massa, and the time period in which it must be consumed, please refer to the following section on *Shiurim*.

C. Three unbroken Matzot are required for the *Seder* plate for each *Seder*. Each individual must consume the minimum specified quantity of Massa during the course of the *Seder*. If the Matzot from the *Seder* plate are insufficient, they should be supplemented by additional Matzot.

D. The Massa is eaten while reclining on the left side as a symbol of freedom. The piece of Massa called *afikoman* should be eaten before midnight, and no solid food should be eaten thereafter.

E. To fulfill the Misvot of the *Seder*, one must use *shmurah matzot*, which are produced under a special standard of supervision, beginning with the harvest of the grain (rather than with its milling into flour, as with regular Matzot for Passover).

F. Massa made with fruit juice or eggs, including egg Massa, chocolate covered egg Massa, and white grape Massa can not eaten to fulfill the *Misvoth* of the *Seder*.

FOUR CUPS OF WINE

A. Each Jew is obligated to drink four cups of wine at these specific times during each *Seder*: the first at the start of the *Seder*, following *Kiddush;* the second before the meal, after reciting the *Haggadah* story; the third following the grace after the meal; and the last after completing psalms of praise (*Hallel*).

B. Please consult the following section on *Shiurim* for minimum volumes necessary to be consumed and time limits for each of the four cups.

C. Red wine is the preferred beverage for use during the *Seder*. If a person has difficulty drinking wine, it may be diluted with kosher grape juice. If one can not drink any wine he should use grape juice.

BITTER HERBS (MAROR)

A. Everyone is obligated to eat bitter herbs twice at each *Seder*. According to most authorities, the bitter herbs consist of romaine lettuce.

B. When using romaine lettuce, one may use the stalks or leaves for *maror*. It is recommended to use the stalks only so to be sure that no insects are consumed. Cooked or preserved vegetables are not suitable for *maror*; therefore commercially prepared grated horseradish, which is packed in vinegar, may not be used for the mitzvah.

C. The *Maror* is dipped in *Charoset*, a specially prepared mixture of wine, nuts, cinnamon, and apples, symbolizing the bricks and mortar of ancient Egypt.

D. Immediately thereafter, a second, smaller volume of *maror* is eaten with Massa in *Korech* (Hillel sandwich).

E. When lettuce is used, it must be cleaned and inspected very carefully to remove the small insects which often are present in its leaves. One recommended way to clean lettuce of insects is to soak it for not more than half an hour in salt water, and rinse it in fresh water before inspection.

F. Consult the following section on *Shiurim* for the minimum volume of *maror* to be consumed each time and the time limits.

RELATING THE STORY OF THE EXODUS AND HALLEL

A. Most of the unique *Seder* practices are designed to stimulate interest and arouse curiosity in the exodus story. The central theme for the *Haggadah* is the discussion of the exodus, a timeless event which has forged countless generations of Jews into an unbroken chain through history, with each year's *Seder* another link of that chain.

B. The Seder is a symbolic reenactment of the exodus, with a compelling message for young and old alike. Seder participants are encouraged to discuss the various aspects of the exodus in detail, beyond the text of the Haggadah.

C. Young children are encouraged to participate in the *Seder* to the extent of their ability. In addition to the Four Questions at the start of the *Seder*, they are encouraged to drink the Four Cups, eat the *maror* and Massa, and ask as many questions as they wish.

D. In addition to relating the story of the exodus, each Jew at the *Seder* is obligated to discuss three central elements of the *Seder* ritual – the Paschal sacrifice, the Massa and the *maror*, as explained in the *Haggadah*. The *Seder* is a miniature recreation of the exodus, and participants should imagine themselves as leaving Egypt.

E. The formal part of the *Seder* closes with special psalms known as *Hallel*, which praise the Almighty and His special relationship with the people of Israel.

F. The *Seder* traditionally concludes with the singing of several lively songs celebrating the relationship between G-d and the Jewish people.

MEASURES AND MINIMUMS

When Torah commands us to partake in certain food, that eating must be minimally significant. In order to fulfill the *Misvot* of the Passover *Seder*, it is necessary to consume a minimum quantity (*Shiur*) of the four cups of wine, Massa and *Maror*. For wine, the volume of most of a *Revi'it* should be consumed. For Massa and *Maror*, a *K'zayit* is the minimum volume.

MINIMUM VOLUME FOR WINE:

86 cc (3.0 fluid ounces). This should be the minimum size of wine cups used during the Passover *Seder* for drinking the four cups. Each *Seder* participant must drink more than half this volume for each of the four cups to fulfill the *mitzvah*.

