

Food Policy

Although Temple Beth El does not keep the entire range of the laws of *kashrut*, it has been the practice of the congregation since its inception to avoid using non-kosher foods in the Temple as a communal way of marking this as part of our tradition. Below is a list of categories of foods that, according to a modern interpretation of the Torah, are not kosher, along with examples of each. Members of the congregation and those renting our facility are to keep the Temple's practice in mind with respect to foods brought into the Temple.

Milk and meat should be served on separate platters. Keep in mind foods such as butter, sour cream, and cheese are all considered "milk"

Temple-sponsored events will not serve milk and meat at the same meal.

The following foods are *treif* and will not ever be served at Temple Beth El:

All foods from animals without split hooves or those that do not chew their cud:

Pork	Ham	Lard	Rabbit
Pork ribs	Bacon	Bear	

Shellfish and fish that do not have scales and fins:

Shrimp	Oysters	Calamari	Eel
Clams	Lobster	Catfish	Scallops
Crab	Monkfish	Prawns	Shark

Processed foods if they contain any of the following:

	Cakes	Cookies	Crackers
Lard:	Canned beans	Canned soup	Pates
	Donuts	Pies	Pastries
Pork:	Sausages	Lunchmeats	Hotdogs
Shellfish:	Clam Chowder	Oyster Sauce	Bouillabaisse

The presence of non-kosher ingredients in processed foods can be checked in the following ways:

- Note the list of ingredients (e.g. if the shortening is not specified as being from a vegetable source, it usually contains lard).
- Ask your bakery if lard was used in preparing the item in question.

If one of the following symbols appears on a package, it indicates that the product is kosher:



K

Alcoholic Beverages – beer, wine and champagne may be served at social events. Hosts and sponsors need to provide a server or bartender to ensure that alcohol is not made available to minors and that guests do not consume to excess (State law).