IMPORTANT INFORMATION FOR STEPPING STONES DINNER PREP ON OCTOBER 27, 2021

REQUESTS FROM STEPPING STONES:

- 1. Each dinner meal should include "a meat [or chicken], a starch and a vegetable."
- 2. Since residents are mostly children, ranging from babies to pre-teens (teens are counted as adults), menu items need to be kid-friendly.
- 3. All food items, whether cooked or bought ready-made, should be prepared in the same way (e.g., all casseroles following the same recipe).
- 4. All food needs to be delivered in disposable aluminum pans
- 5. Spicy foods and nuts are to be avoided.

NOTE ON KASHRUT:

In the past, when TI was preparing lunch for Stepping Stones, Kashrut was not an issue; all meals brought to the shelter were dairy. Now that we are preparing dinners that include meat or poultry, the question naturally arises as to what the synagogue's position is regarding the use of kosher vs. non-kosher meat/poultry. Rabbi Israel provided the following answer:

"The people who will be eating the dinner at Stepping Stones have no expectation that the food will be kosher. Just as we don't police people's kashrut in their homes, there is no reason for us to police the kashrut of the food they will be making for Stepping Stones. None of the food will be heated in our kitchen, so it doesn't impact the synagogue's kashrut.... Clearly, people should not cook meat and milk in the same dish."

In other words, meat or poultry brought to the shelter may be kosher or not, depending on the practice observed in individual congregants' homes. The Rabbi also gave the following example: If cost is an issue in homes that keep Kashrut, it would be permissible to select a non-kosher rotisserie chicken at the supermarket, asking the deli counter to cut it into eighths for the shelter.

PREPARATION NOTES ON MENU ITEMS

Cooked items (1, 2, & 3 below) should be brought in a disposable aluminum pan, covered with foil.

- 1. Rotisserie chicken: May be either kosher or non-kosher, cut into eighths.
- 2. "Near East" (brand) Rice Pilaf Mix Chicken Flavor: Follow prep instructions on package.
- 3. Frozen Peas & Carrots: Follow prep instructions on package.
- 4. Mandarin Oranges: Purchase and leave in original packaging.

Bring cooked items to the TI Parking lot, either hot or reheated, on Oct. 27th between 4:30 and 4:45 p.m.

(**PLEASE NOTE**: Non-kosher chickens purchased by individuals who keep kosher need not be reheated.)