MINIMUM QUANTITY OF MASSA:

The minimum quantity of Massa is approximately at least two-fifths of an average, machine-made Massa.or about 20 gram. Please note, however, that machine made matzot vary in size. Optimally *(l'chatchila)* one should consume substantially higher minimum quantities both for the initial *mitzvah* of *Achilat Massa* and for the *Afikoman*.

MINIMUM VOLUME OF MAROR (BITTER HERBS):

27 grams (1 fluid ounces). This volume can be estimated as follows: Leaves: enough to cover an area of110 square inches Stalks: enough to cover an area of 22 square inches (3" by 5")

TIME LIMITS:

The eating of the Massa and *maror*, and the drinking of each of the four cups of wine should be done, if possible, in one or two swallows. In any event, the drinking of each cup of wine and the eating of the Massa and *maror* should be completed within four minutes. In the event this might not be possible, a competent halachic authority should be consulted.

CHAMESS SHE'AVAR ALAV HA'PESACH

Any *Chamess* held over Passover under Jewish ownership. This *Chamess* may not be used or sold after Passover, as a penalty for failure to perform the Misvot of *bedikah* and *biur* properly. Selling the *Chamess* before Passover to a non-Jew avoids Jewish ownership during Passover. The *Misvot* of *bedikah* and *biur* have therefore not been violated, and the injunction of *Chamess she'avar alav ha'Pesach* is avoided.

GUIDELINES FOR MEDICINES ON PESACH

1. Creams, non-chewable pills and injections may be owned, used and consumed on Pesach even if they contain *Chamess* or *kitniot*, since they are inedible. This covers most medicines used by adults. (There is a difference of opinion as to whether this leniency applies to vitamins or is limited to medicines).

a. It is permissible to grind non-chewable pills and mix the powder into food items so that a child can take medicine on Pesach. However, a doctor must be consulted to make sure that the child is getting the correct dosage and that the potency of the pill is not compromised by grinding it up.

2. Liquid medicines, chewable pills and pills coated with a flavored glaze are edible and may contain *Chamess* a Rabbi should be consulted. He may be able to determine that the medicine does not contain *Chamess*, or he may decide that the medicine may be consumed due to the seriousness of the patient's condition.

3. You should exercise extreme caution and consult with your Rabbi before making a decision not to take a medicine.

The Passover Food Guide

Passover 2014 only

Whenever possible, buy those products that bear a reliable Passover label to be assured that the product has been prepared for the holiday.

All products, whether or not they need special supervision, should only be used if the package is new and unopened.

Baby Cereal: According to OU, manufactured baby rice cereals can contain actual chamess.. Alternatively, may we suggest one of the following.

- 1. 1/4 cup rice powder (brown or white [not enriched] rice ground in blender, food processor, or coffee grinder).
- 2. 1 cup water.
- 3. Bring liquid to boil in saucepan. Add the rice powder while stirring constantly.
- 4. Simmer covered for 10 minutes, mix in formula or breast milk and fruits if desired.

Baby Formula: Materna (Badatz), The following should be purchased before Passo-

ver and be maintained segregated from kosher for Passover foods.

365 EVERYDAY VALUE ,AMERIBELLA, AMERICA'S CHOICE FOR BABY, BABIES R US, BABY BASICS, BABY'S CHOICE, BABY'S ONLY, ORGANIC, BEAR ESSENTIALS, BELACTA, BELACTA PREMIUM, BELACTASURE, BERKLEY & JENSEN, BRIGHT BEGINNINGS, COTTONTAILS, CVS, DAILY SOURCE, DISCOUNT DRUG MART, EARTH'S BEST, ENFACARE, ENFALAC, **ENFAMIL**, ENFAPRO, FOOD LION, FULL CIRCLE, FULTON STREET MARKET, **GERBER** GOOD START, GIANT, GIANT EAGLE BABY, HANNAFORD, H-E-B, HEINZ NURTURE, HOME 360 BABY, HY-VEE, ISOMIL, KIRK-LAND SIGNATURE, KUDDLES, LAURA LYNN, LIFE BRAND, LITTLE ONES, MEIJER BABY, MEMBER'S MARK, MOM TO MOM, MOO MOO BUCKAROO, MOTHER'S CHOICE, MY ORGANIC BABY, NATURE'S PLACE, NESTLE GOOD START, NEXT STEP, NUTRAENFANT,O ORGANIC BABY, PARENT'S CHOICE, PREMIER VALUE, PRESIDENT'S CHOICE, PRICE CHOPPER, PUBLIX, RITE AID - TUGABOOS, SHOPKO, **SIMILAC**, SIMPLY RIGHT, STOP & SHOP, SUNRISE, SUPERVALU, TARGET, TIPPY TOES BY TOPCARE, TOP CARE, TOPCO, UP & UP, VERMONT ORGANICS, WALGREENS, WEGMANS, WELL BEGINNINGS, WESTERN FAMILY .

