

# THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

## WHAT'S MISSING?

### RABBI GAVRIEL PRICE

RC, Ingredient Registry

**MASHGICHIM** go about checking the kashrus of ingredients in different ways. Some, perhaps most, go through a plant's warehouse and simply check to make sure everything they see is approved on the Schedule A. This is a perfectly understandable and, in many cases, adequate method.

It is useful, however, and sometimes crucial, to think about a process from the perspective of the manufacturer. If one educates himself about what ingredients are necessary to produce a given product, he has an irreplaceable edge when conducting his audit.

Let's say, for example, a person visits an all-kosher margarine company. He walks the aisles of the raw materials room, and notes

- ▶ potassium sorbate
- ▶ natural and artificial flavor
- ▶ vitamin apalmitate
- ▶ beta carotene

He also reviews the bills of lading for the soybean oil and the buttermilk, which are stored in tanks and shipped via bulk tankers. Water too is used. He's satisfied that everything he's seen matches the stipulations on the Schedule A, takes leave of his contact, and files his EIR (electronic inspection report), reporting "all is well".

Was his inventory review adequate? Actually, perhaps the most sensitive ingredient is missing from this review, and a mashgiach should make a point of reviewing it each time he visits a margarine



production plant. He doesn't need a PhD in food science to know of its presence, he just needs to understand the fundamentals specific to the product he's responsible for (if you don't know what ingredient is missing, turn to answers on page 19.)

In this new series, "What's Missing" we'll provide a Schedule A, an ingredients label, or process description that is nearly correct, but not entirely. Some of the examples will come from reports that are missing critical information. The main point

will be to reinforce the idea that an effective visit often requires understanding the process from the perspective of the producer, not only as an outsider equipped with a Schedule A.

Here's an example of a process description provided by a very qualified mashgiach who overlooked an important ingredient. In brief:

An overseas company uses so much corn syrup in their production process that they have a subdivision in which they produce their own corn syrup from starch.

- ▶ Water is pumped to a tank containing corn starch. Heat is added, creating a corn starch slurry.
- ▶ Extended heating breaks down the corn starch to yield a corn syrup.
- ▶ A clarification process involves pumping the corn syrup through columns to remove impurities.
- ▶ The corn syrup is evaporated to yield a high solid concentration.

Are these steps sufficient to produce corn syrup? (If you're stumped, turn to answers on page 19.)

## DAF NOTES

*Rabbi Broderick once again takes the reader along for the ride on one of his RFR assignments. With great insight and humor he shares with us the life and legends of the RFR on the road. His first contribution to The Daf HaKashrus was "The Moore, OK Tornado – All in a Day's Work" which appeared in the July 2013 issue.*

## ROPE WALKER, THE LEGEND

### RABBI RANAAN BRODERICK

RFR, Texas, Arkansas, Oklahoma, Kansas, Nebraska

## WELLINGTON, KANSAS

Established: April 4, 1871. Location: Exit 19 on Interstate 35. Population: 8,172. Largest and most attended venue: Wal-

Mart. Some people drive right by the interstate exit, without even noticing it. It would be a mere one of 627 incorporated cities in the great state of Kansas with a population over 300. What many people don't know is that Wellington is quite relevant to hundreds of kosher consumers across the US, and a

very important part of my life. This tiny town in Kansas is where the AD Rosenblatt Kosher Meats plant is located. As a Shochet, I spend close to half of every week here. Home; is a two bedroom apartment that I share with a mashgiach. The entire apartment is about the size of our living room in Dallas. No, there is no minyan in town. In fact, the Jewish population grows 600% when the six shochtim and mashgichim arrive weekly.

Depending on the schedule, I will spend an average of 2-3 days a week in Wellington. Of course, during the "busy season", before Yom Tovim, we will often Shecht through Friday,

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creating the necessity to bring Shabbos to Wellington. It seems that in every group of schochtim and mashgichim, there is always a chef. When we sit down for the Shabbos Seudah, our table looks like it could have been transported from any home on the East Coast. We are served up wine, challah, fish, soup, salads, pastas, chicken, and you would never guess, meat. Every once in a while, I can finish work with a bit of time to spare, and will contribute to the feast. I will frantically call my wife (one of the best chefs I know) late on Friday afternoon asking for a recipe that requires no more than four steps to prepare. I then race around the kitchen in a maddening rush, creating a concoction that never looks quite like the dish I am served at home, but is always appreciated and delicious in its own way.

