A MONTHLY NEWSLETTER FOR THE igcup U RABBINIC FIELD REPRESENTATIVE

HALACHOS OF HAFRASHAS CHALLAH

BY RABBI DOVID MINTZ RC Recorder of OU Psak and Policy

We are all familiar with the mitzvah of *hafrashas challah*. When baking large amounts of bread, cake, or cookies, we make a berachah and take off a small piece of dough as the *challah*. Many bake extra dough in order to be able to perform this special mitzvah.

Special, intricate systems have been set up, under the guidance of our poskim, to help perform this mitzvah properly in large (Jewish owned) industrial bakeries. Nevertheless, it is helpful to review the details of separating and disposing of *challah* as it pertains to its performance in homes and bakeries.

Which items require *Hafrashas Challah*? If one bakes bread, cake, crackers, or cookies with flour from the five grains, one must separate *challah*. This is true whether one prepares a thick or a thin (pourable) dough. It is generally assumed that the five grains are wheat, barley, oats, spelt, and rye. If one bakes with other grains there is no obligation to separate *challah*.

How much do I have to bake? If one bakes with the volume of 43 ½ beitzim of flour, one must be *mafrish challah*. There is a difference of opinion when translating this amount into contemporary terms. According to some opinions, one is obligated to separate challah when kneading dough that contains more than 2½ pounds of flour. Others have the practice to separate *challah*

only if the dough is made with close to four pounds of flour. However, the common practice is to recite a beracha only if five pounds of flour is used in the dough.

When is the hafrasha done? When baking bread or a cake with a thick dough, one should separate *challah* after kneading the dough but before the bread is baked.⁴ However, when baking a cake with a liquidy batter, the *challah* is separated without a beracha after the cake is baked.⁵

How is it done? One stands near the dough or cake, recites the beracha האם להפריש וציונו להפריש משרה משרה מדיה אמ״ה אשר קדשנו במצותיו וציונו להפריש תרומה or some add (מן העיסה) and breaks off a small piece (approximately a *kezayis*). One should then verbally declare זו חלה or הרי זו תרומה זו תרומה

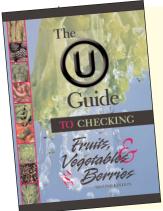
When separating *challah* for several batches of dough at one time (when each one contains the shiur *challah*), all of the dough should be in close proximity to each other at the time of the declaration. If the dough is not in a bowl or container, it is sufficient for all of the dough to be in the same room as the person who is separating the *challah*. However, if the batches of dough are in bowls or containers, one should be careful (לכתחילה) that while separating the *challah* the bowls should be open and touching.⁸

However, if one or all of the containers does not contain the shiur *challah*, this method does not suffice. In such a situation, one should place all of the dough into one large container before separating *challah*. Similarly, if one bakes several small batches of bread or cake and then puts them all together in a bag or container, one must separate *challah* if the combined batches make up a shiur *challah*. For example, if one baked cookies in three

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NEW OU GUIDE

New Expanded Edition of OU Guide to Preparing Fruits, Vegetables & Berries



Prepared by Rabbi Dovid Bistricer
Expected Date of Publication
Summer 2007

Includes discussion of more vegetables, fruit and berries than in the first edition and ongoing developments in OU policies concerning Bedikas Toyloim.

Available in local bookstores and through Shop OU at www.shopou.org **DAF NOTES:** Due to the recent concern of insect infestation in strawberries, the Daf is pleased to publish the following OU Strawberry Statement which includes an excerpt from the OU Guide to Checking Fruits, Vegetables and Berries. The Daf has added to the statement the procedure for long stem strawberries.

STRAWBERRIES

Fresh strawberries have long been recognized as being prone to insect infestation, including aphids, small mites and thrips, and should not be consumed unless prepared in a proper manner. These insects are found primarily under the green leafy crown at the top of the strawberries. They can also be nestled on the surface of the berry. The insects tend to migrate from the top of the strawberry downward.

Recent claims have been made questioning the viability of any cleaning and checking procedure for strawberries. These claims have caused much confusion and concern in the kosher

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CHALLAH

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separate batches with each batch containing two pounds of flour and he then placed all of the cookies into a cookie jar, one must separate *challah* from the cookies.¹¹

What do I do with the *challah*? The Torah (*Bamidbar* 15:21) says that the *challah* is given as a present to a kohain to eat. However, since we are all *tamei* nowadays, the kohanim can no longer eat the *challah*. ¹² The halacha is that terumah and *challah* that are *tamei* must be burnt. ¹³

Preferably, one should put the *challah* into an open fire until it is completely burnt. The Rema records the practice of burning the *challah* in the fire inside the oven before baking bread.¹⁴ Since this is not very practical in modern ovens, one possible alternative is to place the small piece of dough in the middle of a burner on a gas stove top for a few minutes until it is burnt to a crisp. It goes without saying that care must be taken to avoid any possibility of a fire.

