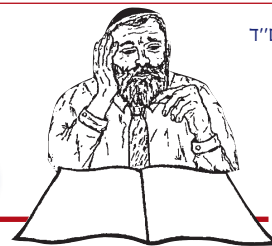


# THE Daf HaKASHRUS





A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

## RETAIL DAIRY PRODUCTS: WHATS, HOWS AND WHYS (PART I)

BY RABBI AVROHOM GORDIMER

RC- Dairy

This presentation will address the kashrus of dairy products from the perspective of the retail consumer, who shops the aisles and seeks practical advice and a basic, yet firm understanding of which dairy products do and do not pose kashrus concerns, how these concerns affect the kashrus of the products, and why the consumer should or should not exercise caution when purchasing these products.

One important point: Consumers occasionally assume that the presence of an  on a dairy product – especially milk – indicates that the product is *chalav Yisrael*. In fact, such products are not *chalav Yisrael* unless stated specifically on the label. The OU, as well as most national kashrus agencies, relies on the position formulated in *Igros Moshe* (YD 1:47-49) which rules that regular domestic commercial milk (in the United States and most developed countries) is acceptable. That having been said, -certified products which do bear a *chalav Yisrael* statement are produced with the most meticulous *chalav Yisrael* standards and are often supervised in active partnership with other well-respected kashrus agencies which cater exclusively to the *chalav Yisrael* consumer base. This presentation follows general OU dairy policy, but – as you will see – the issues addressed in the vast majority of the discussion pertain to *chalav Yisrael* products as well.

Enough introduction – let's begin:



### MILK

For those who consume *chalav stam* (regular commercial milk without special rabbinic supervision): Unflavored whole, skim and low-fat milk in the refrigerated section of one's supermarket may be purchased without any kosher certification in the United States and most developed countries.

Although dairies which pasteurize, homogenize and bottle milk are at times also shared by kosher-sensitive products, there are several factors which alleviate concerns posed by possible sharing of equipment by milk and other products.

1. Use of regular milk production lines for other products is not the norm.
2. Milk plants' "Cleaning In Place" ("CIP") sanitization systems serve to kasher or nullify the effects of equipment's shared use with other products.
3. Even in a situation where another product is manufactured on the milk line, the residual taste of other products in milk, if any, is often negative (*nosain ta'am li-f'gam*), resulting in no *ta'am issur* (prohibited absorbed taste) in the milk. (See Yoreh Deah siman 103.)

Commercial milk contains vitamins A and D. Although these vitamins may be kosher-sensitive – as they can derive from non-kosher fish oil –, they are used in extremely miniscule quantities and do not affect the kosher status of the milk.

It must be noted that any milk which bears an  means that the OU visits the milk facility and assures that the production equipment is either dedicated exclusively to milk or is formally kashered for milk production. Presence of the 

*continued on page 3*



## SYSCO FOODS

OU and Sysco Foodservice Executives meet to discuss the exploding Kosher market and working together to continue bringing quality kosher products to consumers.

(L-R) Mr. Joe Barton Sr., V.P. of Sourcing Sysco Foodservice, Ken Spittler, President and COO Sysco Foodservice, Rabbi Menachem Genack, CEO OU Kosher, Rabbi Moshe Elefant, COO OU Kosher, Mr. Shia Hollander, CEO Alle Processing, Mr. Cam Blakely, V.P. Sysco Foodservice

**BAZZINI LICORICE** – All Sorts (UPC #0 75062 50196 3) produced by A.L. Bazzini Co. – New York, NY bears an unauthorized © and is not certified kosher by the Orthodox Union. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**SKITTLES CANDY FAN** UPC #6 09454 61492 6 and **SKITTLES DRY ERASE MESSAGE BOARD** UPC #6 09454 61501 5 produced by Candyrific – Louisville, KY had an unauthorized ©D inadvertently placed on these products' labels. Corrective action has been implemented. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org. Please note that this issue only impacts upon the kashruth status of the Skittles, the products' safety and nutritional integrity is not affected.

**WAGGONER CHOCOLATES (FUNDRAISING SERIES) HOT FUDGE (6 OZ), LIQUID CARAMEL (6 OZ), MINT MELTAWAY (6 OZ), PEANUT BUTTER (6 OZ)** produced by Waggoner Chocolates – N. Canton, OH contain dairy ingredients as listed on the ingredient panel but the ©D dairy designation has been inadvertently omitted. Future packaging will be revised.

**ASARO CHERRY TOMATOES & BASIL PASTA SAUCE** produced by A. Pensabene Agroalimentari – Italy bears an unauthorized © and is being withdrawn from the marketplace. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**VITA HERRING IN REAL SOUR CREAM (32 oz.)** produced by Vita Food Products – Chicago, IL contains dairy ingredients as listed on the ingredient panel but the ©D dairy designation has been inadvertently omitted. Future packaging will be revised.

**PRINCE MAC AND CHEESE DINNER** UPC #041129010501 produced by New World Pasta – Harrisburg, PA bears an unauthorized © and is being withdrawn from the marketplace. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**FLORA ITALIAN BREADCRUMBS 12/24 oz** UPC #2003800119 produced by Flora Foods – Pompano Beach, FL bears an unauthorized © and is being withdrawn from the marketplace. Consumers spotting this product are requested

to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**JEWEL CUT SPINACH** (in cans) UPC #041280114858 produced by Albertsons Inc. – Boise, ID bears an unauthorized © and is being withdrawn from the marketplace.

**ANNETTE'S JUMBO GLAZED DONUTS** UPC #060529082014 produced by Annette's Donuts – Toronto, ON contains dairy ingredients as listed on the ingredient panel but the ©D dairy designation has been inadvertently omitted. Future packaging will be revised.

**FULL CIRCLE ASSORTED FROZEN SHRIMP PRODUCTS** produced by Topco Associates LLC – Skokie, IL bear an unauthorized © and are not certified kosher by the Orthodox Union. Corrective action is being taken.

**CRAVIN' TRAIL MIX** produced by Frankfort Foods – Philadelphia, PA contains dairy ingredients as listed on the ingredient panel but the ©D dairy designation has been inadvertently omitted. Future packaging will be revised.