Baby Foods: <u>Must have Kosher for Passover supervision</u>. Beech Nut, First Choice, Gefen and Healthy Times will have many varieties of fruits and vegetables with Passover certification. Please note that certain Varieties that were certified Kosher in the past are no longer <u>kosher</u>. (This year Gerber 2nd Foods, ONLY carrots, Green beans, Peas and Squash are acceptable without Passover certification OU. *Should be purchased before Passover*)

Baking Powder: Supervision required. Gefen, Glicks, Haddar, Lieber's, Mishpacha and V.I.P. Masters are KFP.

Baking Soda: (Bicarbonate of Soda) No Passover Supervision necessary. (New box)

Candy and Chocolates: Passover Supervision is <u>necessary</u> for all chocolate candies; likewise hard sucking candies need supervision because they are often coated with flour. Acceptably supervised are Alprose, Barton's, Bloomy's, Elite (with OU-P only), Gefen, Haddington Farms, Haddar, Krum's, Le Chocolate, Liebers, Manhattan, Manischewitz, Paskesz, Rokeach, Savion and Shufra. (Just to name a few!)

All must bear special supervision for Pesach.

Beware! Some candies coming out of Israel may contain 'gelatin', which may be derived from animal sources!

Cereals and Breakfast Foods: All cereals made from the five grains are of course, *Chamess.* In addition, many cold cereals such as corn flakes and rice krispies are *Chamess* since malt is added to them. We strongly suggest that even those cereals in which the listed ingredients are 100% kosher for Passover, should not be used as they are in constant contact with grains that are real *Chamess.* Kojel, Manischewitz, VIP Masters and Savion produce a variety of hot and cold cereals with a reliable certification OU-P. (Most are made from finely ground Massa flour.)

<u>Waffles:</u> Frankel's OUP; Pancake mix: Manischewitz, Rokeach, Savion, and VIP Master OUP Granola Mix by Savion, Dayenu and T. Abraham -OUP.

<u>Cider Vinegar:</u> Requires supervision, the nutrient may be *Chamess*.

<u>Cocoa</u>: Any pure powder that is made in the USA. **HERSHEY'S** (Except Special Dark)

Coffee: <u>Instant</u>: Instant coffees often contain Maltodextrin, which may be derived from wheat (Chamess). Therefore, all instant coffees require special Passover certification. Note: Coffee is often decaffeinated by means of ethyl acetate, which may be derived from Chamess. Therefore, decaffeinated coffees are not acceptable for Passover unless marked for Passover. This year, only the following brands can be used without special Passover marking (unless otherwise indicated):

365 Everyday Value – Reg Unflav Ground Archer Farms – Reg Unflav Ground Better Value – Reg Unflav Ground Chock Full O' Nuts – Reg Unflav Ground Corim (Star-k P) – Reg & Decaf Unflav Ground Ellis - Reg & Decaf Unflav Ground Folgers – Reg Unflav Instant Gevalia (P required) Gillies (Star-k P) – Reg & Decaf Unflav Ground Great Value - Reg Unflav Ground Hena – Reg & Decaf Unflav Ground Kobricks (Star-k P required) – Reg & Decaf Unflav Ground Maxwell House (P required) Mr. Coffee – Reg Unflav Ground Market Pantry – Reg Unflav Ground Nescafe Taster's Choice – Reg Unflav Instant Price Chopper – Reg Unflav Ground Sanka (P required)- Decaf Unflav Instant Shoprite – Reg Unflav Ground Trader Joe's – Reg Unflav Ground Weis – Reg Unflav Ground White House – Reg & Decaf Unflav Ground <u>**Ground Coffee:**</u> Regular <u>ground</u> coffee: All regular **ground** coffees are acceptable for Passover use when bearing an O.U.

Coffee bean which are plain, unflavored, and not decaffeinated do not require certification, but the grinder must be clean.

