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VAAD
HARABONIM
OF QUEENS

Chag Kosher Vesameach

Rabbi Avrohom Hecht Co President
Rabbi Lawrence Teitelman Co President

Rabbi Herschel Welcher Chairman Of Kashrus
Rabbi Chaim Schwartz Executive Vice President

Best
Wishes
FOR A HAPPY PASSOVER

Vaad Harabonim of Queens showing its gratitude and support for the officers of the 107th precinct



Rabbi Dovid Goldstein of Machon Lbdikas Tolaim and Positiv Produce at a seminar with the mashgichim of the Vaad harabonim of Queens

Rabbi Chaim Schwartz and Rabbi Yoel Weiss of Kiryas Joel Kosher at Devash Farms Milking Plant Upstate NY

The Vaad Harabonim of Queens is proud to make available to the Community the following listings for Passover 2015 Only

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Kosher for Passover Restaurants Meat/Pareve

Chosen Garden – 64-33 108St-Forest Hills, NY
Chosen Village – 505 Middle Neck Road Great Neck, NY
Colbeh in Great Neck – 75 North Station Plaza, Great Neck, NY
Colbeh – 32 West 39th Street Manhattan
Sushi Fussion – 71-32A Main Street KGH, NY
Hibachi Express – 141-25 Jewel Avenue

KEW GARDENS HILLS

ARONS - MEAT AND PREPARED

BRACHS - MEAT AND PREPARED

MEAL MART

SEASONS - MEAT AND PREPARED

TIKVAH MEATS

WASSERMANS - MEAT AND PREPARED

FOREST HILLS/REGO PARK

EXCLUSIVE GLATT SUPERMARKET - MEAT AND PREPARED

I AND R SUPERMARKET - MEAT AND CHEESE

RUBENS GLATT - MEAT ONLY

HILLCREST/JAMAICA ESTATES

A & A GOURMET - PREPARED FOODS

A TO Z SUPERMARKET - MEAT ONLY

FARMERS FRESH DEPOT - MEAT AND PREPARED

GREAT NECK/LITTLE NECK

EVERFRESH SUPERMARKET - MEAT AND PREPARED

SHOP DELIGHT - MEAT AND PREPARED

PLAINVIEW

KOSHER EMPORIUM - MEAT AND PREPARED

1163 OLD COUNTRY RD

VHQ Dairy

Cafe Muscat – 178-07 Union Tpk - Fresh Meadows, NY
Berrylicious – 69-48 Main Street KGH

We are happy to announce that we will be providing Kosher for Passover supervision to the following restaurants that will be serving a Kitniot menu

**BUKHARIAN JEWISH CENTER -
106-16 70 AVE FOREST HILLS**

**DA MIKELLE RESTAURANT -
102-55 QUEENS BLVD
FOREST HILLS**

**EILAT RESTAURANT-
97-25 64 RD REGO PARK**

**L'AMOUR RESTAURANT -
102-11 QUEENS BLVD FOREST HILLS**

**PRESTIGE RESTAURANT -
91-33 63 DRIVE REGO PARK**

PLEASE NOTE :ESTABLISHMENT MUST BEAR A VHQ
KOSHER FOR PASSOVER KITNIOT CERTIFICATE



*Please be advised
that stores may
take delivery
of eggs on Chol
Hamoed*

FOR MORE INFORMATION PLEASE CALL US AT 718-520-9060 OR EMAIL RABBI CHAIM SCHWARTZ AT QUEENSVAAD@YAHOO.COM



Sushi On Pesach?!



This year, we were approached by the fine proprietors of Sushi Fussion on Main St in Kew Gardens Hills, Mr. Levi Katanov and Mr. Mishael Yehuda about the possibility of being open this year on Chol Hamoed Pesach. Naturally, one immediately associates sushi with rice. Just last year, the Vaad commenced certifying Kitnios serving establishments. This was in response to the myriad requests we received to accommodate the Kitnios eating community. To our surprise they had a different idea. Why not service the (very demanding) sushi-eating consumer with quinoa? Quinoa, for the uninformed, is a woody type grain. It has become quite the rage over the last number of years. Contemporary Poskim disagree if it is considered Kitnios or not. Many of the major Poskim in the US and abroad do indeed hold that it is permissible to consume on Pesach. This discussion is beyond the purview of this article. Of course one should consult his or her Rav for guidance in this area.

Below, we would like to share with you the ins and outs of making "QuinoaSushi" available for Pesach consumption:

1. Quinoa

The major Kashrus organizations in the US have specially Passover certified quinoa available.