Alternatively, one can place the piece of dough into the oven until it is completely burnt. When doing so it is important to keep in mind a few important points. It is best to burn the *challah* in the oven <u>uncovered</u> in order to make sure that the *challah* is completely burnt. However, since the *challah* is not permitted to be eaten by a non-kohain (or by a kohain who is *tamei*), we can not allow any of the taste of the *challah* to come in contact with the food that we eat. As such, one should not place it directly on the broiler where one broils livers or on the oven rack. Rather, one should place the *challah* on a dedicated "*challah* burning" tray or on a piece of aluminum foil and leave it in the oven until it is completely burnt. Some wrap the *challah* dough in a piece of aluminum foil. The disadvantage of doing so is that it will take a very long time for the dough to be properly burnt.

May I use my oven while the *Challah* is burning? If the *challah* is completely wrapped up, one may bake other items in the oven while the *challah* is burning. However, if the *challah* is uncovered, it is best to avoid baking anything else in the oven while the *challah* is burning. ¹⁵ If one accidentally did use the oven while the *challah* was burning, one may eat the food. ¹⁶

Is there any other way to dispose of the *challah*? Most opinions hold that one is not permitted to destroy the *challah* in any other manner.¹⁷ The opinion of the Chazon Ish is that if it is too difficult to burn the *challah* and by leaving it around the house one may inadvertently eat or mistreat the *challah*, one may bury

the *challah*. However, many disagree and feel that the *challah* should always be burnt.

- If one prepares a thick dough and intends on cooking the dough, one should separate challah without a bracha. If one intends on cooking a pourable dough, challah does not have to be separated.
- ² Yoreh Deah 324:1
- ³ This is based upon the opinion of Rav Avrohom Chaim Naeh (see Sefer Shi'urei Torah page 158).
- ⁴ Yoreh Deah 327:2
- See Tosfos Bechoros 27a "b'reish" and Shach 329:4.
- 6 See Taz 328:1
- See R' Akiva Eiger (Yoreh Deah 328:1). Some have the practice of reciting "הרי זו חלה לה' על הכל"
- ⁸ Beiur Ha'gra, Yoreh Deah 335 cited in Mishna Berurah 457:7
- ⁹ See Mekor Chayim (Orach Chayim 457:3) and Mishnah Berurah 457:7. See also Shach (Yoreh Deah 325:6)
- However if each small batch in the large kli is individually wrapped, some feel that it is not mitztaref to the shiur. (Sefer Derech Emunah, Hilchos Bikurim, 6:137).
- 11 Yoreh Deah 325:1
- ¹² Challah that is separated in Eretz Yisroel may not be eaten by a kohain who is tamei tum'as meis. In chutz la'aretz, only a kohain who has a שומאה הגופו, is forbidden from eating challah. Therefore, if a kohain was a ba'al keri and he went to the mikvah he may eat chalas chutz la'aretz even though he is שמא שומאה מה The Rema (Orach Chayim 457:2) records that nevertheless some have the minhag not to give challah to kohanim b'zman ha'zeh
- ¹³ See Tosfos Shabbos 25a (v'cahin) and Rambam Hilchos Yom Tov 3:8.
- 14 Yoreh Deah 322:5
- The Shach (Yoreh Deah 108:1) quotes from the Issur V'heter that one may bake bread in the oven while the challah is burning. However, the Aruch Ha'shulchan (Yoreh Deah 108:9) and others disagree and feel that the oven should not be used at all if the challah is uncovered.
- 16 See Rema Yoreh Deah 108:1.
- There is a machlokes Rishonim whether or not a kohain may feed terumah (or challah) t'meiah to his animals. Rashi holds that one may and Tosfos disagrees and holds that it must be burnt (see Beitza 27b Tosfos "V'al" and Pesachim 46a Tosfos "Lo.")
- ¹⁸ Chazon Ish, Zeraim (Demai 15:1)
- Place the strawberries in water that is concentrated with liquid soap.
- 3. Vigorously agitate the strawberries in water.
- 4. Allow the strawberries to soak in water for several minutes after agitation.
- 5. Wash each strawberry individually under a strong stream of running water, ensuring that the entire surface of the strawberry is thoroughly washed.
- 6. Dry strawberries, wiping their surface.

CAUTIONARY NOTE: This procedure must be performed meticulously to achieve desired results. A visual inspection should be made following the process.

