

# THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

לא באתי אלא לעורר

## KITNIYOS

**RABBI ELI GERSTEN**

*RC Recorder of OU Psak and Policy*



**THE REMA** (O.C. 453:1) says that the minhag of Ashkenazim is not to eat kitniyos on Pesach. This is true even if the kitniyos are baked in less than 18 minutes or do not come in contact with water or are pressed into oil. There are various reasons given for this minhag.

- ▶ Kitniyos were grown near the five grains, share a resemblance, and were harvested in a similar manner (digun) all of which can allow chametz grains to easily get mixed among the kitniyos and makes it difficult to be detected and removed.
- ▶ Kitniyos are prepared into breads, crackers and porridges in a manner similar to the five grains and this can lead to possible confusion.

### WHICH ITEMS ARE CONSIDERED KITNIYOS?

Beans (all), buckwheat/kasha, caraway,

*continued on page 18*

## Ⓢ WHAT'S NEW FOR 2013?

**RABBI SHMUEL SINGER**

*RC, Passover, Wine, Chocolate*

Kedem continues to bottle grape juice under its own name as well as under the Savion, Gefen and Lipschutz labels. All these items have always been and will continue to be Mevushal. Kedem has one not Mevushal grape juice. This is bottled in 1.5 liter glass bottles and clearly labeled Non-Mevushal. Manischewitz has Mevushal Concord grape juice as in past years. Kedem has also introduced Pomegranate and Sparkling Pomogrape Juices with the Ⓢ certification. Jelinek will have Ⓢ pear brandy in addition to traditional slivovitz. Ⓢ liquors will be available under the Queen Esther, Spirit of Solomon & Gold Shot labels. Zachlawi will have Ⓢ arak and vodka. Zwack Slivovitz will be available with Ⓢ.

Manischewitz continues to bake matzah in Newark, NJ as in years past. The OU has also agreed to place the Ⓢ on Aviv, Osem, Yehuda, Rishon and Holy Land matzah products coming from Israel. The items are supervised by local Rabbanim and are satisfactorily made with OU Pesach guidelines. We have also certified various types of Yanovsky matzah baked in Argentina and widely distributed in Latin America. These matzahs are always eighteen minute products.

*continued on page 20*

## RAW KOSHER MEAT & POULTRY FOR PASSOVER

**BY RABBI MOSHE KLARBERG**

*Senior Rabbinic Coordinator, Group Leader, Meat.*

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**WHILE** meat and poultry in their pristine raw state are inherently chametz-free year-round, and should not require any additional special supervision for Passover, contemporary production methods could invalidate the Passover status of even the most simple cut of butchered raw meat.

In some meat packing plants, meat and poultry might be packed on equipment that had previously processed chametz products. While cold equipment used with raw product will not have absorbed any chametz (kosher law assumes that equipment will absorb only via hot processes), there may be residual chametz on the machinery, which could then chametz-contaminate the surface of the meat.

In reality, cuts of raw meat can be remedied for Pesach by an effective rinsing of their surface under cold water. Ground meat, though, cannot be sufficiently "cleansed" by rinsing. Furthermore, meat is often processed in grinders that also process chametz-containing products such as kishke. Without a thorough cleaning of the machinery between different production runs, the ground meat could potentially contain actual kishke particles—prohibiting its use for Pesach.

We have compiled a company-by-company directory for retail products from meat packing plants, listing which raw meats may be used on Passover even without an Ⓢ marking. This list does not address cooked or processed meats, which can never be used without an Ⓢ designation.

Products from local butcher stores and supermarkets, with the plethora of products (including Chametz ones) being processed nearby, cannot be recommended without a special Passover program being in place—even for raw meat and poultry products.

*continued on page 18*



## KITNIYOS

continued from page 17

cardamom, chick-peas, corn, fennel, fenugreek, grains-of-paradise, lentils, millet, mustard, peas, poppy seeds, rapeseed/canola, rice, sesame seeds, snow peas, sorghum, sugar-snap peas, soybeans and sunflower seeds are all kitniyos.