K-cups for Keurig Machines: ONLY when bearing the 0 /U in the following regular (not decaf): Green Mountain Co. Fair Trade Holiday, -Fair Trade Organic, French Roast, House Blend, Lake & Lodge, Sumatran, Dark Magic, Coffee Donut House, Extra Bold, Stabuck's, Tully's Italian, Barista Prima Italian. Note that machine may be used after thoroughly cleaning all parts and running 2x without a k-cup, hold cup up to spout and discard hot water **Flavored coffees** are not acceptable for Passover unless marked for Passover.

Cooking Spray: Needs supervision. Mothers, Mishpacha, and Manischewitz (OU-P) **Dairy Products:**

Dairy foods are particularly kosher sensitive due to the prevalence of enzymes, stabilizers, flavors and vitamins which may be made from Chamess and are present in most dairy products. Although plain whole, low-fat and skim milk (fresh—not long shelf-life) may be purchased before Passover without special certification, it is proper not to purchase it during Passover unless reliably certified for Passover. <u>All other dairy products require reliable</u> <u>Passover certification</u> regardless of when they are purchased. (It is preferable to purchase kosher milk with Passover supervision for Pesach even before Pessach)

Lactaid : Caplets may contain Chamess and may not be used on Pesach. Lactaid Milk may be used on Pesach if purchased BEFORE Pesach. This product is not Cholov Yisroel. Ask your Rabbi for additional information.

Milk Substitutes:

Soy Milk & Rice Milk are kitniyot and possibly contain minute amount of Chamess. It is recommended that those who require these products ideally purchase them before Pesach. **Soy Milk, Only Original** – Giant, Shop Rite, Meijer, Nature's Promise Organic, Shop Rite Organic, Stop & Shop, 365 Everyday Value (original, light,unsweetened), Winn-Dixie Organic. (No P Required)

Rice Milk, ONLY Original – Meijer, Natur's Place, Nature's Promise Enriched, Price Chopper Enriched, Ricesense Enriched, Shop Rite, Wild Harvest Enriched. (No P Required)

ALMOND MILK Liebers (P Required) Almond Milk (Regular, Vanilla)

If the above product is not readily available, the following almond milk brands may be used under the following conditions: 1) Original only; 2) Person is ill or has dietary restrictions, and 3) Ideally purchased before Pesach; 4) Use separate utensils: *365 Everyday Value, Almond Sense, Essential Everyday, Fresh & Easy, Friendly Farms, Full Circle, Meijer, Nature's Place, Price Chopper, Shop Rite, Tree of Life, Winn-Dixie.* (No P Required)

Non Dairy Creamers: Taam Tov OU-P, Unger's Star – K P.

Detergents and Cleansers: All varieties of detergents, both liquid and powdered, do not require Kosher for Passover certification.

Eggs: It is customary to purchase before the holiday.

Egg substitute: Kinnert OUP.

Fruits: All fresh fruits are acceptable.

<u>Canned fruits:</u> may use a *Chamess* enzyme to clarify the juice that is used to pack the fruit, therefore use only with Kosher for Passover marking.

Frozen fruits: All brands of frozen **unsweetened additive-free** (without syrup, citric acid, ascorbic acid, or vitamin C), whole, sliced or formed fruit may be used. The above applies to frozen fruits that do not have an issue with insect infestation, such as sliced peaches, melon balls, blueberries and cranberries. However, frozen fruit, including strawberries, **that may be infested** may only be used year-round, including Pesach, when bearing an approved Kashrus symbol. No additional Passover symbol is required.

Dried Fruits: Must be marked Kosher for Pesach.

Dates: The following varieties may be purchased even without a mark: (They are certified- just not marked): California Whole Medjul Dates.: Bard Valley, Royal Medjool, Sun Garden. Regular variety: Calavo*, Sunworld* and Sun Glow* brands Pitted and whole. Carmel whole Medjul OU Available with supervision: Setton Farms: OK-P; Sun World pitted OUP; Yum Tee - OU-P; Carmel brands OU KP

Note: all dates must be split open and checked for insects, which can be quite common. *Raisins:* Any with no (oil)additives.

May we remind you, banana chips require kosher supervision for year round use as they are sometimes fried in the same oil as non kosher cheese. They are not recommended for Passover use unless so certified.

Fish: Canned Tuna and Salmon: The hydrolyzed protein in tuna may contain *Chamess.* Kosher for Passover tuna is readily available. Ben'z (star-k P) Dagim, Tuna Delight and King of the Sea. With the OU-P: Bumble Bee, Dagim, Gefen, Rokeach, and Season & Glicks. Also Star-k/s Certification has produced Certified *bishul beit yosef l'sephardim* and kosher for Pessach Tuna for Sepharadim, California Delight (STAR-S P required)

Frozen Fish: Due to the frequent application of glazes to raw fish, it should be purchased only with reliable kosher supervision.