Consumers wishing to receive additional direction from the OU on how to prepare fresh strawberries according to OU guidelines should contact our office at 212-613-8241.

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STRAWBERRIES

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consuming community. The OU has carefully investi-

gated these claims, and a series of experiments were performed to address this issue. Research has determined that when prepared and washed properly, the insects will be removed from the straw-

berry (this result has been confirmed by a group of Rabbonim and experts in the field, meeting in Lakewood on May 29, 2007).

The following is the OU's recommended method for preparing strawberries as excerpted from the soon-to-be published OU Guide to Checking, Fruits, Vegetables, and Berries (2nd edition).

1. Remove the green leaves from the top of the strawberries, careful to not make a hole in the top of the strawberry. If a hole was made, the strawberry should then be cut in half, allowing you to wash both the inside and outside of the strawberry.

MAZAL TOV TO ...

RABBI MENACHEM GENACK, CEO of OU Kosher and his wife on the engagement of their daughter Ora to Avi Muschel of Monsey, NY.

DR. SIMCHA KATZ, Chairman of the Kashrus Commission, and his wife on the birth of a grandson to their children Elie Katz, Mayor of Teaneck, NJ and his wife Esther.

our devoted RFR in Poland, RABBI YITZHAK RAPOPORT AND HIS WIFE on the birth of their daughter, Batya Miriam.

our dedicated RFR in Minneapolis, MN RABBI CHAIM GOLDBERGER AND HIS WIFE on the Bar Mitzvah of their Bechor, Yaakov, on Shabbos Chol Hamoed Pesach.

our dedicated RFR in Santa Barbara, CA RABBI YOSEF LOSCHAK AND HIS WIFE on the engagement on their daughter Ella to Levi Potash from London, England.

our dedicated RFR in Lakewood, NJ RABBI SHIMON YOFFE AND HIS WIFE on the birth of their daughter Rivka Leah.

our devoted RC and Co-Director of the IAR, RABBI YERACHMIEL MORRISON AND HIS WIFE on the engagement of their daughter Shoshana to Reuven Dovid Katz of Brooklyn, NY.

AVROHOM DOVID STEINBERG on his wedding to SURIE SCHNECK on Lag B'omer. Avrohom Dovid is the son of the late Rabbi Arnie Steinberg Z'l who was an RFR covering the Far East. Mazal tov to Mrs. Steinberg and family.

our dedicated Rabbinic Coordinator RABBI MICHAEL MORRIS AND HIS WIFE on the birth of their daughter Ahava Meital.

our dedicated RFR in Monsey, NY RABBI ELIEZER STOLZENBERG AND HIS WIFE on the birth of their daughter Chana.

our dedicated Rabbinic Coordinator RABBI DOVID MINTZ AND HIS WIFE on the birth and Bris of their son Moshe.

our dedicated RFR in St. Paul, MN RABBI REUVEN DRORI AND HIS WIFE on the marriage of their daughter Nitzchia Rachel to Ziv Ode'el Tamir of Miami, FL.

צאתכם לשלום... ובואכם לשלום...

to FRED CASDEN, our dedicated Data Entry Manager for the past nine years, who is making Aliyah to Maaleh Adumim with his wife and family. We wish him much success in his future endeavors and express our appreciation for his years of devoted service to the OU. We welcome his replacement JULIANNE COHEN and wish her much future success.

CONDOLENCES TO...

RABBI MAYER GEORGE HOROVICZ, our devoted RFR in Chicago, IL and family on the loss of his mother Mrs. Leah Horovicz of Israel.

our dedicated RFR in Lakewood, NJ RABBI DON GREENBERG on the recent loss of his father Rabbi William Greenberg the Rav of Cong. Ezra Bessaroth in Seattle, WA for 45 years.

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים

OU KOSHER VIDEO, 'THE KOSHER STANDARD'

Ahora Aparece En Traducción Española

OU Kosher's instruction video, The Kosher Standard, which was produced to assist companies and their personnel in maintaining their kosher programs, is now available in a Spanish version for use by both Spanish-speaking personnel in United States companies and for the increasing number of firms in Spanish-speaking countries that are certified by the Orthodox Union.

The video, which runs approximately 20 minutes, is the second OU Kosher presentation to be translated into Spanish; its predecessor, The Kosher Video, intended for consumers as well as companies, has been translated as well into Chinese. The Kosher Standard is directed at company personnel alone.

