

Losh
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QUESTIONS

1. What are the 3 different thicknesses of a mixture?
2. Is it לל to mix peas and carrots with mayonnaise on Shabbos? Is it לל to mix grated or finely chopped vegetables on Shabbos? Explain the difference!
3. What are the 2 stages in לל involved in making a dough?
4. What are the 3 conditions needed to allow the making of a mixture on שבת?
5. What are the 2 principle ways of deviating from normal mixing- בלישה and for which situation may each one be used?
6. What are 2 unusual methods of deviating in the actual mixing?
7. What are the special circumstances under which a thick mixture may be made on Shabbos (if one can't do it before Shabbos or via a Non-Jew? Of what must one be careful?
8. When is one not allowed to make a thick mixture even for a baby or sick person?
9. How can highly absorbent foods be made on שבת?
10. When can a thick mixture be made in all cases, and of what must one still be careful?
11. What is a very unusual manner of making a thick mixture even with a loose binder which is allowed?
12. How must one add more solids to a ready made thick mixture?
13. How must one add more solids to a ready made thin mixture and of what must one be careful?
14. What is the הלכה of adding sugar to a thick mixture e.g. a thick cereal, and why?
15. What is the הלכה of adding sugar to a thin mixture and why?
16. Can one add liquids to a ready made mixture?
17. Why must one mix a fruit and vegetable puree which has not yet had liquid added to it before hand (if one now wants to add liquid to it) with the criss-cross motion?

ANSWERS

1. – ללישה עבה a thick mixture similar to a bread dough
- ללישה רקה a semi loose mixture with a consistency similar to a batter loose enough to be poured easily when the bowl is tilted.
A thick watery mixture, like drinking chocolate added to a lot of milk (no paste made first). This is allowed as there is no binding.
2. When large pieces like peas and carrots are mixed with mayonnaise, the pieces remain clearly defined and it is not לל. It is לל to mix finely chopped vegetables with mayonnaise because they are small and not considered independent pieces and part of a general mass.
3. First, putting the ingredients together and then mixing and binding them.
- 4 - שינוי בסדר to change the order of putting the solids and liquids into the bowl.
- ללישה רקה to use enough liquid so that the resulting mixture will be semi loose.
- לשינוי בלישה to mix the ingredients in an unusual way.
5. Mixing with criss-cross strokes שתי וערב. Some פוסקים hold that if one is doing strokes in different directions, one must lift the spoon out of the mixture before changing direction but if there is no change of direction, one doesn't have to remove it. This method must be used for solids which are powdery/almost powdery e.g. cocoa, course or fine matzo meal and oatmeal. A mixture which becomes a smooth mixture should be done with שתי וערב.
Mixing slowly and by hand – not with a utensil or even a spoon. This method may be used with small particles of minced, chopped or grated food which do not become a smooth dough like mass when mixed.
6. The contents is poured several times from one bowl to another OR the bowl containing the ingredients is shaken or swirled a few times.
7. For a baby or sick person (except if it is a highly absorbent food – see No:8). One must be careful that the putting of the ingredients together and the mixing are done in an unusual manner.
8. If it is a highly absorbent food like oats, weetabix etc, which binds together as soon as the liquid is poured onto it. These may never be made into a thick mixture even for a baby or sick person.
9. They can be made into a semi loose cereal by reversing the order and then mixing them in an unusual way. Enough liquid must be poured from the start that it will remain a semi loose cereal.
10. By using a stiff substance as a binder e.g. stiff mayonnaise, and one must be careful to mix it with criss-cross strokes.
11. By putting a large piece of food into a thin mixture e.g. think mayonnaise and crushing it with the handle of a spoon/fork. In this way the particles mix in a very unusual way.
12. They may be added in a usual way but must be mixed with criss-cross strokes.
13. One must put it together in an unusual manner (change the order) AND mix them together in an unusual way – criss-cross strokes. One must be careful not to add so much additional solids that it will become a thick mixture unless required by a baby.
14. It must be mixed in with criss-cross strokes because when sugar is added to a thick mixture it doesn't dissolve and therefore it has the הלכה of adding solids.
15. Because it dissolves when added to a thin mixture with plenty of liquid, it has the הלכה of adding liquid and therefore may be added and mixed in the normal way.
16. One can add liquids to a thin or thick mixture in the normal way but the הלכה of mixing depends on the texture of the ready made mixture.
If it is a very dry and un-useable, it must be mixed with criss-cross strokes.
If it is a useable texture, one can mix it with a slow circular motion, but not the normal quick way.
17. A kneaded food has solids and liquids. Because they have not had any liquid added, it may be considered turning it into a kneaded food.

Suggestion: Review issue 4 for a practical application of all the above הלכות.