

5804 Beacon Street, Pittsburgh, PA 15217-2004 412-421-0111 | FAX: 412-774-2617 | info@alephne.org www.AlephNE.org



MAY IYAR - SIVAN

MIKVAH - FAMILY PURITY

There's a building whose construction takes precedence over a synagogue. A synagogue may even be sold to raise funds for this building. This is a mikvah, a ritual pool of water constructed according to the exact specifications outlined in Jewish law. Immersion in a mikvah has the power to spiritually transform. The primary function of the mikvah today is its use in the observance of the Jewish "Family Purity" laws. These laws have the power to sanctify the most intimate aspects of our relationships, turning them into a vehicle for sacred blessing while reinforcing the bond between husband and wife and drawing G-d's presence into their home and family, blessing their relationship with holiness and peace.

THIS MONTH AT A GLANCE

May 12	Monday	Pesach Sheini
May 16	Friday	Lag BaOmer
May 19-20	MonTue.	Chaplain's Conference
May 26	Monday	Memorial Day
May 28	Wednesday	Rosh Chodesh



RE-ENTRY PROGRAM

Being released from prison soon? Do you need help with food, clothing, a place to stay? Assistance is a call or an email away.

Call us at 412-421-0111 or email info@alephne.org

^{**} Religious Work Proscription/Non-Working Day

MAY 2025

SUNDA	Y 2023	MONDAY	′	TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY	
Please rem to put in the upcom Rosh F	OSH HANAH hind chaplains an order for hing holiday of Hashanah! an be found phNE.org	5/2 7:38 7:27 1 5/9 7:46 7:35 1 5/16 7:54 7:42 1 5/23 8:01 7:49 1 5/30 8:08 7:55 8	NES PART NO TO THE PROPERTY OF	5/9 8:19 8:17 5/16 8:26 8:23 5/23 8:32 8:29 5/30 8:37 8:35	To the second of	continue all Alep and c please send a your u	ore that you the to receive the mailings the calendars, the mail us or the letter with the calendares	1	3 lyar Tonight Omer 19	2 Candle	4 lyar Tonight Omer 20 Lighting: 7:59 PM	3 Ta:	5 lyar Tonight Omer 21 Avot 2 zria - Metzora Shabbat Ends: 9:02 PM
Our ans & 12th.	6 lyar Tonight Omer 22 PLAINS CO nual Jewish Chap One can register gram on our web	NFEREN plains Confer for the conf	ence will be he erence and lear	rn more abo		7	9 lyar Tonight Omer 25	8	10 lyar Tonight Omer 26	7	11 lyar Tonight Omer 27	10 Ach	12 lyar Tonight Omer 28 Avot 3 arei - Kedoshim Shabbat Ends: 9:11 PM
11	13 lyar Tonight Omer 29 Mother's Day	PESAC This mark participar would ob	te in the Passo	n someone ver offering vah exactly	15 lyar Tonight Omer 31 who was unable in the proper ti 1 month later.	me	16 lyar Tonight Omer 32	15		ebrates the reat sage a nor of the	18 lyar Lag BaOmer Tonight Omer 34 e anniversary of tind mystic Rabbi Zohar. Lighting: 8:13 PM		19 Iyar Tonight Omer 35 Avot 4 Emor
18	20 lyar Tonight Omer 36	19	21 lyar Tonight Omer 37	20	22 lyar Tonight Omer 38	21	23 lyar Tonight Omer 39	22	24 lyar Tonight Omer 40	23 Candle	25 lyar Tonight Omer 41 Lighting: 8:19 PM		26 Iyar Tonight Omer 42 Blessing of the New Month Avot 5 har - Bechukotai Shabbat Ends: 9:26 PM
Molad: Tuesday, 5/27 at 9:14 (3 chalakim) Ab	27 lyar Tonight Omer 43	26	28 lyar Tonight Omer 44 Memorial Day	27	29 Iyar Tonight Omer 45	28	1 Sivan Rosh Chodesh Tonight Omer 46	29	2 Sivan Tonight Omer 47	30	3 Sivan Tonight Omer 48 Lighting: 8:25 PM	31	4 Sivan Tonight Omer 49 Avot 6 Bamidbar Shabbat Ends: 9:32 PM

A Very Abridged Guide to Kosher Dietary Laws (an introductory overview only!)

"Kosher" means far more than just "non-pork." Throughout history, observant Jews have practically starved themselves rather than consume any food or drink that was not "kosher" (the word means "proper" or "fit"). A Jew's obligation to consume only kosher food is a Biblicallymandated precept as elaborated by principles set forth by Rabbis and Sages thousands of years ago, and applied today. Observant Jews believe that the slightest morsel of forbidden food taints not only the body, but the soul itself. Accordingly, the availability of nutritionally-sufficient kosher food for a Jew is not a luxury accommodation; it is an essential provision to allow that person to live.

All food and their components are divided into four categories:

(1) MEAT; (2) DAIRY; (3) PARVE (NEUTRAL); AND (4) NON-KOSHER (INCLUDING MIXTURES OF MEAT & DAIRY, AND MIXTURES OF MEAT & FISH).

MEAT

Only certain Biblically-defined animals are kosher: ruminants with split hooves (generally cows and sheep), and poultry; only certain portions of those animals may be consumed. Animals must be slaughtered in a religiously-mandated humane way by skilled and learned Jews. Meats must be washed and salted in a religiouslymandated way observed by a rabbi or other skilled and learned people under his direction.

DAIRY

Dairy products must be derived from kosher animals. Accordingly, milk products from a pig, camel, or other nonkosher animal is not kosher. May observant Jews will not consume milk and dairy products unless they have a high level of rabbinical supervision during processing ("Cholov Yisroel").

PARVE

Everything kosher that does not fall under the categories of meat or dairy are called "parve" (neutral"). Included are eggs, kosher fish and plants (fruits and vegetables). Only fish with scales and fins are kosher. Accordingly, no shellfish are kosher. Parve products may be

eaten with either meat or dairy products (although fish may not be mixed with meat in a single dish).

"NON-KOSHER" FOODS

INTRINSICALLY NON-KOSHER; all non-ruminant animals and those that do not have split hooves; most birds except poultry; all animals that have not been slaughtered, soaked, salted and inspected according to Jewish law; all shellfish; all insects and rodents; all grape juice products not supervised by a Rabbi; all hard cheese products not supervised by a Rabbi; all mixtures of meat and dairy: all mixtures of of meat and fish.

NON-KOSHER AS A RESULT OF PROCESSING: spray-dried products; reacted flavors; production of fatty acids; some canned foods; food prepared with equipment previously used for nonkosher products. Meat and dairy products may not be cooked or eaten together, nor may a Jew derive any benefit from such mixed

Accordingly, two separate sets of cooking utensils, dishes and cutlery are required: one for meat and one for dairy foods. It is customary to mark all utensils used for dairy foods so that they will not be interchanged with those used for meat. Observant Jews do not eat from the same loaf of bread if it has been used with both meat and dairy products.

Even a very small amount of meat or dairy (or their derivatives) in a product renders that product

"meat" or "dairy." Care must always be taken that kosher foods are prepared and served with appropriate utensils (e.g., utensils that have not (a) been used or washed together with non-kosher foods; and (2) are not used both for meat and dairy products).

INGREDIENTS

The overwhelming majority of basic ingredients may or may not be kosher depending on their origin or processing history. Accordingly, they require Rabbinical supervision to insure that their origin is from a kosher product, that they were processed with proper equipment and whether they are meat, dairy or parve.

KOSHER: civet; castoreum; carmine; ambergris.

INGREDIENTS PRESENTLY NOT and hydrolyzed proteins; glycerol and AVAILABLE IN KOSHER FORM: musk; animal gelatin; natural cognac oil; enocianina (grape skin extract). INGREDIENTS REQUIRING RABBINICAL SUPERVISION: Products that may be derived from an animal source: all oil and fats; natural fatty acids, their esters and especially palmatic, stearic, oleic

INGREDIENTS THAT CAN NEVER BE pelargonic acids: fatty alcohols, aldehydes and ketones; lactones; polysorbates, sorbitans and all emulsifiers; amino acids esters; enzymes; enzyme-modified products; whey (arising from enzyme action): vitamins.

> Products that have or may have a grape juice origin: juices; wine; enocianina; natural cognac oil; fusel oil; amyl alcohol and esters; natural valeric acid; ethyl

alcohol: natural ethyl esters: natural acetaldehyde; vinegar. Products that are dairy or may have a dairy origin and will cause a product to be "dairy": milk solids: lactose, casein and derivatives; cream and derivatives; starter distillates; whey and chemicals produced from it; fatty acids from butter or cheese: butyric, caproic, proprionic and myrisite acids.

Many common products and national brands are labeled with symbols signifying that they have been prepared under rabbinical supervision and comply with kosher dietary laws.

THE SABBATH, HOLIDAYS AND FAST DAYS

Sabbath and holiday meals should include wine (or grape juice), two loaves of bread (or rolls or whole matzos), fish and meat. Observant Jews may not eat foods that are cooked on the Sabbath, or even reheated by Jews on the Sabbath. Accordingly, work schedules may need to be rearranged to insure that no Jewish inmates (or staff) actually reheat any of the pre-cooked foods (e.g., instant grits, hot cereal, beef or chicken entrees) on the Sabbath. Work proscriptions for Biblically-mandated festivals are generally the same as for the Sabbath, except for more lenient rules governing the use of fire and the preparation of food. The specific prohibitions of festivals and their differences from the Sabbath are beyond the scope of this memorandum. Competent rabbinic authorities should be consulted with individual questions. Institutional staff should be aware that Jewish inmates may not be able to eat dinner at its regularly-scheduled time on the eve of certain fast days, and should be permitted to eat well before sundown. With respect to all fast days, staff should be made aware that Jewish inmates may need to wait to consume any food or drink until one hour after sundown on the fast day itself, and, if dinner is scheduled before then, those inmates should be given the opportunity to eat at a later, more religiously appropriate, time.