### SPICES

The Rema writes that spices such as anise and coriander were not included in the minhag of kitniyos. But Achronim forbade using certain spices unless they were properly checked. Today, companies have mechanical means for cleaning these spices to ensure no foreign grains are mixed in. Therefore, the OU will certify these spices, if a mashgiach checks to see that they were properly cleaned. Also included in this list is cumin and dill.

### PEANUTS

Although peanuts are legumes, *Iggeros Moshe* (O.C. III:63) assumes that they are not kitniyos but notes that some have a custom to be machmir. Therefore, the OU does not certify peanuts for Pesach. The reason that peanuts are not kitniyos is because they are a new world crop and there is no minhag to forbid them. They cannot definitively be considered kitniyos, since they are not made into breads or porridges.

## QUINOA

There is a difference of opinion as to whether quinoa should be considered kitniyos. Rav Schachter holds that since this is also a new world crop, it should be permitted just like peanuts. Rav Belsky says that it is not similar to peanuts, because it is a staple grain that is used to make breads and porridges, and therefore are kitniyos according to all definitions. Therefore, although they were unknown in previous generations, they are automatically included, just as corn (maize) was unanimously accepted even though it was a new world grain. Because there are differing opinions, the OU does not certify quinoa for Pesach.

### NOT KITNIYOS

The OU accepts that gaur gum, cottonseed oil and psyllium husks are not kitniyos. Additionally, chia seeds are not kitniyos because they are a new world plant that is not made into bread, and unlike peanuts there is no custom to be machmir.

### KASHERING

Kitniyos is *batel b'rov* even on Pesach, certainly before Pesach when it is not yet issur. Achronim discuss whether *ain mivatlin issur lichatchila* applies to kitniyos before Pesach<sup>1</sup>, since it is only a minhag, but the position

of the OU is that this may not be done. Similarly, one should not cook in a ben yomo kitniyos pot. However, *m'ikar ba'din* one may cook before Pesach in an *aino ben yomo* kitniyos pot<sup>2</sup>. Whenever feasible, we should make every effort to kasher. However, we can rely on leniencies such as kashering with *sha'ar mashkim* and *k'bolo kach polto*.

### KITNIYOS SHE'NISHTANEH

The OU allows certain ingredients for Pesach even though they originate from kitniyos, because they undergo a profound and fundamental change such that they lose their halachic identity. This is similar to the sevara of *Chasam Sofer* (Y.D. 117) who permitted grape-seed oil even though the seeds did not dry for 12 months, because even though the oil in the seeds had its origins as juice this change into oil is a complete transformation and the oil in the seed is therefore permitted. The OU would only permit kitniyos *she'nishtaneh* if the kitniyos was supervised to ensure its chametz free status.

Examples of kitniyos *she'nishtaneh* are ascorbic acid and aspartame made from chametz free corn. ■

<sup>1</sup> *Teshuvos Be'er Yitzchak* O.C. 11

<sup>2</sup> The *gezeira d'rabbanan* of not using a *kli she'aino ben yomo* does not apply to kitniyos, which is only a minhag.

## RAW MEAT

continued from page 17

**IMPORTANT: THIS LIST IS FOR MEAT PACKED IN RETAIL PACKS ONLY.**



COMPANY	PESACH STATUS
A&H	Raw unprocessed meat including ground, is acceptable.
A.D. Rosenblatt	Raw unprocessed products are acceptable.
Agri Aaron's Best Shor Habor Supreme Glatt	Raw unprocessed meat and poultry are acceptable, with the exception of ground products.
Alle Processing D. Greunspecht Meal Mart	Raw unprocessed meat and poultry are acceptable, with the exception of ground products.
David Elliott Wise Kosher Natural	Raw unprocessed products are acceptable, including ground products, if produced after September 21st, 2012.
Empire Malchus Kosher Valley	All Passover products bear an OU-P, year-round.
Fairway's	Raw unprocessed products are acceptable, including ground products, if produced after September 24th, 2012.
Grow and Behold	Raw unprocessed meat and poultry are acceptable, with the exception of ground poultry. Ground beef is acceptable, unless otherwise stated on the label.
International Glatt Anash American Kosher H.G.I.	Raw beef, veal and lamb are acceptable. Ground meat is acceptable if produced after December 1st 2012.
KJ Poultry Kedas Koshers Best Quality Kosher Tifereth Kosher	All raw unprocessed products are acceptable, including ground products.
Kosher Mehadrin	Raw unprocessed poultry, including ground, is acceptable.
Marvid	Raw unprocessed meat including ground, is acceptable.
Real Kosher Sagebrush Natural	All raw unprocessed products are acceptable, including ground products.
Solomon's Lakewood's Best	All raw unprocessed products are acceptable, including ground products.

