

# Section 1

## 2025

# Kashering & Cleaning for Pesach

The laws of kashering for Pesach are very extensive. If anyone plans on kashering pots, pans or utensils they should contact the Rabbi.

The purpose of cleaning is to find recognizable pieces of chametz. It is not necessary to clean toys or scrub areas that are not used with food.

All ovens should be cool and unused for 24-hours prior to Kashering.

Your stovetop needs to be fully Kashered before you can start heating water to Kasher your sink.

If you have a hot water dispenser on your sink....  
...it should not be used during Pesach.

Before kashering any range or stovetop, it should not be used for 24-hours.

Prior to kashering, nothing hot may be poured or placed into the sink for 24-hours.

All Kashering **MUST** be finished before Shabbos on Friday, April 11<sup>th</sup>.

בס"ד



## Section 1 — KASHERING & CLEANING

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לזכר נש"מ מרת:

פ"ב ראוּבֵן בֶּן דָּוִד ל"ב ז"ל \* זְעֵלְדָא בֵּת הָרַב מִשֶּׁה זְלִיג ז"ל \* מִשֶּׁה יִשְׂרָאֵל בֶּן אֱלִיעֶזֶר דָּוִד ז"ל \* דִּינָה בֵּת מִשֶּׁה אַבְרָהָם ז"ל

# PESACH PLANNER 5785

Rabbi Yehoshua Wender 🍪 Mrs. Rivkey Nimchinsky

## ✂ Kashering ✂

The laws of *kashering* for *Pesach* are very extensive. If anyone plans on *kashering* pots, pans or utensils they should contact the Rabbi.



📅 Only metal or wood utensils can be kashered. Since Erev Yom Tov falls on Shabbos this year, all kashering must be completed before Shabbos begins. In Houston candle lighting on Friday, April 11th, will be at 6:26 PM for early Shabbos, and 7:38 PM for regular time.

📅 Plastics, china, stoneware, porcelain, Pyrex or enamel articles cannot be kashered.

📅 The prevailing custom is not to *kasher* glassware. In a case of great necessity, one may *kasher* glassware by soaking it for three consecutive 24-hour periods.

↳ **Pyrex is not considered to be glass and cannot be kashered.**

📅 One may *Tovel* (not *Kasher*) dishes, pots, etc. anytime on Erev Yom Tov or *Chol Hamoed*. However one should not *Tovel* those items on Shabbos or Yom Tov.

📅 **Tables** that are normally used with *chametz* during the year should be cleaned well and covered for *Pesach*. There is a *minhag* (custom) to use four table coverings over a *chametz* table during *Pesach*.

📅 **Towels** and **tablecloths** that are laundered well may be used for *Pesach*. It is preferable not to *kasher* a terylene tablecloth. Starch should not be used on any tablecloth. **Plastic tablecloths** which were used for *chametz* cannot be used for *Pesach*.



## HKA Pre-Pesach Utensil Kashering

As a service to the community, the HKA will once again be kashering utensils before *Pesach*.

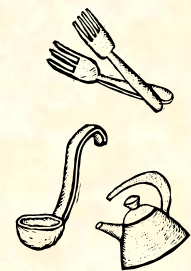
Sunday April 6<sup>th</sup> @ Torah VaChessed  
10:30 AM—12:00 noon  
5925 S. Braeswood Blvd., Houston TX 77096

- ▶ Utensils cannot be used for 24 hours prior to Kashering.
- ▶ Utensils must be cleaned thoroughly prior to Kashering.
- ▶ Any stickers and labels must be removed.
- ▶ Only **METAL UTENSILS** that are in good condition may be Kashered.
- ▶ No strainers, graters, frying pans and baking pans will be Kashered.
- ▶ The process of Kashering includes dipping the utensils in boiling water to cleanse it.

**Suggested donation: non-members \$20 / HKA members, \$10.**

For more information about the HKA Pre-Pesach Utensil Kashering Program, please contact Tzivia Weiss @ 832-477-2406 / tzivia@kosherhouston.org

For more information about the HKA, you may visit online at: <http://kosherhouston.org/>





## Ranges/Stovetops



**Before *kashering* any range or stovetop, it should not be used for 24-hours.**

☞ An **electric range** is *kashered* by first cleaning all areas well. The range is then turned on high for fifteen minutes.

