

THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

JEWISH LIFE RETURNS TO POLAND

ASK OU is Ready

■ BAYLA SHEVA BRENNER

STANDING on the site of the Warsaw Ghetto, it's hard to believe that this very place where Jews fought to their deaths to preserve Jewish life, has now become the epicenter of a Jewish renaissance in Poland. But what is now even more astonishing is that some of its very leaders were often ignorant of their Jewish roots until later in life and sometimes were even raised as Catholics.

Walk into Warsaw's Nozyk Synagogue in Warsaw, the only shul that survived the Nazi ravages, and you'll see that the shul is packed. 'Jewish Poles' are coming for Torah classes, prayer services and Yom Tov celebrations – searching, desperately, for the heritage nearly lost to them.

Their ancestors were among the few thousand concentration camp survivors who chose to remain in Poland after the war. Unfortunately, their Jewish identities didn't. For decades, they hid the truth, from their Gentile spouses, their children, their grandchildren.

"Fear is a powerful emotion," says Rabbi Michael Schudrich, today's chief rabbi of Poland. In 1990, Schudrich was sent by the Ronald S. Lauder Foundation to seek out the Jews left in Poland who were interested in exploring their Judaism. He found them. And each one had a story to tell.

"I was at a funeral a few months ago for a woman in her nineties," he says. "Her 60-year old son told the people standing around the grave: 'I know some of you are wondering why we are here at the



Interior of Nozyk Synagogue - Warsaw, Poland

Jewish cemetery.' His mother had been in the Warsaw Ghetto. Her entire family was murdered. She never spoke about being Jewish until she was in her seventies. The last sentence of his eulogy: 'Mother, now you are resting in the Jewish cemetery; you don't have to be afraid anymore.'"

In 1939, 3.3 million Jews lived in Poland. Today there are an estimated 30,000. Rabbi Schudrich and his growing congregation of late-bloomer Jews are determined to rebuild Poland's Torah infrastructure – starting with Warsaw, once home to 393,950 Jews. It housed Poland's largest Jewish community, a community which comprised one-third of the city.

With every effort, they continue to pick up momentum. "The community members mostly started from zero," says Rabbi Moshe Bloom, who heads the community kollel, comprised of students and

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לא באתי אלא לעורר

DAVAR HAMA'AMID

■ RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

ALTHOUGH most non-kosher ingredients are subject to the general rule of *bitul b'shishim*, one particular exception is a *davar hama'amid*. The Rama in Yoreh De'ah (87:11) teaches us that a *davar hama'amid* will not be *batel* even in a thousand parts. The reason is that since the effects of the *davar hama'amid* remain noticeable (*pe'ulas nikeres*), it is as though the *issur* itself remains visible. So long as the *issur* remains *nikar*, it will not be *batel*, no matter how small the amount.

Darchei Teshuva (87:144) writes that if the non-kosher *davar hama'amid* can be completely removed from the product, the product will be permitted. This is true, even though the effect of the *ma'amid* remains noticeable. As we have seen, the issue with a *davar hama'amid* is that it does not become *batel*. However, if there is nothing left in the product to require *bitul*, then

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there is no reason for it to be *assur*. Rav Schachter has said that we follow this *p'sak*.



Rabbi Schudrich



Rabbi Moshe Bloom



Tzuriel Kowalik



Michael Samet



Yitzhak Moshe Krakowski

baalei batim who learn in the Nozyk synagogue every day from 9:00 a.m. to noon. “Every one of them discovered their Jewish origins later in life. They’re not sure what to do with the knowledge. Most of them come to speak with the rabbi or someone actively Jewish in the community. Our goal is to bring them closer.”

Aside from the weekly classes, the shul holds a regular Friday night community Shabbos seudah drawing over 70 participants, as well as Shabbatons. “They all start out saying, ‘Wow I’m a Jew; what does it mean? They search on the Internet, the library, the cemeteries,” says Rabbi Bloom. “One person showed me his great-grandfather’s grave. He told me this is the place where he feels the most Jewish. For him that was his connection.”

