

# THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

## לא באתי אלא לעורר

### CHAZARA ON SHABBOS

**RABBI ELI GERSTEN**

RC Recorder of OU Psak and Policy

**THE** *Gemara Shabbos (36b)* says that one may not reheat food on top of a fire on Shabbos unless certain conditions are satisfied. The *Gemara/Shulchan Aruch* enumerates six conditions.

- ▶ The food must be fully cooked.
- ▶ *Lo nitztanen li'gamrei*<sup>1</sup> (the food did not cool down completely)
- ▶ The fire must be *garuf* or *katum* (raked out or covered).
- ▶ The food must be held (not placed down)

- ▶ There was intent to replace the food
- ▶ One may not replace the food into an oven only on top.

#### THE ISSUR OF CHAZARA

The *Mishnah Berurah (Sha'ar Ha'Tzion 253:37)* cites a disagreement between the Rishonim (Rashi and Ran against Rabbeinu Tam) as to the reason for the issur of *chazara*. *Rashi (Shabbos 36b)* and *Ran (Shabbos Dapei Ha'Rif 17b)* explain that the issur is because of *michzei k'mivashel* (warming foods on Shabbos looks like cooking). *Tosfos (Shabbos 36b U'Beis Hillel)* holds the issur is because of *shema yichateh b'gechalim* (one might come to stoke the fire).

#### CHAZARA INTO TODAY'S OVENS

There is a discussion amongst the Poskim whether condition #6 applies to today's ovens. The *Mishnah Berurah (253:58)* explains that the reason *chazara* into an



oven is not permitted is because it gives the appearance that one is cooking (*michzei k'mivashel*) and not merely warming. This was certainly true for the *tanur* of Chazal whose inside was primarily used to cook foods and whose top was primarily used for warming. However, our

ovens are designed to both cook and warm inside. Therefore, Rav Belsky says that one may do *chazara* into our ovens, provided the bottom is covered (*garuf v'katum*) and the other conditions are satisfied. This is also the opinion of *Aruch Hashulchan 253:17*<sup>2</sup>. However, Rav Schachter disagrees<sup>3</sup>. Rav Schachter says in the name of Rav Soloveitchik Zt'l that the

*continued on page 60*

### HOLY FRIES

**RABBI CHAIM GOLDBERG**

RC – Fish, Potato

#### Q: HOW ARE INDUSTRIAL FRENCH FRIES MADE?

Exactly who came up with the idea of French fries is a matter of serious debate (as serious as debate can be about such topics!), but there is no debate on the fact that industrial French fries were commercialized by J.R. Simplot in the 1940s. The first major French fries customer (and the largest single source of industrial demand for the item until this day!) is McDonalds, whose famous golden shoe string French fry is world renowned (though not kosher).



French fries are made primarily from Russet-Burbank potatoes, and a third of all Russet potatoes grown in the United States come from Idaho. Potatoes are harvested in August, and stored a whole year long for fresh potato consumption and industrial processing

alike. The potatoes are brought to frying facilities, where they are sorted, de-stoned (there are lots of rocks that get mixed with the potato harvest!), washed, scrubbed (with brushes to remove the peel on those products that do not have the skin on), slightly pre-cooked (to keep the potatoes from shattering when they are cut), cut with a water knife into various cut shapes (the potatoes are carried via a water flume – something like what you might ride in an inner-tube! – into a set of sized blades, which cuts each potato into its various shapes), pre-cooked again (to soften up the potatoes a bit before frying), battered (for those products that are extra crispy, or spicy) and fried in boiling oil. The finished product is frozen, bagged, placed into cases, and shipped to warehouses for distribution.

#### Q: WHAT KASHRUT ISSUES ARE THERE WITH FRENCH FRIES?

The number one issue we are concerned with when it comes to French fries are those factories which produce for (or at one time produced for) McDonalds, as their French fries are made with a special flavored oil which contains a beef tallow flavor (that is not kosher). Since the beef tallow is present in the oil in enough concentration for it to give non-kosher taste into the equipment, any piece of equipment which handles (or handled) McDonald's (or any other beef tallow, or beef tallow flavored) French fry with heat needs to be kashered before it can be used to make OU certified

*continued on page 63*

main concern of *chazara* is *shema yichateh*. This we see from the *Rema* (O.C. 253:2) who permits *chazara b'samuch* to a tanur even though this seemingly only takes care of the issue of *shema yichateh*. Rav Schachter explains that one may not do *chazara* into an oven because this appears to be a new *nesina*, just like if one placed down the food, and consequently one may not do a *nesina lichatchila* even if the fire is *garuf v'katum*, *shema yichateh b'gechalim*. That today's ovens have no top is irrelevant to this concern. Rav Belsky says that *chazara b'samuch* is permitted because it is not *michzei k'mivashel*. Because this disagreement is unresolved, the OU policy is not to permit *chazara* into an oven.

### NESINA LICHATCHILA

If the food was not on the fire at the start of Shabbos, it may not be returned to the fire, even if the food was fully cooked and the fire was *garuf v'katum*. This would be a violation of *chazara*.

For example, one may not take a dry kugel from the fridge and place it onto a blech to heat up on Shabbos.

### IS THERE AN ACCEPTABLE WAY TO WARM FOODS ON SHABBOS?

**K'DEIRA AL GABEI K'DEIRA:** *Shulchan Aruch* (O.C. 253:5) says that one may warm a fully cooked dry food on top of a pot that is already on the fire, *כך בשול* – it is obvious that the intention is to warm and not to cook. A modern day application of this would be to place a pan of dry kugel onto a chafing dish which already has a pan full of hot water in it. The pan of hot water which is heated by the fire acts as the bottom *k'deira*, and the pan of kugel would be the top *k'deira*. Likewise, *Igeros Moshe* (O.C. IV:74:34) writes that one may also warm food on top of a radiator since it is obvious that one is merely warming food and not cooking.

**AMIRA L'AKUM (ASKING A NON-JEW):** One is not permitted to ask a non-Jew to do *chazara* on Shabbos, if it would not be permitted for a Jew. Rav Belsky and Rav Schachter point out that although the *Bi'ur Halacha* (253:5 *Le'haichem*) cites the *Pri Migadim* that one may not reprimand those who are lenient to ask a non-Jew to do *chazara* when there is a *tzorech* Shabbos, because in a such a situation one can be *maikel* on a *shevus d'shevus*, nevertheless one is not permitted to place themselves in this situation. One is not permitted to intentionally cause themselves to be in a situation where they need to rely on *shevus d'shevus b'makom mitzvah*. Only in true cases of *shas*

*hadchak* that could not have been foreseen, do we permit *shevus d'shevus b'makom mitzvah*. Additionally, it is questionable as to whether hot kugel rises to the level of *tzorech Shabbos*<sup>4</sup>. Chazon Ish<sup>5</sup> holds that even if a non-Jew were to do *chazara* without being asked, one would not be permitted to leave the food on the fire. The non-removal itself would be a violation.

