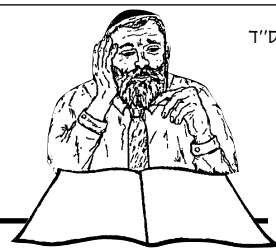



# THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE  RABBINIC FIELD REPRESENTATIVE










## P: WHAT'S NEW FOR '04?


BY RABBI SHMUEL SINGER



The OU has certified the Manischewitz matzah bakery in the United States for the past few years. For a long time this was the only OU matzah bakery in the world. It continues to be the only one in the United States. Other  P brands such as Horowitz






Margareten and Goodman's are all baked at Manischewitz. The OU has also agreed to place the  P on Aviv, Osem, Yehuda and Rishon matzah products coming from Israel. The items are supervised by local Rabbanim and are satisfactorily made with OU Pesach guidelines. They are certified by the OU when the  P appears on them. In addition, we have this year certified Yanovsky matzah baked in Argentina. This matzah is widely distributed in Latin America. This company manufactures various types of matzah. All matzah is always an eighteen minute product. Rabbi D. Oppenheimer of Buenos Aires serves as the OU *rav hamachshir* at this factory.



Manischewitz will again have a type of *matzah ashirah* known as grape matzah, in addition to traditional egg matzah. The grape matzah is made from flour and grape juice and may only be used when egg matzah is permitted, i.e. for *Sefardim* or those *Ashkenazim* who cannot eat regular matzah. It is so marked on the box. In addition, Manischewitz will have Passover Tam Tam crackers in various flavors as it did last year. These crackers are made from egg matzah dough and are similarly subject to the restrictions of *matzah ashirah*. They are clearly so labeled on the box. Manischewitz will continue to sell  P machine *shmurah matzah* under both the Manischewitz and Goodman's labels. In addition,  P hand *shmurah matzah* will be available from Gefen, Rokeach and Mishpacha. Kedem will be selling matzah tea crackers under the Savion label. Manischewitz makes a similar product known as matzah crackers. Both of these are ordinary matzah products and not *matzah ashirah*. The various Israeli  P matzah companies will all be selling machine *shmurah matzah* as well.










As in former years, Passover noodles will be made by Manischewitz in various sizes. In addition, Kedem will have Passover noodles with the Savion label. Both of these products are made with matzah cake meal. Flaum Appetizing will be selling potato starch  P noodles. Frankel's, as well, will have frozen  P noodles made from potato starch. Frankel's will also have frozen  P waffles and blintzes made with potato starch. Likewise, Wilton will have these blintzes, as in former years. In addition, Dayenu will have frozen Passover pierogies, frozen pizza, and pizzarogies made with matzah meal. This year the Ratner's label made by King Kold of Chicago will have various frozen  P items including matzah balls, potato pancakes and


blintzes. The Dr. Praeger label will also appear for the first time with an  P symbol on frozen potato and vegetable pancakes.

Gefen will again have crunchy tapioca snacks in various flavors. Manischewitz will continue with its traditional  P soup nuts. Rokeach will also continue with various potato items, such as pancake mix. Manischewitz will also have a full line of these items. Savion will once again have original potato crunchies and barbecue potato crunchies. Manischewitz will introduce a low sodium potato pancake mix and a low sodium matzah ball mix with the  P symbol.

Savion will have two new  P items. These are couscous and granola mix. Both of them contain matzah meal. In addition, Savion will introduce  P cupcakes also made with matzah meal. VIP will have  P macaroons and cookies available as bulk items. These contain no matzah meal. Manischewitz is introducing a new  P sugar free biscotti and sugar free macaroons, as well as meringue cookies. The biscotti and meringue cookies contain matzah meal. Rokeach will have  P meringue cookies as a new item made without matzah meal. Mishpacha will

introduce  P macaroons and kichel also made without matzah meal. Keith's Cookies will be producing  P chocolate chip cookies. This is a matzah meal product.

