

The 39 Prohibited Categories of Creative Labor

Class 9

הַמּוֹלֵחַ וְהַמְעִיב אֶת עוֹרוֹ - Salting/Tanning

What:

Preserving skins and hides through curing/salting, tanning and finishing.

Do:

Place a shoe tree back in to a shoe

Put pickles back in the jar

Salt for taste to eat right away a single vegetable on a plate with no other vegetables

Dip a vegetable in to salt to eat right away

Put salt on cooked vegetables

Put salt on vegetables already in sauces or vinegar

Put salt on a peeled cucumber

Put sale on vegetables never pickled

Prepare a small amount of a salt water solution just before a meal

Don't:

Soften a stiff leather shoe by bending it up and down

Oil leather

Polish shoes

Start up a batch of pickles

Salt a vegetable to crisp it

Salt a number of vegetables

Salt a single vegetable on a plate with other vegetables

וְהַמּוֹחֵק - Smoothing/Scraping of its hairs

What:

The smoothing or molding of any surface

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Class 8

Do:

Use very liquid soap

Dissolve thick liquid soap with water to then use

Use baby oil

Dab on Desitin or other ointment when ointment is permitted

Place a bandaid over a wound that an ointment was placed on

Squeeze a substance out of a tube

Spread butter on a sandwich

Don't:

Sand wood

Scrub a pot with steel wool

Scrape rust

Scrape mud off a leather shoe

Use hard or thick soaps

Polish items

Scrape wax

Squish putty

Apply lipstick or Chapstick (cream or stick)

Apply hand, face, or rouge creams

Apply petroleum jelly

Apply Desitin or other creams

Smooth out a mound of tuna

Frost a cake decoratively

משרטט - Scoring

What:

Make guide lines for cutting or writing

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Do:

Score a cake before cutting to insure equal parts

Fold a corner of a page to mark it for the future

Fold a napkin in half or quarters

Don't:

Create plumb lines

Scratch a line on to paper for future writing or cutting

Draw ruler lines

Fold a napkin in to decorative shapes

Do origami or make paper footballs

וְהִמְחִירָהּ - Measured Cutting

What:

Cut any non-food object to a measured size

Do:

Cut up food even in to specific sizes

Tear open foods on their pre perforated lines to get access

Don't:

Cut open a tissue box on the perforated line to make a well working opening