

KOSHER STYLE GUIDELINES

While Reform Judaism allows individuals to make their own choice when it comes to dietary practices, Beth Or is committed to offering kosher style food at all congregational sponsored events and programs that include meals. Kosher style is based on Jewish tradition rather than based on strict laws of kashrut. Please follow these guidelines when serving or bringing food to Beth Or, If you are unsure, contact our clergy or the office with any questions at 215-646-5806 or info@bethor.org.

MEAT: YES 😊

MEAT: Chews Cud; Split Hooves

Examples: Cow, Sheep & Deer



POULTRY: Domesticated Birds

Examples: Chicken, Turkey & Duck



Yes, but **NOT** together!



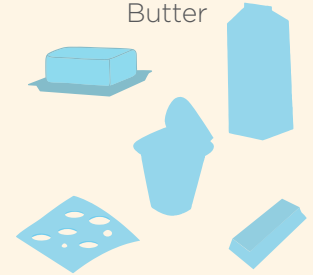
NOT KOSHER!

Meat & Dairy CANNOT be served together.

DIARY: YES 😊

MILK BASED PRODUCTS

Examples: Cheese, Yogurt, Milk Chocolate, Cream, Butter



PARVE: YES 😊

ANYTHING THAT IS NEITHER MILK NOR DAIRY

Examples: Fruits, Vegetables, Bread (non-dairy ingred.) Sugar, Salt, Flour, Spices, Non-Dairy Creamer & Dark Chocolate



FISH: Has Both Fins & Scales

Examples: Trout, Salmon & Tuna

KOSHER!

Meat & Parve can be served together.

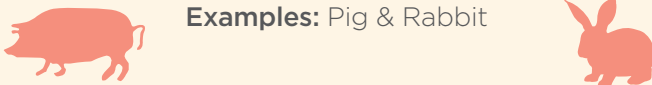
KOSHER!

Dairy & Parve can be served together.

NEVER PERMITTED: NO ☹️

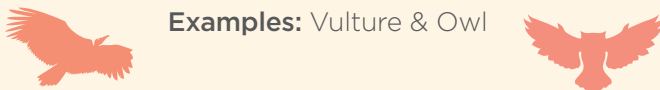
MEAT: Doesn't Chew Cud; No Split Hooves

Examples: Pig & Rabbit



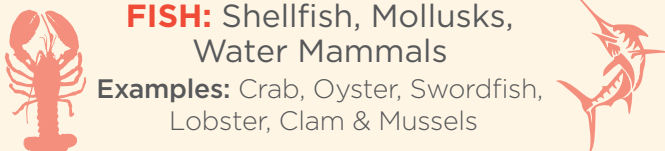
POULTRY: Scavenger & Predatory Birds

Examples: Vulture & Owl



FISH: Shellfish, Mollusks, Water Mammals

Examples: Crab, Oyster, Swordfish, Lobster, Clam & Mussels



MIXING MEAT/POULTRY & DAIRY

at same meal with no break between main meal & dessert

Examples: Cheeseburger, Pepperoni Pizza, Deli Meat & Cheese Platter or Sandwich, Chicken Fingers & Cheese Fries, Hot Dog with Mac & Cheese, Burger with a Milk Shake