# MY CHAMETZ AND ME

## A Long Distance Relationship

**RABBI DONNEAL EPSTEIN**

Co-Director of New Company Division and Rabbinic Coordinator

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**WITH** our ever shrinking globe, a question that was once rare is now very common. If you are spending Pesach in a different time zone from your home base, how must you deal with selling your chametz back home? Does it matter if you go to a destination where Pesach begins earlier than where your home and chametz are or if Pesach begins and ends later?

In order to answer these questions we need to explain why chametz is sold. The Torah prohibits us to own or possess chametz on Pesach. There are three mitzvot associated with this:

- 1) The positive mitzvah of *tashtitu* – to destroy your chametz prior to the afternoon of Erev Pesach;
- 2) *Ba'al yira'eh* – not seeing chametz;
- 3) *Ba'al yimatze* – not finding – i.e. not possessing chametz.

According to Biblical Law, one would be able to fulfill these mitzvot (at least the latter two) by performing the verbal declaration called *bitul chametz* – nullifying chametz. However the Rabbis were concerned that human nature being what it is, a person may make this declaration half-heartedly and actually intend to keep his chametz, thereby violating the halacha; as such, they instituted an obligation to search and destroy all chametz.

If one has large amounts of chametz, one may sell his chametz to a non-Jew prior to the onset of prohibited time for retaining chametz. Selling chametz is actually mentioned in the Gemara. However, it was not until relatively recently that the universal custom has become to appoint your rabbi as the agent to sell your chametz and having it repurchased following the holiday.

Getting back to our original question, the answer depends upon the following debate: does the prohibition of owning chametz depend upon where you are - or where your chametz is. Translated into the Brisk methodology - is this prohibition an *issur cheftzah* (object-centric) or an *issur gavra* (person-centric)?

The *Chesed L'Avraham* rules that the prohibition depends upon the owner; the location of the chametz is irrelevant. However, the *Teshuvot Oneg Yom Tov* contests this and rules that where the chametz is located is the only consideration. (See *Igros Moshe O.C.IV 94* and *Emek Hateshuvah 1:79* who rule in accordance with the former opinion that the physical location of the owner is the only consideration.)

Current custom is to be stringent in accordance with both opinions.

For example; if you live in New York and travel to Israel for Pesach, many US Rabbis will arrange a special early *mechirat chametz* so that the chametz is out of your possession when the holiday starts in Israel. If you've sold through an Israeli-based Rav instruct him to not repossess your chametz until the holiday is over in NY.

If you would travel from your home in NY to spend Pesach in California, the prohibition for the chametz begins earlier than it does for you, the owner. Therefore, you should have your chametz sold by a New York rabbi, and purchased back for you only after Pesach ends in California (PST).

We eagerly anticipate the entire nation of Israel celebrating together in one time zone, with the final exodus and redemption. ■

# FLUORIDATED WATER

**RABBI GAVRIEL PRICE**

RC, Ingredient Research

**THE** ingredients department recently was asked to evaluate the kashrus of a brand of uncertified sodium fluoride tablets. Sodium fluoride, the active ingredient, was certainly not an issue. But the tablets were composed of both lactose (a dairy sugar) and magnesium stearate, which is made using stearic acid, which can come from animal fat.

The tablets were being used as an ingredient in a water bottling facility producing fluoridated water. Sodium fluoride was approved on the company's Schedule A. The company used sodium fluoride tablets, as opposed to pure sodium fluoride powder, to get the fluoride into the water.