**STRAUSS SYMPHONIA CHEESE WITH PEPPER** produced by Strauss Health Ltd. – Bar Lev Industrial Area, Israel was erroneously manufactured using peppers that were grown under Heter Mechira. The Orthodox Union does not certify Heter Mechira products and corrective action is being taken. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.


A limited amount of **HARRY AND DAVID PEPPER AND ONION RELISH WITH ZINFANDEL (2.45 oz.)** produced by Harry & David – Medford, OR was produced while bearing an unauthorized © and is being withdrawn from the marketplace. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**SLIPPERY JACKS MARINATED MUSHROOMS** produced by ITFC Importers & Distributors – Toronto, ON may be infested and should not be eaten. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**PRICE CHOPPER MAGIC STARS SWEETENED OAT CEREAL WITH MARSHMALLOWS** produced by Price Chopper – Schenectady, NY being sold at Price Chopper stores bearing an unauthorized © is being withdrawn from the marketplace. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

## IMPORTANT NOTIFICATION AND KASHRUTH ALERT!

Effective immediately, the OU will no longer certify **KALAMATA OLIVES FROM GREECE** except on a lot specific special production basis. Moreover, the OU will no longer accept these olives from other kosher certifications unless we can verify that the standards of production meet the same criteria. The same rules will apply to repackaging of olives done by importers or distributors. We have come to this conclusion after much investigation and deliberation. Unless specially produced, wine vinegar is not kosher. Kalamata olives are often produced using red wine vinegar. Experts agree that no other vinegar produces product of the same high quality. Because wine vinegar product is very common, has the best taste and is easily mixed up with other kosher vinegar, our Poskim feel strongly that we cannot rely on any system other than direct rabbinic observation of the certified production of Kalamata Olives. Moving forward, the OU will only certify the product on a batch basis and issue special labels that are number and signature controlled. OU representatives will directly supervise all productions. For any questions on this matter kindly contact Rabbi Aharon Brun-Kestler at 212-613-8364 or AhronB@ou.org

symbol on milk also indicates that all vitamins in the milk are kosher. (The OU does not rely on *bittul* – halachic nullification – in its certification, and the appearance of an  indicates that an OU mashgiach personally visits the production facility on an ongoing basis to verify the kashrus of the certified product, even if it is milk, bottled water, or any other innocuous food.)

Flavored milk, such as chocolate milk, always needs hashgacha (kosher supervision). Aside from the not-so-innocuous flavors used, flavored milks also utilize stabilizers (kosher-sensitive ingredients which contribute to smooth texture) and sweeteners. Eggnog likewise needs reliable kosher certification, sharing the same concerns as flavored milk (and it also requires kosher-sensitive eggnog flavor or base).

## JUICE, PUNCH, ICED COFFEE AND ICED TEA

These products are often manufactured at dairies. The reason for this is that these beverages are usually pasteurized (heat-treated to destroy harmful bacteria), and their packaging requirements are similar to those of milk. Since these pasteurization and packaging requirements are somewhat compatible, dairies find it efficient (and profitable) to share their equipment with production of these non-dairy beverages.

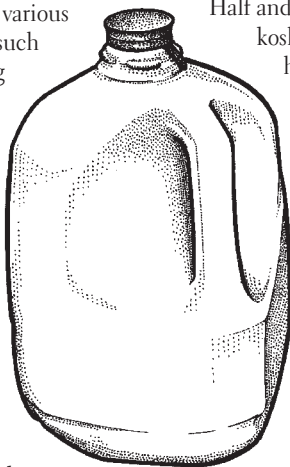
In theory, pure orange, grapefruit and apple juice are always kosher (unless they are from Eretz Yisrael, in which case *Terumah* and *Ma'aser* must be taken). However, dairies which process these juices often share lines with various other products (most notably non-kosher grape juice and – of course - milk). Although the three rationales presented earlier which permit milk to be purchased without hashgacha apply here, the various factors involved in the case of juice production (such as the likelihood of non-kosher grape juice sharing juice equipment and the potential use of juice lines for other beverages) may be reason for the consumer to exercise caution. **If one does purchase orange, grapefruit or apple juice without kosher certification, it is important to be sure that there are no additives. Ruby red grapefruit juice often has non-kosher carmine color added.**

Iced tea and iced coffee contain various additives and need reliable hashgacha.

Punch is a blend of juices, flavors and often colors, and it needs kosher certification. (Punch frequently contains non-kosher grape juice or is made on equipment shared with non-kosher grape juice.)

## LONG SHELF-LIFE BEVERAGES

Unlike refrigerated beverages, long shelf-life milk and juice box beverages are much more prone to share equipment with various other dairy and non-kosher products. These items are *aseptically* pasteurized at extremely high temperatures, and the plants which manufacture them are commonly multi-functional facilities which frequently process anything and everything – from milk to chicken broth to grape juice to (non-kosher pork and beef) gelatin-based confectioneries. Although the actual aseptic pasteurizer is sterilized at very high temperatures, related equipment is often not cleaned at temperatures which kasher, and caustic solution (to be *pogem* non-kosher absorbed flavor and render it null) is often not used between all products. One should not purchase long shelf-life beverages without reliable certification.



## BUTTERMILK

Most retail buttermilk is not at all the same as natural buttermilk, which is derived from the production of butter. Retail buttermilk is milk which is inoculated with lactic acid, and it may contain non-kosher emulsifiers or stabilizers. Please never purchase without reliable hashgacha!

## POWDERED MILK

Fluid milk is dried into powder on equipment called “spray-dryers”. In order for it to be instantly soluble, powdered milk is *agglomerated*, meaning that the powder’s particles are lumped together with moisture. This enables them to dissolve better into water. The equipment used for drying milk into powder and for agglomerating it is often shared with non-kosher foods; therefore, powdered milk should always be bought with kosher certification.

## CONDENSED MILK

This product is often sold in small cans reading “Sweetened Condensed Milk”, and is particularly useful in many baking applications. Although it is not loaded with ingredients, it does require hashgacha. Here is why:

When products are condensed, much of their excess water is removed, thereby forming a concentrated version of the original product. Condensers (often referred to as “evaporators”) vacuum water out of liquids and operate at very high temperatures. Evaporators at dairies and other types of plants are often shared by a variety of different products and are not sanitized in a manner which constitutes a kashering. Hence, when purchasing condensed products, seek out those which bear a reliable hechsher.

## HALF AND HALF

Half and half is presumed by some consumers to be automatically kosher. These consumers reason that since half and half is half milk and half cream, which are of course kosher, one can use half and half without concern. Whereas consumer presumptions are sometimes accurate, this one is surely not!

Half and half – from a kashrus perspective - suffers from two maladies:

1. Cream (dairy fat) is not always kosher. There are two types of cream: sweet cream, which is derived from milk (and is kosher), and whey cream, which is derived from cheese-making. Whey cream is often non-kosher, and the cream in many dairy products can be in the form of pure whey cream or a blend of sweet cream and whey cream.
2. Half and half contains emulsifiers which enable the milk and cream to mix properly. These emulsifiers may be animal-derived.

Bottom line: Half and half is not innocuous. Its kashrus needs a thorough interrogation and must be certified by a reliable agency.

## NUTRITIONAL FLUIDS

### (PROTEIN BEVERAGES, INFANT FORMULAS)

If you thought that half and half posed potential problems, wait ‘til you find out what these nutritional products contain.

Protein beverages usually contain *casein* – the predominant protein in milk, which is spray-dried into powder, and they also often contain whey proteins - which come from cheese-making. The casein in these products is usually spray-dried twice: once when converting it from its liquid state into a powder, and again after it is rehydrated and made into a soluble casein salt called a *caseinate*.

continued on next page



# KEEPING TABS ON GLYCERIN

BY RABBI GAVRIEL PRICE  
RC, IAR Ingredient Review, Flavor Dept.

Soon after he came to the OU, Rabbi Chaim Loike became troubled by the following problem: one of his companies sells totes of kosher glycerin as well as totes of non-kosher glycerin. When a customer of theirs requests more kosher glycerin, the customer gets a new tote of kosher glycerin. A non-kosher customer has it easier: the company sends a trailer tanker of glycerin to its various customers and fills up the totes with non-kosher glycerin, cutting out the need for new totes and reducing freight costs.

How do we know, asked Rabbi Loike, that the non-kosher glycerin is not being delivered to kosher glycerin totes? What can be done to prevent that possibility?

The only genuine solution (short of having hashgacha temidis on the use of the tote) is to rely on OU mashgichim to do an accounting. In our case, the mashgiach at the company receiving kosher glycerin in totes should be checking bills of lading to ensure that all new glycerin is coming in with new totes. A glycerin receipt through a tanker trailer would be a red flag!

The mashgiach should take a second step and see whether the amount of kosher glycerin received equals the amount of glycerin used in kosher production.

A careful records accounting provides a window to operations that can't be viewed by simply walking through a warehouse (even though a walk-through is also essential).

Of course, these measures are necessary in any environment in which glycerin is used, whether the glycerin is kept in totes, drums, or storage tanks. And a mashgiach should be doing this kind of accounting with other sensitive ingredients, such as drums



of kosher wine, as well.

Rav Belsky, shlita, has recently urged us to emphasize the importance of a documents review.

Do not be reluctant to ask experienced mashgichim to help! There are many on the OU staff who are very familiar with ingredients accounting procedures whose job description includes helping other mashgichim.

## MORE NOTES ON TOTES

One more important point about totes: it is not unheard of for a supplier of a product transported in totes to recover the tote from the user after the tote has been vacated of product. Don't take my word for it. I found the following promotional literature says it better than I could:

"Folding bulk containers, industrial totes, and metal storage bins are used over and over again within a facility or between a supplier and a customer. They can be used literally thousands of times. These bulk boxes are much cheaper in the long term when compared to buying cardboard boxes and wood crates every time that product is shipped... While the upfront investment in returnable packaging may cost more, savings can be realized quickly through repeated use (the same bulk containers, metal bins, and totes are used over and over)..."

For a mashgiach at a company that sends product in totes, this adds up to one thing: it is your responsibility to make sure that the company is using only new totes.

If the tote is used – how do we know it wasn't used for a non-kosher product? If you have any questions, speak to your RC. (Our gratitude to Rabbi Meyer Gross of COR for bringing this to our attention).

## MILK

*continued from page 3*

The drying equipment used for casein/caseinate may be shared with anything, thus making casein/caseinate a kosher-sensitive product.

Whey is even more sensitive from a kashrus standpoint. Whey can become non-kosher in any of three ways (pardon the bad pun):

1. The cheese from which the whey is derived was made with non-kosher animal-based rennet (the enzyme which forms milk into cheese). Non-kosher rennet forms the cheese and whey and is a *davar ha-ma'amid* in both the cheese and whey and is never *batel* in them when non-kosher (ShuT Chasam Sofer Yoreh Deah 79), even though the amount of rennet used in cheese-making is very minute.
2. The whey is derived from cheese made at hot temperatures. As we will address later, cheese made without special on-site kosher supervision is deemed non-kosher; it is called "*Gevinas Akum*". However, the whey which derives from *Gevinas Akum* is not *per se* non-kosher, as whey is the portion of the milk which did not become converted into cheese, and it is therefore not subject to the unique kosher stringencies of cheese. If otherwise-kosher whey has hot contact with *Gevinas Akum*, the whey is rendered non-kosher

as well, just as any kosher food which has hot contact with a non-kosher substance becomes non-kosher. (Among the more common hot-temperature cheeses are some varieties of Swiss, plus Parmesan and Romano. It should also be noted that some Dutch and Scandinavian cheeses undergo a hot wash in their vats, along with their whey, right after these cheeses are produced. This process renders the whey non-kosher, as it causes the hot absorption of non-kosher cheese taste into the whey.)

3. The whey comes from Mozzarella or Provolone cheese production. Although these cheeses are not coagulated with very high levels of heat, they are transferred from their vats after coagulation to a hot cheese cooker. While being cooked, these cheeses are stretched and pulled, endowing them with an elastic texture, making them ideal for melting into Italian dishes. The cooker's water (now full of taste, fat and assorted residue from these non-kosher cheeses) is commonly salvaged and incorporated into whey, making the whey non-kosher.

Whey is clearly a kashrus minefield, and any product containing it needs very tight hashgacha.

# **U PAS YISROEL PRODUCTS (AS OF ELUL 5768)**

COMPILED BY RABBI YONATAN KAGANOFF

Rabbinic Coordinator –Consumer Relations

Kashruth Website Administrator

*The following is a list of OU certified products that are Pas Yisrael*

- Please note: All ©<sup>P</sup> (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 tayshil 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\*
- Food service establishments such as restaurants and caterers are noted with a (FSE).

COMPANY/BRAND	PRODUCT TYPE	RC
Abadi Bakery*	All items	R' Minskey
Acme [Albertson's]	Clifton, NJ – all fresh baked products	R' Steinberg
Acme [Albertson's]	Milltown, NJ – all fresh baked products	R' Steinberg
Acme [Albertson's]	Narberth, PA – all fresh baked products	R' Steinberg
Albertson's in-store Bakery	Boca Raton and Del Ray Beach – all fresh baked products	R' Steinberg
Amnon's Kosher Pizza	Frozen Pizza (cholov yisroel)	R' Indich
Angel's Bakery*	All products (when bearing an OU)	R' Minskey
Arnie's Bagelicious	Plain Sliced Mini Bagels, Cinnamon Raisin Mini Bagels, Blueberry Mini Bagels	R' Nosenchuk
Awrey's	Microwaveable Sandwich Bagel Halves, Mini Bagels, Cinnamon Raisin Bagels, Plain Bagels, Blueberry Bagels	R' Nosenchuk
Bag N' Save	Bread, rolls, buns	R' Nosenchuk
Bagel City	Challah, challah rolls (yoshon)	R' Nosenchuk
Bagels-N-More	Challah, challah rolls (yoshon)	R' Nosenchuk
Barry's Bakery	Café and French Twists (when Pas Yisrael is written on the label)	R' Bendelstein
Barth*	Crackers	R' Minsky
Bayit Vegan Guest House* (FSE)	All Baked Items	R' Minskey
Bell	Bialys (with special Hebrew packaging only) [Only available in Israel]	R' Nosenchuk
Betz Boys (Continental Food)	Pizza (cholov yisroel)	R' Gordimer
BJ's	Plain Sliced Mini Bagels, Cinnamon Raisin Mini Bagels	R' Nosenchuk
Block & Barrel	Plain Bagel, Classic Mini Plain Bagel, Other Bagels	R' Nosenchuk
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 (yoshon)	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
Canada Bread	Mini Bagel Plain, Mini Bagel Cinnamon Raisin, Mini Bagel Blueberry, Plain Bagel, Cinnamon Raisin Bagel, Blueberry Bagel	R' Nosenchuk
Circa-NY Midtown (FSE)	Pizza (cholov yisroel) and breads	R' Schreier

Continental Bakery	Breads & Cakes	R' Paretzky
Continental Pastry, Inc.	Various cakes, pies & pastries	R' Paretzky
Copenhagen	Butter cookies & low cholesterol cookies	R' Rockove
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
CVS	Butter cookies & low cholesterol cookies	R' Rockove
Daily Pita	All pita bread	R' Nosenchuk
Dakota Brands	Bagels, rolls	R' Nosenchuk
Damascus	Must state pas yisroel on package	R' Bendelstein
David's Cookies	Hamentashen (only when labled as Pareve and Pas Yisroel)	R' Bendelstein
Davidovitz	All Products (when bearing an OU symbol)	R' Minskey
Delacre*	Cookies	R' Minskey
Delancey Dessert	Exclusively pas yisroel rolls, cookies, cakes, breads	R' Nosenchuk
Dougie's BBQ & Grill in Brooklyn (FSE)	All Baked Products	R' Schreier
Dr. Praeger's	Fishies, fish sticks, fish cakes, and Pizza Bagels	R' Bistricher
Edwards & Sons*	Breadcrumbs, croutons	R' Minskey
Einat*	Breadcrumbs, croutons	R' Minskey
Elite*	Biscuits	R' Minskey
Elsa's Story*	Cookies, crackers, pastries (not cholov yisroel)	R' Minskey
Empire	Pizza (cholov yisroel);	R' Mandel
Ener-G*	Gluten-free pretzels and crackers	R' Minskey
Eskal	Gluten-free cakes	R' Minskey
Essex on Coney Downtown (FSE)	All Baked Products	R' Indich
Everything Spelt	All baked products	R' Nosenchuk
Father Sam	All pita bread	R' Paretzky
Fischer Brothers & Leslie	Challah, challah rolls	R' Mandel
Flavorite	Bakery Style Plain Bagels, Bakery Style Blueberry Bagels, Bakery Style Cinnamon Raisin Bagels	R' Nosenchuk
Friedman's	All products (when Pas Yisroel is written on the label)	R' Bendelstein
Gefen	Crackers, cookies, matzoh (matzoh is yoshon)	R' Singer
Gefen*	Chocolate cake, honey cake, marble cake	R' Minskey
Glutino*	Gluten free pretzels, crackers	R' Minskey
Goodman, Goodman's (Joyce Food Products)	Cakes & cookies (yoshon)	R' Singer
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' Minskey
Hafners	Pastry shells w/ OU and Rabbi signature	R' Rockove
Healthy Palate/Chef Martini	Eggplant parmesan (breadcrumbs are pas yisroel)	R' Gold
Hema*	Crackers	R' Minskey
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
J2 Manhattan (FSE)	Pizza (cholov yisroel) and breads	R' Schreier
Jake's Bakes	All products (when Pas Yisroel is written on the label)	R' Bendelstein
Jason	Coating Crumbs	R' Singer
Jewel-Osco [Albertson's]	Evanston, IL – bread and kosher cakes	R' Steinberg
Jewel-Osco [Albertson's]	Highland Park, IL – bread and kosher cakes	R' Steinberg
Josef's Organic	All products	R' Nosenchuk
Ked Vechomer Café* (FSE)	All Products	R' Minskey
Kedem	Cookies, Cereal bars, Biscuits, Crackers	R' Singer
Kedem*	Assorted crackers	R' Minskey
Keefe Kitchen	Plain Bagels, Cinnamon Raisin Bagels	R' Nosenchuk
Kem Kem	Crackers	R' Coleman
Kemach Food Products	Cookies, (yoshon when stated on package), Crackers (when Pas Yisroel is written on the label)	R' Coleman
Kineret	Cakes, Rugalach	R' Bendelstein
King Solomon	All products	R' Bistricher
L'Esti Desserts	Cakes and pastries (also yoshon)	R' Bendelstein
Lakewood Kollel	All products (when Pas Yisroel is written on the label)	R' Bendelstein
Levana Restaurant (FSE)	All Baked Product	R' Schreier
Lilly's	All products	R' Bendelstein
Loacker	Quadratini	R' Rockove
M&M Kosher Bakery	Pita, Baklava, and Lady Fingers	R' Bistricher
Maadanot*	Bourekas, malawah, pizza squares	R' Minskey
Macabee	Pizza (cholov yisroel), Pizza Bagel (cholov yisroel), Breaded Eggplant (yoshon), Breaded Mushrooms (yoshon), Mozzarella Sticks (cholov yisroel, Yoshon)	R' Bistricher
Malon Shaarei Yerushalayim* (FSE)	All baked items	R' Minskey
Mani's*	Cakes and Tortes	R' Minskey
Manischewitz Co.	Tam tams (yoshon), italian coating crumbs (yoshon)	R' Singer
Maple Leaf Bakery	Safeway Natures Blend Plain Mini Bagel, Mini Bagels	R' Nosenchuk
Maplehurst	Block & Barrell Classic Mini Plain Bagel	R' Nosenchuk
Marzipan*	Ruggelach	R' Minskey
Matzot Carmel *	Matzah	R' Minskey
Mehadrin Bakery	Breads, Cookies and Pastries	R' Bendelstein
Mendelson's Pizza (FSE)	Pizza (cholov yisroel) and breads	R' Schreier
Mezonos Maven	All products	R' Bendelstein
Milk 'N Honey NYC (FSE)	All Baked Products	R' Schreier
Mishpacha	All products	R' Singer
Moishy's	Exclusively pas yisroel rolls, cookies, cakes, breads	R' Bendelstein
Mount Sinai Hospital (FSE)	Products bearing an OU symbol	R. Indich
Mountain Fruit	All products (when Pas Yisroel is written on the label)	R' Bendelstein
Mr. Baker*	Assorted crackers,	R' Minskey
Naomi Caterers* (FSE)	All Baked Items	R' Minskey
Nana Sylvia	Mandel bread	R' Nosenchuk
Neeman Bakery*	All Items	R' Minskey
Neri's	Breads & Bagels	R' Nosenchuk