The following Frozen fish package may be used without special Pessach marking OU. **KIRKLAND** FROZEN WILD SALMON: after rinsing with water . FROZEN ATLANTIC SALMON

Juices: All juices need special Passover certification as the enzymes and clarifying agents may be Chamess.

Honey: requires Passover certification.

Lemon juice: Realemon liquid lemon juice is acceptable without a pessach marking. Other brands require Passover Supervision.

Orange and grapefruit: Any 100% pure White Grapefruit or Orange frozen juices without sweeteners, additives, preservatives or enrichments (e.g. calcium) added, may be used. All other frozen juice products require reliable KFP certification.

All refrigerated containers must have Passover supervision. Some pure juices may be actual *Chamess*, as bran may be used to filter the juice. Tropicana Orange juice with OKP only.

Liquors: Special Passover Marking is required.

<u>Margarine</u>: Many margarines use starch in their flavoring, making Passover supervision necessary. Mother's (OU-P)

Marshmallows: The Pesach market is inundated with marshmallows that are labeled "Kosher for Passover". Many of these contain gelatin which is made from non-Kosher animal sources. It is vital that all labels are read before purchasing any products containing marshmallow. The OU, Kof K, Star K, and OK do not permit the use of gelatin from non kosher sources.

<u>Massa (Matza)</u>: One must be alert that the Massa for year round use may be *Chamess*, and it is marked "not for Passover use". Caution: many places may return items from previous years to the shelf, it is imperative to check all Massa products, cake mixes and spices for freshness. Old products have been found to contain insects and larvae!! Check carefully for a product code stating year of production. Lacking that information, the products must be inspected thoroughly!

Acceptable for Passover are: Chicago Shmura, Haddar (Star-K), Glick's (Khal Adath Yeshurun); Aviv, Gefen, Geula (KAJ), Goodman, Horowitz-Margareten, Manischewitz, Meah Shearim, Osem, Rishon, Rokeach, Savion, Streits, Shoprite, Yehuda & Yonovsky- OU-P

It is recommended to use Massa Shemura for the Seder.

Mayonnaise, Ketchup, and Mustard:

According to knowledgeable people in the Kashrut world, one should avoid the use of any product containing vinegar even if the company assures that the vinegar used is not of grain origin. We therefore recommend that all mayonnaise, ketchup and mustard, etc., should have proper Passover supervision.

Noodles: Horowitz Margareten (0/UP), Manischewitz (0/UP), Season's Brand (0/UP) Nuts- Gefen (0/UP), Golden Fluff (0/UP), Haddar (KAJ), It's Delish (Heart-Kp), Kleins (0/ Kp), Meshuga Nuts (0/UP), Oneg (KAJ), (0/UP), Setton Farms (0/Kp).

Nutritional Supplement: The list is provided by OU, Some of the products may contain minor ingredients that are possibly, though unlikely, produced from chometz-based raw materials. All such ingredients are used at a less than 1:60 ratio. Liquid versions of these products are preferable to their

powdered counterparts. Products that contain flavors should only be provided when no unflavored alternative exists. **Products should be purchased before Passover and be maintained segregated from Kosher for Passover foods.**

Arginaid, Arginaid Extra, Benecalorie, Beneprotein, Boost Glucose Control, Boost High Protein, Boost Nutritional Pudding, Bosot Plus, Diabetishield, Diabetisource AC, Ensure Complete Nutrition, Shake, Ensure Complete Therapeutic, Nutrition, Ensure Enlive, Ensure Flavored Powder, Ensure Glucerna OS, Ensure Healthy Mom Shake, Ensure High Calcium Shake, Ensure High Protein Shake, Ensure HN, Ensure Homemade Shake, Ensure Plus, Ensure Plus NN, Ensure Plus HN, Ensure Plus HN, Ensure Plus HN, Ensure Plus HN, Ensure Plus Next Generation, Ensure Shake, Jevity 1 Cal, Liquid Diabetisource AC, Liquid Fibersource HN, Liquid Isosource, Liquid Isosource HN with, Fiber, Nepro, Nepro Vanilla, Nepro with Carb Steady, Flavored, Novasource Renal, Nutren (Product Line), Optitrim, Osmolite 1.0, 1.2, 1.5, Osmolite Fiber, Osmolite HN (Unflavored), Peptinex, Perative, Polycose, Promote (EXCEPT Promote, with Fiber), Pulmocare, Resource 2.0, Resource Benefiber, Resource Dairy Thick, Resource Diabetic, Resource Glutasolve, Resource Mik Shake Mix, Resource Thicken Up, Resource Thickened Juice, Shake Plus, Simply Thick, Thick & Easy– ALL, Thick-It, Vivonex Pediatric, Vivonex Plus (The Ensure with Fiber contains *Chamess*!)

