

SAMS Wedding - *Kashrut* Policy

If you are using a caterer who is kosher-supervised by a reputable authority, you may ignore this letter.

Otherwise, it is fully possible for us to have a wedding which is maximally observant of *kashrut* while using normal facilities. For this to work, it must be pescetarian (with vegetarian and vegan even easier to adapt).

Once you have a full menu (including canapés etc.) finalised, could you please send it to me at **rabbi@e-sams.org** and I can offer some notes and questions via email. Our goal isn't to make your life more arduous, but only to ensure that we can protect the sanctity of the event and preserve as much as possible of traditional *kashrut*.

A few basic guidelines to consider (for the caterer):

- No meat products to be used, this includes 'hidden' meat products such as stocks, flavourings, lard etc.

- Fish must have fins and scales. Salmon, bream, bass and tuna, for example, are all fine. Crustacea, skate and monk fish, for example, are not. Sturgeon is also not considered kosher. If the fish is not kosher then all its products are considered not-kosher. This would prohibit, for example, sturgeon-caviar and I would also request that any fish stock is freshly prepared by you and not 'bought in.' A full list of acceptable and non-acceptable fish is available at <http://www.kashrut.com/articles/fish>

- A number of commonly used additives and chemicals are usually or always derived from non-kosher foods. These include glycerol monostearate, calcium stearate, gelatine (unless specifically marked 'vegetarian') and the following 'E-numbers' all of which should be avoided;
E120 E422 E432 E433 E434 E435, E436 E441 E470 E471 ,E472a,b,c,d,e,f
E473 E474 E475 E476 E477 E481 E482, E483 E491 E492 E493 E494 E495 E542, E570 E572

- Where a deep-fat fryer is to be used I request that the fryer is to be emptied, cleaned and refilled with oil not previously used.

- If possible, any grape-derivative products should bear a kosher certification. Domestically sourced mass-produced wines are typically fine, but if you have the choice, it is worth considering whether to purchase kosher wine, grape juice, balsamic vinegar, etc.

Happy to answer any questions that might arise. Please know my goal is entirely to support you and the work you're doing for this event, and you should consider me at your disposal.

Best,

Adam Zagoria-Moffet
Rabbi