The volume of water the tablets were added to rendered the lactose monohydrate and magnesium stearate batel, and there was therefore no halachic basis for recalling the product. However, because of the dairy and safek issur in the tablets, the RC had to halt production until the company was able to obtain pure sodium fluoride as an additive (fluoride is only available as a compound). ■

## IMPORTANT NOTIFICATION RE COCA COLA OU-P PRODUCTS

Coca-Cola Products are available as Kosher for Passover under the Orthodox Union nationally and in Illinois under the CRC. This year some of the caps designated for the CRC supervised production were mistakenly delivered to the East Coast Facility that produces Kosher for Passover under the OU. The Orthodox Union wishes to affirm that products available in the East Coast either with OU-P or CRC-P13 on Yellow Caps have been produced under the strict Passover supervision of the Orthodox Union and the products are kosher for Passover.

### MAZEL TOV

to our dedicated RFR on the East Coast **RABBI YITZCHOK YAGOD AND HIS WIFE** on the engagement of their daughter Chumie to Meir Juni of Mexico City.

to our devoted RFR in St. Paul, MN **RABBI REUVEN DRORI AND HIS WIFE** on the engagement of their daughter Tzofia to Dovi Vogel of Wilmington, DE.

to our devoted RFR in China **RABBI MORDECHAI GRUNBERG AND HIS WIFE**, who reside in Yerushalayim, on the wedding of their daughter Ahuva Naomi to Shlomo Chaim Dratler.

## CONDOLENCES

to our devoted RFR **RABBI MOSHE BOMZER** in Albany, NY on the recent passing of his father Rabbi Herbert Bomzer who was the Rov of the Young Israel of Ocean Parkway for forty two years.

to our dedicated RFR and esteemed Rav in the community of Scranton PA **RABBI MICHAEL FINE, HIS WIFE AND FAMILY** on the tragic loss of their daughter Mrs. Becky Charlop O'H of Cleveland, OH.

הַמָּקוֹם יִנָּחֵם אֶתְכֶם בְּתוֹךְ שָׂרָא אַבְלֵי צִיּוֹן וִירוּשָׁלַיִם



## WHAT'S NEW

continued from page 17



Manischewitz has whole wheat matzah meal and whole wheat matzah farfel. These items are made from

Manischewitz <sup>OU</sup> whole wheat matzah. Manischewitz also bakes <sup>OU</sup> Matzah under the Horowitz Margareten and Negev labels. This year the company is introducing Mediterranean Matzah which is regular matzah sprayed with oil and spices after baking. It is not Matzah Ashirah. Manischewitz continues to produce Egg Matzah as well as Passover Tam Tams. These are made from egg matzah dough and marked as Matzah Ashira on the box. Manischewitz bakes machine Shmura Matzah and will also have <sup>OU</sup> hand shmura matzah baked for them in Israel. Manischewitz makes a product known as matzah crackers. This is an ordinary matzah product and is not Matzah Ashira. The various Israeli OU matzah companies will all be selling machine shmura matzah as well.

Manischewitz is introducing gluten free <sup>OU</sup> crackers and gluten free <sup>OU</sup> matzah style squares this year. Yehuda will also have these gluten free products as well as gluten free cake meal, fine meal and farfel. None of these products are made from matzah and none of them can be used in place of matzah. This is clearly marked on the label. Kedem will also have Absolutely gluten free flatbread and crackers as well as Jeff Nathan gluten free Panko Flakes.

Coca Cola will again be available with an <sup>OU</sup> for Pesach in Regular and Diet flavors. Aside from the New York metropolitan area, Coke will be available in Boston, Baltimore-Washington, Miami, Atlanta, Houston, Philadelphia, and Los Angeles. This year, in New York, Coca Cola items will be made with an <sup>OU</sup> in 2 liter bottles. All these items, of course, require the <sup>OU</sup> symbol. Most of the bottling plants servicing these markets will designate the Passover Coke items with a distinctive yellow cap in addition to the <sup>OU</sup> symbol on the cap or shoulder of the bottle.

The Haddar line of Passover products has received the <sup>OU</sup> symbol. All the Haddar Passover items will now be available with the OU-P symbol. The Barton brand will be back again with the <sup>OU</sup>. A full line of Barricini candy items will be available with the <sup>OU</sup> symbol. Manischewitz and Barricini will both have chocolate covered egg matzah and egg matzah crackers. In addition Barton will have <sup>OU</sup> chocolate covered regular matzah crackers. The Barton item is not Matzah Ashirah. Barricini also has chocolate covered regular matzah. This is also not Matzah Ashirah. Guiltless Gourmet will be introducing <sup>OU</sup> cashew crunch and almond crunch this year, as well as almond flaxseed and cashew flaxseed crunch. Manischewitz is introducing <sup>OU</sup> almond butter this year.

