

## The cRc's 2022/5783 Guide to a Kosher New Year

It is customary to eat certain foods and simanim on Rosh Hashana. Below are the Chicago Rabbinical Council's recommendations to avoid any kashrus concerns on these items. All further inquiries can be checked on www.ASKcRc.org or by calling the office (773) 465-3900.

NOTE: This chart should only be used in 2022/5783.



### Honev

Requires kosher certification, as packaging equipment for retail honey may be produced on non-kosher lines.



## Fish / Head of Fish

RAW FISH It is preferable to purchase raw fish in a kosher fish store. If this is not possible, one must first make sure the fish is, in fact, a kosher species. The only reliable method of determining that a fish is from a kosher species is by inspecting its scales to be sure that they are the type that can be removed from the fish without ripping any flesh. (One notable exception is salmon where the flesh-color is unique and is considered a clear identifying mark of the kosher, salmon fish.) Secondly, the knives used to scale, eviscerate, fillet and/or cut the fish may have been previously used for non-kosher fish. To avoid this issue it is necessary to ask the store employees to clean the knife and work on a clean piece of butcher-paper. If this is not possible, there is basis to permit the purchase of packaged, pre-cut fish but it is necessary to scrub clean any surfaces that had been cut.



### *'arrots*

FRESH OR FROZEN (including baby carrots) with no questionable additives are acceptable without hashqachah.



**CANNED** 

Cut along full length of the leek so every leaf is separated. Wash each leaf thoroughly under running water.



SMOKED / COOKED / PROCESSED / JARRED / **CANNED** 

Requires kosher certification.



### FRESH GREEN

Remove and discard 4 outer green leaves. Rinse remaining leaves thoroughly (front and back) under a stream of water.



Acceptable without kosher certification; no further washing is required.



### Head of Sheep Requires kosher certification.



# Black-eyed Peas

RAW A general inspection is needed to rule out obvious infestation.



### COOKED, CANNED OR JARRED Requires kosher certification.

# Fenugreek

Spinach

FRESH Use cRc cleaning thrip-cloth method, as



## Beets

RAW No checking required.



COOKED, CANNED OR JARRED Requires kosher certification.

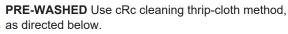


## Pomegranate

FRESH No checking required.



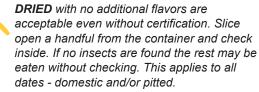
FRESH Use cRc cleaning thrip-cloth method, as directed below.







FRESH Slice open a handful from the container and check inside. If no insects are found the rest may be eaten without checking. This applies to all dates - domestic and/or





### Thrip-cloth Method (using a silk cloth) You will need a large bowl, dish soap, 2 strainers, a thrip-cloth, and a light box.

- 1. Separate the leaves and place them into a bowl of water
- 2. Put enough dish soap (a good choice would be Seventh Generation 0% fragrance) or kosher vegetable wash into the bowl until the water and leaves become somewhat slippery.
- 3. Agitate and soak the leaves in the soapy water for 1-2 minutes.
- 4. Remove the leaves from the bowl and discard the water.
- 5. Repeat steps 2-4. Alternatively (instead of repeating steps 2-4) one can wash each leaf under running water (both sides) and then place leaves into a new bowl of soapy water.
- 6. Remove leaves and pour the water through a thrip-cloth (fine silk cloth that can be purchased from the cRc) that is sandwiched between 2
- 7. Check the cloth carefully on top of a light box or similar apparatus. If a bug is found, repeat. If no bugs are found, rinse and enjoy

**FURTHER DIRECTIONS** on checking for infestation can be found on our website at www.crckosher.org

The Chicago Rabbinical Council wishes everyone a Kesiva V'chasima Tova.



# Gourd

CANNED

FRESH No checking required.



requires kosher certification.



## Raisins

All domestic do not require certification, unless they are oil treated or flavored. No checking required.