



KOSHER SA
HOLIDAY
SURVIVAL
GUIDE





Dear Community Member,

We have put together a short guide to assist you when you go away on holiday. The intention of this guide is to provide you with the necessary information to make your kosher journey easier on holiday.

We are very fortunate in South Africa that many products are certified and available all across the country. Please check the packaging for our logo or use our website to check for kosher products.

We have divided this guide into 4 sections:

SECTION 1

Items that may be used as is (without kashering).

SECTION 2

Items that may be used once kashered.

SECTION 3

Items that we do not recommend you use at all.

SECTION 4

New utensils (toiveling).

We have also added information on **things to consider for Shabbos on holiday.**

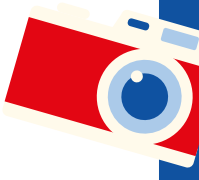
Some items may not be applicable in every situation. We suggest that you use your discretion and consult with your local Rabbi for specific questions.





ITEMS THAT MAY BE USED AS IS

(without kashering)



CAN OPENER

These can be used but ensure it is clean.



DISHTOWELS

These can be used once washed and clean.



DOUBLE WRAPPED FOOD

Any food may be cooked in a non-kosher oven if it is double wrapped.



DRYING RACKS

These can be used but ensure they are clean.



DRINKING GLASSES

(this excludes pyrex or corningware or glass used for cooking)

These can be used but ensure they are clean.



ICE TRAYS

These can be used but ensure they are clean.



KETTLE

These can be used but ensure they are clean.



KITCHEN SURFACES

Once the kitchen surfaces are well cleaned of surface grime they may be used. Any hot or sharp food must not be placed directly on the surfaces (unless kashered, see section 2 below).



OVEN GLOVES

These can be used but ensure they are clean.



SINK

One may use the sink with cold water. If one holds the dish in hand and does not allow it to touch the sink at all one may even use hot water. Alternatively use specially designated buckets.



TOASTER

The toaster may be used. No kashering required but ensure the toaster is clean and all crumbs removed.



TAPS

These can be used but ensure they are clean.



WATER BOTTLES IN FRIDGE

These can be used but ensure they are clean.





**ITEMS THAT
MAY BE
USED ONCE
KASHERED**

KASHERING EXPLAINED

The method depends on the utensil and how it was used. Generally, the item is kashered in the same way it is used. For example: a braai grid that has been used on an open fire needs to be kashered with fire at a high temperature, or a spoon that has been used in liquid needs to be kashered using boiling water.

THERE ARE **TWO BASIC METHODS**
OF KASHERING:



METHOD 1: FIRE

There are two processes:

LIBUN GAMUR (Until red hot or equal to that temperature)

Only for items used over a fire (like a braai grid). Since libun gamur can cause permanent damage through warping or staining, it is not recommended. An item that requires libun gamur should, therefore, be replaced for Pesach. Libun gamur can also be performed in a furnace.

LIBUN KAL (light burning)

The surface of the item has to be heated until it is so hot that a straw or tissue on the opposite side of the item will turn brown when touching it.

NOTE: When kashering with fire, the 24-hour waiting period (see Method 2: Water) does not apply except with regard to ovens. Libun can also be performed if the item is not 100% clean, but this could result in a lot of staining and is, therefore, not recommended. It's not possible to quantify the amount of time needed for each object to be subjected to fire in order for it to be kashered. This would depend on the material and intensity of the flame to get to the required heat.



METHOD 2: WATER

There are 3 processes when kashering with water



KASHERING WITH WATER IS ONLY EFFECTIVE IF:



the item has had no contact with hot treif (non-kosher) for at least 24 hours prior to kashering



and all the items are spotlessly clean

HAGALAH

(immersing items into vigorously boiling water, i.e. water with large bubbles on the surface)

- Hagalah should be performed in a kosher container.
- Hagalah requires that the item must be immersed in water that is boiling vigorously. The item must remain immersed for a few moments while the water is boiling.
- Take care not to kasher too many items at once. It is also important that items are dry before they are immersed.
- Kashering can be performed in sections, provided that each and every section is completely immersed in the boiling water and then immediately rinsed with cold water before the next section is kashered.
- After all the required items have been kashered, the container used for the kashering must then itself be re-kashered. For this re-kashering it is acceptable to simply top up the water immediately (without waiting for 24 hours) and allow it to overflow.