As the sun sets and our voices blend in unison singing the ancient words of Shalom Aleichem, I hope that although there was no Shul to walk home from, somehow the Malachim can find us in that small apartment in the middle of nowhere Kansas. I know that Hashem is shepping nachas at this very special and unique scene. Together, we represent the myriad of ways that one can serve Hakadosh Baruch Hu. We each sing the same words with a different pronunciation; a Chasid in full garb, an American Litvak, a Lubavicher from Yerushalayim, a Moroccan Sefardi, an Israeli who served in the Army, and a Bochor from Texas. We all live in different states, but as we sit around the same table, we share thoughts from the same Torah. The camaraderie is strong, the Divrei Torah comes in many different flavors, and the Zemirots are an exceptional blend of voices that harmonize and transcend all boundaries.

Besides the Divrei Torah, each person usually has a story to tell, something exceptional that he has experienced. It was just one of these Shabbosim a few months ago, that I heard a thought-provoking story that I wanted to share with y'all.

The storyteller is a mashgiach who has also served as an Army Chaplain. His story began in Corsicana, Texas. Corsicana is a small town, 21.7 sq. miles to be exact, about 2 hours south of Dallas. He had just finished officiating at a funeral, when the caretaker, an elderly woman in her nineties, and the self-proclaimed only Jew left in Corsicana, eagerly asked if she could show him something. His curiosity piqued, he followed her as she excitedly led him to a tombstone that was marked simply with 2 words "Rope



Walker". That Friday night, he recounted the story that she had shared with him.

In the late 1800's, as was common then, people would travel from town to town, entertaining the city folks and earning a bit from coins the spectators would throw their way. One day, a man came to Corsicana, he proceeded to string a rope between two buildings high above the main square, and to the onlookers astonishment he walked across the square high above their heads on this rope. Hoping to pull in a bit more money, he raised the ante, by once again attempting to cross the rope, this time hauling a

### WHISPERED THAT HE WAS JEWISH AND ASKED TO BE BURIED IN A JEWISH CEMETERY

cast iron stove on his back. Unfortunately, mid-way through the act, he lost his balance, and came crashing down, landing under the stove.

The townspeople quickly carried him to a bed in a nearby home, but his injuries appeared to be fatal, and his death was imminent. Quickly the Priest was summoned to the dying man's bed side, but he didn't speak a word, not even to state his name. As the minutes ticked by, his breathing became more labored, and just as it seemed he was about to pass, he summoned his final bit of energy and whispered that he was Jewish and asked to be buried in a Jewish cemetery, to quote "with my people".

The kind folk, wishing to respect his dying wish, quickly called the only Jew in town, a

local merchant. The Jew made it to his side just in time to recite the Shema and with that this simple entertainer completed his job in this world. The townspeople fulfilled the visitor's request, and buried him in the Hebrew Cemetery. A simple tombstone was erected over the grave and on it they engraved the two plain words "Rope Walker", as that was the only thing they knew about him.

This story may seem unpretentious, but sitting around the table late that Friday night, it touched me deeply. For some reason, I felt a connection to this man who also travelled for a living, who died alone, in a strange town, but whose dying wish was to be connected to his people. I felt the need to honor his neshama in some way and that is when I made the decision that the next time I passed through Corsicana (which I do monthly) I would take the exit and try to find his kever and say some Tehillim.

The next month, I traveled to Houston for Hashgachah work. I visited five plants and proceeded to return home. Usually, between driving and visiting plants, a day like this takes about 14 hours, but I decided to extend it a little bit more. As I returned from Houston, I drove into Corsicana and headed to the cemetery. It looked old and not that well-kept. I parked and began to walk among the graves. I noticed the headstones, most were small stones and had dates from the mid-1800's. After inspecting quite a few of them, I was saddened to see that there were none that had any Jewish names, and there definitely wasn't a Jewish section. As I took one last look around, I noticed that beyond a grove of trees, there seemed to be a gated area. As I approached, I observed that within the gates the landscaping was beautiful; there were marble tombstones and a plaque by the entrance that read "Corsicana Hebrew Cemetery". I was astounded, the Jewish cemetery seemed like it was being managed with great care. To my chagrin, the gate was locked, but I hadn't come this far to let a locked gate defeat me. My eyes scanned the length of the gate and I found an area where I could slip in. By this time, the sky was darkening and it was getting close to shkia, concerned that time was running out, I began running through the cemetery, carefully sidestepping the graves, searching for the name "Rope Walker". To my disappointment, sun was setting and the tombstone I was looking for was nowhere to be found. Dejectedly, I headed back to my car, promising myself (and him) that I would be back next month.

