



KOSHER SA

A Division of the UOS

KOSHER UPDATES & NOTICES

AUGUST 2023

Dear Community Member, in order to keep informed, please see below for the most recent Kosher product updates and alerts. Some products you may have seen but we like to do a summary of all the new products from the past month.

NEW CAFÉ IN JOHANNESBURG

Three Roses Café coffee shop is now open and kosher **Dairy**.

113 George Avenue, Sandringham

Coffee shop and kiddies play area located next to the David Lopatie Building on the Chevrah Kadisha campus.

(Enter at Selwyn Segal Gate)

Open hours

Monday - Thursday 07:00 - 16:30

Friday 07:00-14:30

Sunday 08:00 - 16:30



NEW BAR IN JOHANNESBURG

Elixir Lounge is now open and kosher
Parev & Chalav Yisrael.

10 Sandler Rd Fairmount, Johannesburg
Genesis on Fairmount Shopping Centre
Mezzanine Level (under the auspices of Phat
Larry's)

Open Hours

Monday - Thursday 12:00 pm - 22:30 pm

Friday: 12:00 pm - 16:30 pm

Saturday: 30 min after Shabbos - 22:30 pm

Sunday: 12:00 pm - 22:30pm

(Light snacks available)

To book a table: 079 961 6760



*ALCOHOL NOT FOR PERSONS UNDER THE AGE OF 18

NEW PRODUCTS

Blue Bear Natural Red Grape Juice is now kosher **Parev**, with the BD logo.



Willards Big Korn Bites Ghost Pepper is now kosher **Parev** with or without BD logo.

Hug in a Mug White Hot Chocolate is now kosher **Dairy**, with or without BD logo.



PRODUCT UPDATES



Woolworths Low Fat Peach & Blood Orange, Summerfruit and Strawberry Flavoured Yoghurt is kosher **Dairy** without the BD logo.



Small, family owned sweet factory that constantly strives to assure the spirit and quality of true artisanship.

New Rock Candy Flavour Strips

30 strips in a case

5 lollies on a strip

4cm diameter round lollies

Perfect for lunch boxes or prizes

Cherry, Fireball, Apple Sour, Bubblegum, Strawberry & Cream, Tutti Fruity

Find Rock Candy products at Tasko Sweets, Toys R Us, Few Spars, Few West Pack Lifestyles, Jamaica Wholesalers, Sunrise sweets, Lick your lips Distributors, Sweet Depot, Pick n Pay Family stores, Click's and Food Lover's market (seasonal) just to name a few. Or order directly at **RockCandyKings.co.za**



KOSHER ALERTS

1701 Nougat is no longer kosher certified. However, products manufactured **prior to 31 July 2023** are still kosher.



PNP Creamy Herb Salad Dressing bears the incorrect Parev logo. This product is **Dairy**. The company apologises for the error and is taking corrective action.



the nut lady



The Nut Lady Caramelised Popcorn bears the incorrect Parev logo. This product is **Dairy**. We have contacted the company to take corrective action.

REMINDER:

Freezerlink brands containing **Broccoli and/or Cauliflower** are **not kosher certified** even when bearing the kosher logo.

Brands include:
Gourmet Greens
Genadendal
Super Mix



Download our Rosh Hashona Menu Planner and stay ahead of the game this Yom Tov

- Print it
- Stick it on the fridge
- Get organised early

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15 SEPTEMBER
Dinner

Course 1:

Course 2:

Course 3:

Shanah Tovah!