**WARMING BOX:** According to Tosfos the issue of *chazara* is because of *shema yichateh*. Therefore, according to Tosfos an oven that has no temperature dials, and has no potential for *shema yichateh* can be used to warm fully cooked dry foods on Shabbos. This would be permitted even if one places the food into the oven and not merely on top. However according to Rashi and Ran one may not warm in such an oven if it is able to reach normal cooking temperatures (180°F), since there would still be a concern of *michzei k'mivashel*.

Since Rav Schachter holds that we *b'ikar* follows Tosfos, a warming oven that has only one setting can be used to warm fully cooked dry foods on Shabbos. However, if it has a dial, merely taping up the dial is not adequate, as this would at best be the equivalent of *garuf v'katum* which would not allow *nesina lichatchila*. However, Rav Belsky points out that even if the warmer has no dial we should be *machmir*, since Mishnah Berurah gives weight to the opinion of Rashi and Ran. Therefore the OU policy is to only allow *nesina lichatchila* when both the opinions of Tosfos and Ran are satisfied.

- ▶ The oven does not get hotter than 180°F (not *michzei k'mivashel*)
- ▶ It has no dials, only one temperature setting (no *chashash shema yichateh*).

**NOTE:** Even if the warmer is not adjustable, it may have a thermostat that can be affected by opening the oven. Therefore, only a non-Jew should open the oven door. One is permitted to ask a non-Jew to open the door because it is at most only a *psik reisha*<sup>6</sup>.

**HOT PLATE (PLATTE):** *Igeros Moshe* (O.C. IV:74:35) was asked about warming food on a hot-plate on Shabbos. Rav Moshe answered – על פלטה חשמלית אם א"א – להתבשל שם או מותר להעמיד קדרה חמה אם אין (if the hot-plate is such that it cannot cook food and it has no dials then it is permitted.) Although there are various interpretations as to what Rav Moshe meant, Rav Belsky explains that he is referring to a hot plate that does not get hotter than 180°F, which cannot cook and can only be used for warming. Only such a hotplate may be used to warm dry fully cooked foods on Shabbos. A hot-plate that gets hot enough to cook (above 180°F) even though most

people only use it for warming, may not be used for *nesina lichatchila*.

### WHAT TYPE OF FOODS MAY BE WARMED?

Only dry fully cooked foods may be warmed. Even if the food improves (*mitztamek v'yaffe lo*) it may be reheated, but it must truly be fully cooked. Fully cooked means that the food is completely edible as is and does not need any additional cooking. Warming a food that is not fully cooked is a *chashash issur d'oraisah* of bishul on Shabbos. The laws of *chazara* only take care of *bishul d'rabbanan*, they do not help if the food is not fully cooked, unless one makes sure that the food is warmed only below *yad soledes*.

Because of *nolad* (turning solids into liquids), one may not place into an oven a pan which contains a lot of congealed fat that will melt and turn to a pool of liquid. One should pour off all liquid fat before Shabbos. Then even if a small amount of fat remains, it may be reheated on Shabbos without a concern of *nolad*<sup>7</sup>.

### SUMMARY:

- ▶ If one wishes to do *chazara* on Shabbos, they must be mindful of the 6 conditions.
- ▶ There is a disagreement among poskim as to whether one can do *chazara* into today's ovens; therefore the OU does not permit this.
- ▶ One may warm fully cooked dry food on Shabbos *k'deira al gabei k'deira*.
- ▶ One may not ask a non-Jew to do *chazara* in a way that would be forbidden for a Jew.
- ▶ A warming box and hotplate can be used to warm fully cooked dry food on Shabbos, provided that it has only one temperature setting and does not get above 180°F.
- ▶ When warming foods, one must be careful that the foods are indeed fully cooked, and there will not be an issue of *nolad*. ■

<sup>1</sup> *Magen Avrohom* 253:36 says that this applies even to dry food.

<sup>2</sup> *Shevet Halevi* 3:48 is *maikel* as well.

<sup>3</sup> *Shemiras Shabbos K'hilchaso* (Vol. I pg.6) also says that one may not do *chazara* into an oven.

<sup>4</sup> See *Mishnah Berurah* 325:62 that *tzorech* Shabbos only applies to those items that it is difficult to be without.

<sup>5</sup> חזון איש אורח חיים, מועד הלכות שבת – סימן לו אות בא ד"ה ונראה דעת הרמ"א לא שייך להתיר משום שבות דשבות דאין האיסור הנתינה אלא מציאות מצב זה אסור חכמים ששרשו שמא יחתה והכל בכלל הגזירה אם יעמיד בעצמו או ע"י גברי ואפי' העמיד גברי או קוף חייב להסיר

Also see *Eretz Hatzvi* 6:5 for a greater explanation as to why *shevus d'shevus* is not acceptable.

<sup>6</sup> *Pri Migadim* 259:11 אמירה לעבוס בלא מתכוין בפסוק רישא – מתירין. This situation is only a *safek psik reisha* which is even more *kal*.

<sup>7</sup> *Taz* O.C. 318:21



## DAF NOTES

The Daf HaKashrus receives numerous communications from our readers. Below are samples of some which were recently received.

### QUESTION:

The note (*Daf Notes The Daf HaKashrus Vol. 19, No. 8, P. 45- editor*) preceding the sardine article of R' Belsky's teshuva stated that the new scientific DNA research proves that as "R' Belsky Shlita concludes that these are the same anisakis worms which Halachah permits as being Darni D'Cavri. These worms have migrated from the flesh of the fish to its gut. R' Belsky's conclusion was scientifically borne out..." How did the scientific research prove that they migrated from the flesh to the gut and not vice-versa?

Moshe Darabaner

### THE DAF RESPONDS:

Dear Rabbi Darabaner,

We apologize for the confusion caused by the introductory note. You are correct that the DNA research only proves that the worms in the gut of the sardines are darni d'Cavri (permitted flesh worms). It does not directly indicate the direction of the migration. However, Rav Belsky explained in a separate teshuva that anisakis enter the sardines when they eat infected fish (krill). These worms are permitted because they initially become visible inside of these very small fish and as such the worms were never *rochesh* in the water. Accordingly, the direction of the migration is irrelevant.

We should also point out that the fact that the worms first become visible inside of the fish is only a suggested explanation for the heter. The reason for the absolute certainty of the heter is that the gemara says that *darnei dkavra* are mutar and the shulchan aruch says that worms in the flesh are mutar. If anisakis is assur then there are no worms in any fish that are mutar and this is against the gemara and Shulchan Aruch.

## DAF NOTES

The OU does not certify the products listed in the email below but brings it to the attention of readers of the Daf HaKashrus.

To R Grossman,

I was reading the *Daf HaKashrus volume 19 #9*, that is sent to my husband, Rabbi Binyamin Cohen, and I would like to comment about one thing written in the article by Rabbi Gersten with regard to kashrus of medicines. (I am writing this specifically to you because the bottom of the cover page of the *Daf HaKashrus* says "Please direct your comments to Rabbi Y. Grossman....." I guess you can pass it along to Rabbi Gersten)

On page 53, he says, "*Liquid ibuprofen is not available at this time with hashgacha.*" You might be interested to know, and you can spread around this info to those who need it, that after a bit of research, I have found two sources for liquid ibuprofen with a hashgacha.

The first is a compound pharmacy in Lakewood called Prescriptions r Us, where the pharmacist Pinchas Kleymann makes his own version of kosher liquid ibuprofen, as well as many other hard to find kosher liquid medications. He has a hashgocho from Rabbi Yisroel Zuker a Rav in Lakewood. A relative of mine in Lakewood asked her pediatrician about him, and was told that he is reliable. His phone number is: 732-534-5280.

In Eretz Yisroel, the pharmacies in the frum neighborhoods sell liquid ibuprofen with the hashgocho of the London Bais Din. Before we discovered the Lakewood pharmacy, I used to ask friends or relatives to bring me back some. This is not so convenient, but most people do have some connection in Eretz Yisroel with someone who can do an errand for them.

Thank you for all your Kashrus services,  
Mrs. Chaya Cohen

ערב ר"ח ניסן תשע"א

אל מע"כ הרבנים הגאונים מוכי הרבים במערכת הכשרות המפורסם לשבח בכל קצווי תבל

שמחתי כאשר ראיתי כי אתם באים לעירונו בשיעור נחוץ ומעניין בענין כשרות היינו ומיץ ענבים, כבר מזמן מקרקר בראשי הרבה ספקות במציאות ייצור היין ממה שנשאלתי במשך הזמן ואקווה שעכשיו יתברר לי הכל. חובה עלי להביע לשבח את סדרת השיעורים האלה (זכיתי להיות אצל השיעור בפלעטבוש אודות כשרות ומסורות העופות והדגים והיה לעונג ולמשיב נפש) ובפרט מה שפורשים הכל כשמלה ואומרים זה המציאות וזה דעת הגאונים בעלי המכשירים ירא הקהל וישפוט, וזה באמת שבה בזמנינו...

הרב חיים אהרן אונגער, מו"ץ במכון שערי הלכה ורפואה

## RUTGERS OFFERS UNIQUE NEW COURSE ON THE ROLE OF KOSHER FOOD IN THE GLOBAL FOOD INDUSTRY

**KOSHER FOOD**, a mainstay of Jewish homes for centuries, will get a fresh look in October when experts in the field of kosher supervision and sales explain how this ancient practice is quickly transforming the global food industry.

Two leading authorities on kosher food will offer their insights on kosher products during a one-day course, Demystifying Kosher: Using Kosher Food Production to Enhance Your Business, on October 24.

Presented by the Rutgers Office of Continuing Professional Education, this first-of-its-kind course will be taught by Rabbi Yaakov Horowitz, a senior member of the Orthodox Union and the rabbi of the Manischewitz Company, and Jacob Rusanov, former category manager for the ShopRite/Wakefern cooperative supermarket chain and a former executive in Osem, one of the largest kosher food manufacturers and distributors in Israel.

"A basic understanding of the world of kosher food is rapidly becoming a necessity for mainstream American consumers and students of Food Science alike," said Horowitz, who also has lectured about kosher food programs at George Washington University, the Canadian Department of Agriculture and Agri-Food and Wal-Mart. For more information, please visit [cpe.rutgers.edu/food](http://cpe.rutgers.edu/food) or contact Dalynn Knigge, Rutgers Program Coordinator, at [knigge@njaes.rutgers.edu](mailto:knigge@njaes.rutgers.edu) or call 732-932-9271.





## KASHRUS ALERT

**WEST COAST SELECT MAPLE NUGGETS SMOKED SOCKEYE** produced by Sundance Seafood LTD., Surrey British Columbia, bear an unauthorized ©. This product is not certified by the Orthodox Union, and it is being withdrawn from the marketplace.

**THOMAS KEMPER PURELY NATURAL VANILLA CREAM HANDCRAFTED SODA** produced by Thomas Kemper Soda Co., (TK Soda) – Portland, OR contains dairy ingredients as listed on the ingredient panel but the ©D dairy designation has been inadvertently omitted. The amount of dairy is botul (nullified).

A small quantity of OU-certified **PLANTERS BRITTLE NUT MEDLEY** produced by Kraft North America was labeled without the “D”. Brittle Nut Medley contains yogurt covered raisins that are ©D. Corrective measures were implemented.

Some individually wrapped Quaker S’mores Chewy Granola Bars produced by The Quaker Oats Co. – Chicago, IL mistakenly bear an unauthorized ©D. This product is not kosher. The item in question can be found in both cartons of S’mores and Variety Pack cartons. Corrective action is being taken. The other varieties of Granola Bars are correctly labeled ©D.

**HEALTHY SWEET DRINKS** produced by Healthy Sweet Beverages – Bristol, CT bear an unauthorized © and are not certified by the OU. They may also be dairy. The products are being withdrawn from the marketplace. Consumers who see this product should please contact kosher@ou.org.

Some **CHEWITS CANDIES** packages produced by Leaf Italia have a logo that looks like an ©. Chewits are not certified by the OU. This product is mostly sold in the UK.

Some jars of **SILVER SPRING CREAM STYLE HORSERADISH** produced by Silver Spring Foods – Eau Claire, WI mistakenly bear an ©, without the D. This certified product contains dairy and should be labeled ©D. The company is withdrawing this product from the marketplace for relabeling.

**TOTEM SMOKEHOUSE SMOKED SALMON** produced by Totem Smokehouse, Seattle, WA bears an unauthorized ©. Corrective action is being implemented.

Some **LAURA LYNN HONEY GRAHAM CRACKERS** produced by Ingles Markets – Black Mountain, NC are labeled with an © instead of ©D. This product is certified by the OU and is dairy. Corrective measures are being implemented.

Some **H.E.B. MULTI-FIT FLAKES ORIGINAL AND MULTI-FIT FLAKES** with Berries breakfast cereals display an unauthorized ©. These products are not certified by the OU and contain dairy. The product is being withdrawn from the marketplace.

Some cans of **PLANTERS CARAMEL MAPLE SWEET ROAST PECANS** produced by Kraft North America display an © without the D. This product is certified by the Orthodox Union as Dairy and should be labeled ©D. Corrective action is being implemented.

**INCREDIBLY GREAT FUDGE MARSHMALLOW COOKIES** produced by Waldo’s – Tijuana, Mexico bear an unauthorized © and are not certified by the OU. They are mostly sold in Waldo’s stores in Mexico and are being withdrawn from the marketplace.

**KC MASTERPIECE BUFFALO MARINADE** produced by HV Food Products – Oakland, CA bears an unauthorized ©. and contains dairy. Corrective measures are being implemented.

Some boxes of **MANISCHEWITZ CHEESE BLINTZES** produced by The Manischewitz Company – Newark, NJ mistakenly display the word ‘pareve’. This product is certified by the OU and is dairy. Corrective measures are being implemented.

Some of **EARTH’S BEST VEGETABLE TURKEY AND SWEET POTATO CHICKEN JARS OF BABY FOOD** produced by The Hain Celestial group, Inc. bear an unauthorized © and are not kosher. This mislabeling pertains only to products with Spanish labels sold in Colombia, South America. The company is withdrawing this product from the marketplace.

**THE PIZZA GOURMET WOOD GRILLED PIZZA CRUST** produced by The Pizza Gourmet – Providence, RI bears an unauthorized ©. The company has removed the © from the packaging, but some products with the unauthorized © may still be in some stores.



## KASHRUTH ADVISORY



**ULTRA LACTASE CAPLETS** (all varieties) made for Kirkland and Rite Aid chains are no longer certified by the Orthodox Union.

to our dedicated RC **RABBI DOVID BISTRICER AND HIS WIFE** on the birth of their daughter Sara Bracha.

to our devoted RFR in Buffalo, NY **RABBI SHMUEL RASHKIN AND HIS WIFE** on the marriage of their son Dovid to Elisheva Namdar of Italy/Israel.

to our dedicated RFR in Rhode Island **RABBI EPHRAIM GERBER AND HIS WIFE** on the marriage of their son Eliezer Borach to Shifra Baronofsky of Brookline, MA.

to our devoted RFR in Zurich, Switzerland **RABBI Z. DOW ZONSAJN AND HIS WIFE** on the engagement of their daughter Yitty to Mordechai Dovid Hertzl of Jerusalem, Israel.

to our dedicated RC **RABBI YOSEF GROSSMAN AND HIS WIFE** on the engagement of their daughter Chava Bracha to Yehuda Meir Israel of Washington Heights.

to our devoted RFR in Henderson, NV **RABBI MENDY HARLIG AND HIS WIFE** on the birth of their daughter, Nechama Rivka.

## CONDOLENCES

to our dedicated RFR **RABBI YOSEF WEINGARTEN** in Grand Rapids, MI on the recent loss of his mother Mrs. Terry Weingarten of Crown Heights.

to our devoted Ingredient Department assistant **RACHEL LOWY AND FAMILY** on the recent loss of her mother Mrs. Esther Goldburd, O’H of Brooklyn.

המקום ינתם אתכם בתוך שאר אבלי ציון וירושלים



## SECOND OU HARRY H. BEREN ADVANCED KASHRUT SEMINAR FOR WOMEN

*Explores the Intricacies of Kosher law*



*With participants, from left: OU Kosher Chief Executive Officer, Rabbi Menachem Genack; OU Kosher Director of Education, Rabbi Yosef Grossman; OU Executive Vice President Rabbi Steven Weil*

**THE PARTICIPANTS** in the second OU Harry H. Beren Advanced Kashrut Seminar for Women, held immediately following Hurricane Irene, proved that they were a force of their own to be reckoned with. From Brooklyn to Quebec, Amherst, MA to Baltimore, they weathered traffic and flooding, using their precious time for one week to expand their knowledge of kashrut from the experts of OU Kosher.

The seminar, part of the ASK OU program sponsored by the Harry H. Beren Foundation of Lakewood, NJ featured lectures on a wide variety of aspects of kashrut, supplemented with industrial plant and hotel kitchen tours.

Reflecting on the week, Rabbi Yosef Grossman, OU Kosher Director of Education, and coordinator of the

program, noted, "We were very gratified to be able to serve the kashrut educational needs of the participants who represented a broad spectrum of Orthodox Judaism. They noted the high level of expertise, passion, professionalism and clarity which the program instructors displayed. Plant visitations, PowerPoint presentations, text source handouts and hands-on presentations rounded out the very interesting multi-faceted program."

OU Kosher Chief Executive Officer Rabbi Menachem Genack stated, "OU Kosher is constantly expanding its horizons in terms of the educational programs it offers to the community. The Advanced Kashrut Seminar for Women satisfied a very real need and attracted a wide variety of participants. I commend Rabbi Grossman and the kashrut staff for their continuing and extraordinary efforts and look forward to the OU's future efforts in the field of kosher education."

Sessions included: "Chicken Shaylos Awareness;" "Kosher Wine and Grape Juice Production;" "Out-of-Town Catering, Versus In-Town Catering;" "Keeping Your Kosher Kitchen Kosher;" "The Baking Industry;" "An Ex'salmon'ation of Fish Issues;" "Identifying Kosher Birds;" "The Kashrus of Medications;" and "OU Kosher Marketing;" among others.

Under the direction of Rabbi Moshe Perlmutter, OU Rabbinic Field Representative, and food service kosherization expert, the group was taken for day trips to the Oasis Food Company, the Arizona Tea factory and the Sheraton Meadowlands Hotel Kitchen -- all in New Jersey. Special hands-on demonstrations included a live cooking session from Chef Mike Gershtovich of OU-certified restaurant Mike's Bistro in New York City; and a "hands-on" session of Bedikat Toyloim (checking for insects in vegetables and fruits) with Rabbi Yosef Eisen of Brooklyn, former OU Kosher Food Service Rabbinic Coordinator.