The days passed quickly, and sure enough a few weeks later, found me on the road,

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## WHAT'S THE BERACHA ON...

### BEVERAGES

BEVERAGES	BRACHA RISHONA	BRACHA ACHRONA
Alcoholic Beverages (except grape wine)	Shehakol	Borei Nefashot
Ale	Shehakol	Borei Nefashot
Apple Juice/Cider	Shehakol	Borei Nefashot
Beer	Shehakol	Borei Nefashot
Blackberry Brandy	Shehakol	Borei Nefashot
Bourbon	Shehakol	Borei Nefashot
Brandy <sup>1</sup>	Shehakol	Borei Nefashot
Buttermilk	Shehakol	Borei Nefashot
Carbonated Soda	Shehakol	Borei Nefashot
Carbonated Water	Shehakol	Borei Nefashot
Champagne	Hagafen	Al Hagefen
Chocolate Milk	Shehakol	Borei Nefashot
Cider	Shehakol	Borei Nefashot
Cocktail	Shehakol	Borei Nefashot
Cocoa	Shehakol	Borei Nefashot
Coffee	Shehakol	Borei Nefashot
Cognac <sup>2</sup>	Shehakol	Borei Nefashot
Cola	Shehakol	Borei Nefashot
Cranberry Juice	Shehakol	Borei Nefashot
Ginger Ale	Shehakol	Borei Nefashot
Grape Juice	Hagafen	Al Hagefen
Grape Wine	Hagafen	Al Hagefen
Grapefruit Juice	Shehakol	Borei Nefashot
Hot Chocolate	Shehakol	Borei Nefashot
Iced Coffee	Shehakol	Borei Nefashot
Iced Milk	Shehakol	Borei Nefashot
Iced Tea	Shehakol	Borei Nefashot
Lemon Juice	Shehakol	Borei Nefashot
Lemonade	Shehakol	Borei Nefashot
Lime Juice	Shehakol	Borei Nefashot
Limeade	Shehakol	Borei Nefashot
Liqueur	Shehakol	Borei Nefashot
Milk	Shehakol	Borei Nefashot
Orange Juice	Shehakol	Borei Nefashot
Pineapple Juice	Shehakol	Borei Nefashot
Prune Juice <sup>3</sup>	Shehakol	Borei Nefashot
Raisin Wine	Hagafen	Al Hagefen
Root Beer	Shehakol	Borei Nefashot
Scotch	Shehakol	Borei Nefashot
Seltzer	Shehakol	Borei Nefashot
Soda (all flavors)	Shehakol	Borei Nefashot
Soda Water	Shehakol	Borei Nefashot
Tea	Shehakol	Borei Nefashot
Tomato Juice	Shehakol	Borei Nefashot
Water	Shehakol	Borei Nefashot
Whiskey	Shehakol	Borei Nefashot
Wine (grape)	Hagafen	Al Hagefen

<sup>1</sup>Even though it is made from wine, since it is distilled, it becomes Shehakol.

<sup>2</sup>Even though it is made from wine, since it is distilled, it becomes Shehakol.

<sup>3</sup>Since most plums are no longer grown for the purpose of making juice the brocho is shehakol ע' משנה ברורה סי' ר"ב ס"ק ג' ב' shehakol

## WALKER

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Houston bound again for my monthly visits. This time I had done some research. Equipped with a picture of the grave that I had found and saved when I googled “Rope Walker”, I was determined to complete my mission this time. Once more, I pulled into the cemetery with about a half hour to shkia and made my way directly to the bais haolam. This time, though, the kever seemed to greet me as soon as I entered. In fact, from its location, it seems I had been standing very close to it the last time, but somehow, I had missed it. There it stood – a plain and simple tombstone. It was surrounded by flowers and an American flag, and it was inscribed with the simple words “Rope Walker, 1884”. I finally found it, and I was set out to pay my respects to a man I never knew, whose name I would never know, yet despite time and distance, I felt connected to him. I took out my tehillim and began to recite the age-old words that he might have known. As I started to recite, my mind began to wander. I thought about how in the last moments of his life the Pintele Yid that is in each one of us, that spark that is somehow embedded in our spiritual DNA shone through. I thought about the many people before me that may have stopped to say a prayer at this grave. And I also thought about myself, and asked *Hashem* to give me the strength to dig deep inside of myself, inspire me, and to open up my heart for *Avodas Hakodesh*. After a few minutes, my mind shifted back to the words of *Tehillim*. I closed my *Tehillim*, and I made my way back to my car. It was time to leave, darkness was settling in, and it was time to get home, back to “my people”.

