

ק"ק שומרי שבת חברה משניות

SHOMRAI SHABOTH-CHEVRAH MISHNAYOTH CONGREGATION

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RABBI G. FELDER
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PRESIDENT : B. GOTTLIEB
EXECUTIVE DIRECTOR : A. BESSIN

SSCM 5770



The SSCM Report

5770

A Message from the President

Dear Members,

The last year at this time I wrote the Pesach message while we were in a state of גלות, and in all sincerity I didn't know when our גלות would end. Baruch HaShem, just 6 short months later we were זוכה to daven the ימים נוראים back in the our newly renovated and beloved shul. The renewed vibrancy of our קהילה is almost tangible and below are just some of the highlights which have occurred since moving back into our shul.

- Hiring It's an Occasion! as the shul's exclusive caterer
- Hiring Avi Bessin as the new Executive Director of the shul
- A beautiful ספר תורה dedicated in the memory of Rav Gedalia Felder זצ"ל on his 18th yahrzeit
- A Shabbat Scholar in Residence featuring the Shmuz Rabbi, Rabbi Ben Tzion Shafier
- עונג שבת at the Berk's home
- Sheva Berachos at the shul for the newly married Mr. & Mrs. Yehoshua Felder
- שבת lunch for young couples
- Purim parties for the adults (with an extremely entertaining hypnotist) and the children

In addition to the above successful programs, the Shomrai Shabbos Chevra Mishnoyos Beis Medrash is also going through a renewal. In addition to the morning and evening learning programs and inviting different speakers to give shiurim on a wide range of topics, we've also added an Iyun shiur given by Rabbi Dovid Lapin held on Sunday mornings. We've also advertized the introduction of yeshiva type chabura on a variety of sugyot which will also be guided by Rabbi Dovid Lapin that will be held on Sunday nights beginning Sunday night April 18th. Lastly, we are also privileged to include the Ohr Torah program which has enhanced the sound of קול תורה for both men and women in our shul.

Integrating back into the building has come with many advantages but with some challenges as well. בעזרת ה', with the passage of time, we, as a close knit community, will enjoy and reap the benefits of all the enhanced features and space that our new בנין קדוש has to offer.

I'd like to take this opportunity to wish everyone a חג כשר ושמח and a happy & healthy summer.

Dov Gottlieb

A Message from the Sisterhood President

Each time I am asked to write a message for the shul bulletin I am reminded of how quickly time passes. Last time I wrote a message, we were preparing for Rosh Hashana. Now, we are preparing for Pesach. Last time we were looking to the coming year in our new shul, now we can look back at the great year that we have had in our shul and also look forward to the sisterhood programs that are still to come this year. Last year we were in galus from our shul, this year we have returned. Being back in the shul has allowed the Sisterhood to be able to run wonderful Chanuka and Purim programs for our children in our very own hall and to restart our moms and tots program. It has been wonderful to see many new faces becoming involved in the sisterhood and to have the comfort of knowing that our "tried and true" helpers are always there to help.

While we all know that there are 4 types of sons, there is only one type of woman.

Wishing all of you wise women good luck with (the rest) of your cooking and cleaning, and of course, a chag kasher v'sameach.

Judy Jacobs

KASHERING FOR PESACH

The Yom Tov of Pesach is around the corner and we are undoubtedly very busy with its many demands. Among the responsibilities of preparing a home to be rendered Kosher L'Pesach is to kosherize (kasher) the kitchen from its year-round use with chometz.

A great deal of energy and effort is expended to clean out the chometz from our homes. However, if we are not familiar with the laws of kashering it would be impossible to properly prepare the kitchen and its utensils for Pesach use.

This brief compendium of the laws concerning kashering for Pesach will assist you in ensuring that your kitchen is halachically fit for use on Pesach.

FIVE METHODS OF KASHERING

Our sages teach, the method used to kasher a utensil in order to extract the chometz that is absorbed in its walls depends on how it was used. The methods of kashering can generally be divided into five categories:

1. Libun Gamur (Glowing): Utensils used on fire during baking or broiling of chometz (without liquid) must be heated to a glow if one wishes to kasher them for Pesach i.e. baking pans.
2. Libun Kal (Lighter Form of Libun): In certain instances this method is sufficient for kashering. It is achieved when the utensil is hot enough to burn straw that would come in contact with it.
3. Hagola (Purging): Utensils that were used on the fire during the cooking of chometz (with liquid) may be kashered through the process of Hagola i.e. pots, silverware. The utensils shall be cleaned thoroughly, not used for 24 hours, then immersed one by one into boiling water (bubbling). Following this process they should be rinsed with cold water. If the utensil does not fit into the kashering container at one time, it may be kashered in sections.