IRUY 1

(pouring boiling water from a kettle while it is still boiling)

- The water should be boiled in a kosher container. The item must be completely dry before performing iruy and the water must be poured liberally over the item.
- To ensure that the water is boiling while pouring, it is advisable to use an electric kettle. In order to prevent the kettle from switching itself off, take off its lid or keep it open.
- Alternatively, keep the water boiling on the surface of the item by placing a very hot stone (around 100 °C, otherwise known as an even meluban) on the item's surface, or use a hot metal (e.g. a waterproof steam iron) over the water after it has been poured.
- After kashering, rinse the surface with clean, cold water.
- If you use a kettle that has to be refilled a number of times, work in sections. Rinse the section that has just been kashered with cold water. Wipe away any water on the surface that has not yet been kashered, then proceed.

IRUY 2

(pouring boiling water from any container in which it was boiled)

- Everything is the same as iruy 1. However, the kettle does not need to be switched on when the water is poured, nor is there a need for an even meluban, but there should nevertheless be a direct, uninterrupted stream of boiling water that reaches every part of the item being kashered. It is not sufficient for the water to flow from one part of the item to another.
- In the case of both iruy 1 and 2, it is not necessary to re-kasher the container from which the boiling water was poured.





BRAAI GRID

We strongly suggest buying a new braai grid. If this isn't possible, kasher using Libbun Gamur.



KITCHEN SURFACES

Though kitchen surfaces may be used without kashering, if you wish to use them with any hot or sharp food please kasher as follows: Clean thoroughly and refrain from using the surfaces with anything hot for 24 hours, then kasher with Iruy 1 method.



MICROWAVE

Clean all surfaces thoroughly. Do not use it for 24 hours. Boil water in a polystyrene container for half an hour (refill it if it vaporises). Perform hagalah or double wrap the revolving plate.



MICROWAVE CONVECTION OVENS

1. Thoroughly clean the whole oven (all six sides including the door), especially in all grooves and corners. Use a corrosive cleaner (e.g. Zeb) until there is no possibility of any dirt remaining. Use a blowtorch to help burn out accumulated dirt (disregard stubborn spots that remain after cleaning twice). Clean the racks thoroughly and place them in the clean, but not yet kashered oven.
2. Wait 24 hours.
3. Switch onto the highest heat and leave it on for 30 minutes.
4. Food should not be placed directly on the oven shelves.



OVENS AND STOVES (ELECTRIC AND GAS)




Electric and glass stove tops:
Put on high temp and turn off

Gas

Support of the pot needs to get so hot that if you put a tissue on it then it would burn.

Oven

Thoroughly clean the whole oven as it is – all six sides (including the door) – especially in all grooves and corners. For a regular oven, use a corrosive cleaner (e.g. Zeb) until there is no possibility of any dirt remaining.

-  Use a blowtorch to burn and dislodge accumulated dirt.
 -  Disregard stubborn spots that remain after cleaning twice. Carefully check that the oven is clean afterwards; a flashlight is recommended for this.
 -  Switch it to its highest temperature and leave it on for one hour.
- Otherwise, clean them very thoroughly and leave them in the oven for the duration of the kashering process.



SINK

In order to use the sink normally (i.e with hot water and no buckets) one should follow these steps.

1. Clean thoroughly.
2. Use a corrosive drain cleaner.
3. Do not use hot water for 24 hours (cold water is fine).
4. Kasher with Iruy 1.



STAINLESS POTS & PANS

Pots and pans tend to build up a residue during use and collect particles under the handles (including lid handles), and it is only possible to kasher them if an item is perfectly clean. This means the handles must either be removed to clean underneath them, or the dirt must be burned out – which is impossible if the handles are wooden, plastic or synthetic (in which case the pots and pans cannot be kashered). Once totally clean and after not using it for 24 hours, it can be kashered using hagalah.