The Warsaw community currently boasts a mikveh, kollel, and Lauder-Morasha day school (established by the Ronald S. Lauder Foundation). With the current enrollment at 240 students from the ages of 3-16 and a staff of 80, including 50 teachers, the school is the first under Jewish auspices in Warsaw since 1949, and is the only Jewish school in Poland today.

As Warsaw’s Jewish community grew, with five kosher restaurants opening and a growing number of Orthodox Union (OU)-certified food manufacturers, there was an urgent need for mashgichim. In 1996, OU Kosher introduced the Harry H. Beren ASK OU Mashgiach Training Program, a summer program which has trained close to 1,000 mashgichim, many of whom serve in leadership positions with kosher agencies across North America, Israel, and other Jewish communities around the world.



Nozyk Synagogue

Rabbi Schudrich, as the OU’s Rabbinic Field Representative overseeing the production of Poland’s OU-Kosher certified manufacturing plants, encouraged three of the community’s longtime members to register for the upcoming program: Curiel Kowalik, Yitzhak Moshe Krakowski, and Michal Samet.

Kowalik’s journey began at 16, when he decided to deepen his spirituality. Although raised Catholic, he began attending the Nozyk synagogue’s shiurim and religious community activities. When he decided to convert, his mother realized she ought to tell him the truth about her background: She was a Jew.

Kowalik, a co-founder of the Lauder-Morasha Jewish Day School where he served as the Jewish Educational Program Director, cur-



Rabbi Moshe Bloom, Rosh Kollel, giving a shiur

rently heads the Museum of the History of Polish Jews Educational Centre.

Unlike Kowalik, Krakowski, a fellow ASK OU participant, discovered his Jewish roots on his father’s side. His father, a Holocaust survivor, married a staunchly Catholic Polish woman. Nevertheless, Krakowski gravitated to Judaism.

“In Polish society, if you know you have some Jewish background, it touches you,” says Krakowski. “If someone tells a joke about Jews in your presence, you’re affected.” Eventually he converted. He studied at yeshivot in Israel, and then returned to Poland to assume an active leadership role in the growing Warsaw community.

“I’m called a professional Jew,” jokes Krakowski, the gabbai of the shul, who also serves on the executive board of the Polish


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PAS YISROEL PRODUCTS (AS OF ELUL 5776)


COMPILED BY RABBI ELI ELEFF

Rabbinic Coordinator, OU Consumer Relations Administrator



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

- ▶ **PLEASE NOTE:** All  (Kosher for Passover) Matzah products (e.g. Matzah, Matzah Meal, Matzah Meal products) are [PAS YISROEL](#), even if not listed below.
- ▶ Not all products on this list are available in all countries or geographic regions.
- ▶ There are differing opinions as to whether Cheerios is considered pas. The OU poskim do not consider it pas, because of the size of the individual pieces and the manner in which it is made. Likewise, wheat flake cereals and wafers are not considered “bread-like” and therefore do not need to be pas Yisroel. Corn and Rice Cereals are, by definition, not bread items.
- ▶ Products which are also [CHOLOV YISROEL](#) and/or [YOSHON](#) are so indicated.
- ▶ Items manufactured in Israel are noted with an asterisk* and are all [YOSHON](#).
- ▶ Food service establishments such as restaurants and caterers are noted with a (FSE).