If the pot being used to kasher the utensils is a Pesach one, it should be kashered following the above process. If a chometz pot is used, it should be kashered before the above process.

NOTE: Following the kashering process the utensil becomes Pareve, therefore one may switch the use of the utensil from Milchig to Fleishig (dairy to meat) or vice versa.

4. Erui Roschim (Pouring of Hot Water): Utensils upon which hot chometz was poured from a hot pot require kashering through Erui Roschim i.e. sinks. The utensil must be fully cleaned and not used for 24 hours. One should then pour boiling water over the entire utensil.

NOTE: Kashering through methods 2, 3 and 4 must be completed before the latest time to eat Chometz on Erev Pesach, as printed in the SSCM Calendar. In the case when Erev Pesach falls on Shabbos, this Kashering must be completed before Shabbos begins on Friday afternoon.

5. Milui V'erui (Soaking): Glass vessels used only for cold may be kashered through this process. After a thorough cleaning they are to be soaked in water for seventy-two hours. The water must be changed

every 24 hours. Preferably one should purchase special glasses for Pesach and not rely on this method of kashering.

ELECTRIC AND GAS OVENS

Conventional Ovens (including convection and convection-microwave ovens)

- 1) Clean oven well with oven cleaner.
- 2) Turn on oven to highest temperature for one and one-half hours on bake cycle, then for one-half hour on broil.
- 3) Some poskim require that an oven insert be used or that all surfaces be covered.
- 4) It is preferable to cover the oven racks with foil so that the pots do not touch them directly.

Self Cleaning Ovens

Set the self cleaning cycle for at least two hours.

NOTE: Care should be taken not to place anything on any uncovered oven door during Pesach.

Microwave Ovens

It is best not to kasher a microwave oven. However, if it must be used, it may be koshered in the following manner:

- 1) Clean oven thoroughly and do not use for 24 hours.
- 2) Place a container(s) filled with a large quantity of water in the oven. Bring the water to a boil until the oven is filled with thick steam.
- 3) If the oven has a dish it should be replaced or at least covered with a waterproof material.
- 4) The bottom of the oven where the food is placed should be well covered.
- 5) All food that is placed in the oven on Pesach should be completely wrapped.

ELECTRIC AND GAS STOVE TOPS

- 1) Clean thoroughly entire surface area of stove including grates, burners, chrome rings, drip trays, and knobs.
- 2) Turn on burners to maximum heat for approximately ten minutes.
- 3) The iron grates on a gas stove should be heated in the oven at a high temperature or moved around in the fire to heat them on all sides.
- 4) The chrome rings should be immersed in a pot of boiling water.
- 5) As an alternative to steps 3) and 4) one can place a wide pot (with water so as not to burn the pot) on the element while the burners are turned to maximum heat (step 2) in order to spread the heat to the chrome rings and grates.
- 6) The drip trays can be placed in the oven during its kashering process.
- 7) Cover entire top of stove, including chrome rings and drip trays, with aluminium foil or Pesach blech leaving only the elements exposed.
- 8) Areas near the stove that come in contact with hot pots or steam from cooking (i.e. back of stove, low hanging cupboard above stove etc.) should be washed and covered.
- 9) Knobs can be kashered in a pot of boiling water; otherwise, they should be covered.

KITCHEN SINKS

Stainless Steel Sinks

- 1) Clean sink thoroughly including knobs, faucet, and drain area.
- 2) Pour strong chemical cleaner down the drain, as well as on crevices and areas that cannot be cleaned properly.

- 3) Do not use sink with hot chometz for 24 hours.
- 4) Pour boiling (bubbling) water over entire area of the sink, including knobs and faucet. Some prefer to move around a preheated stone in conjunction with the hot water.
- 5) Stopper on drain should be replaced for Pesach.
- 6) It is preferable to cover the entire area of the sink.

