

Halacha Review:



Rabbi Asher Eisenberger

שמעון

- ❖ Fit for Pesach without special certification
- ❖ Tevilas Keilim
- ❖ Soy milk
- ❖ Almond milk
- ❖ Rice milk
- ❖ Infant formula
- ❖ Pesach with food allergies
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Pesach Lists from OU Pesach Guide

The consensus of the OU's *poskim* is that the following may be used on Pesach without certification:

1. Aluminum foil
2. Baby ointments
3. Aluminum foil baking pans
4. Bags (plastic)
5. Body wash
6. Bowl and tub cleaner
7. Candles
8. Cardboard
9. Carpet cleaner
10. Charcoal
12. Copper and metal cleaners
13. Cork
14. Cosmetics (except possibly lipsticks)
15. Cupcake holders
16. Cups [paper (in the USA only), plastic or Styrofoam]
17. Deodorants/Anti-Perspirants
18. Detergents
19. Dishwashing detergent
20. Drain opener
21. Fabric protectors
22. Furniture polish
23. Glass cleaner
11. Hair Conditioner
24. Hair gels & mousse
25. Hair removers & treatments
26. Insecticides
27. Isopropyl Alcohol
28. Jewelry polish
29. Laundry detergents
30. Lotions
31. Napkins (paper)
32. Oven cleaner
33. Paper cups, plates and towels
34. Perfumes
35. Plastic containers
36. Pipe openers
37. Plastic bags, cups and plates
38. Plates [paper (in the USA only), plastic or Styrofoam]
39. Scouring pads & powders
40. Shampoos
41. Shaving cream and gel
42. Shaving lotion
43. Silver polish
44. Skin cream
45. Soaps
46. Stick deodorant
47. Styrofoam cups or plates
48. Suntan lotion
49. Talcum powder (100% talc)
50. Toilet bowl cleaner
51. Towels (paper)
52. Water filters

Tevilas Keilim

The mitzvah of *tevilas keilim* requires us to immerse vessels and utensils used in the preparation or consumption of food if they were manufactured or owned by non-Jews. For most materials that are subject to *tevila* (as described below), we recite a *bracha*: before immersing multiple items we recite the bracha על טבילת כלים אקב"ו while for a single item, we say על טבילת כלי. If the bracha על טבילת כלים was said on multiple items or על טבילת כלים was said on a single item, the bracha is not repeated. Although items may not be used even once before immersion in a kosher mikvah, food cooked in an untoveled pot is nonetheless kosher. One cannot do *tevilah* on Shabbos or Yom Tov. And, *tevila* should not be done by a child without adult supervision.

When immersing a vessel, the water of the mikvah must contact the entire surface area, inside and out. In order for *tevila* to be effective there can be no *chatziza* between the water of the mikvah and the vessel. So, before *tevila*, all price tags and labels must be removed and any dirt or glue residue must be cleaned. However, anything adhering to a vessel that would ordinarily not be removed is not a *chatziza* and may remain. Similarly, vessels with openings must be immersed so that all the air escapes and does not create a separation between the water and the vessel. A vessel with a narrow opening, for example, could be filled with water from the tap and then immersed in the mikvah. In addition the entire vessel must be submerged at the same time. With this in mind, when immersing multiple items, special care must be taken to ensure that the items do not rest on each other: if they touch, this creates a *chatziza*, and the *tevila* is not kosher. If an item also requires *kashering*, it should first be *kashered* and then immersed in a mikvah.

Tevila is required only for vessels or utensils used for eating or preparing food, including silverware, glasses, baby bottles, pitchers, plates and bowls. Utensils used for preparing food

require *tevila* with a *bracha* only if the food is ready to eat at the conclusion of the preparation. This includes measuring cups, peelers, graters, blender blades and carafe, food processor blades, egg slicers, salt and sugar shakers, mixer bowls and attachments, water kettles, pots, pans and their lids. Removable toaster oven racks and trays are also included in this category. Items that are often used for food that is not ready to eat, such as a mixer used to beat eggs, or a blender to mix pancake batter, or a peeler for potatoes should be *toveled* with a *bracha* since these items are also used for ready to eat items such as frostings and milk shakes, cucumbers and carrots. On the other hand, utensils that are used exclusively in the preparation of food before it is ready to eat do not require *tevila* at all. Examples in this category include rolling pins, cookie cutters, and meat tenderizer hammers.