☞ A **gas range** differs only in that the tripods should be covered when *kashering* so that the heat should be distributed.

☞ All the other areas of the range, including the bibs, should be cleaned and covered with foil, or replaced for *Pesach*.

☞ **Glass cooktops:** Most *poskim* hold that glass cooktops cannot be *kashered* for *Pesach*. For more information see <http://www.star-k.org/articles/articles/kosher-appliances/2931/kashering-glass-corning-halogen-or-ceran-cooktops/>

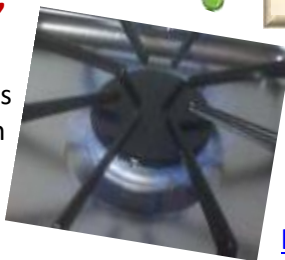
☞ While the area directly above the heating elements get hot enough to be considered *Kashered* through the *Libun* process, the area between the burners is not *Kasherable* according to the Star-K. The Star-K has also determined that it is unsafe to try and cover the area between the burners. Therefore, the Star-K recommends the use of a metal disk that is an 1/8 of an inch thick, if you want to use your glass cook-top on *Pesach*. A readily available product that fits this requirement is an Induction Disk. Click link here for examples of what an Induction disk is:

<https://www.magneticcooky.com/best-induction-cookware-converter-disks/>

☞ **Oven Hoods & Exhaust Fans** should be cleaned well and made devoid of all food residue.

**Your burners need to be kashered first before you can heat water for kashering any other part of your kitchen that requires *Irui* (pouring water).**

**So Kasher your burners first, and then move on from there.**



ON **PAGE 8** WE DISCUSS **HOW TO KASHER YOUR OVEN** FOR **PESACH**, AND THE REST OF THE YEAR TOO!



## Countertops



☞ **Countertops** that cannot be *kashered* should be cleaned well and covered.

☞ The Star-k discusses *kashering* many different countertop materials here: <http://www.star-k.org/articles/articles/kosher-appliances/2937/kashering-countertops/>

## Granite Countertop Notes

**There have been many questions about kashering granite countertops.**


☞ The Star-K says that only pure granite can be *kashered* - not granite composite.

☞ The CRC does not differentiate in its allowance.

**There are 2 methods for kashering granite.**

☞ A. Pouring boiling hot water from a kettle that was heated on the fire directly on every single spot of the counter. If you use this method then after the counter is *kashered* hot pots should not be placed directly on the counter.

☞ B. Using an iron or a steamer. If an iron is used one must first put water on the counter. The iron or steamer must be held on every spot on the counter until the steam or water in that spot is boiling in place.

☞ It is probably better to just cover granite counters for the one week of *Pesach*, due to the complexity involved in *kashering* them. 



Please click here for *Kashering* Safety Tips from the Star-K & Hatzalah of Baltimore.

<https://www.star-k.org/articles/wp-content/uploads/PesachBookPosterWeb.pdf>





## Sinks



בס"ד

### PORCELAIN Sinks AND YOUR PESACH KITCHEN:

Porcelain sinks cannot be kashered for Pesach because the porcelain itself cannot be kashered.

#### TO RENDER YOUR PORCELAIN SINK USABLE FOR PESACH:

- (1) The faucet & handles should not be exposed to hot water for 24 hours prior to kashering, nor should you put anything hot into the sink for the 24 hours prior to kashering.
- (2) Clean all areas of the sink.
- (3) Pour boiling water over the faucet & handles first. *(The boiling water should have been heated in a Pesach pot. Therefore your stove-top needs to be Kashered before you can deal with your sink.)*
- (4) Then repeat the process for the entire inside (walls, base, and drain) of the sink.
- (5) After you pour the boiling water over each section of the sink, pour cold water over those same areas.
- (6) Then cover your porcelain sink with contact paper.