COMPANY/BRAND	PRODUCT TYPE	RC
A. Loacker*	All products are PAS YISROEL	R' Rockove
Abadi Bakery*	All items	R' Bistricher
Abulafia Pita	Pita Bread	R' Nosenchuk
Achtarout Pita	Pita Bread	R' Nosenchuk
Acme [Albertson's] (FSE)	Milltown, NJ – all fresh baked products	R' Steinberg
Acme [Albertson's] (FSE)	Narberth, PA – all fresh baked products	R' Steinberg
Aladdin Bakers	Bagels, pizza bagels, rolls, breads, pitas, baguettes, wraps, breadstick (when bearing a stamp with PAS YISROEL sticker on the label)	R' Eleff
Alba	All products	R' Rockove
Ambrosia S.A.	Yo Hoo! Waffles - With Lot Specific Letter Only	R' Rockove
Amnon's Kosher Pizza*	Frozen Pizza (CHOLOV YISROEL)	R' Indich
Angel's Bakery*	All products (when bearing an OU)	R' Bistricher
Bag 'N Save	Bread, rolls, buns	R' Nosenchuk
Bagel City	Challahs and Rolls	R' Nosenchuk
Bagels and More	Bagels	R' Nosenchuk
Balconi	In Israel with Lot specific LOC	R' Rockove
Baroni	In Israel with Lot specific LOC	R' Rockove
Barry's Bakery	Café and French Twists (when Pas Yisrael is written on the label)	R' Bendelstein
Barth*	Crackers	R' Bistricher
Barton's	chocolate covered matza	R' Singer
Bell	Bialys (with special Hebrew packaging only) [Only available in Israel]	R' Nosenchuk
Bloom's	All cookies	R' Bendelstein
Bloom's/Temptatious	All cookies	R' Bendelstein
Bon Appetito	Cookies and Pastries (when PAS YISROEL written on the label)	R' Bendelstein
Boundbrook Shoprite [FSE]	All in-house prepared foods are both PAS YISROEL and YOSHON .	R' Schreier
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
Burry Foodservice	Mini Bagel Plain, Cinnamon Raisin Mini Bagels, Blueberry Mini Bagels, Wrapped Plain Bagel, Wrapped Cinnamon Raisin Bagel, Wrapped Blueberry Bagel	R' Nosenchuk
Cedar Bread	Pita Bread	R' Nosenchuk
Chef's Wonder	Bread crumbs and matzo meal	R' Singer
Continental Pastry	Cakes and Cookies	R' Paretzky
Coppenrath	Assorted baked goods (when accompanied by lot specific letter)	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 Gluten Free	All products	R' Bendelstein
Dame Blanche	Chocolate/Vanilla Biscuits	R' Scheiner
Davidovitz*	All Products (when bearing an  symbol)	R' Bistricher



David's Cookies	All pareve products	R' Bendelstein
Dayaa	Pita Bread	R' Nosenchuk
Delacre*	Cookies	R' Bistricher
Dr. Praeger's	Fishies, fish sticks, fish cakes, and Pizza Bagels	R' Bistricher
Dream Pretzels	Pressels/Pretzel Chips	R' Bistricher
East Brunswick Shoprite [FSE]	All in-house prepared foods are both PAS YISROEL and YOSHON.	R' Schreier
East Windsor Shoprite [FSE]	All in-house prepared foods are both PAS YISROEL and YOSHON.	R' Schreier
Einat*	Breadcrumbs, croutons	R' Bistricher
Elite*	Biscuits	R' Bistricher
Elsa's Story*	Cookies, crackers, pastries (not CHOLOV YISROEL)	R' Bistricher
Fischer Brothers & Leslie (FSE)	Challah, challah rolls, chicken nuggets, fried breast meat	R' Klarberg
Food Express	Bagels	R' Nosenchuk
Fourre Sandwich	Chocolate/Lemon/Strawberry/Vanilla Biscuits	R' Scheiner
Friedman's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Gefen	Crackers, cookies, whole wheat bread crumbs (YOSHON with special label), matzoh (YOSHON)	R' Singer
Gelbstein's Bakery	All products (also YOSHON)	R' Rockove
Golden Fluff	Pretzels, cookies, animal crackers	R' Rockove
Golden Star	Cookies and Pastries (when PAS YISROEL written on the label)	R' Bendelstein
Goodman's	Matzah Products	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' Bistricher
Haddar	All products	R' Singer
Hafners	all products	R' Rockove
Hefti	All products	R' Rockove
Holiday Brand	Chocolate covered matza	R' Singer
Horowitz Margartetn	Matzah Products	R' Singer
Howie and Sally's	Biscotti	R' Rockove
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
Iberia Foods	Snack Crackers (when bearing PAS YISROEL on the label)	R' Nosenchuk
Irene's	all products	R' Nosenchuk
J & P	Pita bread	R' Nosenchuk
Jake's Bakes	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Jason	Breadcrumbs	R' Singer
Jeff Nathan	Panko Bread Crumbs	R' Singer
Jewel-Osco [Albertson's] (FSE)	Evanston, IL – bread and kosher cakes	R' Steinberg
Jewel-Osco [Albertson's] (FSE)	Highland Park, IL – bread and kosher cakes	R' Steinberg
Katz's Gluten Free	Oat Challah Rolls	R' Nosenchuk
Kedem	Cookies, Cereal bars, Tea Biscuits (also YOSHON), Crackers (also YOSHON)	R' Singer
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
Kitov	All products	R' Guttermann
L'Esti Desserts	Cakes and pastries (also YOSHON)	R' Bendelstein
Lakewood Kollel	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Lily's Bakeshop	All products	R' Bendelstein
Maadanot*	Bourekas, malawah, pizza squares	R' Bistricher
Macabee	Pizza (CHOLOV YISROEL), Pizza Bagel (CHOLOV YISROEL), Breaded Eggplant (YOSHON), Breaded Mushrooms (YOSHON), Mozzarella Sticks (CHOLOV YISROEL, YOSHON)	R' Bistricher
Manischewitz Co.	Tam tams (YOSHON), italian coating crumbs (YOSHON), cake mixes, All Matzah products (YOSHON)	R' Singer
Marlboro Shoprite [FSE]	All in-house prepared foods are both PAS YISROEL and YOSHON.	R' Schreier
Matamim	All products	R' Guttermann