Can openers, corkscrews, and bottle openers do not require *tevila*. Trays that are used to carry plates or glasses do not require *tevila* since food is not placed directly on the tray. A Pesach *seder* plate requires *tevila* only if food is placed directly on the tray. But if the items are placed in bowls on the tray, *tevila* is not required. Grates that rest upon the stovetop do not require *tevila* for this reason. Contrastingly, if the food is separated from the tray by paper, aluminum foil, cloth, or plastic wrap, the tray requires *tevila*. In this light, baking pans and serving platters require *tevila* even if they are lined with parchment paper, foil, cupcake papers, or paper doilies. Nutcrackers should be immersed without a *bracha* since there is a dispute whether the shell is considered part of the fruit (and the nutcracker contacts the fruit) or not, in which case the nutcracker is like a can opener.

In addition to usage, the other major factor in determining whether an item requires *tevila* is the material from which it is made. Metal and glass vessels and utensils require *tevilas keilim*. Corelle is over 90% glass, and requires *tevila* like any other glass item. Wood, rubber, plastic, Styrofoam, paper, stone and earthenware do not require *tevilas keilim*. If a

utensil is made from two materials, such as a metal knife with a wooden or plastic handle, *tevila* is required with a *bracha*, since the main part of the utensil is metal. If the main part does not require *tevila* but an essential part does, such as a Teflon (plastic), Silverstone, or enamel coated metal pan, *tevila* is required, but without a *bracha*.

A pepper mill requires *tevila* without a *bracha*, even if the mill is plastic or wood and only the grinding blade is metal. The *bracha* is omitted because the status of peppercorns as food is disputed; since we do not recite a *bracha* on ground pepper, perhaps it is not a food, per sé. Thus, a peppershaker is also immersed without a *bracha*. A coffee grinder falls into the same category as a pepper mill, and requires *tevila* without a *bracha*. However, salt mills and saltshakers require *tevila* with a *bracha* since we recite a *bracha* on salt. Like salt mills, garlic presses require *tevila* with a *bracha*. If a pepper or salt mill is purchased with peppercorns or coarse salt in the mill, the mill should be emptied and immersed prior to use. But, if a mill is used only with the salt and pepper provided and then discarded when empty, it may be used without *tevila*.

Electric appliances that meet the aforementioned criteria also require *tevilas keilim*. This includes toasters, urns, sandwich makers, and grills. Complicated appliances with computer functions can not be immersed without damaging the appliance. In such cases, you should consult a competent halachic authority. Most simple electric appliances usually will not be damaged by *tevila* despite the instructions that warn the consumer not to immerse the item. Allow enough time (two or three days) for the appliance to dry completely after *tevila* before using.

If a vessel or utensil that requires *tevila* is purchased to give as a gift, it should not be *toveled* by the sender. Even if a dish is bought and filled with food to be given as a gift, as with

mishloach manos, the sender of the gift should not immerse it. The recipient of the gift should *tovel* the item. If one received a dish containing food, and he or she plans to use the dish more than once, the food should be removed and the dish should be immersed right away. However, if the dish will be discarded when the food is finished, *tevila* is not required.

Some poskim require *tevila* without a *bracha* for glazed earthenware, china, porcelain, and Corningware, while others do not require *tevila* at all. Some poskim require *tevila* without a *bracha* for disposable aluminum pans, while others do not require *tevila* at all. One should consult with a competent halachic authority in these cases.

Metal vessels that store food ready to eat food, such as cookie and sugar canisters, require *tevila* without a *bracha*. A flour canister does not require *tevila*. Glass storage containers do not require *tevila*. A metal container used to store wrapped foods like candies or sugar packets does not require *tevila*.

It is not necessary to *tovel* a jar that you decide to reuse rather than discard, such as an applesauce or coffee jar. Also, it is not necessary to *tovel* a jar that is used only to package an item for sale. Kedem, for example, does not *tovel* the bottles they use for selling wine.

A non Jew who converts should *tovel* his vessels after the conversion without a *bracha*.