#### HOW TO KASHER YOUR STAINLESS STEEL SINK:

Stainless steel sinks can be kashered. (1) Prior to kashering, nothing hot may be poured or placed into the sink for 24-hours. (2) You may not even set a hot pot down into the sink during the 24-hour period prior to Kashering. (3) Additionally, the faucet & handles should not be exposed to hot water for 24 hours prior to Kashering.

⇒ Before the 24-hour period begins, it is advisable to clean your stainless steel sink well with hot water and scouring powder, making sure to clean well around the drain using a toothpick.

⇒ It is also a good idea to shut off the hot water under your sink for the 24-hours before kashering.

⇒ Tip: if possible lay a large towel across your sink as a reminder not to put anything hot directly into the sink during this time period.

⇒ Just before you are ready to Kashere your sink, clean the entire sink well with cold water and scouring powder (especially if the sink was used after you cleaned it the day before). Remember to use a toothpick to clean around the drain.

⇒ You must also clean your faucet & handles very well. Calcium and

lime buildup should be cleaned off with a calcium and lime buildup cleaner, like CLR. If your faucet is the pull-out sprayer kind, please see the next page for -"Sprayers that are on your sink, or a part of your faucet."

#### THE PROCESS OF KASHERING YOUR STAINLESS STEEL SINK:

⇒ Your stove must have been kashered already in order to use a Pesach pot or Pesach kettle to Kashere your sink. (See rules on previous page for kashering your "Range or Stovetop".)

⇒ To Kashere your sink you will need to pour boiling water (עירוי רותחים) over the faucet, handles, and entire surface (walls, base and drain) of your sink. This will necessitate the boiling of several kettles or pots of water until boiling water has been poured over every part of your sink. — **The hot pot should not be placed directly in the sink.**

⇒ You may fill your Pesach pot with cold water from your chametz sink to boil for kashering.

⇒ It is preferred to Kashere from the top down. Therefore, starting with the faucet & handles, pour the first boiling water that you heated in your Pesach pot or kettle all over the faucet and handles. **Do not put the hot pot directly down in the sink.** Once that section is complete, pour cold water over the faucet and handles to complete the Kashering process of the faucet and handles.

⇒ Now repeat the process for the other sections of your sink. Since the process will take several pots of boiling water, break them down into sections — walls, base, drain. Working your way from the top down—(a) Boil water in your Pesach pot. (b) Pour the boiling water all over the next area of your sink that you are Kashering. (c) Once that section had boiling water over all parts of it, then pour cold water over that area to complete the Kashering process of that section of your sink. (d) **And REMEMBER not to put the hot pot directly down in the sink!**

⇒ Once your sink has been properly kashered for Pesach, it is important to note that you should not place a hot pot directly into the sink until after Pesach. This is because the method used to Kashere your sink was by pouring (עירוי כלי ראשון) and not immersion (הגעלה).



Kashering your Sink—

Sprayers, Faucets, and Gadgets,

Continued on next page.....



## Spayers that are on your sink, or a part of your faucet:

**Spayers that are on your sink are usually made of plastic and should not be Kashered for Pesach.**

⇒ Built-in spray hose, which means we can pull out the faucet and spray water all around our sink. How do we *kasher* that faucet for Pesach?

The first step in *kashering* any item is to remove all residual chametz. The Rama states that any utensil which has small cracks and crevices where food might get caught should not be *kashered* for Pesach because of the difficulty in getting the utensil perfectly clean. This poses a concern for many pull-out faucets because the hose is made of a ribbed material where bits of food can get trapped, and then fall out into the Pesach food. Accordingly, any faucet with this type of hose cannot be *kashered* for Pesach.

The main concern is if the faucet is pulled out, thereby exposing the ribbed portion of the hose. Therefore, one may use the faucet on Pesach if (a) the hose is not pulled out, and (b) the rest of the faucet is *kashered* in the typical manner. However, be aware that many of these hoses have plastic which we do not *kasher* for Pesach.

If you have any of these issues, check your manual to see if you can get a replacement faucet to use every year for Pesach.



