

## **I Scream, You Scream...**

As we enter into the heart of the summer months, many people like to enjoy ice cream at some of the area stores. Maggie Moo on Mercer Island is kosher certified (chalav stam) by the Va'ad (see the certificate in the store for specifics on products certified). While it is better to purchase in a certified store, there are other options available. When purchasing ice cream at stores that are not certified, some items to keep in mind:

1. It's a good idea to verify that the ice cream they sell is kosher – ask to see the hechsher on the container. Even some national brand stores have been found to be selling non-certified ice cream from another source. Also, not all varieties of ice cream are certified. Seeing the hechsher on the container is the best confirmation.
2. Scoops should be cleaned before being used for your serving – washing in water is sufficient.
3. Toppings, inclusions, etc. may not be kosher! In a non-certified store, you are your own mashgiach and have to check the status of everything.
4. Shakes and floats may have powders or other additives – check before ordering and confirm everything used is kosher.
5. Some whip cream is made with non-kosher stabilizers – check for a hechsher before using.

Enjoy!