Norman's has Machmirim brand of Cholov Yisroel yogurt. In addition there will be <sup>OU</sup> Cholov Yisroel goat cheese and sheep cheese from Barkanit and mozzarella, provolone and pecorino cheese from Yotvata. Cabot Creamery will have <sup>OU</sup> cheddar cheese. This item is not Cholov Yisroel.

J&J has received the <sup>OU</sup> certification this year and will have <sup>OU</sup> cottage cheese, cream cheese and farmer cheese. Mehadrin farmer cheese will also have the <sup>OU</sup> symbol. <sup>OU</sup> ice cream will be available from Mehadrin. All of these will be Cholov Yisroel. An important development is that Dannon will again be producing <sup>OU</sup> yogurt in coffee, lemon and vanilla flavors. These items are not Cholov Yisroel.

**SOME COFFEE  
COMPANIES ADD  
MALTODEXTRIN, WHICH  
IS EITHER CHAMETZ  
OR KITNIYOS,  
TO INSTANT COFFEE**

There will be three OU-P brands of packaged cakes available this year. These will be Reisman, Schicks and Lily's Bakeshop. They are baked in special Passover bakeries and do not contain matzah meal. In addition, the Willmark line of industrial bakery products has been purchased by VIP and many of these items are appearing with the <sup>OU</sup> label this year. Gefen cookies will be available with <sup>OU</sup>. Their items are not made with matzah meal. Bernies Foods will have Frankels blintzes, waffles and pizza as well as LeTova Kichel and bread sticks. These are not made with matzah meal. Dayenu pizza, rolls and pierogies are made with matzah meal. Manischewitz and Yehuda will have a line of matza meal based cakes and cookies.

First Choice <sup>OU</sup> baby food will be introduced this year in applesauce, carrots and sweet potatoes varieties. Season has introduced a number of new Moroccan sardine items in various sauces for Pesach. All of these items are made with Mashgiach Temidi and bishul yisrael. Tuna fish is available with an <sup>OU</sup> from Season, Gefen and Mishpacha. In addition Shoprite <sup>OU</sup> tuna fish in water will be available. Season and Gefen will have <sup>OU</sup>

salmon in both regular and no salt versions. All these items are made with Mashgiach Temidi and Bishul Yisrael.

**OU SUPERVISED EXTRA  
VIRGIN OLIVE OIL CAN  
BE USED WITHOUT  
SPECIAL SUPERVISION  
FOR PESACH**

The OU position remains that OU supervised extra virgin olive oil can be used without special supervision for Pesach. In addition, Bartenura, Carmel, Gefen and Mish-pacha olive oil will be available with an <sup>OU</sup> label. Mother's olive oil pan coating spray, Mishpacha olive oil spray and Manischewitz buttery safflower cooking spray, olive oil spray and olive oil garlic cooking sprays will also be available. Prepared olives with an <sup>OU</sup> will be available from Gefen, Osem, Kvuzat Yavne, Gilboa and Mishpacha. Bartenura will be introducing an <sup>OU</sup> grapeseed oil this year.

Manischewitz will be introducing <sup>OU</sup> chocolate covered potato chips this year. Guiltless Gourmet will have <sup>OU</sup> root chips as a new item as well as <sup>OU</sup> Coconut Water. Health Garden will again have <sup>OU</sup> Xylitol sweetener and Xylitol Vanilla sweetener. They also will introduce Smunchies <sup>OU</sup> cotton candy. Manischewitz also will be selling <sup>OU</sup> cotton candy.

