

## Preparing for Passover 5782

**By: Chief Rabbi Capers Shmuel Funnye, Spiritual Leader  
Beth Shalom B'nai Zaken Ethiopian Hebrew Congregation  
International Israelite Board of Rabbis, Incorporated  
6601 South Kedzie Avenue  
Chicago, Illinois 60629  
773-476-2924**

*Shalom, this information has been assembled for the membership of our congregation, to assist you in preparing your homes for the upcoming season of Passover. The house needs to be clean so that all chometz (leavened products) are removed from your home. We will be hosting a Seder at the Temple this year on April 15, 2022 at 7:00 p.m., and the first day of unleavened Bread service, will be Saturday April 16, 2022 at 10:30 a.m. and the seventh Day of unleavened Bread service will be held on April 22, 2022 at 10:30 a.m.. All food will be prepared for everyone attending services throughout the Holy Season.*

### **What is Chometz?**

**Chometz** results when one of the five species of grain, **barley, rye, oats, wheat and spelt**, (spelt is a member of the wheat family of grains) or their derivatives is allowed to remain undisturbed in contact with water for 18 minutes or more. **Chometz** results instantly when these grains are exposed to hot or salted water.

Foods like bread, cake, crackers, pretzels, cereals, noodles, whiskey, beer, and malt, are **Chometz**. Grain flour is commonly produced from grains that have been washed and tempered. **Tempering** is the process by which being soaked in water softens grains; the flour and all products made with it are Chometz. *Since the tempering process is also used to make corn meal and grits, we also avoid using corn meal and grits or eating corn bread and grits during the days of unleavened bread.* However, in the Israelite community, we can eat corn on the cob and frozen corn during Passover. Extreme care must be taken in ascertaining that commercially available food products are free of all **chometz** derivatives.

Food technology has become so complex that only food evaluated by a competent rabbi, knowledgeable about commercial food preparation may be used for Passover. Products marked, "Kosher L'Pesach", i.e. Kosher for Passover, with the O/U, which stands for Orthodox Union, are approved for use during the Passover season.

The information that is contained in the following pages has been gleaned from several rabbinic sources. I would advise that this information packet be kept as a reference source for future use.

**It is very important that every member of Beth Shalom be aware of the fact that our congregation DOES NOT follow the Ashkenazi customs and traditions, during the**

**Passover season. We follow the Sephardic/Israelite tradition therefore, rice, corn on the cob, millet, and legumes (beans and peas and string beans) are PERMITTED.**

*I suggest that you have your home clear of all chometz by Thursday April 14, 2022 by 7:00 p.m. The Passover Seder will be held at the synagogue, all food will be prepared for every person attending the Seder, and therefore, it is important to register for the Seder by April 8, 2022. The Seder will be held on April 15, 2022 at 7:00 p.m., and the first Day of Unleavened Bread service will be held on Saturday April 16, 2022 at 10:30 a.m. The seventh day of unleavened Bread service will be held on April 22, 2022 starting at 10:30 a.m...*

The following foods **do not require the Kosher L'Pesach label:** fresh fruit, and vegetables, eggs, fresh fish, and fresh kosher meat.

#### **KASHERING OF UTENSILS:**

The process of kashering utensils depends on how the utensils are used. According to Halakah, leaven can be purged from a utensil by the same process in which it was absorbed in the utensil. Therefore, utensils used in cooking are kashered by boiling, those used in boiling are kashered by fire and heat, and those used only for cold food are kashered by rinsing.

**Earthenware:** (china, pottery, ect.) may not be kashered. However, fine translucent chinaware, which has not been used for over a year, may be used if scoured and cleaned in hot water.

**Metal:** (wholly made of metal) Utensils used in fire (spit, broiler) must first be thoroughly scrubbed and cleaned and completely immersed in boiling water. Pots should not be used for a period of at least 24 hours between cleaning and the immersion in boiling water. Metal baking utensils cannot be kashered.

**Ovens and Ranges:** Every part that is exposed to food must be thoroughly scrubbed and cleaned. Then, oven and range should be heated as hot as possible for a half hour. If there is a broil setting, use it. Self-Cleaning ovens should be scrubbed, cleaned, and then put through the self-cleaning cycle. Continuous cleaning ovens must be kashered in the same manner as self-cleaning ovens.

**MICROWAVES:** which do not cook the food by means of heat, should be cleaned, and then a cup of water should be placed inside. Then the oven should be turned on until the water disappears. A microwave oven that has a browning element cannot be kashered for Pesach.

**GLASSWARE:** glassware should be washed and rinsed with hot water. For glass, cookware after thorough cleaning the item should be put into boiling water. Glass Bake ware, as metal bake ware cannot be kashered for Pesach.

**Electric Appliances:** If the parts that are exposed to Chometz are removeable, the appliance can be kashered. All exposed parts should be thoroughly washed.

**Tables, Closets, and Counters:** If used with chometz, they should be thoroughly cleaned and covered, and then they may be used.

**Kitchen Sink:** A metal sink can be kashered by thoroughly cleaning and then pouring boiling water into the sink.

**I strongly urge your family to use paper plates and plastic flatware during the days of unleavened bread. I am sure that you will find that this method can be very time saving. Any products that you store for Pesach should be placed in boxes and the boxes taped shut and then placed in a closet that you can tape shut for the seven days of Pesach.**

**I strongly recommend that you and your family avoid eating in restaurants during the days of unleavened bread, this will insure that you don't eat anything containing CHOMETZ.**

If you have, any questions please call me at the synagogue 773.476.2924, Monday through Friday, between the hours of 10:30 a.m. until 5:00 p.m. or you may call me on my cell at 773.550-4387 between the hours of 8:30 p.m. and 10:00 p.m. You can also email me with your questions at: ravfunnye3@gmail.com

I want to wish each and everyone a Happy & Kosher Pesach....