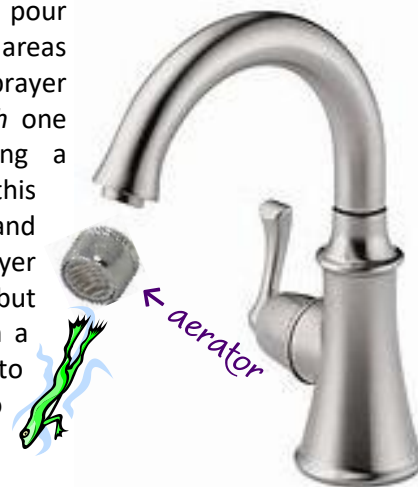
**(Above) Sink SPRAYER: ATTACHES TO THE SIDE OF YOUR SINK.**



**(Below) Pullout FAUCET SPRAYER: Is usually made of a COMBINATION of plastic AND METAL.**



⇒ When you are *Kashering* your sink, pour boiling water over the sprayer and all areas around it. If you have a replacement sprayer for Pesach, switch it out for the Pesach one after your sink is *kashered*. Getting a replacement spray head for Pesach for this kind of sprayer is usually inexpensive, and can be done if you want to use the sprayer on Pesach. Otherwise, clean it anyway but do not use on Pesach. (Covering it with a plastic bag held on by a rubber band to hold the bag in place is an easy way to remember not to use it during the holiday).



⇒ **If your faucet itself is a pull-out sprayer**, you will need to determine if it is plastic or metal. Most are a mix of plastic & metal.

↳ If it is entirely metal, then you can *Kasher* it. However, usually only the industrial ones are entirely metal.

↳ If it is not entirely metal, then it would be best if you can replace the sprayer part of your faucet with a separate one that you would reuse every year on Pesach. Contact the manufacturer of your faucet to find out how to acquire a replacement faucet. If this is not possible or too costly, then please speak with the Rabbi.

## Sink Gadgets & Accessories

⇒ If you have a **hot water dispenser** on your sink, you should pour hot water all over it while you are *Kashering* your sink, **but it should not be used on Pesach**. If possible, unplug it 24 hours before *Kashering* your sink, and do not reconnect it until after Pesach once you change back your kitchen for chametz.

⇒ A separate **aerator** is required for Pesach. (That's the thing that gets screwed onto the spout of your kitchen sink.)

⇒ Kosher for Pesach **drain covers** and **dish racks** are also required.

**....And remember, your stovetop needs to be fully Kashered before you can start heating water to Kasher your sink.**










# How to Kasher your Oven





(for Pesach and all year long)


## REGULAR & CONTINUOUS-CLEANING OVENS


### SETTING IT UP:

-  Before *kashering* any oven, it should be cool and unused for 24-hrs.
-  Before *kashering* your oven, all areas must be perfectly clean.
-  Special care should be taken to clean the door area of your oven **BEFORE** *kashering*.
-  Special care must be given to the racks, particularly where the spokes meet. If the racks are not totally clean, they cannot be *kashered*.
-  Cleaning is best accomplished with an oven cleaning caustic like "Easy Off". Remaining dirt should be removed with a razor blade.


 **FINAL STEP FOR KASHERING A REGULAR OVEN:** After cleaning a **regular oven**, fill a clean disposable aluminum pan with water, place it in the oven and turn the oven on high for one hour. If the oven has two coils (such as a top coil for broil and a bottom coil for bake), **each one** should be on for an hour each. After this step, your regular oven will be *kashered*.


 A **continuous-cleaning** oven should be treated like a regular oven.

 **Convection ovens** are very difficult to *kasher*. If necessary, please speak to the Rabbi.

 **Broiler pans** cannot be *kashered* for Pesach. If you wish to *kasher* the broiler part of your oven, a new or disposable pan should be purchased. Even if you are not *kashering* the broiler, it must be cleaned thoroughly.

## SELF-CLEANING OVENS

 A **self-cleaning** oven is *kashered* by running a 3-hour self-clean cycle.

 Before *kashering* your **self-cleaning** oven, it should be cool and unused for 24-hours.



Special care should be taken to clean the inside of the door area and the inside of the seal on your *self-cleaning* oven **BEFORE** *kashering*.



It is recommended to thoroughly clean the area beyond the seal, both on the door and on the outside of the oven prior *kashering*.