Porcelain Sinks

- 1) Follow steps 1) and 2) above.
- 2) On Pesach, dishes should be placed into a dishpan inserted in the sink. Racks are to be placed in the sink so that the dishpan will not rest directly on the sink itself.
- 3) Some Poskim suggest to pour boiling water three times over entire sink area after it has not been used for 24 hours.

NOTE: It is necessary to have separate dish pans and racks for milching and fleishig (dairy and meat).

NON-KASHERABLE MATERIALS AND UTENSILS

The following materials cannot be kashered for Pesach:

China, corelle, corningware, earthenware, enamelled pots, melmac, plastic, porcelain, pyrex, stoneware, synthetic rubber, teflon, utensils that may be damaged by hot water, utensils that cannot be completely cleaned i.e. sieve, grater, bottles with narrow necks, whiskey bottles and decanters.

DISHWASHERS

Household dishwashers which are generally coated with an enamel interior may not be kashered for Pesach. If the interior is made from stainless steel, consult the Rav.

REFRIGERATORS AND FREEZERS

- 1) Wash all parts carefully and thoroughly, including rubber gaskets and all crevices.
- 2) Some people are accustomed to cover surfaces that the food will touch directly.

TABLES AND COUNTERS

- 1) Wash and scrub well to remove any dirt.
- 2) Some Poskim advise to pour boiling water over entire surface areas of counters.
- 3) Cover tables and counters with thick waterproof covering. Coverings should be fastened securely

CUPBOARDS AND DRAWERS

Cupboards and drawers should be washed well and lined.

TEVILLAS KELIM

Dishes, pots and other utensils that come in contact with food must be immersed in a kosher Mikveh before use. Contact the Rav for details concerning exceptions to this mitzvah i.e. earthenware, plastic.

EDITOR'S NOTE

To all esteemed members - the omission of any person or errors are TOTALLY UNINTENTIONAL. If you will bring the error to our attention, we will make the appropriate correction in the next Bulletin.

WE WELCOME AND OFFER BEST WISHES TO THE NEW MEMBERS OF OUR SHUL.

Mr. & Mrs. Yehuda Belzberg
Mr. & Mrs. Edward Deutsch
Mr. & Mrs. Joseph Feldman
Dr. & Mrs. Michael Glogauer
Mr. & Mrs. Joel Goodman
Mr. & Mrs. Avraham Grunberger
Mr. & Mrs. Daniel Keller
Mr. & Mrs. Phillip Kravetsky
Mr. & Mrs. Daniel Neufeld
Mr. & Mrs. Jonathan Neuhof
Mrs. Carol Spodek
Mr. & Mrs. Michael Stopnicki
Mr. & Mrs. Eli Woznica

WE EXTEND OUR BEST WISHES OF MAZEL TOV TO:

Mr. & Mrs. Yaakov Avigdor	upon the bar mitzvah of their son
Mr. & Mrs. Mark Berenblut	upon the bar mitzvah of their son
Mr. & Mrs. Morris Bernstein	upon the marriage of their granddaughter
Mr. & Mrs. Avi Bessin	upon the birth of a daughter
Dr. & Mrs. Eli Bienenstock	upon the birth of a son
Rabbi & Mrs. Asher Bornstein	upon the engagement of their son
Mr. & Mrs. Lewis Dubrofsky	upon the bar mitzvah of their son
Mr. & Mrs. Isser Elishis	upon the birth of a son
Rabbi. & Mrs. Yacov Felder	upon the marriage of their son
Dr. & Mrs. Jose Gabay	upon the bar mitzvah of their grandson
Mr. & Mrs. Odom Gardin	upon the birth of a son
Mr. & Mrs. David Goldberg	upon the marriage of their daughter
Mr. & Mrs. David Goldreich	upon the bar mitzvah of their son
Mrs. Yetta Greenberg	upon the marriage of a granddaughter
Mr. Avrohom Gross	upon the marriage of his granddaughter
Mr. & Mrs. Leo Grunwald	upon the marriage of their son
Mr. & Mrs. Dovid Kerzner	upon the birth of a granddaughter
Mr. & Mrs. Willy Klein	upon the engagement of their daughter
Mr. & Mrs. Sam Lightstone	upon the bar mitzvah of their son
Mrs. Elizabeth Lindenfeld	upon the birth of a great grandson
Mr. & Mrs. Hershel Marder	upon the bar mitzvah of their grandson
Mr. & Mrs. Hershel Marder	upon the birth of a great grandson & great granddaughter
Mr. & Mrs. Shlomo Marder	upon the birth of a grandson & granddaughter
Mr. & Mrs. Steve Nemetz	upon the marriage of their son
Mr. & Mrs. Steve Nemetz	upon the marriage of their daughter
Mr. & Mrs. Moshe Okseberg	upon the engagement of their granddaughter
Mrs. Ann Phillips	upon the birth of 2 grandsons
Mrs. Rochelle Reiter	upon the marriage of a grandson & granddaughter
Mrs. Miriam Rosenthal	upon the birth of a great grandson