Meats and Poultry: All brands of raw poultry are kosher for Passover year round. After your butcher "koshers" for Pesach, all raw varieties of meat, cut chicken and veal are acceptable.

Nuts: Raw, Whole or Chopped Nuts (e.g. almonds, pine nuts, walnuts, etc.) without preservatives or other additives, such as BHT or BHA in corn oil, are approved for Passover.

If label states that it is processed in a plant that processes kitniyos or chometz, then it requires a reliable KFP certification. Also, dry roasted nuts and ground nuts require reliable KFP certification. Whole pecans do not require KFP certification; however, pecan pieces and midget pecans must bear a KFP symbol. (Due to insect infestation they are washed in grain alcohol.)

<u>Oils:</u> Oils do need supervision for year-round use. Passover concerns include: enzymes, citric acid, antioxidants etc. Therefore, **Passover-certified oil is always preferred**. However, based on our research, year-round certified vegetable oils without additives are "acceptable" for Passover. Preferably purchase before Passover. New container only. **Olive Oil:** Any Extra Virgin

Oral Health Products:

Mouthwash and Toothpaste contain sorbitol and other ingredients which may be derived from chometz. Although, l'halacha these items are permissible to use since they are *nifsal mayachilat kelev*, many prefer not to use them as they are taken orally.

Mouthwash Scope: Listerine (plain and Listermint), Tom's of Main, Amway (not the Amway Glister Anti Plaque Flouride)

Toothpaste: Aim, Aqua fresh. Colgate. Crest (Cool Mint, Extra Whitening, Multicare, Kids Sparkle), Gleem, Mentadent, Pepsodent, Tom's of Maine

Dental floss / Pre-threaded: Any unflavored (waxed or unwaxed) may be used.

Chap Stick: No supervision necessary. Unflavored only, new tube.

Cosmetics: Hair spray, soaps, shampoos, deodorant, powders (medicated, perfumed, baby, face, foot, etc...), even without special Passover supervision.

Pasta & Pizza!: Require special Kosher for Passover, made either from Massa meal or Potato starch.

Pet Foods: Most pet foods contain *Chamess* and we are forbidden to derive any benefit from them. Fish food and vacation blocks often contain chomess. Tetra Tropical Slow Release Gel Feeders (Tetra Weekend 5 days, and Tetra Vacation 14 days) are chamess free. Goldfish and Tropical fish can be given tubular worms, frozen brine shrimp, and freeze dried worms (if they do not contain fillers). Split corn or millet is recommended for feeding birds. There are many varieties of *Chamess* free cat and dog foods that are available in the market that do not have the prohibited mixture of meat and milk. A detailed list can be found at www.star-k.org or at www.crcweb.org

Pickles: Need Passover supervision. Batampte, Bloomy's, Flaum, Gefen, Gilboa Beit Hashita, Kvuzat Yavne, Manischewitz and Osem are all OU-P. Haddar and Liebers are also available Kosher for Pesach. Unger's Star K-P

Potato Chips: Passover certification necessary, with the OU-P: Bloom's, Herr's, Pathmark and Utz Potato chips. Also KFP: Lieber's.

Quinoa: Due to reports of Chametz mixed in, use only marked with KP: Star KP:

Setton Farms 12 oz, Natural Earth Products a16 oz OU-P: Pereg brand; Goolbaums Sugat Quinoa from Israel. Whole sale: Andean Naturals Brand StarKP

<u>**Rice:**</u> The Star-S (newly created Sefaradi division at the Star-K) has made special effort to provide rice for Pessah with reliable certification /approval Passover–certified rice should be the first choice :

- Carolina Mehadrin Long Grain White Rice (STAR-S P Kitniyot required)
- Carolina Brown Mehadrin Long Grain Brown Rice (STAR-S P Kitniyot required)
- Goya Mehadrin-Medium Grain White Rice (STAR-S P Kitniyot required)
- (The above 3 brands are distributed nationally by Quality Frozen Foods- 718-256-9100)
- Himalayan Pride Basmati Rice (Brown & White) (No STAR-S P Req. Star-k Required)
- Super Lucky Elephant Jasmine Rice (No STAR-S P Req. Star-k Required)

(The above 2 brands are available nationwide in Costco, Walmart, Sam's Club and other fine stores/distributed on the East Coast by EMD sales (301) 520-3856).