After you run a self-clean cycle for 3 hours, your oven should be *kashered*. The dirt inside your oven should be reduced to ash and carbonized residue. If any stains are left on the door, clean the remnants manually.




If you have an older oven and the interior surface of your oven is damaged or the coils do not function properly, you may have a problem *kashering* your oven effectively.





**REMEMBER - All ovens should be cool and unused for 24-hours prior to *kashering*.**


## MICROWAVE OVENS

As the technology of microwaves has changed over the years, more and more *Poskim* agree that they should not be *kashered* for Pesach. However, if you must *kasher* your microwave, this is the procedure:

 To *kasher* a microwave oven, it should first be thoroughly cleaned and not used for 24-hours.

 A clean utensil filled with water is then placed in the oven and the oven is turned on. The water should boil for 15 minutes.

 The floor of the microwave should then be changed or covered with plastic wrap.

 If your microwave has a glass (usually Pyrex) turntable, before *Kashering* your microwave the *chametz* turntable should be removed and put away until after Pesach, as it is not *Kasherable*.

**REMEMBER - All *kashering* MUST be finished BEFORE Shabbos on Friday, April 11<sup>th</sup>!!**





# Kitchen Kashering

## Recommended order of procedures



- (1) Clean & scrub your sink, counters, and range/stovetop prior to Kashering.
- (2) Turn off the hot water in your sink 24 hours before you plan to Kasher your kitchen, and stop using anything hot in the areas that you plan to Kasher.
- (3) After 24 hours of "cold", Kasher your range/stovetop first! Do this **first** because you will need a Pesach burner to heat your Pesach pot of water for Kashering purposes.
- (4) Once your stovetop is Kashered, you can then use a Pesach pot and proceed to boil the necessary water to pour on other areas of the kitchen that are to be Kashered.

Follow the detailed Kashering guidelines in this section.



Ⓢ The motor of a **blender** or **food processor** may be used if the other parts are changed or **kashered**.

Ⓢ **Broilers** cannot be kashered.

Ⓢ A separate Pesach **crock pot** should be used for Pesach. Separately sold "**crock pot liners**" are acceptable for Pesach.



Why would I need a toaster on Pesach??!!

Ⓢ A **mixer** or **Kitchen-Aid** that is used during the year should not be used on Pesach, even with new blades and bowls.

Ⓢ A separate **Shabbos blech** should be purchased.

Ⓢ **Toasters** and **toaster-ovens** cannot be kashered.

Ⓢ **Warming Drawers** cannot be Kashered for Pesach. They should be cleaned, sealed, and not used during Pesach.

Ⓢ **Warming Trays:** If you wish to use your regular warming tray on Pesach, it must be clean and covered well with aluminum foil. Be certain that you are not creating a safety hazard.



## Appliances, Gadgets & Accessories



### Cooking & Baking Appliances:

**NOTE: SEE PREVIOUS PAGES FOR COOKTOPS, RANGES, OVENS & MICROWAVES.**



**Barbecue:** One may use a new or kashered barbecue during the week of Pesach. If you wish to kasher your BBQ that is normally used for chametz to be used during Pesach, please contact the Rabbi for more information. All kashering must be completed along with the rest of your kashering on erev Pesach.




Wishing the  
greater Houston Jewish  
Community a Happy and  
Kosher Pesach.  
Thank you for being here!





## BEVERAGE APPLIANCES & ACCESSORIES:

**NOTE:** All **gadgets** that are used with only cold water may be cleaned and used for *Pesach*. This includes **water fountains**, **filtered water & spouts**, and the **ice & water dispensers** on a refrigerator. (Also see *Refrigerators & Freezers*.)


 **Brita** — A separate **Brita Water Filter Pitcher** may be used on *Pesach*. **Some models also have electronic indicators for monitoring the filter status and should be avoided on Shabbos and Yom Tov.**


 **Coffee Accessories:**

↳ Coffee Grinder— If used for grinding flavored coffee during the year, the coffee grinder must be cleaned thoroughly before using for *Pesach*. Flavored coffees require Passover certification. Coffee Grinders should not be used on *Shabbos* or *Yom Tov*, but may be used on *chol HaMoed*.