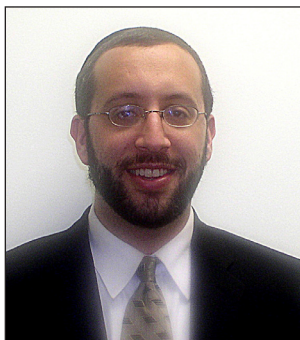
Novelty Bakery	All products (cholov yisroel, yoshon)	R' Nosenchuk
Novelty Kosher Pastry	All product (cholov yisroel, yoshon)	R' Nosenchuk
Of Golan*	Chicken nuggets, rings and schnitzel	R' Minskey
Of Tov*	Chicken Breast Nuggets	R' Minskey
Olympic Pita (FSE)	All Baked Items	R' Schreier
Original Bagel Company	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' Minskey
Ostreicher's	Hamentashen (only when labled as Pareve and Pas Yisroel)	R' Bendelstein
Pita Express (FSE)	Pita bread (also yoshon)	R' Bendelstein
Pituyim Cafe	All items	R' Minskey
Quality Food Industries*	Croutons	R' Minskey
Ram Caterers of Brooklyn (FSE)	All Baked Items	R' Schreier
Red Heifer Restauarant* (FSE)	All Baked Items	R' Minskey
Reisman Bros. Bakery	Assorted cakes, cookies, rugalach	R' Paretzky
Renaissance Hotel Jerusalem* (FSE)	All Products	R' Minskey
Raft Foods*	Croutons	R' Minskey
Rokeach	Hamentashen (only when labled as Pareve and Pas Yisroel), cookies, soup nuts	R' Bendelstein
Roma	Bread, rolls, buns	R' Nosenchuk
Rottella's	Bread, rolls, buns	R' Nosenchuk
Royal Bakery House	All breads	R' Bistricher
Royal Dansk	Low cholesterol cookies (when indicated on package) [Available only in Israel]	R' Rockove
Sabba*	Biscuits	R' Minskey
Shop'n Save	Bakery Style Plain bagel 12/5/3/ Oz., Bakery Style Cinnamon Raisin bagel 12/5/3 Oz., Bakery Style Blueberry Bagel 12/5/3 Oz., Bakery Style Honey Wheat Bagels 12/5/3 oz. Cinnamon Raisin Bagels, Onion Bagel, Egg Bagels, Plain Bagels, Blueberry Bagels	R' Nosenchuk
Shoprite	Challahs (only when labeled Pareve and Pas Yisroel)	R' Bendelstein
Simply Bread	Challah (when stated on the label)	R' Bistricher
Simply Perfect	Sugar cookies	R. Nosenchuk
Smilowitz	Exclusively pas yisroel rolls, cookies, cakes, breads	R' Nosenchuk
Smunchies	All baked goods	R' Nosenchuk
Spring Valley- MilMar	Mini Pizza Bagels (Chalav Yisrael) Foodservice	R' Bistricher
Sruli's	All products (when Pas Yisroel is written on the label)	R' Bendelstein
Subway (Downtown Manhattan) (FSE)	All Baked Items	R' Schreier
Super 13	All products (when Pas Yisroel is written on the label)	R' Bendelstein
Tami Great Foods	Old fashioned French toast	R' Nosenchuk
Tavor*	Assorted cookies and cakes	R' Minskey
Tel Aviv Kosher Bakery (Chicago)	Breads & cakes (yoshon)	R' Paretzky
The Fillo Factory	Baklava and pastry shells/cups	