Tevilas Keilim Chart

Items that require טבילה כלים with a ברכה

aluminum, brass, copper, corelle, duralex,

gold, iron, silver, steel, tin, glass, pyrex

baby bottles

baking pans

blender blades and carafe

bowls

egg slicers

food processor blades

garlic press

graters

measuring cups

mixer bowls and

attachments

pans and their lids

peelers

pitchers

plates

pots

toaster oven racks and trays

(if they are removable)

salt and sugar shakers

serving platters

silverware

urns

waterkettles

Items that require טבילה כלים without a ברכה

coffee grinder

enamel coated metal pan

metal cookie canister

metal sugar canisters

nutcrackers

pepper mill (with metal blade)

peppershaker

Silverstone coated metal pan

Teflon coated metal pan

Toaster

Items that do not require טבילה כלים

bone, china, corningware, earthenware,

paper, plastic, porcelain, rubber, stoneware,

styrofoam, wood

bottle openers

can openers

canister for wrapped foods

cookie cutters

corkscrews

flour canister

glass storage containers

meat tenderizer hammers

rolling pins

seder plate where the items are

placed in bowls

stove top grates

trays used to carry plates or glasses

From the OU Pesach Guide

The custom prohibiting the consumption of *Kitniyos* (soy or corn, for example) was never applied to infants or the ill. However, one must take care to keep *Kitniyos* baby utensils or cutlery away from the general kitchen area. Any mixing or washing should be done elsewhere, such as in the bathroom sink. We have indicated that *Kitniyos* is permitted for infants – but that does NOT permit *Chametz*, or any food that was processed on equipment that was not properly cleaned for Passover. Such *Chametz* is strictly prohibited even for infants.

The following soy milks do not contain any chometz ingredients:

Soy Milk

Original:	Nature's Promise Organic
365 Everyday Value	O Organics
(Original, Light, and	Shop Rite Organic
Unsweetened)	Shop Rite
Best Choice Clearly Organic	Smart Menu Organic
Fit & Active Organic	Stop & Shop
Fit & Active	Western Family Aseptic
Fresh & Easy Soysense	Winn-Dixie Organic
Giant	Original Enriched:Brighton
Green Way	Falls
Harris Teeter Naturals	Full Circle
Organic	Hy-Vee Health Market
Harvest Farms	Market Basket
Hy-Vee	Our Family
Krasdale Organic	Price Chopper
Market Basket Unsweetened	Roundy's
Meijer	Soy Dream
Natural Directions Organic	SoySense
Nature's Place	Wild Harvest

Anyone for whom it is necessary to consume *Kitniyos* may drink these products. However, because we are unable to verify the kosher for Passover status of the equipment on which they are produced, we recommend purchasing these items before Passover, at which point any traces of *chometz* would be *batul* (nullified).

From the OU Pesach Guide

Another alternative would be to use a Kosher certified almond milk which does not contain *chametz*. The following are OU certified Almond Milk in the “original” variety that can be used for infirm and children who need an alternative to standard milk on Passover:

Almond Milk

Original:	Kroger
365 Everyday Value	Laura Lynn
Almond Sense	Market Basket
Blue Diamond Almond Milk Regular and Unsweetened	Meijer
Essential Everyday	Natural Directions
FredMeyer	Nature’s Place
Fresh & Easy	Price Chopper
Friendly Farms	Ralphs
Full Circle	Roundy’s
Harris Teeter	Shop Rite
H-E-B	Sunnyside Farms
Hy-Vee	Trader Joe’s
King Soopers	Tree Of Life
	Winn-Dixie

Rice milk can be made with beta-amylase an enzyme derived from barley which is *chametz* and would make the rice milk *chametz*. The following brands of OU Kosher pareve original rice milk do not contain any *chametz*, but are *kitniyos*:

Rice Milk

Clearly Organic	Nature’s Place
Harris Teeter	Shop Rite
RiceSense	Market Basket
Full Circle	Nature’s Promise
Hy-Vee	Price Chopper
Krasdale Organic	RiceSense
Meijer	Wild Harvest
	Rice Dream – (unsweetened only)

From the OU Pesach Guide

Infant Formula

Most infant formulas are made from soy products. Infants may use *kitniyos*, however, you must take care to keep bottles, nipples and formula away from the general kitchen area. Any mixing or washing should be done elsewhere, such as in the bathroom sink. The following products can be assumed to be free of chometz, although they may contain *kitniyos*. Please note that these products are only acceptable when bearing the OU or OU-D symbol.