All the joints that cannot be cleaned thoroughly need to be kashered using libun kal to eliminate any particles of food.

Alternatively, instead of immersing pots and pans, they can be filled to the brim with water, which is then boiled. The boiling water should overflow to all sections of the rims.

This can be achieved in either of two ways:

1. By placing a hot stone or piece of hot metal (at least 100 °C) into the pot or pan while the water is boiling.
2. By pouring rapidly boiling water from a kettle over all sections of the rim while the water inside is boiling. To maintain the boil in an automatic kettle, keep its lid off.

Enamel pots and pans cannot be kashered.



STAINLESS STEEL CUTLERY

They must be cleaned thoroughly, taking special care to clean between the tines of the forks and in the serrations of the knives to remove every possible trace of dirt or food particles. The cutlery must not be used for 24 hours and kashered through hagalah.

Note that it is not possible to kasher any cutlery with gaps at its handle, where food particles could get trapped. Cutlery with plastic handles can be kashered only if the plastic is heat-resistant and there are no gaps, while cutlery with ivory, horn or bone handles cannot be kashered.



TONGS

Need to be kashered using libun gamur.





**ITEMS THAT
WE DO NOT
RECOMMEND
YOU USE AT ALL**



PLASTIC OR CERAMIC CROCKERY

No plastic or ceramic crockery that has previously been used may be used.



WASHING-UP SPONGES / STEEL WOOL ETC

These should be purchased new or brought from home.



SNACKWICH MAKER

One may not use the snackwich maker .



PANS / CAST IRON



PYREX / CORNINGWARE





NEW UTENSILS (TOIVELING)





Utensils manufactured by or bought from a non-Jew that come into direct contact with food require tevilah (immersion) in a mikva (a body of water designed to specifications of Jewish law) or ocean.

Utensils made from metal, glass and pyrex must be toiveled with a blessing.
Glazed ceramics, however, without a brocha.

Utensils made from wood, paper, stone, plastic, heavy stoneware or unglazed ceramic do not require tevilah.

Electrical appliances, such as urns, require toiveling unless it will damage the appliance (usually, toiveling does not damage most equipment if allowed three days to dry out).

HOW TO TOIVEL

1. Make sure the utensil is completely clean and remove any labels and their sticky residue (using nail polish remover may help).
2. Recite the following blessing say:
 בָּרוּךְ אַתָּה יְיָ אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו וְצִוָּנוּ עַל טְבִילַת כֵּלִים/כְּלֵי
 Baruch ata ado-noi elo-heinu melech ha'olam asher kidashanu bemitzvotav vetzivanu al
 tevilat keilim/keli
 (Blessing are you G-d, King of the Universe who sanctified us with your Commandments and commanded us to immerse utensils/a utensil)
3. Ensure the entire vessel is immersed under the water (unlike hagolah, which may be done in sections).
4. It may be necessary to turn the utensil so that its opening faces upward allowing trapped air bubbles to escape.

PLEASE CONSULT YOUR RABBI IF YOU HAVE ANY QUESTIONS





SHABBOS ON HOLIDAY

PACKING LIST FOR SHABBOS

- ✓ Candle and spices for Havdala
- ✓ Candles for Friday night (at least 2)
- ✓ Hotray (if needed)
- ✓ Liquid soap
- ✓ Matches
- ✓ Mouthwash
- ✓ Sticky tape and strong magnet to prevent the light in the refrigerator door switching on automatically when opened
- ✓ Time switch
- ✓ Tissues
- ✓ Urn
- ✓ Wine / grape juice

ELECTRONIC DOORS AND KEYS

Can ask a non-Jew to open the door for you.

FRIDGE

- Take out globe or
- Tape over switch or
- LED light can be disconnected with a magnet
- If you were unable to disable the light before shabbos then you can ask a non-Jew to open and close the fridge for you

AIR-CONDITIONER

Can set timer or ask a non-Jew to switch on/off.

EIRUV AND CARRYING ON SHABBOS

In order to carry beyond your room or unit an Eruv needs to be set up. This is a complex process and your local Rabbi should be consulted.