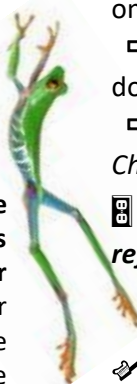
↳ Coffee K-Cup Brewers — Cannot use the same K-cup machine on *Pesach* that is used during the year. See Coffee Section in this guide for more information on the K-cups themselves.

↳ Coffee Makers— A separate coffee maker should be used for *Pesach*.

 A separate **hot water urn** should be purchased for *Pesach*.

 **SodaStream™** seltzer is Kosher for *Pesach*. The **Carbon Dioxide cylinders and the Carbon Dioxide Gas Filling are Kosher for Pesach** even without a Passover symbol. The unit itself can be wiped clean and used for *Pesach*. Separate **SodaStream** soda bottles need to be purchased for *Pesach*, as you cannot use the same plastic bottles that you use during the rest of the year. Unless otherwise noted, **SodaStream** flavorings **may not** be used on *Pesach*.


↳ Please note that many of the newer SodaStream models have electronic indicators that turn on when filling bottles. Those models may not be used on *Shabbos* or *Yom Tov*, but may be used on *Chol Hamoed*.



IN MEMORY of  
**BATSHEVA ROCHEL BAS NACHMAN HAKOHN,**  
**BENITA COHEN,**  
FROM THOSE WHO LOVE & MISS HER.



## OTHER APPLIANCES:

 **Dishwashers** cannot be *kashered* for *Pesach*.


 **Refrigerators and Freezers:**

⇒ Wash well, with special care given to the shelves and racks. Covering the shelves is **not** necessary.

⇒ The automatic ice maker box should be washed well before use. Ice from the icemaker may be used on *Pesach* after the unit has been cleaned.

⇒ **Ice & cold water dispensers** on the refrigerator door may be cleaned and used for *Pesach*.

⇒ **Ice cube trays** should be put away with your *Chametz* dishes.


 If it is very difficult to clean **behind your refrigerator and freezer**, it need not be moved.

## BATHROOM ACCESSORIES ON PESACH:

 **Bathroom sinks** need not be *kashered*.

 **Toothbrush holders** should be cleaned and not used.

 New **toothbrushes** should be used.

 **Electric toothbrushes:** Put away the *chametz* heads. Kosher for *Pesach* heads are required. Wipe down the electric handle, which may be used on *chol hamoed Pesach*.



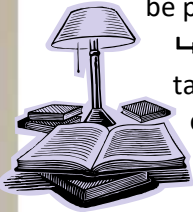




## CLEANING FOR PESACH:

### Books:

- ↳ **Benchers** from the rest of the year should be put away for *Pesach*.
- ↳ **Seforim** that are brought to the table during the year should be checked for crumbs before you bring them to the table on *Pesach*.



### Floors:

- ↳ All **floors** must be washed or vacuumed well.
- ↳ Your **vacuum bag** should be emptied before Shabbos on **Friday, April 11<sup>th</sup>**.
- ↳ One should have a separate **broom & dustpan** for *Pesach*.



### High Chairs:

- ↳ **Plastic high chair trays** should be cleaned well & covered.
- ↳ **Metal & wood high chair trays** may be *kashered* by using the procedure for a stainless steel sink.
- ↳ The **high chairs** themselves should be cleaned well, eliminating all traces of *chametz* food and grime.

### Shelves, drawers, cabinets:

- ↳ **Kitchen drawers** should be cleaned well and relined.
- ↳ All **kitchen cabinet** shelves that you normally use during the year should be cleaned and then covered with some kind of paper or shelf liner before using for *Pesach*.
- ↳ All **shelves & drawers** should be cleaned well before using them for *Pesach*. As a general rule, areas that are used for food or dishes during the year should be relined if using on *Pesach*.



### Trash:

- ↳ **Garbage Cans inside the house:** Clean to make certain that there is no *Chametz* on the inside or outside of the cans. (Having a child hose them out in the backyard can be a helpful time saver.)
- ↳ **Garbage Cans outside the house:** This is a good time of year to hose out the inside and outside of those big garbage cans that the city has provided for our homes. Remember to make certain to eliminate any *Chametz* that you may come into contact with on those cans. It is not necessary to over-obsess while cleaning the big cans, as they are owned by the city. Garbage that is placed in the city garbage bin can stay on your property.