### MAZEL TOV

to our dedicated RC **RABBI DOVID ARFA AND HIS WIFE** on the birth of their daughter Gittel Leah.

to our devoted Senior RFR in West Orange, NJ **RABBI AVROHOM STONE AND HIS WIFE** on the marriage of their son Yerucham to Bracha Leibowitz.

to our dedicated Executive Rabbinic Coordinator **RABBI YAAKOV LUBAN AND HIS WIFE** on the recent marriage of their son Nachman to Malki Gindoff of Brooklyn, NY.

### ANSWERS TO “WHAT’S MISSING” (PAGE 17)

#### MARGARINE

Both oil and water are used in the product (soybean oil on the one hand, as well as water). We all know oil and water don’t mix. The mashgiach did not look for an ingredient that has the capacity to bring together, or emulsify, the oil and water. In the case of margarine, the emulsifier is often mono- and diglycerides. It so happens that many fat derivatives, which are obviously kashrus-sensitive ingredients, have the capability of keeping oil and water together and are therefore critical for a mashgiach to keep track of.

#### CORN SYRUP

Converting corn starch to corn syrup cannot be performed with heat alone. The process of breaking down starch to syrup may involve hydrochloric acid (the process is called acid hydrolysis). Frequently, nowadays, enzymes are used. Enzyme hydrolysis uses alpha amylase and other enzymes, depending on the targeted product. These ingredients need to be carefully monitored by the RFR.



## CONG. BAIS TORAH

*Suffern, NY*

Bs'd the Harry H. Beren ASK OU OUTREACH program at Cong. Bais Torah in Suffern, NY on Motzoei Shabbos, Dec. 7, was a great success. In the words of Dr. Steven Fessel, the President of Bais Torah – “Wonderful powerful shiurim! It gave a sense

of what the OU does and how dedicated the organization and its Mashgichim are in maintaining the highest level of kashrus. Keep up the wonderful work. We look forward to another ASK OU presentation.” The standing room only crowd numbering over 200 and sitting and standing in the hall ways heard Rabbi Moshe Elefant’s passionate plea for consumers to demand higher Kashrus standards from their food providers. They heard as well from the Mora D’asra Rabbi Gottlieb who says that when a Kashrus issue arises he calls the OU. If the OU says there is a problem, he worries. If the OU says there is no problem, he does not worry. Rabbi Nachum Rabinowitz presented an excellent, highly informative power point on the kosher production of wine, grape juice and liquor. A Q & A session followed each presentation with additional questions emailed to OU headquarters following the presentations.



*Rabbi Nachum Rabinowitz*

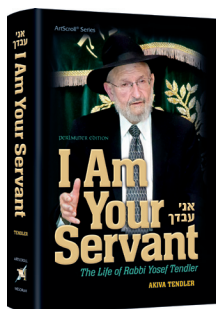


*Rabbi Moshe Elefant*



*Crowd at ASKOU Outreach*

## PUBLICATIONS



**I AM YOUR SERVANT** is a newly released book by Artscroll Publications about the life of Rabbi Yosef Tendler. It was written by his son Rabbi Akiva Tendler, an RC at OU Kosher. Rabbi Yosef Tendler was one of the first American-born talmidim of Rav Aharon Kotler zt'l, at a time when “Lakewood” had only dozens of students, and there were fewer than 1,000 senior yeshiva bachurim in the entire world. Appointed “temporary” menahel of Ner Israel’s mechinah, he remained in that post for 47 years, a brilliant

teacher and charismatic role model, utterly devoted to his talmidim, creating literally thousands of Bnei Torah.

*I am Your Servant* is full of wonderful, warm, and poignant stories that give us a unique vision of a multi-faceted personality, while also painting a thrilling picture of the extraordinary growth and development of yeshivah and Torah life during the last three generations. For more information go to [www.artscroll.com/Books/serh.html](http://www.artscroll.com/Books/serh.html)

## CONDOLENCES

to our devoted RFR in Los Angeles, CA **RABBI ZVI BORUCH HOLLANDER AND FAMILY** on the recent loss of his mother Georgiana Hollander.

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים