



BEWARE OF THE PERFECT SCHEDULE 'A' – IT MAY BE IMPERFECT!

RABBI YISROEL BENDELSTEIN

RC Commercial Baking

ONE of the most pivotal halachos that forms the bedrock for the laws of ביטול and which kashrus professionals must be thoroughly versed in, is the concept of מחלוקת חני"ג. The parameters of מחלוקת חני"ג begin at the very core with the question whether it extends to ראשונים. All, however, agree that it is applicable to בשר as evident by the comment of רב in the טיפת חלב שנפלה על החתיכה סוגיה. As explain, what makes בשר בחלב² that much more predisposed to חני"ג than שאר ראשונים is the fact that the איסור is created by the union of 2 pieces of דיתר, and is not merely a byproduct of איסור בליעת טעם איסור.

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Company name:

SCHEDULE 'A'

RC: Bendelstein, Yisroel

Instructions: RMC Column: To be used when adding Raw Material Codes for individual ingredients. If you have more than one Raw Material Code, list them all. **Client Comments:** This column is to identify those ingredients which need to be deleted or modified. If any changes are recorded, please indicate them in this column.

Group 1 = Turquoise	Group 6 (Allowed) = Orange
Pending = Gold	Comments and Special

RMC	Ingredient Name (Number)	Source Company	Group	Certifying Agency	DPM
10119	Cinnamon Ground, Pieces, Sticks, Powder	** ANY SOURCE ***	1		Pareve
10160	Corn Starch	Cargill Corn Milling N. A.(CMNA)	3	OU	Pareve
10136	Dried Egg Whites	Michael Foods Egg Products, Inc.	3	OU	Pareve
10174	Dried Egg Whites	Michael Foods Egg Products, Inc.	3	OU	Pareve
	Raisins	Parthenon S.A.	2		Pareve
	Raisins Seedless Thompson Nat (Non Oiled & Oiled)	Boghossian Raisin Packing Co., Inc.	2	KJ	Pareve
10109	Raisins Sultana Washed	Marsia Foods Inc.	3	STAR K	Pareve
	Water	** ANY SOURCE ***	1		Pareve
10170	Corn Starch	Can Am Ingredients	3	OU	Pareve

DAF NOTES

OU Mashgichim checking the gut cavities of sardines have, in the past few months, discovered what appears to be small, white, parasitic worms in and around the internal organs of some sardines (a separate issue from the krill in the stomach of some sardines from Canada). In the following Teshuva, Rav Belsky Shlita concludes that these are the same anisakis worms which Halachah permits as being דרני דבורא. These worms have migrated from the flesh of the fish to its gut. Rav Belsky's conclusion was scientifically borne out by scientists at New York City's Museum of Natural History utilizing the latest technology of DNA bar-coding analysis using DNA Sequencing with Capillary Electrophoresis.

WORMS IN SARDINES

אחרי אשר ביררנו בתשובה ארוכה שהתולעים הנמצאים בבשר הרבה מיני דגים הם המה אותם התולעים שהתירו חז"ל בפירוש והוקבעו להלכה ולמעשה בפוסקים ובשו"ע להיתר והם הנקראים דרני דבורא (חולין ס"ז ע"ב) מיהו אח"כ פרצה הפתעה חדשה בדסרדינים הופיעו תולעים בחלל הבטן ואף בכיס הביצים, ונתעוררה שוב שאלה להלכה אם אותם הם בכלל המותרים (דרני דבורא) או האסורים הנקראים קוקיאני בלשון הגמרא. והנה דבר זה הועלה על שולחן הברור ההלכתי וגם בירור המציאות. ואחרי עיון רב בדברי גדולי הפוסקים ובירור אחר בירור יצא לנו דגם אלה בכלל מה שכיוונו להם חז"ל באמרם (חולין ס"ז ע"ב) דרני דבורא שריין.

והנה הבאנו שם בתשובה דברי המהר"א זצ"ל (מבעל תרומת הדשן) בהגהות שערי דורא (שערי דורא אות מ"ז) וז"ל - הכי נהוג שלא להקפיד לאכול דגים שיוצאין מגופן תולעים לבנים ורגילים לצאת מקצת ולחזור, ואנו קורין אותן שויברייין ולפעמים נמצאו במיעידם אותן תולעי' וכשנמצאים במיעידם רגילים להשליכן איפשר משום דמאוסין עכ"ל. הרי, דאם מכירים את אלו התולעים ויודעים שהם דרני דבורא, יכול להתירם אף כשנמצאים בתוך מיעידם. ולפי טבעת עינינו, תולעים אלו הם בדיוק אותם תולעים שגם נמצאים בתוך בשר הדג, שגם הם דקים ארוכים ולבנים ורכוכים ב' גו' ביחד.

אולם עיין בספר בית אפרים חלק שלישי תשובה ט"ז וז"ל - ורק דקמאי דהוי בקיא בהו הי מינייהו מורנא דגביל מיניה והי מינייהו קוקיאני דאתו מעלמא וקאזלי בתר חזותא, והאידינא דלית בקי יניחוש לכולהו דלמא לאו מיניה גבלי ואעפ"י שא"ז בס"ק ל"ו כ"ז משמע דגם האידינא יכולים להוכיח מורנא הידוע להם בט"ע שעלול לינקב ולצאת היינו לענין הידוע שתולעים אלו יצאו מבפנים מבשר הריאה וכמבואר מדבריו דהיכא שנמצא תולע במקום הנקב ממש... עכ"ל.

מיהו עיין בספר שולחן גבוה י"ד סי' פ"ד ס"ק נ"א וז"ל - גם הנמצאים בשדרה של דג כבתוך הבשר דמי ושרי, ומה שהנהגו להסיר אותם תולעים דקים לבנים וארוכים שנמצאים בשדרה של דג הנקרא קייפ"א בלעז תחת בני מעים סמוך לטיבורו היינו משום מיאוס או משום דלאו כ"ע

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refer to שטטנז as the only

other איסור in the תורה that has this unique characteristic of בשר בחלב where the union of בשר and חלב creates איסור. Were these ראשונים identifying exclusively בשר בחלב as the only איסורים that originate from an amalgamation of בשר בחלב, חלב בשר, or were בשר בחלב and שטטנז meant to be benchmarks for other similar novelties? I got my answer to this question on a hot summer day in July of 2002 when I conducted a kosher review of a bakery for which I serve as RC.

When reviewing the kosher program of a plant, it is my practice to initially spend a few hours sitting down with the kosher contacts to examine the batch formula sheets. I find the batch formula sheets even more indispensable than a plant raw material list to ensure a completely accurate Schedule A. My findings on that hot summer day in July of 2002 only reinforced the greater importance of batch formula sheets over a raw material list. It is for this reason that I highly recommend RFR's to occasionally make a review of the batch formula sheets in lieu of walking through production upon a regular visit of an all kosher dairy or pareve plant.

So if anyone is wondering what happened on that kosher review in the summer of July 2002, it is this. Sitting down reviewing the batch formula sheets of this bakery had initially proven that the kosher contacts at this plant were really on top of their Schedule A. One by one I had been checking off the ingredients from the Schedule A by description and source in the order that I had encountered them on the batch formula sheets. All had been uneventful until I came across the batch formula sheet for a product with the formula code 13000420. The first five ingredients on this particular product's batch formula sheet were properly registered on the Schedule A. These included in sequence the following: sugar, shortening, salt, baking soda, and cinnamon. Then came the sixth ingredient on the list; *raisin water*.

I begin to search for the raisin water on the Schedule A, but much to my dismay I can't locate it. In the back of my mind I am fret-

ful that this may be a raisin juice concentrate, which is one of the more prominent red flag ingredients. Needless to say I am very concerned about the kosher disposition of this product as I request an LOC from the plant's kosher contact. The fine gentleman answers me that it has no LOC since it is made at

the plant by means of an in-house recipe. "What does the recipe entail," I inquire? "Very simple," explains the fine gentleman, "all we do is take our raisins and soak them in water." I then ask to see the product specification sheet for the raisin water code number W0109. I am graciously given the spec and notice that sure enough, all that is in this raisin water is raisins and water.

Lo and behold both the raisins and the water are also properly registered on the Schedule A.