Mr. & Mrs. Chanoch Samet	upon the engagement of their daughter
Mr. & Mrs. Chaim Sapirman	upon the birth of a daughter
Mr. Alan Schwartz	upon the bar mitzvah of his son
Mrs. Chani Segal	upon the birth of a grandson
Mrs. Mariam Shem Tov	upon her engagement
Mr. & Mrs. Mani Solnik	upon the birth of a granddaughter
Rabbi & Mrs. Shmuel Soroka	upon the birth of a daughter
Mrs. Susan Soroka	upon the birth of a granddaughter
Mr. & Mrs. Jay Spitzer	upon the marriage of their daughter
Mr. & Mrs. Zale Spodek	upon the birth of a daughter
Mrs. Carol Spodek	upon the birth of a granddaughter
Mr. & Mrs. Martin Stern	upon the birth of a granddaughter
Mr. & Mrs. Naftoli Sternbach	upon the birth of a grandson
Mr. & Mrs. Naftoli Sternbach	upon the bar mitzvah of their son
Mr. & Mrs. Naftoli Sternbach	upon the engagement of their daughter
Mr. & Mrs. Ari Tenenbaum	upon the birth of a daughter
Rabbi & Mrs. Jeff Turtel	upon the birth of a son
Rabbi & Mrs. Yosef Weitman	upon the birth of a granddaughter
Rabbi & Mrs. Yosef Weitman	upon the marriage of their son
Mr. & Mrs. Mechy Werzberger	upon their marriage

May our Baalei Simcha enjoy good health, nachas and joy.

WE EXPRESS OUR DEEPEST SYMPATHY AND HEARTFELT CONDOLENCES TO:

Rabbi and Mrs. Tuvia Basser	upon the loss of his mother
Mr. & Mrs. Yehuda Elzas	upon the loss of her father
Mr. & Dr. Shlomo Jakobovits	upon the loss of her mother
Family of Mr. Mendel Schwartzberg	upon his passing

May our members be comforted among the other mourners of Zion and Jerusalem.

DONATIONS TO THE ROTH FAMILY LIBRARY:

Mr. & Mrs. Vern Balaban	in memory of Rebbetzin Felder
Mr. & Mrs. Morris Bernstein	in memory of Rebbetzin Felder
Mr. & Mrs. Joseph Engel	in memory of Rebbetzin Felder
Mr. & Mrs. Herman Frances	in memory of Rebbetzin Felder
Mr. & Mrs. M. Holzberg	in memory of Rebbetzin Felder
Rabbi. & Mrs. Henry Hoschander	in memory of Rebbetzin Felder
Mr. & Mrs. Harold Klein	in memory of Rebbetzin Felder
Mr. & Mrs. Willy Klein	in memory of Rebbetzin Felder
Mr. & Mrs. Moyshe Marder	in memory of Rebbetzin Felder
Mr. & Mrs. Ira Marder	in memory of Mr. Shlomo Sabovitch
Mr. & Mrs. Moshe Okseberg	in memory of Rebbetzin Felder
Mrs. Rochelle Reiter	in memory of Rebbetzin Felder
Mr. & Mrs. Chanoch Samet	in memory of Rebbetzin Felder
Dr. & Mrs. Mani Solnik	in memory of Rebbetzin Felder
Mrs. Susan Soroka	in memory of Rebbetzin Felder

Rabbi and Rebetzin Yacov Felder,
Mr. and Mrs. Yosi Rubinoff, Mr. and Mrs. Avi Bessin
Mr. and Mrs. Brian Gottlieb, Executive Officers and Board of Directors
wish all members of the Shomrai Shabbos-Chevrah Mishnayos Congregation
and their families a
KOSHER AND HAPPY PESACH.