"The Kosher Standard provides a valuable overview of the procedures and requirements necessary to produce kosher products, and suggests ways to enhance the kosher management structure that companies now have in place," explained Rabbi Yonatan Kaganoff, OU Kosher Rabbinic Coordinator, with responsibilities for marketing. "The OU and its certified companies have formed a partnership, working together to ensure that the company's kosher program runs smoothly. The Kosher Standard in Spanish assures that this message gets across to the increasing number of Spanish - speaking personnel who are involved in kosher programs at OU certified plants."

The video will be distributed by OU Kosher rabbinic coordinators to the companies they supervise which they believe would find it to be helpful. "The Spanish language video is another example of how the OU is continually responding to changes in American and international industry," Rabbi Kaganoff declared.

Kashruth alert

GFS GARLIC BREAD LOAF (UPC #9390155239) produced by Gordon Food Service – Grand Rapids, MI bears an unauthorized @ symbol and is being withdrawn form the marketplace.

STRAWBERRIES

LONG STEM STRAWBERRIES

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INSPECTION: The beauty of highly priced long stem strawberries may

be marred by contact with water and/or the removal of its green crown. We therefore recommend the following procedure.

- 1. Taking the strawberry in hand, lift the green leafy crown at the top of the berry and, with a soft brush, e.g., basting brush or women's make-up brush, brush off entire surface of strawberry under running water.
- 2. Each berry should be carefully inspected under strong light. Thrips may crawl into the crevices of the strawberry seeds. The entire surface area must be visually inspected. A magnifying glass can be a most helpful tool for easy identification of insects. (Magnification is recommended to help alleviate eyestrain and speed the process of inspection, not to search for insects that are not visible to the naked eye.)
- 3. If the strawberries are found to be heavily infested, the entire pallet should not be used.

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Fax:	Email:	*Standard C	OU Membership fee is \$54	

For registration contact Susie at (310) 229-9000 x200, email westcoast@ou.org or complete registration form and mail with your check made out to Orthodox Union to: OU West Coast Office, 9831 West Pico Blvd. Los Angeles, CA 90035 or visit www.ou.org
*\$175 (includes tax and service) Limited seating. Reserve your place at the Halachic Seudah, by credit card to Prime Grill (310) 860-1233 or fax Halachic Seudah registration form, to (310) 860-0150.

The following is a Teshuva written by Rav Yisroel Belsky, Shlita which represents the OU's position regarding insect infestation in strawberries.

Orthodox Union



UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA • איחוד קהילות האורתודוקסים באמריקה

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,OU מודעה חשובה מאת רבני ארגון

שמחים אנו להציע לפני הציבור הקדוש הא דלהלן בענין בדיקת תותי שדה (strawberries), וגם תהליך בטוח איך לנקות הפירות הללו מן התולעים עד שיהיו ראויים לאכול להמדקדקים ביותר וליראי חטא והמקיימים דבר ד׳ זו הלכה בכל תוקף:

- 1) הנה מצוי על שטח פני הפרי הנ״ל תולעים לכנים דקים הנראים בקושי לעין המעיין, וגם לפעמים יש מין שני המתאסף תחת הירוק שבראש הפרי.
 - (2) להסיר המין הב׳ יחתוך הירק עם שכבה דקה מראש כל תות.
- 3) בכדי להעביר המין הראשון משטח הפרי ישרה התותים במים קרים זכים ונקיים וינענעם היטב בתוך המים נענוע חזק כדרך המכבסים ואח״כ ישטפם היטב בזרם מים חזק מן הכיור כל פעם אחד או ב׳ ביד לשטף.
- 4) באופן הנדיר שימצא נקב תחת הירוק הנ״ל החודר למרכז הפרי יחצה התות לשנים וישטוף בפנים. ואם ימצא שם תולעת גדולה כמובן ישליד הפרי.
- ל) מסוגל מאד לכל אחד לראות הצגה אישית ממומחה מנוסה איך לקיים הנ"ל ואז ייטיב לעשות על הצד היו"ט ומועיל.
- 6) יש אפשרות חזקה לתועלת משמעותית בשרייה במי בורית בהקדם לכל הנ"ל ואם יצא כך ע"י החקירה הנמשכת נודיע את הקהל מיד בע"ה.

הנה מקרוב נתעורר הציבור לשום לב לבדיקת התותים וגם אנחנו שמנו עיוננו ולבנו על כל דברי המעוררים לדקדק עליהם בעמל רב על ידי משגיחים מבוגרים מנוסים יראי ד' בתכלית, וכל הנ"ל הוא מה שיצא ע"י היגיעה והעמל הרב ואחרי דקדוקים מעשיים וחקירה ובירור יסודי.

מעתה תוסר המבוכה ולא יהיו עוד בני ישראל מבוהלים ודחופים בדבר המלך כי כתב אשר נכתב ונחתם וכו׳.