So the Schedule A is perfect! **Or is it?** I also notice upon further examination of the spec, that the raisins are soaked in the water for 48 hours. It occurs to me that I may have made one of the greatest discoveries. There is indeed another entity of איסור, aside from בשר בחלב and שטטנז, that is created from an amalgamation of בשר בחלב and חלב. Can it be that the raisins and the water, which are both independently דותר, create the איסור of שטטנז when they are soaked together for 48 hours? I have the plant place this product on hold until further notice, which they are more than amenable to do. All this time the plant kosher contacts are somewhat befuddled. In their minds they had not been in non-compliance with kosher, since both the raisins and the water were listed on the Schedule A. How was I going to explain this to them? Of course, I reason to myself, בשר בחלב is the key. And so I begin by reassuring the plant kosher contacts that they have done everything right, and by telling them how much their dedicated service towards our kosher program is appreciated. However, there are times in kosher when two rights can make a wrong, as in the case of putting meat and milk together. Raisins and water, I explain, fall under the meat and milk category. By themselves, they are all right. But mixed together, they are wrong. The fine gentlemen are very fascinated by this phenomenon and curiously await to hear the final decision on the product that has been placed on hold.

Upon consultation with HaRav Belsky shlita,⁴ I was advised that this is certainly not an ideal situation, and the product in question with its present formulation should not be kosher certified. The פסק is based twofold. First on the opinion of the חכמת אדם who maintains that raisins soaked in water for 24 hours have a status of כבוש כמבושל and constitute wine even without the איסור. And secondly, even according to the משנה ברורה who posits that a minimum of three days is

required for the soaking of raisins at ambient temperature to be considered wine, it is necessary to have השגחה תמידית to ensure that the non-Jewish workers don't soak the raisins past the איסור זמן.

the product did not have to be recalled, since the raisin water was בשל in the final product and because the 3 day requirement of the משנה ברורה can be relied upon בדיעבד.

However, as Harav Belsky, shlita, advised, I instructed the company to reformulate

the product, which it did wholeheartedly by replacing the raisin water with a little more sugar to compensate for the loss of sweetness in the final product.

The upshot is that even the most perfect Schedule A and company raw material list would not alert an RFR to the raisin water and its related kashrus problems. This is to no fault of the Schedule A and company raw material list. After all, both of these seminal documents include separate listings of the raisins and the water. It is the batch formula sheet however, that raises awareness to the raisin water issue. For this reason, it can't be underscored enough the importance for RFR's to periodically review batch formula sheets and perform 'where used' searches on kosher sensitive in-house formulations such as raisin water. While the use of raisin water may be next to nil, as I have found it is used quite sparingly in bakeries, who's to say what other revelations the RFR may uncover. Perhaps another דותר that becomes איסור. If the new discovery enhances kashrus, it will be time and energy well spent.

IT IS THE BATCH FORMULA SHEET HOWEVER, THAT RAISES AWARENESS...

SO THE SCHEDULE A IS PERFECT! OR IS IT?

1 תוספות חולין דף ק ע"א ד"ה בשקדם לפי שיטת ר"ת

2 תוספות שם לפי שיטת רבינו אפרים

3 ריטב"א ע"ז דף ס"ה ע"ב ד"ה בגד

4 תשובת מו"ר הרב ישראל הלוי בעלסקי שליט"א

צימוקים שנשרו במים ג' ימים נעשים יין (משנה ברורה סי' רע"ב סקט"ו) ואף בלי המשכת מי הצימוקים מן הצימוקים (מג"א סימן ר"ב סק"ז בשם מרלב"ח) ולפי ספר חב"א אף לאחר מע"ל יש לחוש שנעשה ליון (כלל ע"ה סק"ח) ולכ"ע במקום ששחטו את הצימוקים יש לחוש ליון תוך זמן קצר (שעה"צ סי' רע"ב אות כ"ג) ובמקום חימום ג"כ יש לחוש ליון תומ"י ולפי"ז יש לזהר שלא ישארו צימוקים אצל העכו"ם היכא דדעתו להשרות אותם בלי שמירה דייקנית וכמובן יש למנוע מזה.

ישראל הלוי בעלסקי



OUTREACH

ASK OU KOSHER COMES TO TOWN

*A Night to Remember
in Elizabeth*

IN ITS continuing tour of Orthodox communities in the New York metropolitan area and beyond, OU Kosher came to Elizabeth, New Jersey and presented *ASK OU: A Night of Kashrus*, in conjunction with the Vaad HaRabbonim of Greater Elizabeth, JEC Beit HaKnesset Adat Yisrael, JEC Elmora Avenue Shul and the Elmora Hills Minyan. The program was part of the Harry H. Beren Ask OU OUTREACH initiative, which is sponsored by the Harry H. Beren Foundation of Lakewood, NJ.

Featured presentations were given by Rabbi Chaim Loike, OU Rabbinic Coordinator and an expert on birds and eggs, who discussed, "Can I Eat That?" with the assistance of his feathered friends.

Rabbi Yosef Eisen, Rabbinic Administrator of the Vaad HaKashrus of the Five Towns and Rockaways, who is a former OU Rabbinic Coordinator for Food Service and expert in Bedikas Tola'im, presented a live demonstration on "How to Check Fruits and Vegetables."

According to Rabbi Yosef Grossman, OU Senior Educational Rabbinic Coordinator, who arranged the program, "It was a distinct pleasure to bring the Harry H. Beren ASK OU OUTREACH program to the world renowned Greater Kehilah of Elizabeth, under the leadership of its distinguished Rav Ha'ir Rav Elazar M. Teitz Shlita. The attendees, from the various synagogues represented, were all united in their praise of the stimulating presentations that were delivered by Rabbi Loike and Rabbi Eisen."

Following the presentation, Rabbi Jonathan Schwartz wrote to Rabbi Menachem Genack, CEO of OU Kosher: "On behalf of the Vaad HaRabbonim of Greater Elizabeth, I want to extend our sincerest thanks for the wonderful ASK OU program that visited our community this evening. HaRav Loike Shlita and his bird friends were both educational and entertaining as he raptly contained the audience with both insight from our mesorah as well as examples of the application (and sometimes misapplication) of mesorah terms throughout world history creating some of the halachic conundrums we deal with today."

"HaRav Eisen Shlita followed with a hands-on, practical presentation on Bedikas Tola'im which, according to one participant, "made my vegetable checking doable." Like Rabbi Loike before him, Rabbi Eisen was relatable and made a difficult section of halacha easier to understand and apply. I also want to openly thank Harav Grossman Shlita without whom this effort would never have happened. The success of the evening is truly his -- and the OU's."



*Rabbi Chaim Loike's feathered friend
after a supper of goldfish*



Rabbi Yosef Eisen demonstrates checking vegetables



A partial view of the crowd

SARDINES

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דינא גמירי דשרי דאותן לא נכנסו לא דרך פיו ולא דרך חוטמו מפני שהם שנים שלשה כרוכים זה בזה ע"ל. הרי להדיא דלא רק התולעים שבבשר נידונים כדרני דכוורי אלא אף התולעים המופיעים בחלל הבטן מחוץ לבני מעיים מותרים כיון שלא נשתכחו דרך בית הריני ולא דרך האף. כיון שאין פתח מן החוץ לתוך חלל הדג כל מה שנמצא בתוך חלל הבטן חוץ לבני מעיים מותר כאילו הם בבשר עצמו. ודבר זה יש לדייק מלשון הרשב"א בתורת הבית הקצר (בית ג' שער ג') וז"ל תולעים הנמצאים במעי בהמה ואפילו בין עור לבשר אסורים. לפי שאין דבר שבבהמה מותר אלא בשחיטה וכו' ואין צריך לומר הנמצאים במעיה שאותן מן החוץ הן באים ואסורים משום שרץ השרץ על הארץ, וכן הנמצאים במעי הדגים אע"פ שאינם נמצאים דרך בית הרע, פעמים שהתולעים נכנסים דרך אנו בשעה שהוא ישן, תולעים הנמצאים בדגים בין עור לבשר או בתוך הבשר מותרין שאלו באמת מבשרן נגדלו ולפיכך מותרים ע"ל. ונראה להמעין מלשון הטהור של הרשב"א וצ"ל דרק מה שנמצא דרך האוזן או בית הרעי אסור ולא מה שנמצא תוך חלל הבטן.

ובכדי לברר דבר זה עד מקום שהיד מגעת חיפשנו למצוא הבקאים היותר מובהקים לחשוף ולברר המציאות עד תכליתה. וב"ה שמצאנו בקאים במעבדות של המוזיאון של היסטוריה טבעית (Museum of Natural History) בעיר ניו יארק והם קבלו על עצמם לעמוד מה מציאות מה שלפנינו, והם שרחו ועמלו ע"י כלי מחקר היותר חזקים וחדשים בעולם כולל Capillary Electrophoresis using DNA bar-coding analysis DNA bar-coding analysis ומצאו שכל מה שלפנינו הם בדיוק אותם שהעידו עליהם הפוסקים שהם דרני דכוורי דג. ואף שבזמן בית אפרים לא היו בקאים בהם ובשמותיהם האידנא שפיר יש בקאים. ולכן הדרא דינא דהמהרא"י למקומו, דכל שמכירין את התולע ויודעים בבירור שהוא דרני דכוורי הרי הם מותרים אף כשנמצאים בבני מעים.

ישראל הלוי בעלסקי כ"ה אדר ב' תשע"א

OU KOSHER VISITS PARIS CONSISTOIRE

Translated from the original in the French press

Rabbi Menachem Genack, OU's Rabbinic Administrator and CEO and Rabbi Moshe Elefant, OU's Executive Rabbinic Coordinator and COO, met Paris Consistoire's high ranking officials in France's capital (May 9-12, 2011).

In 1808, Emperor Napoleon first created the France Consistoire and local Consistoires. All local Consistoires are members of the France Consistoire Central. The Paris Consistoire, which also includes Jewish communities living in the city capital's suburbs, is the most important local Consistoire.

Rabbis Genack and Elefant were invited by the Paris Consistoire for meetings regarding kosher products.

They participated in ceremonies at the Paris Great Synagogue of La Victoire for Yom Hazikaron (Israel's Remembrance Day) and Yom Haatsmaut (Israel's Independence Day). They visited several Jewish communities and schools, as well as the Fleg Center. Located in the Quartier Latin, the Fleg Center is dedicated to Jewish students.

On May 11, Rabbis Genack and Elefant discussed key issues with Parisian rabbis in charge of kosher services. They were offered a lunch of refined French kosher cooking in the Paris Great Synagogue with Senior Professional staff and rabbis from the Parisian suburbs' Jewish communities. They tasted a wine which had the OU and the Paris Beth Din (KBDP) kosher symbols on its label. The Paris Beth Din is the Paris Consistoire's Kashrut supervising authority.

Rabbi David Messas, Great Chief Rabbi of Paris, is the son of former Chief Sephardic Rabbi of Jerusalem, Shalom Messas. He was invited to visit the OU headquarters a few months ago. His vibrant speech during that lunch was focused on the necessity to repair the world by showing brotherhood, feeling love for Israel, and reinforcing unity. Rav Jermiyahu M. Kohen, Av Beth Din, lauded the OU's rabbis' expertise.



Joel Mergui, President of the Paris Consistoire, defined Paris Consistoire's characteristic: it is a non-profit service organization. For instance, he gave recognition to all rabbis who gave Kosher Le Pessah meals for Jews in hospitals, in the Army, in jails, etc. He hoped that kosher food would be affordable for every Jew, including poor Jews. He wanted to enlarge the range of Kosher products. He wished that "more Jews would come closer to Jewish organizations and to Judaism through kashrout – eating kosher food at home or in restaurants, etc. – and ethics". He briefly mentioned the Consistoire's fight to prevent

the adoption of a European ban of ritual slaughter (shehita).

An OU Rabbi echoed President Mergui's speech underlining that the OU, "a community-based organization", is also guided by religious and social considerations. After prayers, Rabbis Genack and Elefant joined the Parisian Rabbis' Beth Hamidrash's Seminar.

"The KBDP is an important Kosher certification in France and Europe. The OU has high standards of kosher certification and is active in Europe and world wide. OU and Paris Consistoire's representatives met in order to set up partnerships in the interest of Jewish communities. We share the same goals: to serve the Jewish community. We wish to optimize our actions. The French food-processing (agroalimentary) industry will be more interested in manufacturing kosher products which include the American market, besides the French one", President Mergui told me on May 11, 2011. He added that activists who support boycotts of kosher products might put pressure on some food-processing manufacturers.

"OU and Paris Consistoire have strict standards of Kosher certification. Their activities are complementary. Thus, a synergy will be positive for both organizations. For instance, OU benefits from the Paris Consistoire's expertise in kosher wine production in France. Thousands of bottles of OU/KBDP certified wines were sold", Alain Korcarz noted. Korcarz's enterprise is a "European leader of Kosher bakery and viennoiseries" whose two sites of production are certified by OU and Paris Consistoire.