2. Rice Cooker

Just like rice, the quinoa used as the outer layer, needs to be cooked. Since rice cookers are extremely hard to kasher, a new cooker is purchased for Pesach.

3. Nuri

Natural Earth produces a Kosher for Pesach Star K certified product.

4. Fish

We know that raw fish is inherently Kosher for Pesach. What may come as a shock to some is that there are fish that are artificially dyed for color. Those may be problematic. As well, some imitation crab does contain chometz. Otherwise all raw Kosher fish are acceptable. Which leads us to the next item:

5. Equipment

While the raw product is KP, it must be gutted, filleted and prepared with KP knives and boards. We require that new ones be purchased for Pesach.

6. Tempura

Tempura is a very popular delicacy. It is seafood fried in a batter. As every good Jewish homemaker knows, potato starch is the way to go when frying on Pesach (or making virtually any other Pesach dish). A new deep fryer must be purchased as well.

7. Spicy Mayo

What would we do without it? KP mayo and spices easily do the trick.

8. Soy Sauce

Soybean is a classic Kitnios product and will be unavailable.

9. Chopsticks

For those of you (and you know who you are) that CANNOT eat sushi without chopsticks, have no fear. The popularly used chopsticks are wood. Although they are Kosher for Pesach without Hashgacha, careful consideration must be taken to open a new box not previously opened before Pesach.

10. Premises

Of course, the facility is chometz from year round use and must be kashered. You will also notice that the tables are covered. Salt and pepper shakers used all year round will be either be replaced by new ones or removed totally.

We hope that this will enhance (if you so choose) your Yom Tov experience. And not to worry. Dr. Browns famous Kof -K Kosher for Pesach soda cans will be available for purchase as well.



Message from Rabbi Chaim Schwartz, Executive Vice President, VHQ

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The Gemara in Pesachim (36a) tells us that the Matza is called Lechem Oni. The Gemara explains because it is "lechem she'onin alav devarim harbeh" – the bread of many answers. Of course, answers are only answers when questions are asked. For this reason, the Mishna in Pesachim (116a) details the obligation to ask the Four Questions. The Gemara there explains that even if one is alone for the seder, he must ask these questions to himself.

The question (pardon the pun) is asked; why is it critical to the Avoda of the Leil Haseder that we relay the story of Yeztias Mitzrayim in this way? We also see this idea further in the Hagada where we are told by Rabban Gamliel that "Kol Shelo Amar Shloscha Devarim Halalu..etc Pesach Al Shum Mah? Matzah Al Shum Mah?" We ask why the Mitzvah of Pesach, Matzah, Maror. Why indeed is this so important?

As we all know, for over three thousand years, the Jewish people have studied together in the Chavrusa style. A pair of students will debate, analyze and dissect a shared text. Through this method, a person must arrange and organize his thoughts, and then present them coherently to his partner. He then must be able to field any question or challenge his partner may present. In this way they are able to sharpen their own and the other's opinion or convince them otherwise. Quite often, they may be able to arrive at an entirely new meaning and understanding of the text. This is because two people almost always view or perceive something differently. Only after being challenged and/or shown where the deficiencies lay, can one appreciate the proper understanding of the text.

In his classic commentary on Megillas Esther, the Malbim asks numerous questions on each verse. On the face of it, the Megilla is a simple story. The Malbim with his questions "unmasks" the difficulties within the Purim story and then reveals its profound Hashgachas Hashem and wisdom hidden in it.

On the night of Pesach, our job is to infuse Emunah in our children. Chazal understood that without their curiosity or excitement, the children are just listening to another story. The questions and answers, the deviations in practice from all other nights, give them a keen awareness that there is something very important going on here. What is it? Why are we doing it? At that point they are ready to listen. And if one is alone, he will only be able to pique his own interest if he is made aware of something out of the norm. Hence, the obligation to even ask himself. Indeed, we have no choice but to ask, "Pesach Al Shum Mah!"

When approaching the intricate and complicated Halachos of Pesach, Klal Yisrael, asks an enormous amount of questions. This stems from the strict Issur of Chometz and intense desire to 'get it right.' Our office is inundated with questions and concerns for the upcoming Yom Tov. This is not only during the season of Pesach. It is also throughout the year. The strength of any Hashgacha is the partnership between the organization and the community. The questions, concerns, comments and yes even the complaints are part and parcel of providing the "Olam" with the best possible standards available. And for this we say to the Greater Queens Jewish Community – Thank You.

May we be Zoche to eat Min Hazevachim Umin Hapesachim next year in Yersuhalayim Ir Hakodesh.