	(when marked pas yisroel)	R' Bistricher
The Old City Café (Upscale Foods)	Pizza (cholov yisroel, yoshon); Burrito [cholov yisroel (where applicable), yoshon]; Apple Strudel (yoshon)	R' Gordimer
Tova-Sovata	Exclusively pas yisroel rolls, cookies, cakes, breads	R' Bendelstein
Village Crown Caterers (FSE)	All Baked Items	R' Schreier
Velka Café* (FSE)	All Baked Items	R' Minksey
Vino/Bar Kochba Restaurant* (FSE)	All Baked Items	R' Minksey
V.I.P.	Bread crumbs	R' Singer
Wein's	All products (when Pas Yisroel is written on the label)	R' Bendelstein
Weiss Kosher Cuisine (FSE)	All Baked Items	R' Schreier
Yarden*	Assorted cookies	R' Minskey
Yoni- Neptune Food Products*	Schnitzel Coatings	R' Minskey
Zaatar	Herb Pizza	R' Nosenchuk

## בואכם לשלום...

To Rabbi Dovid Jenkins who has held several important positions in Kashruth before joining the OU as an RC. He learned in Yeshiva Gedola of St. Louis under HaRav Yitzchak Kleiman. Rabbi Jenkins was an RFR for the OU from 1984 till 1990. He was Executive Director of the Vaad Hoeir of St. Louis from 1991 until 1996 and was Kashrus Administrator for the CRC in Chicago from 1996 till 2001. Rabbi Jenkins was an account executive for the Kof-K kosher supervisory service from 2001 till 2005 and became the manager of kashrus operations for the KOAOA – tora organization from 2005 until rejoining the OU in his present position. He is married living in Passaic. He can be reached at 212-613-8314 and at jenkinsd@ou.org. We wish Rabbi Jenkins much success in his future endeavors at OU Kosher.



To Rabbi Yitzchok Gutterman who learned in Israel at Mercaz Hatorah and then in Baltimore at Ner Yisroel where he received semicha. He and his wife have a son Ephraim and were just blessed with two twin daughters named Shira and Ahuva. They live in Passaic, NJ. He deals with new international companies at the OU. His contact information is 212-613-8196, fax 212-613-0785, email guttermany@ou.org.

## MAZAL TOV TO ...

our dedicated RFR in Buffalo, NY **RABBI SHMUEL RASHKIN AND HIS WIFE** on the marriage of their daughter Rachel to Dr. Eliahu Shoot of Israel.

our devoted product and private label director **DORIT SHAMOUELIAN** on her engagement to Rodney Hakim of Manhasset, NY.

**RABBI AND MRS. MENACHEM GENACK** Rabbinic Administrator and CEO, OU Kosher, and **MR. & MRS. EMANUEL ADLER** OU Senior Vice President, upon the marriage of their children Yitzi Genack and Shoshana Adler.

our dedicated RFR in Providence, RI **RABBI SHMUEL TEITELBAUM AND HIS WIFE** on the birth and Bris of their son Yaakov Shlomo.

our devoted RFR in Atlanta, GA **RABBI YEHUDA BOROOSAN AND HIS WIFE** on the marriage of their daughter Aliza Bracha to Bentzi Back of LA.

our dedicated RC, **RABBI DOVID JENKINS AND HIS WIFE**, on the engagement of their son, Yeruchum to Shifra Wilson of Springfield, MA.

## CONDOLENCES TO...

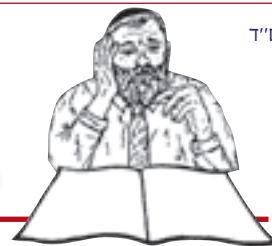
our devoted RFR **RABBI REUVEN DRORI AND FAMILY** on the passing of his mother Shoshana Nadra who was born in Yemen, but lived in Israel.

המקום ירחם אתכם בתוך שאר אבלי ציון וירושלים



*The Daf HaKashrus wishes all its readers and all of Klal Yisroel  
a שנה טובה, מתוקה ומלאה שלום and a כתיבה וחתימה טובה!*

# THE *Daf HaKASHRUS*



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

## ASK OU9 – SPECIAL SUPPLEMENT

### ASKOU KASHRUT INTERNSHIP PROGRAM

*Second Generation of European  
Rabbis Being Trained*

BY STEVE STEINER

When 26 young men gathered this week at Orthodox Union headquarters in New York for the Harry H. Beren ASKOU9 program, a three-week seminar presented in alternate summers by OU Kosher to educate the new generation of kashrut professionals, two of the students came a long way to attend the sessions: from Hungary and Ukraine, via Berlin, where they are rabbinical students.

When they return to Germany, they will use their newly acquired expertise to advance kashrut in Central and Eastern Europe.

Zsolt Balla, 29, from Budapest, and Avraham Yitzchok Radbil, 24, from Ukraine, are advanced students at Yeshivas Beis Zion, a project of the Lauder Yeshurun Foundation to bring organized Jewish life to Central and Eastern Europe. They will receive *semicha*, or rabbinical ordination, next summer. Both fluent in English, they applied to ASKOU at the suggestion of Rabbi Joshua Spinner, executive director and founder of the yeshiva, who himself had taken the ASKOU program several years ago and who represents the first generation of kashrut professionals trained by ASKOU in its 13 years of existence.

ASKOU9 is sponsored by the Harry H. Beren Foundation of Lakewood, NJ, which sponsors a wide variety of OU Kosher educational initiatives. There is also a companion one-week ASKOU9 program, with an enrollment of 70, for rabbinical and kollel students and for communal rabbis and members of *Vaadei HaKashrut* who want to brush up on their kosher skills. The three-week program is reserved for rabbinical and kollel students only.

With lectures on a wide variety of topics from OU experts on the intricacies of kosher law, and field trips to factories and kosher establishments to see what they learned put into action, the three-

*continued on next page*



*Rav Yisroel Belsky, OU Kosher Posek, dispensing wisdom on a field trip for ASKOU9.*

### ASKOU PARTICIPANTS

*From the Four Corners of the Torah World*

BY STEVE STEINER

They came from Jerusalem and they came from Brooklyn, and from Berlin and Paris which are roughly in between the two. Others came from Las Vegas, from Providence, Rhode Island and from Grand Rapids, Michigan, which is also roughly between the two.

Twenty came from Lakewood and others from Monsey and New Square, NY, bastions of Judaism; smaller Jewish communities such as Indianapolis, Indiana and Scranton and Allentown in Pennsylvania were represented as well.