The OU position remains that regular tea bags, which are not flavored or decaffeinated, are acceptable for Pesach without special supervision. In addition we have clarified once again this year that all Lipton decaffeinated tea bags are acceptable without special supervision. This is not true of other decaffeinated tea bags. Shoprite also has specially marked <sup>OU</sup> plain tea bags on the market. In addition Swee-Touch-Nee and Wissotsky will continue to have Pesach herbal teas. Nestea instant unflavored tea powder and instant unflavored decaffeinated tea powder are acceptable for Pesach without special supervision. Some coffee companies add maltodextrin, which is either chametz or kitniyos, to instant coffee. As a result this coffee is not kosher for Passover. Only coffee bearing an <sup>OU</sup> symbol or brands listed in the gray area of the <sup>OU</sup> Passover Directory should be used. Both Folger's and Taster's Choice instant coffee remain acceptable without special Passover certification. Other brands should be checked in the Directory. Ground coffee remains acceptable from any source as long as it is unflavored and not decaffeinated. ■

# A PLETHORA OF OU KOSHER EDUCATIONAL PROGRAMS

*Pre-Pesach Programs Set For Flatbush, Washington Heights, Boston, Lakewood, and of course, Melbourne, Australia*

**THE WEEKS** leading up to Passover are very busy in Jewish organizations, just as in Jewish homes, so it is no surprise that OU Kosher will present six rabbis participating in five kashrut education programs in six days, from Tuesday, February 26-Sunday, March 3. They will be followed by another program on March 19 involving a seventh rabbi. Rabbi Yosef Grossman, Senior Educational Rabbinic Coordinator of OU Kashrut, organized the shiurim.

The programs are made possible by a grant from the Harry H. Beren Foundation of New Jersey.

Rabbi Grossman explained, "OU Kosher is most gratified to be called upon by students of Torah and kosher consumers the world over to provide quality kashrut education given by our renowned experts. We are extremely pleased to be able to keep pace with the frenzied schedule of shiurim on Pesach and a broad range of other kashrut subjects which the public has requested from us in the hectic pre-Pesach period."

The programs are as follows:

- ▶ On **TUESDAY, FEBRUARY 26**, a special ASK OU Outreach program comes to Yeshiva Torah Vodaath in Flatbush beginning at 7:00 p.m. as Rav Yisroel Belsky, Rosh HaYeshiva of Yeshiva Torah Vodaath and OU halachic decisor (posek) will speak in his own yeshiva on *The Mesorah of Kosher Birds*, which will include the Machlokes Rosh and Rashba concerning one community accepting the mesorah of another community. His presentation will be followed by Rabbi Chaim Loike, OU Rabbinic Coordinator and bird expert, presenting a Lehavdil bein Hatameh Uven Hatahor Workshop, and by a Workshop on Making a Proper Shechitah Knife with expert shoachim. (Registration is required for this workshop.)
- ▶ In one of OU Kosher's most unique programs, *The World of Kashrus*, on **THURSDAY, FEBRUARY 28**, Rabbi Moshe Klarberg, OU Senior Rabbinic Coordinator and Group Leader of the OU's Meat Division, will participate in the third of OU Kosher's skype programs to the Kollel Beth Talmud/Yehuda Fishman Institute in Melbourne, Australia, where it will already be the next day. His topic will be *The Kashrus of Meat*.
- ▶ An OU Kashrut Weekend at Mt. Sinai Jewish Center of Washington Heights, a program in the Harry H. Beren OU Outreach series, and the first two-day Beren Foundation program, will be held, **MARCH 2-3**. March 2, Shabbat, Parshat Ki Tisa, there will be a *Kashrut Q&A Session* with Rav Hershel Schachter, OU Kosher posek and Rosh Yeshiva and Rosh Kollel of the RIETS seminary of Yeshiva University; the session will be held during Seudah Shlishit following Mincha at 5:20.
- ▶ On **SUNDAY, MARCH 3** at 7:30 p.m., in the same location, Rabbi Loike will speak on *Preserving the Mesorah of Endangered Kosher Species of Birds: A Live Presentation* (featuring his feathered friends). It will be followed at 8:30 p.m. by *Proper Checking of Fruits and Vegetables* with Rabbi Yosef Eisen, Rabbinic Administrator of the Vaad HaKashrus of the Five Towns and Rockaway and former OU Rabbinic Coordinator for food service. Both days' programs will have free admission and are open to both men and women.