USDA regulations mandate that all domestically produced white rice be enriched. The enrichment is NOT necessarily mentioned on the label. Organic and Brown rice are not enriched. The enrichment may have Chamess as one of its sub-components. Imported rice may also be enriched. Therefore, we recommend that ALL rice (including Basmati) be washed 3 times in cold water prior to cooking.

Brown rice: Any brand without additives.

Pure wild Rice: is acceptable without a marking: it is from the grass family, not a legume at all.

It has been our custom throughout the generations to check all rice <u>three</u> times before Pesach. it is very common to find grain in rice fields. Although there is equipment to remove this, it is not 100 %. Please be advised that every year barley and wheat grains are found in the rice, check carefully.

Salt: Regular (Pure) and Coarse non-iodized salt (dextrose-free) No Passover special supervision Needed. Check that dextrose and Polysorbates are not in the ingredients.

Sodas: Sodas must have Kosher for Passover certification due to possible *Chamess* in the flavoring base. Many varieties are readily available. 2 liter and cans Coke, Diet and Caffeine free Coke, Sprite: must have the OU-P on the cap. Pepsi and Diet Pepsi must bear a KP on the cap; they are under the supervision of Rabbi Charlop.

Seltzers: Any unflavored seltzer may be used. All flavored seltzers require Passover certification.

Soup Mixes: Beware containers bearing a "P" are often identical to the regular variety!

Soy Foods: While actual soybeans are permissible for most Sephardim, products made of soy, such as soy sauce, TVP, tofu and (soy milk) are forbidden. These products are made through extraction methods that use grain alcohol in the processing of the soybeans.(For **Soy Milk** look under Dairy)

Spices: Even pure spices contain *Chamess* flour as anti caking agent and require reliable kosher for Passover certification.

Sugar: All pure cane or beet sugar with no dextrose added may be used.

Brown sugar, confectioners sugar, and vanilla sugar require KFP certification.

Sugar Substitute / Sweeteners: California Delight Sucralis (Star-k P Required) Gefen Sweet 'N Low (P Required) Health Garden Xylitol- Regular & Vanilla (P Required) Lieber's Sweetees (P Required) Paskesz Sweetie (P Required)

Equal & Splenda: are Not recommended for Sephardim (in consumer formula).

Teas: Any unflavored, non-herbal regular tea Leaf / bags (<u>Black</u>, <u>Green or white</u>) are acceptable without special marking. **Decaf:** Due to a Chames ingredient used in the decaf process, decaf varieties should be used only with supervision: (Salada Caffeine free is Hames) **Lipton Decaf** may be used without an OU-P

Instant Tea: Require Passover Marking. <u>Nestea</u> – Regular Unflavored (No P Required) NOTE: Decaffeinated is NOT approved for Pesach

Herbal Teas: Require Pessach certification

Tomato Paste and Sauce: Passover supervision required. Due to flavored varieties

of paste and sauce now being produced, the OK laboratories inform us that tomato products must have proper Pesach supervision. Mishpacha, Gefen, Glick's , Haddar, Lieber's and Unger's - all with KFP certification.

<u>Note:</u> Throughout the year, Tomato products should only be used with a known reliable supervision, it has been discovered that certain packers of tomato products were producing tomato with (non-kosher) romano cheese sauce and then producing the crushed tomatoes, with <u>no cleaning in between!</u> Understandably this is not acceptable.

Vegetables, Frozen: Kosher for Passover certification required.

Within our Community, there are varied customs as to the use of dried beans, chick peas techina and corn. Consult your Rabbi for further information. If you are certain that it is your custom, these should be checked to insure that no grains are mixed in.

Pre-washed salad: Any with no concerns of infestation.

All Romaine should be rinsed, even if it is marked. Small flies are attracted to lettuce, even if it is grown hydroponically.

<u>Canned Vegetables:</u> Need supervision: Gllick's, Unger's: Star K-P. Gefen, Laish, Mishpacha, Pathmark, Season and Shoprite..OUP

Whipped Topping: Require KFP, Many brands available.

Whiskeys and Beers and many liqueurs are Chamess and may not be consumed on Passover. They must be sold to a non-Jew through the Rabbi before Pesach.