Alsoy	Hannaford	Pathmark
America's choice	Heinz Nurture	PBM Solutions
Baby Basics	Home 360 Baby	Premier Value
Bear Essentials	Hy-Vee	President's Choice
Belacta	Isomil	Price Chopper
Berkley & Jensen	Kirkland Signature	ProSobee
Bright Beginnings	Kozy Kids	Publix
CVS	Kuddles	Rite Aid
Daily Source	Lactofree	Safeway Select
Discount Drug	Laura Lynn	Shopko
Earth's Best Organic Baby Formula	Life Brand	Similac
EnfaCare	Little Ones	Supervalu
Enfalac	Ameijer	Supreme
Enfalyte	Member's Mark	Target
Enfamil	Mother's Choice	Top Care
Enfapro	My Organic Baby	Topco
Follow-Up	Nature's Place	Up & Up
Food Lion	Nestle Good Start	Vermont Organics
Full Circle	Next Step	Walgreens
Giant	Nutra Infant	Wegmen's
H-E-B	O Organic Baby	Western Family
	Parent's Choice	

The following three baby formulas are NOT certified kosher by the OU, due to Kashrus concerns. However, if upon consultation a learned Orthodox Rabbi has allowed its usage, they have been found to be free of *chometz*.

Enfamil Nutramigen Lipil

Enfamil Pregestimil

Alimentum

Surviving Pesach with Food Allergies

Rivka Leah Schwartz -- *Reprinted with permission of Jewish Parenting Magazine*

Just ask anyone who has 'made Pesach' and they'll tell you: "Now there's a holiday that requires lots of planning!" This is true for everybody. But if you or your children have food allergies or are on a special diet, Pesach can be even trickier. What do you do if, year-round, you rely on *kitniyos* like rice, beans, and lentils?

As a mom who has kids with food sensitivities, I can tell you that advance planning is a must. My kids are sensitive to wheat and eggs. That knocks out most Pesach foods! Think how much kugel, cake, and matzo most people consume during those eight days... We have yet more problems. Some of my kids are also allergic to milk products. Also, my parents usually come for Pesach and they have to keep their cholesterol down...so no eggs for them either. We also have visiting relatives who cannot have mushrooms, dried fruit (sulfites), and a host of other foods. If I am to pull off menus suitable to all, then I have to sit down with pen and paper and work this out far in advance.

The first year I had to deal with all this planning, I was quite frustrated. It seemed that no matter what I made it wasn't going to be good for someone. I remember thinking, why do I have to have so much work? Now Pesach is twice as hard! It isn't fair! Then I changed my perspective. I thought about how Hashem gives us mitzvos to do in the course of our daily lives, in order to increase our merit. I thought about how people have kept Pesach under the most trying circumstances - in Russia, for example, and during the Holocaust. I started to appreciate being healthy, strong, and free enough to care for my family in this special way. I kept my focus on the chessed (kindness) I was doing by caring for their needs as no one else would. And I reassured myself that we would manage to find delicious things to eat.

My kids are sensitive to wheat, eggs, and dairy. But we still manage to eat on Passover. For those of you who may be dealing with some of the same food issues as my family, I've collected some advice from my experience in trying to come up with solutions for food sensitivities on Pesach:

*If your children are allergic or have food sensitivities to wheat, you can get matzos made of spelt or oats. Based on my experience, I wouldn't spend much money on oat or spelt matzos until you're sure your kids like them. My children did not like the oat matzos. Spelt was better but didn't go over great either. So we just have them eat as little matzo as possible.

*For people with food sensitivities, the more often they eat the offending products, the more symptoms they are likely to get. So during the month before Pesach, we cut back on how much wheat and eggs our kids eat. That way they aren't going into Pesach already sensitized. We also cut down on wheat and eggs for the few weeks after Pesach, to let their systems recover from the wheat

and eggs they've consumed during the holiday. To keep wheat consumption down, try pasta made from rice (available in health food stores).

*We try to consolidate the wheat consumption to the first days and last days. That leaves time in between for their bodies to recover. During the intermediate days, we use a lot of potatoes.

*If your kids have multiple food sensitivities, try chicken in a pot for supper on chol hamoed. Line the bottom of a pot with a layer of chicken and then potatoes on top (cut to one-inch thickness). Add salt, and put sliced onions, garlic, and spices between the layers. Cover with water, cover pot and cook until the chicken is done.

*Be careful not to fall back on chemical laden foods in your search for convenience. Look out for sulfites in grape juice, wine, raisins, and dried fruit. Potato starch might be sprayed with whiteners and preservatives. Fruits and vegetables might be laden with pesticides. Prepared foods might have artificial food coloring in them. If your kids are particularly sensitive, don't add more of these foods at this time.

Most important, try to have fun! Your kids will notice when you approach this mitzva with simcha. Get them involved in the action; kids are much more likely to accept foods they had a role in planning and making. So if your family has diet restrictions, take heart: you will survive Pesach. Take a deep breath and sit down with pen and paper. When your all done writing out your list of options, chances are you'll smile and say, "Dayenu!"