*continued on page 67*

### HOLY FRIES

*continued from page 59*



French fries. This is an involved process, where the equipment must be cleaned to bare metal (including fryers which often have burnt oil stuck onto processing equipment) and left cold for 24 hours, prior to being filled with boiling water under the on-site supervision of a *mashgiach*.

We also need to confirm the kosher status of the oil used in the facilities, and that the transportation equipment (usually railcars, sometimes trucks) has been kosher certified to carry kosher oil. There are anti-foams used in the plants as well which are potentially kosher sensitive, as well as seasonings and batters to check for proper kosher certification.

**Q: A CERTAIN COMPANY SELLS MANY OU CERTIFIED FRENCH FRIES, BUT SOME CUTS OF FRENCH FRIES DO NOT CARRY THE Ⓢ SYMBOL. WAS THAT A MISTAKE? IF NOT, HOW NON-KOSHER COULD THESE FRENCH FRIES BE?**

Excellent question, if I do say so myself! French fries which do not bear the Ⓢ symbol should not be assumed to be kosher, despite the ingredient statement not containing any obvious non-kosher ingredients. The reason is that there are non-OU factories which make French fries on the same equipment that they use to make beef tallow and beef tallow flavored French fries. The equipment in

these factories is 100 percent non-kosher, as is the oil which is used on this equipment. It is sometimes necessary for someone who used non-OU French fries to *kasher* the pan on which the French fries were cooked, so it is critical to check the label every time. Some OU companies maintain non-kosher facilities where SIMILAR (but never the exact same) product is made without kosher supervision. These companies may distribute and sell non-kosher French fries right next to the kosher ones in the same refrigerator case at the supermarket, so extra diligence is critical when buying French fries!

**Q: HOW DOES THE OU MAKE SURE THE NON-KOSHER FRENCH FRIES NEVER HAVE THE Ⓢ ON THEM?**


**A:** We have a several-pronged approach to this issue. Firstly, we make sure the factories understand how critical it is that OU products are never made in a non-OU plant, and that non-kosher items can never be made in the OU plant. Secondly, we have *mashgichim* visit the non-OU plants, to make sure no kosher items are found there. Thirdly, we regularly check UPC codes to make sure items authorized to be Ⓢ certified are only made in OU plants. In addition, customers who wish to "double check" that their French fries are kosher can visit [www.oukosher.org](http://www.oukosher.org) and check our database to make sure the UPC code matches the one on our database. Grab your ketchup and enjoy!


# PAS YISROEL PRODUCTS (AS OF ELUL 5771)



## COMPILED BY RABBI ELI ELEFF

Rabbinic Coordinator and OU Kosher Website Administrator





**THE TUR** (*Orach Chaim, Siman 603*), based upon the Talmud Yerushalmi, cites the custom for Jews to be stringent during the Aseret Yimei Teshuva to eat exclusively “Pas Yisroel” bread. Even those Jews who generally do not exclusively eat “Pas Yisroel” are encouraged to accept this practice during the period between Rosh Hashanah and Yom Kippur. We therefore present the list of all  Pas Yisroel products.

- ▶ **PLEASE NOTE:** All  (Kosher for Passover) Matzah products (e.g. Matzah, Matzah Meal, Matzah Meal products) are **PAS YISROEL**, even if not listed below.
- ▶ Not all products on this list are available in all countries or geographic regions.
- ▶ The OU Poskim are of the position that breakfast cereal and wafers are considered a tavshil and not pas and, therefore, are not subject to the laws of **PAS YISROEL**.
- ▶ Products which are also **CHOLOV YISROEL** and/or **YOSHON** are so indicated.
- ▶ Items manufactured in Israel are noted with an asterisk\* and are all **YOSHON**.
- ▶ Food service establishments such as restaurants and caterers are noted with a (FSE).

COMPANY/BRAND	PRODUCT TYPE	RC
A. Loacker*	OU and <b>PAS YISROEL</b> marked on package	R' Rockove
Abadi Bakery*	All items	R' Rabinowitz
Acme [Albertson's] (FSE)	Clifton, NJ – all fresh baked products	R' Steinberg
Acme [Albertson's] (FSE)	Milltown, NJ – all fresh baked products	R' Steinberg
Acme [Albertson's] (FSE)	Narberth, PA – all fresh baked products	R' Steinberg
Aladdin Bakers	Bagels, pizza bagels, rolls, breads, pitas, baguettes, wraps, breadstick (when bearing a stamp with <b>PAS YISROEL</b> sticker on the label)	R' Eleff
Almondina*	with special label stating  and <b>PAS YISROEL</b>	R' Rockove
Almost Dairy	Cheese Cake	R' Rockove
Amnon's Kosher Pizza	Frozen Pizza ( <b>CHOLOV YISROEL</b> )	R' Indich
Angel's Bakery*	All products (when bearing an  )	R' Rabinowitz
Bag N' Save	Bread, rolls, buns	R' Nosenchuk
Bagel City	Challah, challah rolls ( <b>YOSHON</b> )	R' Nosenchuk
Bagels-N-More	Challah, challah rolls ( <b>YOSHON</b> )	R' Nosenchuk
Barry's Bakery	Café and French Twists (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Barth*	Crackers	R' Rabinowitz
Bell	Bialys (with special Hebrew packaging only) [Only available in Israel]	R' Nosenchuk
Betz Boys (Continental Food)	Pizza ( <b>CHOLOV YISROEL</b> )	R' Gordimer
BJ's	Plain Sliced Mini Bagels, Cinnamon Raisin Mini Bagels	R' Nosenchuk
Bon Appetito	Cookies and Pastries (when <b>PAS YISROEL</b> written on the label)	R' Bendelstein
Brickfire Bakery	Plain Sliced Mini Bagels	R' Nosenchuk
Brooklyn Bagel	Frozen, Poppy, Sesame Bagels (With special Hebrew packaging only) [Only available in Israel]	R' Nosenchuk
Bubba's and Novelty Kosher Pastries	All baked goods ( <b>YOSHON</b> )	R' Nosenchuk
Burry Foodservice	Mini Bagel Plain, Cinnamon Raisin Mini Bagels, Blueberry Mini Bagels, Wrapped Plain Bagel, Wrapped Cinnamon Raisin Bagel, Wrapped Blueberry Bagel	R' Nosenchuk
Café 11 [FSE]	Breads, Bagels, Wraps	R' Steinberg
Canada Bread	Mini Bagel: Plain, Cinnamon Raisin, Blueberry: Bagel: Plain, Cinnamon Raisin, Blueberry	R' Nosenchuk
Chef's Quality	Pita bread (when <b>PAS YISROEL</b> is written on the label)	R' Paretzky
Circa-NY Midtown (FSE)	Pizza ( <b>CHOLOV YISROEL</b> ) and breads	R' Schreier
Continental Bakery	Breads & Cakes	R' Paretzky
Continental Pastry, Inc.	Various cakes, pies & pastries	R' Paretzky
Cub Foods	Bakery Style Egg Bagels, Bakery Style Honey Wheat Bagels, Bakery Style Blueberry Bagels, Bakery Style Plain Bagels, Bakery Style Cinnamon Raisin Bagels	R' Nosenchuk
Daily Pita	All pita bread	R' Nosenchuk
Dakota Brands	Bagels, rolls	R' Nosenchuk
Damascus	Must state <b>PAS YISROEL</b> on package	R' Bendelstein
David's Cookies	Hamentashen (only when labled as Pareve and <b>PAS YISROEL</b> )	R' Bendelstein
Delacre*	Cookies	R' Rabinowitz
Dougies Brooklyn (FSE)	All Products	R' Schreier

