

בית הוראה דיעטראיט
BAIS HORAAH OF DETROIT
HALACHA HOTLINE

UNDER THE AUSPICES OF **HaRav Shmuel Irons** שליט"א VAAD HALACHA **Rav Aharon Yoel Sorscher** • **Rav Yissachar Wolf** • **Rav Boruch Miller**

KITCHEN * SHABBOS * YOM TOV * BRACHOS * AVEILUS * TAHARAS HAMISHPACHA * EVERYDAY SHAILOS

ISSUE #5 - Dairy FAQs

Commonly Received Questions and their Answers

There is a well-known minhag to eat dairy foods on Shavuos. Below are some common halachic questions related to the observance of this minhag:

- **Is there a halachic obligation to eat meat on Yom Tov?**
 - Nowadays, in the absence of the Korban Shelamim, there is no specific requirement to eat meat during the Yom Tov seudos. Nevertheless, when eating meat one does fulfill the mitzvah of simchas Yom Tov.
- **How may one go about fulfilling the minhag of eating dairy on Shavuos if there is a mitzvah to eat meat on Yom Tov?**
 - Three suggested methods:
 1. One of the Yom Tov seudos may be a dairy meal. This is halachically acceptable as, according to some opinions, the chiyuv of simcha requires only one meat meal. There is further room to be lenient with regard to the night meal because - according to some opinions - the obligation of simcha does not apply at night.
 2. One can make kiddush and serve milchig items prior to washing for the day meal.
 3. The day meal may be split in half, with dairy dishes served before meat. See below for details on the logistics of doing this in a halachically acceptable manner.
 - Please note, in all cases the dairy foods served at the seudah should be ones that add to the honor of Yom Tov.
- **May one have milchig and fleishig at the same seudah?**
 - Yes, according to halacha it is permitted to eat meat right after dairy even at the same meal. However one must first: 1) Eat a pareve food that is chewable but will not get stuck in the teeth. 2) Drink something pareve 3) Wash his hands if they came into contact with dairy food.
 - If one had only coffee with milk, or any other dairy drink, he need only drink something pareve.
 - Some observe the custom of the Zohar, according to which one may not eat meat and milk at the same meal. To satisfy this opinion, in addition to the cleaning steps above, one would need to recite a bracha achrona and wait thirty minutes before beginning another meal for meat.
 - If one waits a full hour between milk and meat meals, it is not necessary to eat and drink pareve items before the second meal. Nevertheless, hands which came into contact with milchig food should still be washed.
- **What types of cheese require waiting six hours before eating meat?**
 - Any cheese which has been aged for at least six months and has a strong taste, e.g. parmesan, requires a six hour wait before eating actual fleshigs. (Pareve food prepared in fleishig keilim may be eaten without waiting).
- **Can one add milk or other dairy ingredients into challah that is baked for a milchig meal?**
 - To prevent mistakes, Chazal prohibited baking bread with dairy or meat ingredients. However, they permitted such baking under either of the following conditions 1) If the bread is clearly recognizable as such, either because the cheese or meat is visible, or the shape of the bread is unique. 2) If a small batch with just enough bread for one day is prepared. For example, baking such challah for both days of Yom Tov would not be permitted. If neither condition is met, the bread is actually forbidden to eat. It is not sufficient to label the package dairy or meat.
 - This prohibition only applies to bread that is commonly eaten with meat. Pastries or cookies, even if eaten for dessert, may be prepared as dairy (or meat) since they are usually not eaten directly with meat.
- **Can leftover challah from a milchig meal be used at a fleishig meal, or vice versa?**
 - Yes, as long as the bread was specifically kept pareve and one is certain the bread did not come into contact with dairy or meat, as applicable.