Besides Brooklyn, Kew Gardens Hills in New York was well represented. New Jersey communities included Cherry Hill, Springfield and West Orange. Philadelphia joined Scranton and Allentown in the Pennsylvania delegation.

Take a map, look for a Jewish community, and chances are that it was represented at the recently concluded ASKOU9 program of OU Kosher, intensive *kashrut* education for future *mashgichim*

*continued on next page*

## KASHRUT

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week ASKOU9 participants are able to return home and to assume positions of responsibility in their communities regarding kosher certification and kosher education.

“We consider it both a great privilege and an enormous responsibility to be able to train the future rabbinic and kashrut leadership on the European Continent as well as Russia,” commented Rabbi Yosef Grossman, Director of OU Kashrut Education. “The Orthodox Union takes great pride and joy in the fact that Zsolt and Avroham Yitzchok represent the second generation of European rabbinical students that we are training for the sacred mission of implementing excellent kashrut standards on the other side of the Atlantic.”

“We need all of this kashrut experience to take back to Europe,” declared Avraham Radbil, who came to Germany with his family in 1997, when he was a teenager, for reasons of economics and education. “The OU is the best place to come for kashrut education. You can’t get so much practical experience in Europe like you can get here.”

“Anyone involved in *rabbanut* (the rabbinate) needs kashrut, in providing *Yiddishkeit*, the first thing is kashrut,” agreed Zsolt Balla, who came to the Berlin yeshiva following a scientific and technical education in Budapest. Both students are married, and both have their wives with them for their stay in New York.

When they return home, they will spread the word, with plans to visit communities in Hungary, Austria, Switzerland, Poland and elsewhere, serving as a *rav hamachshir*, a kosher supervisor, answering questions, making sure kosher food is available, and



“Speaking in learning” with OU Posek Rav Herschel Schachter.

taking advantage of Berlin’s central location for easy access to both Central and Eastern European locations and to Western Europe as well.

“We plan to continue learning, to take back whatever we learned here,” Zsolt Balla said. Avraham Radbil agreed. “Both of us enjoyed the experience of ASKOU,” he said. “Wherever we go we will bring our knowledge with us.”

## PARTICIPANTS

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and for those already active in their communities who came to strengthen their skills.

The *yeshivot* and *kollelim* whose students participated were among the finest institutions of Jewish learning in the world. They included *Beth Medrash Govoha* in Lakewood, which sent the 20 *Chavrei HaKollel*, the largest delegation ever from Lakewood to an ASKOU program. The *Yeshivas Beis Zion* of the *Lauder Yeshurun Foundation* in Berlin sent two young rabbis who returned home fortified with the skills to strengthen *kashrut* in Central and Eastern Europe. The *Mirer Yeshiva Kollel* in Jerusalem and the *Philadelphia Community Kollel* sent students. The RIETS rabbinical seminary at Yeshiva University was well-represented at the program.

*Kollelim* at *Mesivta Tiferet Jerusalem* of the Lower East Side, NYC; *Bais Medrash L'Talmud* and *Ohr HaChaim* in Kew Gardens Hills, Queens, NY; and *Emek Halacha*, *Yeshivas Derech Chaim* and *Belz* in Brooklyn, NY all sent students.

ASKOU9 was divided into two programs – a three-week *kashrut internship* with 26 participants including rabbis, rabbinical and kollel students; and a one-week *kashrut training program* with 70 participants including community rabbis, assistant rabbis and students, as well as for members of local *Va'adei HaKashrut*. The two groups combined in the final week of the three-week session.



Rabbi Richard Levine points to a six story high Hydrostatic Cooker at Hanover Foods in Hanover, PA

“We were amazed at the high caliber and diversity of the ASKOU participants,” declared Rabbi Yosef Grossman, OU Director of Kashrut Education, who coordinated the programs. “They literally came to ASKOU from the four corners of the Torah and *kashrut* world. Many of the participants were noted Torah scholars and authors. It was a privilege to host such a distinguished and diversified group of upcoming future Torah leaders.”

Together, the groups participated in lectures from OU experts, and went on the road to plants, slaughterhouses, restaurants and catering halls certified by the OU. Their responses showed the value of the program.

When asked how he liked the three-week session, Shmuel Kruk, a *semicha* student in Lakewood, responded enthusiastically, “I loved it.” Rabbi Avrumi Tannenbaum, a member of a Brooklyn kollel and a one-week ASK OU participant, commented that the program was “excellent, informative, and unbelievable to receive a service of this sort from an organization.” Yehuda Gras, another one week participant remarked, “Fabulously run with military precision and fantastic, fascinating lectures!” All this from someone who has taken the program for the third time! Apparently he really loves it.



## EXCERPTS FROM REPORTS

*Participants' comments on their ASKOU9 experience.*

It was a big 'ה קידוש that Jews from all over and all different backgrounds came, not just for one shiur but for three full weeks, for intense study of kashrus. One of the things that impressed us all was OU's "open-door policy". Nothing was hidden. They explained all their policies etc. This can be seen in the OU symbol. The O symbolizes the globe/world. The U is "open" for anyone to come ask questions. – Yisocher D. Green

As a Jew from Europe...it was incredible to have a glance into the life of such an important and world-known kashruth agency, as the OU. You cannot really appreciate the incredible expertise, the halachic competence and the field work, until you see it for yourself. The impression that I had was so powerful...and it is fantastic, that an organization, like the OU opens their doors, and says: please come in, see what we are doing, learn from us, and help to make the kashruth situation better in the world, with the awareness, that to determine whether something is kosher or not is not just a two-hour shiur, but years of hard work, learning and expertise. – Zsolt Balla, Smicha student, Yeshivas Beis Tzion, Berlin, Germany

As a participant in "ASK OU", a three week intensive Kashrus-training program, I believe that the kashrus world (along with the rest of the world) has much to learn from the Orthodox Union. I do not know of any other Kashrus supervision agency, or any other institute for that matter, which would allow 26 'untrained' individuals come into their headquarters and scrutinize their operation for three full weeks. The OU has opened their doors to us and invited us not only to observe, look and inspect, but to actually challenge, test and give advice to them. This I believe is a testament to the OU's pledge to maintain the highest level of kashrus possible. We are truly fortunate that the OU is the foremost kashrus agency in the world. – Raphael Steinhart

Being from France I remember that going to a supermarket and looking for kosher is a fastidious task, you have to look on a kosher product list, and then look for the right bar code, and after that, you hope that you are eating kosher. I recall wondering when the first "OU" products reached the French shores, how could a simple "OU" on a product label in any supermarket attest to a reliable kosher certification? After being three weeks in the OU internship program I got the answer to that question and much more...the OU system is based on the principle of "וצא ונכנס"; a Mashgiach called RFR (Rabbinic Field Representative) could come at any moment to any plant in the world...!