SECOND "ADVANCED KASHRUT SEMINAR FOR WOMEN"

Coming August 29-September 2 at OU Headquarters

IS A WOMAN'S place in the kitchen? Yes, if that woman is interested in the finer points of kosher law and that kitchen is the large facility at the Sheraton Meadowlands in New Jersey. A group of those women will visit the hotel kitchen, where kosher meals are prepared for hundreds of people simultaneously, as part of the second Orthodox Union Advanced Kashrut Seminar for Women, to be presented by OU Kosher, Monday August 29 - Friday, September 2 at OU Headquarters in New York.

The seminar, part of the ASK OU program sponsored by the Harry H. Beren Foundation of Lakewood, will feature lectures on a wide variety of aspects of kashrut as well as industrial plant and hotel kitchen tours, with instruction provided by a faculty of OU experts. "The course will go into the home kitchen as well," declared Rabbi Yosef Grossman, OU Kosher's Director of Kashrut Education and program coordinator, "for proper control of one's own kitchen requires extensive kashrut knowledge."

Space is limited. When the course was offered for the first time in

August of 2009, a group of 25 women -- some coming from as far afield as Sydney, Australia; Edmonton, Canada and Efrat, Israel -- attended sessions on checking vegetables for insects; finding blood spots in eggs; meat and dairy control; identifying and purchasing kosher fish; methods of food service and industrial kosherization; and general questions on Jewish laws of kashruth, in addition to the site visits.

In reflecting on the first Advanced Kashrut Seminar for Women, Rabbi Grossman noted, "I was extremely pleased with the outcome of that program. We were able to educate, on an advanced level, a group of women representing the broad religious spectrum from left to right. They were all united in their quest and appreciation for accurate kashrut information, which OU Kosher's kashrut experts so adequately provided. We look forward to duplicating that success."

The only cost is a \$75 registration fee. For more information, or to apply and set up an interview, contact Avigail Klein at 212-613-8279, or kleina@ou.org.



*From your kitchen
to the Sheraton kitchen...*

UNDERSTAND KASHRUT AS NEVER BEFORE



Join the OU's 2nd **Advanced Kashrut Seminar for Women**
including lectures, hotel kitchen and industrial plant tours

Monday, August 29 - Friday, September 2, 2011

ב"ט מנחם אב - ג' אלול תשע"א



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NEW OU KOSHER PROGRAM PRESENTS YOREH DEAH

Mini-Shiurim with Rabbi Eli Gersten on OU Radio

IN A new Orthodox Union kashrut education initiative, Rabbi Eli Gersten, OU Kosher's Rabbinic Coordinator for P'sak Halacha, now delivers mini-shiurim on www.ouradio.org in *Yoreh Deah*, the section of *Shulchan Aruch* which includes the Laws of Kashrut. Rabbi Gersten goes through each siman, beginning with siman 87 (*Basar B'Chalav*), elucidating the halachic concepts involved and drawing on the major commentaries and writings of the foremost halachic decisors in order to provide a thorough, detailed overview of the issues.

It is anticipated that Rabbi Gersten's mini-shiurim will cover most of the major sections of *Yoreh Deah* which are learned for semichah, including *Hilchos Ta'arovos* - all with a focus on providing the underpinnings of modern kashrut policy. In this vein, the mini-shiurim may continue into lesser known sections of *Yoreh Deah*, due to their particular kashrut ramifications. As such, the number of potential mini-shiurim in this series is limitless.

The mini-shiurim began two months ago as part of a new training program for professional rabbinic staff of the OU Kashrut Department. Due to the lack of availability of such shiurim for broader audiences, it was decided that the OU would go public with the program and offer it to a larger audience. Although this is a public program, it is geared to those who are prepared for an advanced study of *Yoreh Deah*, such as rabbis and semichah students.

Each mini-shiur is approximately 10-15 minutes long. They are tailored as much as possible to each cover one new *s'if* in *Yoreh Deah*. New mini-shiurim are posted on an ongoing basis - approximately three new sessions per week.

The mini-shiurim are featured on www.OURadio.org in the "Yoreh Deah" link. Furthermore, the mini-shiurim are readily available as free podcast subscriptions via iTunes and Yahoo.