בית הוראה דיעטראיט
BAIS HORA AH OF DETROIT
HALACHA HOTLINE

UNDER THE AUSPICES OF HaRav Shmuel Irons שליט"א VAAD HALACHA Rav Aharon Yoel Sorscher • Rav Yissachar Wolf • Rav Boruch Miller

KITCHEN • SHABBOS • YOM TOV • BRACHOS • AVEILUS • TAHARAS HAMISHPACHA • EVERYDAY SHAILOS

- **Can the same tablecloth be used for milchig and fleishig?**
 - No, separate clean tablecloths are required.
- **May one use a pareve blender to blend cold milchig foods?**
 - A pareve blender may be used for cold milchig foods as long as none of the ingredients are 'sharp' (davar charif) such as an onion or radish. The blender must be cleaned very well afterwards with soap and cold water.
- **May pareve food be blended in a dairy blender and then used with meat (or vice versa)?**
 - If a dairy blender has been washed very well and its cleanliness verified, it may be used to blend cold, pareve food, and the food will remain pareve and can be eaten with meat or milk. This does not apply to 'sharp' items such as onion, garlic and radishes, etc.
- **May one use a fleishig hotplate for heating milchig foods on Yom Tov?**
 - Yes, a fleishig hotplate may be used as long as it has been cleaned well, and the pans are not placed directly on the surface of the hotplate. Either the surface should be covered with a sheet of aluminum foil, or the pans should be doubled. (One should take care not to cover the entire hotplate in foil as this may be a fire hazard).
- **May one use a fleishig oven to bake milchig foods?**
 - In general, this may be done, however, depending on the type of food and how it's being baked some preparation may be necessary:
 - Covered dairy food:
 - If there is a separation between the pan of food and the rack - either by doubling the pan or placing a sheet of foil underneath, no further preparation is needed. If that's not the case, the oven and racks must be cleaned thoroughly from any food residue.
 - Uncovered dairy food:
 - For mostly dry foods that do not produce significant steam (e.g. pizza):
 - The oven must be clean of any meat residue on the racks and floor.
 - Some are stringent to also run the oven at 550° for one hour.
 - Food with a lot of liquid (e.g. cheese cake with an abundance of liquid)
 - The oven must be clean of any meat residue on the racks and floor.
 - Some are stringent to wait 24 hours since the oven's last use for meat.
 - Run the oven at 550° for one hour.
 - To then use the oven again for meat, the oven must again be run at 550° for one hour. Some are stringent to wait 24 hours prior to doing this.
- **Can one use a fleishig microwave for milchig foods?**
 - No, smaller kitchen cooking appliances such as toaster ovens, countertop ovens or microwaves should not be used for both milchig and fleishig foods. These appliances cannot be kashered to switch between milchigs and fleishigs.
- **May pots and pans be switched from milchig to fleishigs through kashering?**
 - No, pots and pans may not be switched back and forth between the two.

To receive future issues, send an email to subscribe@bhdetroit.org

**THIS ISSUE IS SPONSORED BY THE FURMAN FAMILY
L'ILUY NISHMAS R' YEHUDA LEIB BEN R' YOSEF TZVI**

BAIS HORA AH OF DETROIT IS AN INDEPENDENT ORGANIZATION OFFERING A HALACHA HOTLINE WHICH PROVIDES A CONFIDENTIAL AND CONVENIENT WAY TO RECEIVE ANSWERS TO HALACHIC QUESTIONS. THE HOTLINE IS AVAILABLE FROM 10AM TO 10PM VIA PHONE, TEXT OR EMAIL. OUTSIDE THESE HOURS VOICEMAIL, TEXT AND EMAILS WILL BE ANSWERED IN A TIMELY MANNER. A DROP BOX IS AVAILABLE CONFIDENTIALLY 24 HOURS A DAY, 6 DAYS A WEEK WHICH IS EASILY ACCESSIBLE BY CAR OR FOOT. THE LOCATION AND INSTRUCTIONS FOR USE OF THE DROP-BOX ARE AVAILABLE AS A RECORDING ON THE HOTLINE (OPTION 3). BAIS HORA AH OF DETROIT IS A 501(C)3 REGISTERED NON-PROFIT ORGANIZATION. DONATIONS AND SPONSORSHIP CAN BE MADE VIA ZELLE OR PAYPAL AT DONATE@BHDETROIT.ORG.