Dr. Praeger's	Fishies, fish sticks, fish cakes, and Pizza Bagels	R' Bistricher
Edwards & Sons*	Breadcrumbs, croutons	R' Rabinowitz
Einat*	Breadcrumbs, croutons	R' Rabinowitz
Elite*	Biscuits	R' Rabinowitz
Elsa's Story*	Cookies, crackers, pastries (not <b>CHOLOV YISROEL</b> )	R' Rabinowitz
Empire	Pizza ( <b>CHOLOV YISROEL</b> );	R' Mandel
Ener-G*	Gluten-free pretzels and crackers	R' Rabinowitz
Eskal	Gluten-free cakes	R' Rabinowitz
European Bakery	Breads	R' Bistricher
Fischer Brothers & Leslie (FSE)	Challah, challah rolls, chicken nuggets, fried breast meat	R' Mandel
Flavorite	Bakery Style Plain Bagels, Bakery Style Blueberry Bagels, Bakery Style Cinnamon Raisin Bagels	R' Nosenchuk
Friedman's	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Gefen	Crackers, cookies, matzoh (matzoh is <b>YOSHON</b> )	R' Singer
Glutino*	Gluten free pretzels, crackers	R' Rabinowitz
Golden Star	Cookies and Pastries (when <b>PAS YISROEL</b> written on the label)	R' Bendelstein
Grandpa's "Old Southern" Coffee Cake	All baked items	R' Nosenchuk
Grandpa's Coffee Cake	All coffee cakes	R' Nosenchuk
Grandpa's Gourmet Biscotti	Biscotti	R' Nosenchuk
Grandpa's International Bakery	Breads	R' Nosenchuk
Guiltless Gourmet	Wraps	R' Singer
Hadar*	Assorted biscuits	R' Rabinowitz
Haddar	All products	R' Gutterman
Hafners	Pastry shells w/Ⓢ and Rabbi signature	R' Rockove
Healthy Palate/Chef Martini	Eggplant parmesan (breadcrumbs are <b>PAS YISROEL</b> )	R' Gold
Hema*	Crackers	R' Rabinowitz
Hy-Vee	Egg Bagels, Plain Bagels, Cinnamon Raisin Bagels, Blueberry Bagels, Onion Bagels, Bakery Style Onion Bagels, Apple Cinnamon Refrigerated Bagel, Honey Wheat Bakery Style Bagel	R' Nosenchuk
J & P	Pita bread	R' Nosenchuk
Jake's Bakes	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Jeff Nathan	Panko Bread Crumbs	R' Singer
Jewel-Osco [Albertson's] (FSE)	Evanston, IL – bread and kosher cakes	R' Steinberg
Jewel-Osco [Albertson's] (FSE)	Highland Park, IL – bread and kosher cakes	R' Steinberg
Josef's Organic	All products	R' Nosenchuk
Kedem	Cookies, Cereal bars, Biscuits, Crackers	R' Singer
Keefe Kitchen	Plain Bagels, Cinnamon Raisin Bagels	R' Nosenchuk
Kem Kem	Crackers	R' Coleman
Kemach Food Products	Cookies, ( <b>YOSHON</b> when stated on package), Crackers (when <b>PAS YISROEL</b> is written on the label)	R' Coleman
Ki Tov	French Twists	R' Bendelstein
Kineret	Cakes, Rugalach	R' Bendelstein
Kitov	All products	R' Gutterman
L'Esti Desserts	Cakes and pastries (also <b>YOSHON</b> )	R' Bendelstein
Lakewood Kollel	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Lily's Bakeshop	All products	R' Bendelstein
M&M Kosher Bakery (FSE)	Pita, Baklava, and Lady Fingers	R' Bistricher
Maadanot*	Bourekas, malawah, pizza squares	R' Rabinowitz
Macabee	Pizza ( <b>CHOLOV YISROEL</b> ), Pizza Bagel ( <b>CHOLOV YISROEL</b> ), Breaded Eggplant ( <b>YOSHON</b> ), Breaded Mushrooms ( <b>YOSHON</b> ), Mozzarella Sticks ( <b>CHOLOV YISROEL</b> , <b>YOSHON</b> )	R' Bistricher
Magah*	with Ⓢ and <b>PAS YISROEL</b> on label	R' Rockove
Manischewitz Co.	Tam tams ( <b>YOSHON</b> ), italian coating crumbs ( <b>YOSHON</b> )	R' Singer
Matamim	All products	R' Gutterman
Maple Leaf Bakery	Safeway Natures Blend Plain Mini Bagel, Mini Bagels	R' Nosenchuk
Matzot Carmel *	Matzah	R' Rabinowitz
Max and Harry	Cakes and Cookies	R' Bistricher
Mehadrin Bakery	Breads, Cookies and Pastries	R' Bendelstein