- ▶ The Kollel of Greater Boston and Harry H. Beren ASK OU Outreach will present a Yom Iyun on **SUNDAY, MARCH 3** featuring Rabbi Nachum Rabinowitz, Senior Rabbinic Coordinator of OU Kosher, on the subject of The Kosher Production of OU Wine and Grape Juice. It will be held at the kollel, 62 Cummings Road in Brighton, MA beginning at 9:30 a.m. The program will feature chavrusa learning with kollel rabbis; a PowerPoint presentation on the *Halachot of Kosher Wine and Grape Juice Production*; and *What's New for Pesach 2013?*

As Pesach, which will be observed from March 25 – April 2, approaches, OU Kosher will present a Harry H. Beren ASK OU Outreach Pre-Pesach shiur at Bais HaMedrash Lev Avos in Lakewood, NJ on Tuesday, March 19. Rabbi Nachum Rabinowitz will reprise his presentation on *The Kosher Production of OU Wine and Grape Juice*. Rabbi Moshe Elefant, COO of OU Kosher, will speak on *What's New for Pesach 2013?* The program, which will include a Q&A session, will extend from 12:00 noon to 2:00 p.m.

*For further information about any of these programs, contact Rabbi Grossman at [grossman@ou.org](mailto:grossman@ou.org), or 212-613-8212.*

HARRY H. BEREN

**ASK  
OU  
VISIT OU**



*HAMC (Hebrew Academy of Morris County) recently participated in a VISIT OU program with their teacher Rabbi Yitzchok Cohen (center). The program was led by Rabbi Dovid Jenkins and Rabbi Yosef Grossman (left).*

## GRANT RENEWED

**THE HARRY H. BEREN FOUNDATION OF NEW JERSEY** has renewed its annual grant to OU Kosher to support programs of kashrut education, such as ASKOU and Visit OU. The Foundation has been sponsoring OU Kosher programs since 2006. Rabbi Yosef Grossman, Senior Educational Rabbinic Coordinator of OU Kosher, administers the Beren programs.

"The president of the Foundation told me that he was gratified to be able to provide the same level of assistance as in past years," said Rabbi Yosef Grossman. "Obviously, there are many requests for these grants, and the Foundation's assets must be maintained very carefully. It is a source of great pride that OU kashrut educational programs have become a regular recipient of Beren Foundation funding."

Rabbi Menachem Genack, OU Kosher CEO, declared: "The value of the OU's kashrut education programs has once again been affirmed by the Harry H. Beren Foundation of New Jersey. Just this week, a yeshiva junior high school class visited the OU for a program arranged by Rabbi Yosef Grossman. Next week, it could be a group of senior rabbonim. Our programs reach out to all ages and all levels of kosher knowledge. The grant from the Beren Foundation will facilitate our educational outreach in the year ahead."

# SPECIAL LAKEWOOD OU KASHRUS SHIURIM

HARRY H. BEREN



OUTREACH

FOR בני הישיבות  
DURING בין הזמנים

ח' ניסן תשע"ג - Tuesday, March 19  
בית המדרש לב אבות

ע"ש ר' שעפטל יקותיאל בן ר' חיים הלל ז"ל  
והרב דוד בן ר' משה ז"ל

CORNER OAK KNOLL AND IRIS ROAD, LAKEWOOD, NJ

12:00 PM

## THE PRODUCTION OF OU KOSHER WINE AND GRAPE JUICE

*A Power Point Presentation*

**RABBI NACHUM RABINOWITZ**

*OU Senior Rabbinic Coordinator  
and Wine Expert*



12:45 PM

## WHAT'S NEW FOR PESACH תשע"ג

**RABBI MOSHE ELEFANT**

*OU COO and Executive  
Rabbinic Coordinator*



1:30 PM

## QUESTION & ANSWER SESSION

*Priority will be given to questions sent to Rabbi Elefant and  
Rabbi Rabinowitz by fax 212.613.0621 or grossman@ou.org*

מנחה will follow Shiurim.

**FREE Admission!**

**FREE distribution of  
5773/2013 OU GUIDE  
TO PASSOVER**

**Extra seating will be provided  
for overflow crowd.**

For more information call Rabbi Yosef Grossman,  
Director of OU Kosher Education at 212.613.8212  
or 914.391.9470 grossman@ou.org.