As in years past, potato chips will be made by Bloom's, Cape Cod, Herr's, Utz, Pathmark, Rokeach and Manischewitz. Manischewitz will also have  P potato stix and sweet potato chips. Rokeach and Empress will again have a full line of chocolate items for Pesach, as will Manischewitz, Krum's, Cherrydale Farms and Elite. Barton's is again an  P label this year and will have a full line of both dairy and pareve chocolate and candy items. As in years past Cyrk will have ice cream and ices with the  P label. Pesach ice cream sandwiches and ice cream cones will again be available under the Tovli label. Tovli will have ice cream and ice pops as well as plain cones with the  P label. Tovli will also have  P lemon wafers and chocolate wafers made without matzah meal. As in years past, pareve Pesach chocolate chips will be available with the Manischewitz and Bloom's labels. Mishpacha will also have  P chocolate chips. Tovli is producing pareve sorbet ice bars and ice cups in various fruit flavors with the  P label. Elyon will be selling  P marshmallows as in past years. In addition, Manischewitz will be selling  P marshmallows this year, as a new Passover item.

Manischewitz has kept the Season name on  P fish items which include tuna, sardines, salmon and anchovies. All of these items are made with *Mashgiach Temidi* and *Bishul Yisrael*. In addition,

*continued on next page*

## WHAT'S NEW

continued from previous page

the Season label will continue to appear on ©P bamboo shoots and water chestnuts as well as some sauces and oil. Both Shoprite and Pathmark ©P tuna fish will be available this year. In addition, Bumble Bee has made a large ©P production of tuna fish under its own label. Aside from this, tuna fish is available with

an ©P from Rokeach, Gefen and now this year also Mishpacha. All these items are made with *Mashgiach Temidi* and *Bishul Yisrael*. The new ©P fish item for this year is Dr. Praeger's breaded fish fillets and fish sticks. These products contain no matzah meal.

The OU position remains that extra virgin olive oil can be used without special supervision for Pesach. In addition, Bartenura, Carmel, Gefen, Mishpacha and Season olive oil will be available with an ©P label. Della Rosa grapeseed oil will again be available this year. This last product was made in Europe with the cooperation of various other supervisions. Mother's olive oil pan coating spray, Mishpacha olive oil spray and Manischewitz buttery safflower cooking spray, olive oil spray and olive oil garlic cooking sprays will also be available. Prepared olives with an ©P will be available from Gefen, Osem, Kvuzat Yavne, Gilboa and Mishpacha.

The OU position remains that regular tea bags, which are not flavored or decaffeinated, are acceptable for Pesach without special supervision. In addition we have clarified this year that all Lipton decaffeinated tea bags are acceptable without special supervision. This is not true of other decaffeinated tea bags. Pathmark, Shoprite and Lipton also have specially marked ©P plain tea bags on the market. Nestea instant unflavored tea powder and instant unflavored decaffeinated tea powder are acceptable for Pesach without special supervision. **Our position in former years in regard to coffee had been similar to tea. We maintained that all regular coffee, that is unflavored and not decaffeinated, is acceptable for Pesach without supervision. This is no longer true. Some coffee companies add maltodextrin,**

which is either *chametz* or *kitniyos*, to instant coffee. As a result this coffee is not kosher for Passover. Only coffee bearing an ©P symbol or brands listed in the gray area of the © Passover Directory should be used. Both Folger's and Taster's Choice instant coffee remain acceptable. Other brands should be checked in the Directory. Ground coffee remains acceptable from any source as long as it is unflavored and not decaffeinated.

This year a number of supermarket labels will have ©P flavored seltzers for Pesach. These include Acme, America's Choice, Foodtown, King Kullen, Pathmark, Shoprite and White Rose. Cornell and Beer Mayim will have flavored sodas with an ©P. This year both Shoprite and Pathmark will be selling some sugared sodas with an ©P symbol.

Coca Cola will again be available with an ©P for Pesach. Aside from the New York metropolitan area, Coke will be available in Boston, Baltimore-Washington, Miami, Atlanta, Houston, Philadelphia, and Los Angeles. This year, in New York, Coca Cola items will be made with an ©P in 2 liter bottles and in cans. Other locations will have more limited Coke items made in different sizes. All these items, of course, require the ©P symbol. Most of these bottling plants will designate the Passover Coke items with a distinctive yellow cap in addition to the ©P symbol on the cap or shoulder of the bottle.

Kedem continues to bottle grape juice under its own name as well as under the Savion, Gefen and Lipschutz labels. All these items have always been and will continue to be *Mevushal*. In addition, Rokeach will be introducing for the first time its own ©P grape juice. This will appear under the Rokeach label, as well as the Mishpacha labels. Manischewitz will be introducing ©P grape juice under its own label as a new item this year. Both Rokeach and Kedem will offer a variety of ©P Sparkling Grape Juices. All these grape juices are *Mevushal*. In addition, Rokeach will be introducing a variety of new ©P cooking wines this year.

## U IN THE NEWS: MAD COW DISEASE

A video featuring Rabbi Menachem Genack, interviewed by Sara Lee Kessler, NJN Health and Medical

Correspondent, on Kosher meat and Mad Cow Disease can be seen at the OU's Web Site [www.ou.org](http://www.ou.org). The interview was aired on NJN Nightly News on January 15, 2004.

The following is a press release put out on December 29, 2003 by the OU's Director of Public Relations, Stephen Steiner, concerning this timely topic.

### CONSUMER MAY HAVE ADVANTAGE IN PURCHASE OF KOSHER BEEF, ORTHODOX UNION EXPERTS ANNOUNCE, AS KOSHER SLAUGHTERED CATTLE HAVE BEEN FREE OF MAD COW DISEASE

"To this date, no kosher slaughtered cattle anywhere in the world have ever been found to have had mad cow disease," Rabbi Menachem Genack, Rabbinic Administrator of the Kashrut (Kosher) Division of the Orthodox Union, and Rabbi Yehuda Kravitz, the Division's specialist in meat slaughter, announced today.

"The consumer may be at an advantage by purchasing kosher slaughtered meat, since the likelihood is much less that meat

from a cow slaughtered according to kosher laws will be tainted with mad cow disease," the rabbis declared.

The Orthodox Union, with its familiar © symbol, is the world's largest kosher certification agency, certifying over 275,000 products produced in nearly 6,000 plants located in 68 countries around the world. Included in these plants are facilities where animals are slaughtered.

Among the reasons for the increased safety of kosher beef, Rabbis Genack and Kravitz declared, are the following:

- Kosher slaughter prohibits the use of "downers," i.e., animals that cannot walk; the animal with mad cow disease in the current crisis was a downer cow;
- Kosher slaughter prohibits shooting or stunning the animal in the head, which may cause brain matter (where the disease resides) to be scattered to other parts of the body; whereas kosher slaughter is only done by slitting the animal's throat, which causes blood to be drained away, thereby enhancing the chances that the disease will not be transmitted through the bloodstream.

"Until now, there has not been a single case of mad cow disease in a kosher slaughtered animal. The laws of kosher may mitigate against the possibility of the disease," Rabbi Genack declared.



Photo Credit: Zelman Studios

## ***A Collection of Thoughts on the Passing of a Gentle and Humble Giant - Rabbi Zyshe Heschel Z'l.***

BY RABBI YOSEF GROSSMAN

Shortly after joining the OU in 1998 Rabbi Heschel agreed to write an article for *The Daf HaKashrus*. The title of the article was "What's a Little Slab of Butter?" and it appeared in the

Volume 1 / No. 3 issue. True to his modest nature he signed it with a pen name - Meshulam Ben Avraham. The article describes how a small © on a little slab of butter gave a *Hirhur Teshuva* to an individual who eventually became a sincere *Baal Teshuva*.

The article demonstrated Rabbi Heschel's great talent as a warm, engaging and clear communicator. More than his writing abilities, however, the article reflected the burning heart of an individual pulsating with *Ahavas Hashem* and *Ahavas Yisroel*. It was this pen and this heart which Rabbi Zyshe Heschel employed as the OU's "Webbe Rebbe" responding to thousands of Kashruth questions emailed to the OU from around the globe.

Unfortunately, on the 5th day of Chanukah, the fiery, blazing Chasidische heart of Reb Zyshe beat no longer, the hand and pen that communicated so much Kashruth information and Yiddishkeit to the masses, no longer moved. Reb Zyshe, the humble and loving giant had been taken to the "Pamaliah Shel Malah"!

In referring to Reb Zyshe's role as "Webbe Rebbe", Rabbi Yaakov Luban movingly writes:

*"Rabbi Heschel didn't simply write answers to questions; rather, he communicated ahava and hiskarvus. The anonymity of his medium did not deter Rabbi Heschel from responding to everyone as if they were old friends. I would sometimes suggest to Rabbi Heschel that he be brief and just answer the question. He told me he could not do that. It ran completely against the grain of his profound ahavas yisroel. Though Rabbi Heschel declined to assume the mantle of Rebbe when his illustrious father, the Kapishnitzer Rebbe zt'l, passed away, he became a virtual Rebbe in his position at the OU. Yet unlike the traditional Adm"or who acquires his Rabista through yerushah, Rabbi Heschel created the Webbe Rebbe yaish mai'ayen by dint of his warm and loving personality."*