Mendelson's Pizza	Pizza ( <b>CHOLOV YISROEL</b> ) and breads	R' Schreier
Mendy's (FSE)	Pita, All bread except for hamburger & hot dog buns	R' Schreier
Mezonos Maven	All products	R' Bendelstein
Milk N Honey (FSE)	Pizza and Breads	R' Schreier
Mishpacha	All products	R' Singer
Moishy's	Exclusively <b>PAS YISROEL</b> rolls, cookies, cakes, breads	R' Bendelstein
Mount Sinai Hospital (FSE)	Products bearing an 	R' Indich
Mountain Fruit	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Mr. Broadway (FSE)	All except for Hot Dog and Hamburger Buns	R' Schreier
Natural Ovens	Bread, bagels, cookies	R' Jenkins
Neeman Bakery*	All Items (when bearing an 	R' Rabinowitz
Neri's	Breads & Bagels	R' Nosenchuk
Novelty Bakery	All products ( <b>CHOLOV YISROEL, YOSHON</b> )	R' Nosenchuk
Novelty Kosher Pastry	All product ( <b>CHOLOV YISROEL, YOSHON</b> )	R' Nosenchuk
Of Tov*	Chicken Breast Nuggets	R' Rabinowitz
Olympic Pita (FSE)	All products	R' Schreier
Original Bagel Company	Plain Bagel, Cinnamon Raisin Bagel, Blueberry Bagel, Everything Bagel, Sesame Bagel, Plain Sandwich Bagel, Park Avenue Plain Mini Bagels, Park Avenue Cinnamon Raisin Mini Bagels, Park Avenue Blueberry Mini Bagels	R' Nosenchuk
Orion	Plain Par-Baked Hot Stuff Bagel, Cinnamon Raisin Par-Baked Hot Stuff Bagel	R' Nosenchuk
Osem*	All products	R' Rabinowitz
Ostreicher's	Hamentashen (only when labeled as Pareve and <b>PAS YISROEL</b> )	R' Bendelstein
Pita Express	Pita bread	R' Bendelstein
Quality Food Industries*	Croutons	R' Rabinowitz
Raft Foods*	Croutons	R' Rabinowitz
Reisman Bros. Bakery	Assorted cakes, cookies, rugalach	R' Paretzky
Renaissance Hotel Jerusalem* (FSE)	All Products	R' Rabinowitz
Rokeach	Hamentashen (only when labeled as Pareve and <b>PAS YISROEL</b> ), cookies, soup nuts	R' Bendelstein
Roma	Bread, rolls, buns	R' Nosenchuk
Rosa Kosher Pizza (FSE)	All products	R' Schreier
Royal Bakery House	Bread (when <b>PAS YISROEL</b> is written on the label)	R' Bistricher
Sabba*	Biscuits	R' Rabinowitz
Savion	Croutons	R' Singer
Shapiro's	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Shop'n Save	Bakery Style Plain bagel., Bakery Style Cinnamon Raisin bagel, Bakery Style Blueberry Bagel Bakery Style Honey Wheat Bagels Cinnamon Raisin Bagels, Onion Bagel, Egg Bagels,	R' Nosenchuk
Shoprite	Challahs and assorted bread products (only when labeled Pareve and <b>PAS YISROEL</b> )	R' Bendelstein
Simply Bread	Breads (when stated on the product)	R' Bistricher
Simply Perfect	Sugar cookies	R' Nosenchuk
Smilowitz	Exclusively <b>PAS YISROEL</b> rolls, cookies, cakes, breads	R' Nosenchuk
Sruli's	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Super 13	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Teelah	Uncle Moishy Frozen Pizza	R' Klarberg
Tel Aviv Kosher Bakery (Chicago) (FSE)	Breads & cakes ( <b>YOSHON</b> )	R' Paretzky
The Fillo Factory	Baklava and pastry shells/cups (when marked <b>PAS YISROEL</b> )	R' Bistricher
The Old City Café (Upscale Foods)	Pizza ( <b>CHOLOV YISROEL, YOSHON</b> when stated on label); Burrito [ <b>CHOLOV YISROEL, YOSHON</b> when stated on label]; Apple Strudel ( <b>YOSHON</b> when stated on label)	R' Klarberg
Tovli	Blintzes, pizza, knishes (frozen packaged)	R' Gold
V.I.P.	Bread crumbs	R' Singer
Village Crown Catering (FSE)	Breads and Cakes	R' Schreier
Wein's	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Yarden*	Assorted cookies	R' Rabinowitz
Yumi's	All products (when <b>PAS YISROEL</b> is written on the label)	R' Bendelstein
Zaatar	Herb Pizza	R' Nosenchuk



## WOMEN

continued from page 63

Jewish Learning Initiative on Campus program (JLIC) at the University of Massachusetts at Amherst, felt it was important to attend the seminar to expand her knowledge of kashrut in order to better serve the students on campus – even if it meant attending the week before the semester began, and leaving early enough on Friday to host 80-100 students at the kick-off Shabbat that night. “My husband I work very closely with students who cook meals at the Hillel House and are constantly asked kashrut questions. I came to this seminar with a strong education in kashrut and kosher law, and I enhanced my knowledge tremendously. I can give information to my students in a

Sheera Eisen, Co-Director of the OU’s

coordinated the opening of the hospital’s kosher kitchen in 1990, in addition to lecturing about kashrut at advance level educational institutions. She noted, “Every hospital dietitian should go to a program like this in order to understand the complexities of kashrut to better understand their patients’ requests. Aside from kashrut, in which I have a strong background, this program added to my knowledge of the food service industry in ways that were not included in my training as a dietitian – it should be required as part of the field experience.”

Israeli native Elana Simkin, now of Brooklyn, found the seminar “engaging, clear and very informative.” She, along with others, noted, “I’m highly impressed with the depth of expertise, the specialist approach, the web-savvy-ness, and the ability to communicate vast amounts of complex material so effectively.”

Following the program, Miriam Mund, of Brooklyn, emailed Rabbi Grossman, stating, “I wanted to thank everyone from the ASK OU Seminar

for the wonderful week that I just had. It was a fantastic experience that was worth all the difficulties in just disappearing for a week! Besides all the wonderful lectures/lessons etc., and the great respect that I have



*Chef Mike Gershtovich of OU-certified restaurant Mike's Bistro in New York City gave a live demonstration on how to create his signature creamy “creamless” soups.*

gained from all the work that you do, it was beautiful to meet so many different people from the entire spectrum of Orthodoxy with the same goals and aspirations.”

The women unanimously agreed that the seminar, encompassing an amazing breadth of information, was a week of informative classes, interesting field trips, and dynamic teachers willing to answer any question, no matter how seemingly insignificant. Evaluations noted, “I was impressed with the scope of topics covered and the fact that everything stayed on schedule;” and “The planning and scheduling were well executed and the program ran smoothly.”