So what can they eat? If wheat, or eggs, or dairy is out, you can still have plenty of variety in your Pesach menus. Consider these options:

*Peel carrots, and cut up celery, cucumbers, and peppers, and keep them in the fridge, ready for quick snacks. Have lettuce already checked for quick salads. Celery keeps especially nicely in ice water.

*Cut a butternut squash or acorn squash in half, put it cut-side down in a baking dish, and cover with a half-inch of water. Bake at 350 degrees until fork will pierce it easily. Sprinkle with brown sugar and raisins, or mash with salt and a bit of oil, or even cinnamon. Or just eat it plain! Squash can even be eaten cold for lunch.

*Without pasta and rice and bread, it's hard for some kids to feel full. Potatoes are good for those times where they are suddenly starving! Before Pesach, or at the start of chol hamoed, bake a lot of potatoes and sweet potatoes. That way you can keep them in the fridge, and pop them in the oven for a quick meal or side dish when you need it. Have potato kugel on hand, too, if eggs aren't a problem.

*Invest in a kosher-for-Pesach steamer and steam lots of vegetables. Broccoli, cauliflower, carrots, celery, and peppers are all fine for Pesach. These veggies will add nice color to your kids' plates.

*Looking for side dishes? Try honeyed carrots, baked sweet potato, tzimmes with flanken, potato kugel, or latkes. Also try carrot salad: shredded carrots plus mayo or lemon juice with a little sugar and raisins. And try cucumber salad: slice cucumbers then and marinate overnight in a plastic bag with cut-up onions, a bit of sugar, and lemon juice and salt.

*Don't forget fish! Try gefilte fish, fried fish, baked fish. To jazz it up, try tomato sauce on it.

*Fruits are another great option. Have lots of strawberries, apples (baked apples and applesauce too), pears, grapes (purple and green), pineapple, kiwis, grapefruits, and oranges. For fun, try mangoes and mandarin oranges. If your kids are sensitive to apples, you can make pear-sauce just as you make applesauce.

*If your kids can have nuts, they are great source of protein and B vitamins and are a great snack. If you have a food processor you can even make your own almond butter to spread on matzo or apples.

*Vegetable soup is another great filler. If they are old enough, have your kids prepare the ingredients. Put in lots of carrots, zucchini, yellow squash, potatoes, sweet potatoes, broccoli, and cauliflower, with pureed squash or pureed tomato as a base. Use onion and garlic for flavor.

*Chicken soup is filling, too. Put in lots of vegetables and it can be a lunch unto itself.

*If your kids tolerate meat well, you can make meatballs. Or try pepper steak (with green peppers and pineapple), chopped meat with potatoes, and stew (with lots of potatoes and carrots and sweet potatoes). Don't forget chicken cutlets, which lots of kids love. You can cut them up into bite-sized pieces for little ones (and dip in duck sauce). Try lamb stew for a change of pace; add apricot jelly, tomato sauce, raisins, and/or onions to make it sweet. And give them chicken with tomato sauce. (Just don't tell them it's chicken cacciatore!)

*Turkey makes a great Yom Tov meal. When you bake it, surround it with potatoes and carrots and you don't even have to make side dishes.

*If your kids can have dairy, have lots of yogurt, cheese, and cottage cheese.

*What to take on day trips: potato kugel, hard-boiled eggs (if your kids can have them), carrot kugel, gefilte fish, fresh fruit, cucumbers and carrots, cold turkey and chicken nuggets.

*What about desserts? Depends what they can have. Most kids can have ices made from lemon or other fruit juice. Or even use raspberry syrup plus water. For ices, just fill a paper cup and freeze. For fun, have them add fruit, such as grapes, before freezing. Grape juice also freezes nicely. Try also: meringues, with and without nuts. And then you can always make cakes with potato starch.

*And the number one question: what can they have for breakfast? Some ideas; baked apples, baked pears, meringue cookies, cakes made with nuts, matzo and jelly, baked potato or sweet potato. Try also hash browns (from potatoes). Try boiling grapefruit and putting a splash of raspberry syrup or jelly in the center for color.

You may just find you eat better during the eight days of Pesach than you do the rest of the year!

Gluten intolerance

People suffering from celiac disease, wheat allergies and wheat intolerances depend on gluten-free foods to maintain their quality of life. Gluten, a protein found in wheat, rye and barley and their derivatives, causes celiac disease sufferers to experience changes in their small intestine and often a loss of their ability to absorb crucial nutrients. As more Americans are diagnosed with celiac disease there is a greater need for gluten-free product variety. The Halacha is that one can only perform the Mitzvah of eating Matzo at the Seder with a Matzo that is made from one of the five varieties of grain, eating Matzos using any of the other flours that are gluten free would still not enable one to fulfill the mitzvah. [The five grains are barley, wheat, rye, oats, and spelt].

