



Leichtag Commons Kashrut Policy

At Leichtag Commons, we welcome friends, neighbors and organizations of all backgrounds for various programs and events. In the spirit of radical hospitality, and to accommodate our pluralistic community, we have come up with a list of policies that will maintain a level of Kashrut (Jewish dietary laws) that will be comfortable for everyone.

Event Rentals, Programs and Events:

- A. Food at the Farm House must either:
 - Use Hive catering;
 - Use one of our pre-approved orthodox supervised caterers. (Note: All catering brought in must be kosher dairy or kosher parve); or contain a kosher symbol from the attached list of widely accepted kosher dairy or kosher parve symbols.
 - *Note: Farm House dishes and kitchenware may not leave the Farm House. Additionally, outside dishes, utensils, or food that does not meet the above qualifications are not permitted in the Farm House.*
- B. Event Rentals for Coastal Roots Farm, Hive/Barn 2, Farm House Patio:
 - Food must always be vegetarian or pescatarian (no poultry, red meat, pork, or shellfish permitted). Exception: private events held outside of the Farm House may serve meat if using an approved kosher caterer.
 - No food or drink from events held on the Farm House Patio may enter the Farm House (kosher wine exempted).
- C. Other Programs and Events:
 - Food provided by Leichtag Foundation, The Hive, or Coastal Roots Farm must follow the *Kashrut* policy outlined in Event Rentals (section B above)
 - Food brought to programs by participants (i.e. Great Outdoors Shabbat, Farm Camp) must be vegetarian or pescatarian (no poultry, red meat, pork, or shellfish permitted).