– Avrohom Moshe Levy

To see the practical side of hilchos kashrus after spending a year and a half of learning the sugyos of *Yoreh Deah* was a great experience.

– Yitzchak Winkler ישיבת מיר – ירושלים עיר הקודש

The experience that I have had over the past couple of weeks as an OU intern has been fascinating as well as revealing. The diverse schedule that the program offers helped paint a picture of what goes on at the OU as well as in kashrus in general. One crucial element to the program were the lectures given by the rabbonim at the OU as well as other Vaadim. In terms of those of the OU, it was great to have people who are experts in a particular area share their knowledge base with us. Each area of kashrus, whether it be dairy, fish, baking, ingredients, and a host of others, has a rabbinic coordinator on top of it, monitoring mashgichim and constantly double checking for any kashrus concerns. Rabbi Chaim Schwartz from the Vaad of Queens and Rabbi Yosef Eisen of the Vaad of the Five Towns also addressed our group. This was also of immense value because we got to hear how a more local Vaad operates successfully. In addition, awareness of kashrus concerns and issues were made known. Rabbi Schreier also addressed us in Dougies where we were exposed to what the various roles, responsibilities, and challenges of a Mashgiach are. Another element of the trip were the trips that the group was taken on.



*Nirbater Rav gives shechita shiur at OU.*

The trip that seems to stick out the most is the two day trip to Pennsylvania. First on the agenda was to visit the Empire factory where the chickens were being shechted. This entailed a tour around the factory as well as a demonstration of a shechita. As a way of limiting the traveling time, we spent the night at the Hampton Hotel where Rabbi Grossman gave a shiur and the swimming pool was offered to the group privately. The next day we were taken to a couple of factories where Rabbi Richard Levine showed us how the various equipment functioned as well as what the kashrus concerns were. Rabbi Levine's knowledge of how the plants functioned was unbelievable and

we got an overview of how larger plants operated. In addition to the above trip, I personally spent the day with Rabbi Sholom Lifchetz, a senior Mashgiach in Brooklyn as well as other areas, accompanying him along his hashgocho route. This was extremely beneficial. Rabbi Lifchetz seemed to be a paradigmatic example what Rabbi Schreier as well as others described of what a Mashgiach should be doing. He seemed to be on very good terms with the owners of the various factories that he visits. Yet, he was also on the lookout and not someone who would be pushed over. He also displayed a lot of knowledge of what goes on in the factories and how the equipment works. It was a good way of seeing what was being described in the lectures in action. Finally, the interns were assigned to audit restaurants that were under OU hashgacha. This was valuable in many ways. Most apparently, it gave us a chance to actively implement that which is being taught to us. Without these types of experiences, all that was being said to us would possibly remain on a theoretical level. It also gave us a chance to get an idea for how a Mashgiach works in a restaurant as opposed to a factory. This was finished off with Rabbi Luban and Rabbi Schreier offering their expert feedback on the audits so that we were made aware of how to interpret what we had seen. I had a sense that a lot of effort was being put in to make sure that we understood the issues at hand and we were being made more aware. This is only a portion of what this diverse program entailed and, Baruch Hashem, I found it to be tremendously informative and interesting.

– Yehoshua Reinitz



## IN THEIR WORDS

*Reflections on the recently concluded Harry H. Beren ASK OU9 Kashruth Internship (Three Week) and Training (One Week) Programs by the participants.*

**Extremely insightful and knowledge-packed sessions relevant to our times, given in a clear and precise manner  
!ממש בשלחן ערוך. It was great.**

– Yossi Fischer



**Well done. Eye opening informative.  
Much better appreciation of what  
the OU is doing to make sure our  
food is kosher.**

– Akiva Males

**Fascinating! Unbelievable!  
Unique opportunity to learn  
such great concepts and meet  
such big experts – all in one  
small week!!! Thanks!**

– Netanel Askarinam



*From top to bottom: Nikkur demonstration at Alle; Man meets machine; Nirbater Roy conducting tour at Alle Packing.*

## IN THEIR WORDS

*Continued*

During this program I was amazed at the honesty and integrity of the entire OU operation. Any issue no matter how controversial is fair game for the OU position to be given over and explained.

– Dovid Grossman



It moved me how much the OU cares and is concerned about Klal Yisroel having kosher food. They help Klal Yisroel לשם שמים. Basically, they exemplify true אהבת ישראל and מסירת נפש.

– Yechiel Weissman

אין מילים. שדה הכשרות היא יותר עמוק ויותר רחוב ממה שחשבתי.  
דוד מאיר וועבער



*From top to bottom: Two assistant rabbis delighted with the Alle Tour; Interns on the road with OU RFR, Rabbi Richard Levine (c), in Hanover, PA; Reb Yakov Jakubovitz, Alle expert Menaker, blows the Reiah (lung – not the shofar).*



## ASKOU9 IN PHOTOS



*Clockwise from top left: the interns at Kedem plant in Milton, NY;  
Rabbi Eli Gersten at Arizona Beverage plant;  
ASK the Rabbis session with (L to R) Rabbi Nachum Rabinowitz,  
Rabbi Seth Mandel, Rabbi Moshe Elefant, Rabbi Yoel Schonfeld  
and Rabbi Yaakov Luban; Rabbi Genack delivers shiur  
on Bishul Akum; Rabbi Yisroel Belsky inspecting Menukar meat  
at International Glatt, Brooklyn, NY*

## ASKOU9 IN PHOTOS



*Clockwise from top left: Checking vegetables with a lightbox for insect infestation; Rabbi Tzvi Hersh Weinreb offers greetings; Rabbi Yoffe checking vegetables; two interns checking strawberries with a loupe*