Some people with gluten intolerance use either oat Matzah or spelt Matzah. While not completely gluten-free, oat Matzah is especially soluble and easy to digest. We suggest that the allergy sufferer discuss the matter with his or her allergist and his or her Rabbi.

Sulfites in Wine and Grape Juice

Sulfites are a naturally occurring compound that nature uses to prevent microbial growth. They are found on grapes, onions, garlic, and on many other growing plants. No wine can ever be "sulfite free", since they come in with the grapes. The easy way to see if sulfites are a problem are for you is to eat a food high in natural sulfites - say, dried apricots. On average, 2oz of dried apricots have 10 times the sulfites as a glass of wine does. If you eat those apricots and have a reaction, now you know it's time to talk with a doctor.

For the 1% of the population that suffers from sulfite allergies, exposure usually prompts an allergic response consisting of a rash and shortness of breath. Sweet white wines tend to have the highest concentration of sulfites. While no one is exactly sure what causes red wine headaches, it is likely

that tannins, histamines or some other naturally occurring substance that is more prevalent in red wine than in white wine is the culprit.

Because sulfur dioxide is a natural byproduct of fermentation, no wine is 100% sulfite free. In the U.S., the U.S.D.A. forbids producers from adding sulfites to wine labeled “organic,” although the wine may contain as much as 100 parts per million of naturally occurring (that is, not added) sulfites. Kedem produces organic Grape Juice, an organic wine called Kedem Eshkol Ruby Red, and imports two Italian wines, Bartenura Organic Nebbiolo and Bartenura Organic Chardonnay.

Lactose intolerance

Lactose intolerance, also called lactase deficiency, means you aren't able to fully digest milk sugar (lactose) in dairy products. By far the most common food intolerance, the problem underlying lactose intolerance is a lack of lactase, an enzyme produced by the lining of your small intestine. Lactase breaks down lactose so that it can be absorbed into your bloodstream. A deficiency of lactase leads to problems in breaking down and absorbing milk sugar.

Intolerance to a food isn't the same as a food allergy. Lactose intolerance doesn't involve your immune system, as an allergy does, and doesn't necessarily require complete avoidance of milk products. You can control symptoms of lactose intolerance through a carefully chosen diet that limits lactose without cutting out calcium, and possibly by taking supplements. Milk allergy is caused when the immunity system reacts against the proteins found in milk. This happens due to the lack of the immune system to learn to recognize milk proteins as being harmless. When unwanted bodies (proteins) enter our system the immune system is altered and reacts against the protein to destroy it and protect our body.

Can I buy Lactaid for Pesach? Lactaid production is likely to involve chometz, therefore, chewable Lactaid tablets are prohibited. One should consult a competent halachic authority concerning Lactaid non-chewable tablets. Lactaid milk is permissible if purchased before Pesach since any chometz contained within Lactaid milk would be nullified (*batel*).

Brief Reminders for Pesach 5773

If you sell it with your *chometz*, you don't have to clean it.

Do not *kasher* for Pesach your dishwasher or microwave.

OU certified unprocessed raw meat or poultry, extra virgin olive oil, granulated sugar and bottled water do not require special Pesach certification.

Blush, body soap, creams, eye shadow, eyeliner, lotions, mascara, nail polish, ointments, shampoo and stick deodorant are permitted for use on *chol hamoed* Pesach, regardless of their ingredients.

Colognes, hairsprays, mouthwash, perfumes, spray deodorants, and toothpaste may not be used on Pesach unless they are listed *chometz* free on a reliable list of Pesach products.

It is proper to purchase new lipstick for Pesach.

Erev Pesach, do not eat matzo or baked matzo meal products. Cooked matzo meal, such as matzo balls, is permitted.

Buy your eggs, milk, and mushrooms before Pesach.

Quinoa is not recommended for Pesach.

Do not wait for *erev* Pesach to burn all your frozen "*challah*" separations.

Important Times for Southfield/Oak Park Monday, March 25, *Erev* Pesach:

Finish eating chometz by 11:11 am Monday morning

Finish burning chometz by 12:25 pm Monday afternoon

***Chatzos*, *erev* Pesach, is at 1:39 pm**

Candle-lighting at 7:33 pm