

## Etz Chayim Food Policy

As Etz Chayim is an inclusive, liberal participatory community, unaffiliated with any Jewish denomination and our food guidelines are consistent with our mission statement, that the following are the food guidelines for congregational events:

No trayf (treyfah) (Biblically forbidden foods such as pig meat -- pork, ham, bacon, pepperoni pizza – or shellfish -- shrimp, crab, clams) is permitted in the Etz building or on Etz grounds (excluding tenant's use of the preschool space). Whether you buy baked goods or make them in your own kitchen, it is important to be sure that items are not made with animal shortening, beef fat or lard (pig fat). Butter, margarine, and oil are all ok. Kosher baked goods are not required, but are always appreciated.

Kiddush wine and grape juice over which congregants say a blessing must be certified kosher. Wine and other beverages used for general drinking need not be certified kosher. Beverages should be clearly labeled as kosher and non-kosher.

All onegs will be dairy.

The synagogue kitchen will not be maintained as kosher. Serving utensils in the synagogue kitchen will be used for dairy only, not meat. Meat may be stored in the congregational refrigerator. A meat dish may be reheated in the congregational oven and/or microwave.

Food served at an event which comes from a single food source must be supplied either by a kosher caterer or be declared a dairy meal, for example, Bar/t onegs. At a dairy meal, dishes may contain cheese, milk, and butter as well as vegetables, fruit, eggs, and fish, if it is biblically acceptable (eg. tuna, salmon).

Food served at an event which comes from multiple food sources, such as potlucks and picnics, must be declared either meat/vegetarian (with no dairy) or dairy/vegetarian. These meals must have a Dinner Coordinator who plans and coordinates the meal. Meat and poultry must be from biblically acceptable animals, but they need not be kosher slaughtered or prepared in a kosher manner. Food should be brought already prepared in its own serving dish with its own serving utensils. No dairy products should be used in the meat/poultry dishes. No dairy dishes may be served at the same time as the meat dishes. After the meat meal, a dairy dessert may be served after the dishes are cleared.

We have a special policy for Passover. Contact the office for more information.