- ↳ **Recycling Cans:** While you are hosing the garbage cans, remember to clean your Recycling Cans. These are in danger of having recognizable *Chametz* "drippings" on them from containers that may not have been totally clean when they were disposed of. Recyclables that are placed in the city recycling bin can stay on your property.



### Other items:

- ↳ **Candlesticks/Tray:** Clean thoroughly. They should not be put under hot water in a *Kosher for Pesach* sink.
- ↳ **Jewelry:** Jewelry that comes in contact with food (like rings) should be cleaned before the holiday.
- ↳ **Toys:** It is not necessary to clean toys or scrub areas that are not used with food.
  - ↳ Remember to check storage areas within your toys to make sure that your kids didn't "store" any *chametz* there.
- ↳ **Vases** that are on the table during the year may be used on *Pesach* if they are washed inside and out.
- ↳ **Washing cup used in kitchen** – metal can be *kashered* and plastic should be put away with *chametz* dishes.
- ↳ **Water pitchers** that are used during the rest of the year should be put away with your *chametz* dishes.



**In general, the purpose of cleaning is to find recognizable pieces of chametz.  
It is not necessary to clean toys or scrub areas that are not used with food.**



# Notes:



Visit our Pesach website at  
<http://PesachPlanner.org>

AND SELECT OUR "UPDATES" LINK FOR  
LATE BREAKING NEWS & ADDITIONS  
TO OUR  
2025 PESACH PLANNER



## Clean For Pesach & Enjoy The Seder

Edited by Rabbi Moshe Finkelstein / Kiryat Matteredorf, Jerusalem  
This document may be copied and distributed freely.

These notes are based on the responsa of  
Moreinu v'Rabbeinu HaGaon HaRav Chaim Pinchas  
Scheinberg, z"l, former Rosh Yeshiva Torah Ore, to questions posed  
by women attending his regular chizuk talks. They have been  
compiled by a group of his Talmidim.

### Preface:

In former times, wealthy people who had large houses also had many servants who did their every bidding, while poor people, who could not afford servants, lived in small homes with one or two rooms. Understandably, the pre-Pesach chores of the rich were performed by the servants, while the poor, who had only their one or two rooms to clean, a few pieces of furniture, a minimum of utensils, and some clothing, took care of their needs themselves. In those days, the cleaning was hard. Tables were made of raw wood, requiring them to be scrubbed or even to be shaven to ensure that no pieces of food were hidden in the cracks. Earthen or wooden floors also needed to be thoroughly cleaned and scrubbed.

Today, we seem to be caught in a trap. The average modern home is larger

than formerly. Furniture, utensils and clothing are much more plentiful. The average home today could compare with the more affluent homes of previous generations. However, we do not have the servants that they had, so that, today, all the chores fall on the housewife. At the same time, she feels obligated to clean and scrub as they did formerly, even though she has laminated furniture and tiled floors, making this type of cleaning unnecessary.

As a result of this, the pressure of pre-Pesach cleaning has reached unnecessary and overwhelming levels. The housewife often becomes overly nervous, unable to enjoy the Simchas Yom Tov of Pesach and unable to perform the mitzvahs and obligations of the Seder night.

### Introduction:

Pesach, like every other Yom Tov, must be enjoyed by every member of the family, including women. This is an obligation clearly defined in the Torah as explained by Chazal zt"l. We can understand a person dreading Tisha B'Av but Pesach is to be looked forward to and anticipated with joy. Every woman should be well rested, relaxed, and alert at the Seder table so that she can fulfill all the Torah and Rabbinical obligations and follow the Hagadah with the rest of the family. Clearly, the performance of her pre-Pesach duties must be balanced against her Pesach obligations.

Pre-Pesach cleaning is required to avoid the danger of transgressing any Torah or Rabbinical prohibition of having chometz in the house on Pesach. It is evident from the responsa of the Rosh HaYeshiva, shlita, that this need not be excessive.





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