The Chicago Center
Digest
Mishna Berura
THE DAILY RESOURCE FOR MISHNA BERURA YOMI
Thurs, Feb 29 2024 ■ כ' אדר א' תשפ"ד
סימן שכ"א סעיף ט"ו-ט"ז

Overview

Siman 321 Seif 15:

If mustard was kneaded before Shabbos it is permitted on Shabbos to mix it by hand or with a utensil and add honey but one may not mix it vigorously rather he should mix it gently.

- Even if the water did not mix with the mustard before Shabbos and the mustard was kneaded only by virtue of the moisture of the water, nevertheless, it is permitted to pour in more water since adding water does not constitute kneading according to this opinion. The reason mixing is not considered kneading is that when it comes to mustard and cress it is not kneaded until it is mixed vigorously and Shulchan Aruch only permits mixing it gently. (M.B. 58)
- It should say בכח rather than בכך. (M.B. 59)

Siman 321 Seif 16:

If cress was pounded before Shabbos it is permitted to add wine or vinegar on Shabbos but one may not mix it vigorously; he may only mix it normally. Similarly, if garlic was crushed before Shabbos, it is permitted on Shabbos to add beans and groats but it may not be mixed vigorously, only normally. Some maintain that one should mix it with his hand rather than with a spoon. **Some maintain that the allowance to mix a liquid into mustard is limited to where the liquid was added before Shabbos but it is prohibited on Shabbos to add liquid to pounded mustard or garlic since it is considered kneading.** If one pours the food and then adds the vinegar or wine and mixes it with his finger it is permitted since it is a change from the normal manner of making it similar to the case of שתיתאdiscussed above. The custom is to be lenient when employing a change but if that is the way it is prepared during the week he should pour the vinegar and then add the food.

- Shulchan Aruch means that one may not mix it vigorously. (M.B. 60)
- Rema refers to where the liquid was added before Shabbos but if one added the liquid before Shabbos it is permitted to gently mix the contents with a spoon even according to this opinion. (M.B. 62)
- This opinion maintains that adding water is considered kneading and for that reason it is necessary to add the liquid before Shabbos so that it is already kneaded and then it is permitted to knead on Shabbos and even add additional liquid and mix it as long as one deviates from the normal manner in which this procedure is performed. (M.B. 64)
- Kneading applies when the mixture is firm but if it is soft it is not considered kneading but one must, nevertheless, employ a deviation. Regarding this there is no distinction whether it is done for this meal or another meal. (M.B. 65)
- If one forgot to add vinegar to horseradish before Shabbos he must make a soft mixture and he must add the vinegar before the horseradish so that he does not follow the procedure he uses during the week. When cutting radish and cucumbers into tiny pieces and then pouring vinegar or some other liquid on them with the intent to mix them he must be careful not to mix it vigorously with a spoon or he should shake the utensil. It is also good to add the vinegar and then the food. When Pesach falls on Shabbos and one forgot to add liquid to the *charoses*, according to the first opinion it is permitted to add the liquid on Shabbos but one must use his finger to mix it rather than a spoon whereas according to the second opinion this is also prohibited unless one makes a soft mixture. (M.B. 68)

Halacha Highlight

Making vegetable salad

Shulchan Aruch Siman 321 Seif 16

אבל בשבת אסור לתת משקה בחרדל

But on Shabbos it is prohibited to add liquid to mustard

Shulchan Aruch (סעי' ט"ז) cites a dissenting opinion that maintains that it is prohibited to add liquid to a food cut into small pieces that will form a mass since adding a liquid will constitute an act of kneading. Rema adds that if one pours the food before the liquid and then mixes them with by hand, it is permitted. Mishnah Berurah (ס"ק ס"ו) explains that this stringency is limited to where the mixture will be firm but when the resulting mixture is soft it is not subject to kneading. However, even when the mixture is soft one must employ the change described by Rema which is to pour the food before the liquid. Rema then confirms that the custom is in accordance with the view that permits mixing these foods with liquid if one employs a change from the way the foods are mixed during the week.

Mishnah Berurah (ס"ק ס"ח) writes that when one cuts radish or cucumbers into small pieces and then adds vinegar or some other liquid to the mixture one must either be careful not to use a spoon to mix the ingredients vigorously, or one should mix them by shaking the utensil. He also adds that one should pour the liquid before adding the food. Although the mixture does not form into dough and therefore it should not be subject to the restrictions related to kneading, since the pieces will adhere to one another it resembles kneading and thus is subject to the same restrictions. Rav Nissim Karelitz (חוט שני ח"א פי"ג סק"ג) writes that when making potato salad or some other salad with mayonnaise and the vegetables are cut into small pieces the mixture is subject to the restrictions of kneading and one must employ the changes in making it mentioned above. If the vegetables are cut into large pieces so that each piece is discernable by itself, the issue of kneading does not apply and it is permitted to add mayonnaise in the normal manner.