



Temple Chayai Shalom

NEWLY REVISED KASHRUT POLICY

approved by Board 4/13/11

The kashrut policy of a congregation not only deals with the food that is served, but, just as importantly, it speaks to the values of the community. Temple Chayai Shalom is built on the traditions of the Jewish people, and food has always played an important role in Jewish ritual and celebration. Food has been used to connect us to our ancestors, to holidays, and to one another. Jewish eating customs assert the holiness of food and guide us, as we determine what we eat.

This Kashrut Policy of Temple Chayai Shalom is meant to be inclusive of all people by offering a vegetarian and/or kosher option and by excluding such serious allergens as peanuts. We support Israel by serving Israeli products when appropriate; we support the ethical production of food; and we recognize the need for educating our members about this policy.

Inside the TCS building:

We maintain a vegetarian facility. For those who want meat meals, whether at a congregation-sponsored function or at a private function, the meal will be kosher. For specific guidelines, please check with the rabbi, the president, or the Ritual Committee chairperson. (per November 2007 policy) In addition, TCS is a peanut-free facility.

Outside the TCS building:

I: When a meal is offered with a pre-chosen menu (i.e., a catered meal or a specific meal at a restaurant or other facility), to respect the traditions of the Jewish people, the meal will be **“kosher-style”**; **that is, there will be no obvious mixing of milk and meat, and neither pork nor shellfish shall be served.**

Examples of obvious mixing of milk and meat include: cheeseburgers, chicken parmesan, meat lasagna, and meat pizza. For a meat meal, it is preferred that condiments, sides, and desserts not include dairy. There must always be a vegetarian and/or kosher option when a meat meal is served. If a non-allowed food is presented inadvertently, such as pepperoni on a cheese platter, it is incumbent upon the organizers of the event to remove the non-allowed food.

Examples of events include: a catered auction or tribute dinner, a progressive dinner (which includes different courses at different venues), a potluck meal such as the Relay for Life or Gourmet Club, or a pre-selected meal at a recreational facility such as a Brotherhood or youth group event.

II. When individuals from a committee, club, or other group representing TCS, order off of a menu or eat from a public buffet, they are encouraged to respect the traditions of the Jewish people and the policy of this congregation. This implies avoiding mixing milk and meat and eating pork or shellfish, regardless of whether they pay individually or as a group.

Examples of events include: Sisterhood members go to a brunch buffet; members of the Past Presidents Committee order off of a menu at a restaurant; as part of the publicized program, the group goes to dinner together before or after another activity.

III. As TCS is an educational organization invested with teaching Jewish traditions to our children and youth, it is expected that all school and youth groups will respect the “kosher-style” policy and avoid mixing milk and meat and eating pork or shellfish, regardless of whether they pay individually or as a group.