Wine: Please note that not all kosher wines are certified for Passover use. Some wines, are made with flavorings and colorings to improve the bouquet and the color. Some of these wines do contain kitniyot, and therefore are not marked for Passover use. But the vast majority of certified wines are certified for Passover, and do not contain chamess or kitniyot flavors or sweeteners. Please be sure to check wine labels carefully before purchasing / consuming.

Non Mevushal Wines:

Although preferable to use for the four cups, care must be taken that opened bottles are not touched by non-Jews. In a place that this is difficult, it may be preferable to use Y*ayin Mevushal*, literally cooked wine. Consult your Rabbi.

Fruit Wines

Wine varieties that are made from other fruits, such as peaches, may have a question if the Beracha is *Hagefen*, making them unacceptable for the Seder. Usually, the proper blessing will be stated on the back of the bottle.

INEDIBLES ON PESACH

The following household items may be used on Passover without certification, as they either contain no *Chamess*, or any *Chamess* in them would be *nifsal* (rendered inedible): Aluminum foil.

Aluminum foil baking pans, Baby ointments, Bags (paper or plastic),

Body wash, Bowl and tub cleaner. Candles. Cardboard, Carpet cleaner. Charcoal, Conditioner. Copper and metal cleaners, Cork. Creams and gels, Cosmetics , excluding lipsticks Cups (paper, plastic or Styrofoam), Cupcake holders, Detergents, Drain opener.

Fabric protectors, Furniture polish. Glass cleaner, Hair gels, sprays and mousse, Hair removers and treatments. Insecticides. Isopropyl Alcohol. Jewelry polish, Laundry detergents, Napkins (paper), Oven bags, Oven cleaner, Paper towels, Plastic containers, Plates (paper (in USA only), plastic or Styrofoam),

Scouting Pads & Powders Shampoos, Silver polish, Skin cream, Soaps, Suntan lotion, Talcum powder (100% talc), Toilet bowl cleaner & Water filters

Delegation of power of attorney for sale of Chamess
Please submit this form by 6:00 pm on Sunday April 13, 2014 to be in-
cluded in the sale If you are unable to submit your form to a Rabbi in person, you may send it to us via e-mail or Fax. Jewish law requires that your Chamess be sold by
the specified deadline for the location In which the owner will be on the day before
Passover.
Date
Be it known that I, the undersigned (name)
Residing at (address)
Email Phone
Do hereby fully empower and authorize Rabbi Yosef Shemtov of Yachad to sell and
transfer all legal title of all the following items of Property possessed to me, to anyone
of his choice

- All products made of Barley, Oats, Wheat, Rye, or Spelt, which are Chamess according to Jewish law and/or tradition.
- All products containing any mixture or derivative of the grains described above which are Chamess according to Jewish law/tradition.
- All items which have been prepared together with Chamess.
- Any and all items of property which the Shulchan Aruch compiled by the Rabbi Yosef Karo lists or describes as being those items which may not be owned by persons of the Jewish faith during the Pesach Holiday.
- All items about which there is an irresolvable doubt whether they fall in the above categories.

The above mentioned items are to be found primarily at

Address_

Place of storage_

The aforementioned products have an approximate value of \$_____

I also authorize <u>Rabbi Yosef Shemtov</u> to lease all or any property wherein the above mentioned items owned by me may be found as he deems fit, and for such a time which he believes to be proper. The key to these premises is available at:

I also give <u>Rabbi Yosef Shemtov</u> full power and authority to appoint a substitute in his stead with full power to sell and lease as provided herein.

Signature _____

Yachad Outreach Center 1026 S. Robertson Blvd., LA, CA 90035 – Tell 310.652.5000 – Fax 310.659.6500 Info@goyachad.com | www.goYachad.com



Yachad outreach center is an independent, non-profit organization dedicated to educating and enriching the lives of Iranian Jews in all walks of life , be it students, young professionals or families. Opportunities for exploring Jewish heritage and literature are offered through one-on-one study sessions, youth groups, singles gatherings, office lunch-and-learn programs, marriage and parenting workshops, professional mentoring & networking programs for college students, and many more weekly classes and activities. Yachad prides itself in serving the community through interpersonal relationship, we always welcome new faces to our programs, come and pay us a visit and let the wisdom of torah uplift your spirit.

Yachad Outreach center – 1026 S. Robertson Blvd., LA, CA 90035 Tell 310.652.5000 | Fax 310.659.6500 Info@goyachad.com | www.goYachad.com