Matzot Carmel *	Matzah	R' Bistricher
Mauzone Manina	Assorted products	R' Paretzky
Meal Mart	All products (YOSHON also)	R' Klarberg
Mendelson's Pizza	Pizza (CHOLOV YISROEL and YOSHON) and breads	R' Schreier
Mezonos Maven	All products	R' Bendelstein
Miami Onion Rolls	All products.	R' Nosenchuk
Mishpacha	All products	R' Singer
Montgomery Bagel & Bakery	All products	R' Nosenchuk
Mother's	Matzah Products	R' Singer
Motzi	Challahs and Babka	R' Nosenchuk
Mountain Fruit	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Mrs. Adler's	Matzah Products	R' Singer
Mrs. Pure's Gold Label	Coconut Crisp Cookies (When bearing pays yisroel on the label)	R' Bendelstein
Natural Ovens	100% Whole Grain Bread, Hunger Filler Bread, Multi-Grain Bread, Oat Nut Crunch Bread, Oatmeal Bread, Organic Whole Grain & Flax Bread, Original Carb Consc Bread, Right Wheat Bread, Sunny Millet Bread	R' Jenkins
Neeman Bakery*	All Items (when bearing an OU symbol)	R' Bistricher
Neptune Shoprite [FSE]	All in-house prepared foods are both PAS YISROEL and YOSHON.	R' Schreier
Neri's	Breads & Bagels	R' Nosenchuk
Of Tov*	Chicken Breast Nuggets	R' Bistricher
Orion	Plain Par-Baked Hot Stuff Bagel, Cinnamon Raisin Par-Baked Hot Stuff Bagel	R' Nosenchuk
Osem*	All products	R' Bistricher
Ostreicher's	All products	R' Bendelstein
PF Bakeries	Pita, Pita Chips, Challahs * denotes Israeli products = also YOSHON	R' Nosenchuk
Pita Express	Pita bread (also YOSHON)	R' Bendelstein
Quality Food Industries*	Croutons	R' Bistricher
Raft Foods*	Croutons	R' Bistricher
Ralph's Grocery - Sherman Oaks (FSE)	All fresh products from the Kosher bakery	R' Steinberg
Ralph's Grocery - LA - South La Brea (FSE)	All fresh products from the Kosher bakery	R' Steinberg
Ralph's Grocery - LA - West Pico (FSE)	All fresh products from the Kosher bakery	R' Steinberg
Reisman Bros. Bakery	Assorted cakes, cookies, rugalach	R' Paretzky
Rokeach	Hamentashen (only when labled as Pareve and PAS YISROEL), cookies, soup nuts	R' Bendelstein
Royal Bakery House	Bread (when PAS YISROEL is written on the label)	R' Bendelstein
S & G	Five Star Challah	R' Nosenchuk
Sadaf	Wafers	R' Bistricher
Sham Sweets	Baklava, Bazrazek, Gariba, Haressa, Mamoul, Nabulse (When bearing PAS YISROEL on the label)	R' Bendelstein
Shapiro's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Shibolim	Biscotti and cracker sticks	R' Bistricher
Shoprite	Challahs and assorted bread products (only when labeled Pareve and PAS YISROEL)	R' Bendelstein
ShopRite of Aberdeen [FSE]	All in-house prepared foods are both PAS YISROEL and YOSHON.	R' Schreier
ShopRite of Lawrenceville [FSE]	All in-house prepared foods are both PAS YISROEL and YOSHON.	R' Schreier
Smilowitz	Exclusively PAS YISROEL rolls, cookies, cakes, breads	R' Nosenchuk
Shortcake	Friesengold biscuits	R' Scheiner
Snyders of Hanover Israeli Products Only*	All Pretzels imported to Israel	R' Herbsman
Sruli's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Super 13	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Table d'Hôte	All rolls and baguettes	R' Twersky
Tel Aviv Kosher Bakery (Chicago) (FSE)	Breads & cakes (YOSHON)	R' Paretzky
The Dairy	Breads, Bagels and Pastries	R' Nosenchuk
Tovli	Blintzes, pizza, knishes (frozen packaged) (also YOSHON)	R' Gold
Trader Joe's	Chocolate Babka, Mango Babka, Pumpkin Spice Babka, Half moon cookies	R' Bendelstein
Universal Foods	Breadcrumbs	R' Gorelick
Vittaroz	Cracker (when bearing PAS YISROEL label)	R' Nosenchuk
Yumi's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Zabar's	Own Egg Challah (when bearing PAS YISROEL on the label)	R' Nosenchuk