In his "Shabbos Greetings" to the Orthodox Union Staff for Shabbos Chanukah II - Parshas Miketz - December 26, 2003 Rabbi Tzvi Hersch Weinreb, the OU's Executive Vice President warmly wrote - *"This week we as an organization, and Klal Yisroel, suffered a very tragic loss with the passing of Rabbi Zyshe Heschel, z'l. Rabbi Heschel was a dedicated employee of the Orthodox Union and served as our "Webbe Rebbe", a capacity in which he reached thousands of individuals with his Torah and caring personality. On a personal level, I was very impacted by this tragedy, having known Reb Zyshe back in the days when I would frequent his father, the Kapishnitzer Rebbe's, Bais Medrash on the lower East Side of Manhattan. As long term head counselor of Camp Agudah, he impacted many thousands of young boys, including my son, Shaul, with whom he had an especially close relationship. Rabbi Heschel was also the father-in-law of our own Rabbi Howard Katzenstein, and we extend condolences to Mrs. Dinah Katzenstein. Rabbi Heschel was truly a person who exemplified "Ahavas Yisroel" and was beloved by all. He will be sorely missed here and wherever he touched people."* יידי זכרו ברוך!

## **KASHRUTH advisory**

**TODD'S AND BUENOCITOS CHILI & LEMON PISTACHIOS** produced by Todd's Inc., Vernon, CA have been reformulated and are no longer certified by the © and do not bear the ©. Old packaging which bears the ©, properly reflects certification.

## **KASHRUTH alert!**

**HIDDEN VALLEY SALAD DRESSING MIX** (Foodservice item) produced by The Clorox Sales Co., Oakland, CA is certified as © but the dairy designation has been inadvertently omitted. Future packaging will be revised.

**CHI CHI'S & HOUSE OF TSANG ALL SAUCES** produced by Hormel Foods Corp., Austin MN due to changes in production are no longer kosher and no longer bear the ©. Consumers should only buy older products still bearing the © symbol. Hormel can be reached at (800) 523-4635.

**PAPETTI'S LITE'N HEARTY PASTEURIZED FROZEN EGG PRODUCT** produced by Papetti's Hygrade Egg Products Elizabeth, NJ mistakenly bears an ©P symbol. This product is certified as © pareve by the Orthodox Union for year-round use. Future packaging will be revised.

**MAMA MUCCI'S BALSAMIC VINEGAR** produced by Mucci Foods, Ltd., Canton, MI bears an unauthorized © symbol and is not certified as kosher by the Orthodox Union. Product is being withdrawn from the marketplace. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8148, or, via email, Coheng@ou.org.

**WILTON HANUKAH CANDY MAKING KIT** produced by Wilton Enterprises, Woodridge, IL is certified as ©D, but the dairy designation has been inadvertently omitted.

All Asher's products produced by **ASHER'S CHOCOLATES**, Souderton, PA are certified as ©D but the dairy designation has been inadvertently omitted from some labels. Future packaging will be revised.

**DIANA VEGETAL RED WINE POWDER** (An Industrial Item) produced by Diana Vegetal, Antrain, France mistakenly bears an © unauthorized symbol and is not Kosher. Corrective action is being taken.

Premium Recipe (Foodservice Items) **OLDE WORLD CAESAR DRESSING** #15760, Sweet Asian Dipping Sauce & Dressing #15773, Mediterranean Peppercorn Parmesan Dressing #15770 and Aged English Blue Cheese Dressing #15767 produced by Pocahontas Foods, USA, Richmond, VA mistakenly bear an unauthorized © symbol and are not Kosher. Corrective action is being taken.

**RACCONTO** 1) Parmesan Grated Cheese 2) Romano Grated Cheese produced by Racconto, Melrose Park, IL bear an unauthorized © symbol and are not certified as kosher by the Orthodox Union. Product is being withdrawn from the marketplace.

**IDEAL VARIOUS JAMS & JELLIES** produced by Purity Products, Miami, FL mistakenly bear an unauthorized © symbol and is not certified as Kosher by the Orthodox Union. Corrective action is being taken.



# בין פורים לפסח

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**Rabbi Dovid Cohen, Shlita**

*OU Rabbinic Coordinator*

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**Mr. Philip Herzog**

*Vice President - Royal Wine Corp. (Kedem)*

Seating begins at 9:30 am - The Seminar begins promptly at 10:00 am

**Free Admission - For Men and Women**

Mincha - 1:00 pm

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