At the conclusion of the course, the women received certificates of completion for the weeklong seminar, but it was only a small, tangible item symbolizing a lot more: A week of new connections and friendships among women, all passionate about kosher food and the laws surrounding it; a week of new discoveries and lessons learned; and a week of Jewish enrichment that is sure to become a regular offering of OU Kosher.



*“Ask the Rabbis” panel included (l to r): Rabbi Grossman; Rabbi Moshe Elefant, Chief Operating Officer of OU Kosher; Rabbi Eli Gersten, OU Kosher Rabbinic Coordinator; Rabbi Nachum Rabinowitz, OU Kosher Senior Rabbinic Coordinator; and Rabbi Moshe Klarberg, OU Senior Rabbinic Coordinator in charge of Meat Industry*

much clearer manner -- especially regarding bug checking, kashering utensils, and catering.”

Laurie Tansman, a Registered Dietitian at Mount Sinai Hospital in New York City,

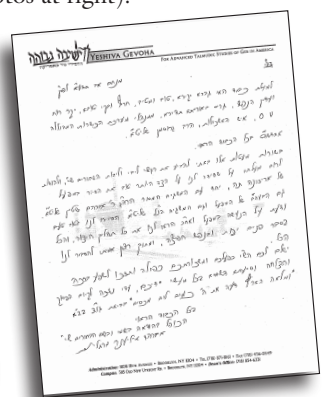
HARRY H. BEREN

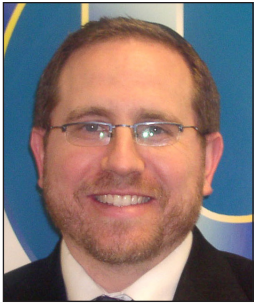


OUTREACH

## OTHER ASK OU PROGRAMS

Rav Herschel Schachter delivers shiur at Passaic-Clifton Community Kollel (two photos at left). A beautiful letter is received from GER Yeshiva Gevoha following their visit to Arizona Tea Company (two photos at right).





## בואכם לשלום

**RABBI BENJAMIN GEIGER**, a native of Southern California, spent several years studying in Rabbinic School in Israel and then in Baltimore. He received his ordination from Ner Israel Rabbinical School, along with a Masters in Talmudic Law. At the same time he earned a Masters of Science from Johns

Hopkins University. He served for five years as the assistant rabbi of Beth Jacob of Irvine. While there he was the Irvine NCSY chapter advisor, teacher at Tarbut V'Torah and director of Torah Outreach Program of Orange County, an adult outreach organization. After leaving Orange County, he accepted the post as rabbi of Pacific Jewish Center in Venice Beach, where he was spiritual leader for four years. During that time he taught Talmud, Jewish history and Bible studies at Yeshiva University of Los Angeles. He assumed the position as rabbi of Queens Jewish Center in Forest Hills in August 2008. He also volunteers for Queens Hatzolah. Rabbi Geiger is a member of the Rabbinical Council of America, National Council of Young Israel and the Vaad HaRabbanim of Queens. He will be answering the OU Kosher's Consumer Hotline at 212-613-8241 and replaces Rabbi Dovid Polsky in that position. He can also be reached at GeigerB@ou.org.



**RABBI AKIVA TENDLER**, born and bred in Baltimore, MD, learned at the Scranton PA and Mir Yerushalayim yeshivos and currently resides in Monsey NY.

Rabbi Tendler was trained in Halachic application by the Jerusalem Rabbinat and received Smicha from Rav Zalman Nechemia Goldberg, a member of the

Beth Din Hagadol of Israel. During that time, he was charged with writing and disseminating *Sefer Kfiya B'Get* to assist members of the Rabbinat Courts in Israel in application of *kfiya*. He also wrote a commentary *Akhoseichem Ruchama* on several mesechtos. After a successful career in education in Israel and America, he joined the OU as a rabbinic coordinator. Most of the companies that Rabbi Tendler manages produce oils and oil based products such as dressings, mayonnaises and spreads and were previously administered for the OU by Rabbi Yoel Schonfeld.

Rabbi Tendler can be reached at 212-613-8186 or by email at TendlerA@ou.org.



**RABBI CARY A. [AVRAHAM PERETZ] FRIEDMAN** is the new Associate Editor of the OU Press, and a consultant to the FBI's Behavioral Science Unit and the law enforcement community in general. He earned a Masters degree from Columbia University and semicha from Yeshiva University. Rabbi Friedman was Executive Director of the Jewish Learning Experience of Duke University in Durham, NC; a Chaplain at the Duke University Medical Center; and a chaplain at the federal prison in Butner, NC (where he studied Torah with Jonathan Pollard weekly for 4 years). A former congregational rabbi and instructor of Tanach at the Yeshiva University High School for Boys, Rabbi Friedman is the author of five books (*Table for Two*, *Marital Intimacy*, *Chanukas HaTorah*, *Spiritual Survival for Law Enforcement*, and *Wisdom from the Batcave*) and numerous articles published in *Jewish Action*, *Jewish Observer*, the *Gazette of the Royal Canadian Mounted Police*, and other journals.

### WE ALSO WELCOME...

**YUDI FRIEDMAN** who has replaced Dorit Hakim as Products/Private Label Director

**CHAYA BENJAMINSON** who has replaced Shterna Zhelezniak as the "Webbe Rebbe"

**MIRIAM MOSKOWITZ** who has joined the OUDirect team.

### CONGRATULATIONS TO THE FOLLOWING RC'S ON THEIR NEW TITLES:

**RABBI ZYWICA** *Executive Rabbinic Coordinator, Director of Operations*

**RABBI EPSTEIN** *Associate Director New Company Department*

**RABBI GROSSMAN** *Senior Educational Rabbinic Coordinator, Director of Kosher Education*

**RABBI MERZEL** *Director of Marketing*

## צאתכם לשלום

to **RABBI YAAKOV MENDELSON** who is retiring from OU Kashrus

after 25 years of devoted service as a Rabbinic Coordinator of the Dairy Industry. We thank him for his dedication and wish him well in all his future endeavors.



THE DAF HAKASHRUS WISHES ALL ITS READERS AND ALL OF KLAL YISROEL  
א שנה טובה, מתוקה ומלא שלום AND א כתיבה וחתימה טובה א

דף השנה י"ט - A YEAR OF THE DAF - תושלכ"ע