PASSOVER FOODS

In addition to all of the above, the following products and their derivatives may not be used during the Jewish eight-day holiday of Passover: wheat; rye; barley; oats; spelt; corn; legumes (soy, peanut, etc); rice; mustard; alcohol; beer; dextrose (from wheat or corn); sorbitol (Sephardic Jews do eat some of these items). As a general rule, Passover products may not be manufactured with, cooked or served in utensils that were previously used with non-Passover foods. All products that require Passover certification must be manufactured under Rabbinical supervision. Matzo available year-round is generally leavened and is not kosher for Passover.

KOSHER FOOD IN INSTITUTIONAL ENVIRONMENTS

Kosher food can be made available to Jewish inmates by: (1) preparing it on site with proper kitchen facilities under the direction of a qualified kosher food supervisor; or (2) obtaining pre-packaged meals from Kosher food vendors around the country (e.g., airline dinners or shelf stable packaging) and products with appropriate kosher certification symbols; and/or (3) obtaining fresh products through retail outlets and kosher food purveyors. The use of disposable plastic or paper goods is an easy, cost-effective and religiously-acceptable alternative when providing Kosher food in an institutional environment.

Adapted from "A Guide To Kosher Dietary Laws," by Dr. J. Leff, Ph.D.

Kosher Certification of Commercially-Available Products

All food and their components are divided into four categories:

- (1) Meat (which may not be prepared with the same utensils, or consumed with, dairy products);
- (2) Dairy (which may not be prepared with the same utensils, or consumed with, meat products);
- (3) Pareve (neutral products, which may be prepared or consumed with either meat or dairy products); and
- (4) Non-Kosher (which includes non-kosher foods, mixtures of meat and dairy, and mixtures of meat and fish).

Observant Jews will eat most food products only when they know that highly-competent skilled and learned Jews have supervised the entire process: the source, preparation and service of the product. Ingredients listed on food packaging is not a reliable indicator as to whether the product is kosher. Many ingredients do not list their components (e.g., "Gelatin" does not indicate whether it was derived from animal products or vegetable matter; "Flavorings" does not indicate source) and ingredients used in minute amounts are not necessarily listed. Many thousands of common commercially-available products and national brands are labeled with trademarked symbols signifying that they have been prepared under rabbinical supervision and comply with kosher dietary requirements

The letter "K" alone printed on a food package provides no meaningful assurance. It is a generic letter that may be placed on most anything, and does not indicate that any reputable kosher certifying organization has provided any oversight at all. Six of the most-commonly accepted national kosher certification agencies and their trademarked symbols are:



"O-K")



The Union of Orthodox Jewish Congregations (The "O-U") 333 Seventh Avenue New York, NY 10001 Tel.: (212) 563-4000 Fax: (212) 564-9058 Publication: The "OU" Kashrus Directory The Organized Kashrus Laboratories (The

1372 Carroll Street Brooklyn, NY 11213 Tel.: (718) 756-7500 Fax: (718) 756-7503 Publication: The Jewish Homemaker





1444 Queen Anne Road Teaneck, NJ 07666 Tel.: (201) 837-0500 Fax: (201) 837-0126

Publication: The Kosher Outlook

"CRC")

85 Division Avenue

'KOF-K" Kosher Supervision



KAJ

Brooklyn, NY 11211 Tel.: (718) 384-6765 Fax: (718) 486-Publication: CRC Kashrus Directory

Central Rabbinical Congress (The

K'hal Adath Jeshurun ("Breuer's" or the "KAJ")

85-93 Bennett Avenue New York, NY 10033 Tel.: (212) 923-3582 Fax: (212) 781-

Publication: KAJ Newsletter

The letter "D" following some of these symbols signifies that the product contains dairy products (and may not be used with meat products). Always check with the certifying agency itself if you have any questions.

There are over two hundred kosher symbols and corresponding agencies that certify ingredients and packaged foods throughout the United States. Kashrus Magazine, a magazine for kosher consumers, publishes lists five times per year of products and manufacturers preparing kosher food, and other news and updates. One issue per year contains an extensive listing of the names, addresses and symbols used by all kosher certifying agencies. Subscriptions may be obtained from Kashrus Magazine, POB 204, Brooklyn, NY 11204. Tel: (718) 336-8544.

If you have any questions regarding the laws of Kashrus, are in need of assistance, or would like more information on the laws of Kashrus, please feel free to call Aleph Institute, 5804 Beacon Street, Pittsburgh, PA 15217, 412-421-0111 or info@alephne.org. We can also try to direct you to Kosher vendors and provide information on available Kosher products.