The *Yoreh Deah* shiur is now available as a podcast. You can subscribe using iTunes or any other RSS Feed reader/podcast software. If you are using iTunes you can simply click on the iTunes logo below the podcast feature box at the top of the *Yoreh Deah* page (http://ouradio.org/yoreh_deah) and you'll be able to subscribe automatically.

You can also subscribe to the podcast feed manually in iTunes. To do so, in iTunes click on the "Advanced" menu in the top left hand side of your screen. Select "Subscribe to Podcast..." from the drop down menu. Then cut and paste this url- <http://feeds.feedburner.com/YorehDeah> into the text box that appears and click on "OK". This will make all the shiurim appear in the podcast section of your iTunes. From the podcast section of your iTunes you can then download all the available shiurim by clicking on the arrow to the left of where it says "Yoreh Deah" and then selecting "Get All".

Additionally each shiur can be downloaded as an individual mp3. You can right click on any "download mp3" link and select "save as..." from the drop down menu. Once you've saved the file to your computer you can burn a CD or drag it into whatever software or mp3 player you'd like.

Rabbi Gersten has semichah from Ner Israel Rabbinical College of Baltimore, where he studied and gained a mastery of *Yoreh Deah* (among many other things). While living in Baltimore, Rabbi

Gersten underwent extensive shimush (hands-on halachic training) under Rabbi Moshe Heinemann. Rabbi Gersten continues his halachic involvement at the Orthodox Union by interfacing closely with the OU's poskim, Rabbi Yisroel Belsky and Rabbi Herschel Schachter, and publishing and teaching *Yoreh Deah*/Kashrut topics at OU Headquarters.



KASHRUS ALERT

#1 GLUTEN FREE CHOCOLATE CAKE MIX, 5lb., UPC 654367435304 Lot 33310-4 and **WHITE CAKE MIX**, 5 lb., UPC 654367435052 Lot 33310-4 produced by #1 Gluten Free - Sayre, PA may inadvertently contain dairy ingredients. The affected products have been recalled.

BETTER BATTER PANCAKE & BISCUIT MIX, 20 oz., UPC 896439002070, Best Before Jul 2012-Mar 2013, **PANCAKE/BISCUIT MIX**, 2.5 lbs., UPC 896439002032, Best Before December 2011, February-August 2012 & March 2013, **YELLOW CAKE MIX**, 18.25 oz, UPC 896439002100, Best Before Jan-Mar 2013, Chocolate Cake Mix, 18.25 oz., UPC 896439002094, Best Before Jan-Mar 2013 produced by Better Batter Gluten Free Flour - Altoona, PA may inadvertently contain dairy ingredients. The affected products have been recalled.

HERSHEY'S COOKIES 'N CHOCOLATE produced by Hershey Chocolate Company, with the Israel importer Royalty Tasa and Jack, Holon Israel appearing on the label, is made in Brazil and sold in Israel with a sticker placed by the importer that contains an unauthorized ©. This product is not certified by the Orthodox Union and the sticker did not originate from the Hershey Chocolate Company. Consumers who see this product with an OU sticker should please contact kosher@ou.org.



to our dedicated RC **RABBI DANIEL NOSENCHUK AND HIS WIFE** on the bar mitzvah of their son Moshe Chaim.

צאתכם לשלום

to our devoted RC and Group Leader **RABBI YOEL**

SCHONFELD who will be leaving the OU as a full-time employee to become the Rabbi of the Young Israel of Kew Gardens Hills.

to **RABBI GIL STUDENT**, Managing Editor of OU Press who has returned to the corporate world. We thank him for his devotion and wish him much success. We will miss both his professional qualities of erudition, insight and intellectual prowess, as well as his personal qualities of pleasantness, sensitivity and consideration for others.

to **DORIT HAKIM** who has led OU Kosher's Product Dept. for the past ten years. Her devotion, dedication and excellent smooth handling of the department was greatly appreciated by OU companies and the entire staff. We wish her much success in her future endeavors.

to **YUDI FRIEDMAN** who will be transferring from OU

ובואכם לשלום

Direct to head the Product Dept. Best wishes for her future success as well. Yudi can be reached at Yudi@ou.org, Phone number: 212-613-8192. Fax: 212-613-0654.