ROSH HASHANAH MENU

16 SEPTEMBER
Lunch

Dinner

Course 1:

Course 2:

Course 3:

17 SEPTEMBER
Lunch

Notes

שנה טובה

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LOADSHEDDING

IN REGARD TO LOADSHEDDING ON SHABBAT AND
YOM TOV THE BETH DIN ADVISES AS FOLLOWS



SHABBAT COOKING

FOOD

(both solid and liquid)

- To be on the safe side, try aim to have your food fully cooked and placed on a hot-tray / hostess / crockpot (without a dial or with the dial covered) or on a blech* before Shabbat comes in.
- If there is load shedding just before or during Shabbat and the electricity is restored and the food is reheated, it may be eaten even if the food had gone cold whilst the electricity was off.
- If you did not manage to cook your food before Shabbat, food can be left on a hot-tray / crockpot (without a dial or with the dial covered) or on a blech* only to cook/warm when the electricity is restored. (Even if the food was uncooked before the power was restored, the subsequent cooking does not pose an issue of “Bishul Akum”.)
- Any actions that make cooking food (both solid and liquid) on Shabbat go faster are forbidden as it is considered cooking. Therefore, if your food was not fully cooked before Shabbat came in, be careful not to remove the lid covering your pot until the food is fully cooked after the electricity has been restored. In the event that the lid was lifted and you discover that the food is not fully cooked, you may neither replace the lid nor remove any food (one should avoid removing food from a pot that is directly above a flame or element).

HOT WATER

- Food (both solid and liquid) that has not been cooked or boiled before Shabbat, can only be placed on a covered flame / element to allow for the cooking or boiling on Shabbat. Since in many urns the element is uncovered it would be prohibited to allow the cold water to be heated once the electricity is restored. Therefore, if your urn did not have time to boil before Shabbat, the following two options are recommended in order to allow for the water to be used after the electricity is restored:
 1. To tape down the knob / dial of the urn before Shabbat; or
 2. Place a pot of water on the hot-tray or blech* before Shabbat

YOM TOV COOKING

Since cooking is allowed on Yom Tov in any event, once the electricity is restored, none of the above restrictions apply.

LIGHTS ON SHABBAT & YOM TOV

In cases of necessity during the period of load shedding only, it would be permitted to move an L.E.D. light (that was either left on before Shabbat Yom Tov or comes on as a result of load shedding during Shabbat or Yom Tov) to another room where it is required.

Furthermore, during load shedding only, it would be permitted to ask a non-Jew to remove the plug from the electric socket so as to move the light to another room. In the absence of a non-Jew, one would be permitted to remove the plug from the socket in an unusual manner (e.g. using one's elbows), so that you can move the light to where it may be required.

A blech* :

Food (both solid and liquid) that has not been cooked or boiled before Shabbat, can only be placed on a covered flame / element to allow for the cooking or boiling on Shabbat. Therefore, to enable one to place uncooked food on a stove before Shabbat, a "blech", which is a metal sheet covering the stove, has customarily been used in many homes.



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If you are unsure if a product is acceptable, use our
WhatsApp Helpline (*no calls please*) **+27 63 693 9417**

Office Phone +27 10 214 2600

koshersa@uos.co.za

9 am-5 pm Mon-Thurs / 9 am-3 pm Fridays
Closed weekends/public & Jewish holidays

Visit our website
www.KosherSA.co.za

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Message from **RABBI DOVI GOLDSTEIN**

Dear Community Members,

I am pleased to share some exciting news with you. Two new food services have recently opened up in Johannesburg, Elixir Bar at Genesis (under the auspices of Phat Larry's) as well as, Three Roses Cafe on the Chev campus. This is a wonderful development for our community, as it provides us with even more kosher options to explore and enjoy.

On a related note, I would like to highlight Rock Candy. These sugary treats have long been cherished by young and old alike.

As we rapidly approach the month of Elul and the upcoming Chagim, it is a good opportunity to start preparing for Yom Tov in advance. By organising our meal plans early on and having a clear roadmap of what needs to be done, we not only alleviate stress but also empower ourselves to make smarter financial decisions. Taking proactive steps can go a long way in ensuring that our celebrations are joyous and meaningful.

Kind Regards,

Rabbi Dovi Goldstein | MD Kosher SA

Dovi Goldstein