LO BASI

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There is an interesting application of this halacha regarding immobilized enzymes. An immobilized enzyme is an enzyme that is attached to an insoluble material. Product flows over this material and is broken apart by the enzymes. The enzymes can be reused multiple times, since they remain attached to the material and do not get mixed in to the product. However, eventually the material wears away and needs to be replaced. That indicates that some enzymes do leach into the product. If a non-kosher enzyme was used *bi'dieved* and it was possible to completely separate it from the product, then it would be permitted. But what about in a case where a small amount of enzyme will remain? Rav Schachter said that it will still be permitted. In this case, no *ha'amdah* is caused by the infinitesimally small amount of enzyme that was mixed in, but rather it is due to the enzymes that are attached to the surface of the material which are subsequently removed.

It is often difficult to define exactly what is meant by a *davar hama'amid*. Two examples that are mentioned in the Gemara are sourdough, which gives form to bread and rennet which gives form to cheese. Rishonim also include ingredients that cause major changes in the taste of a product as a *davar hama'amid*. So for example, yeast that is used in the fermentation of beer or wine is considered a *ma'amid*. Cultures which are used to produce various acids, and enzymes which cause bland product to become sweet are likewise examples of a *davar hama'amid*.

Rav Shlomo Kluger (*Ha'elef Licha Shlomo hashmatos* 31) writes that an ingredient used to hold different ingredients together (i.e. an emulsifier) is not viewed as a *ma'amid*. Even though with respect to *tumah* of utensils, the piece that holds an object together is referred to as a *ma'amid*, he shows that regarding *bitul* of *issur* there are different criteria. Rav Belsky zt"l held that *bi'dieved* one could be *maikel* that an emulsifier is not a *ma'amid*.

Har Tzvi (Yoreh De'ah 80) discusses whether a preservative used to prevent grape juice from turning into wine might be considered a *ma'amid*. Although one does not taste the preservative, one does taste its effect (*pe'ulaso nikeres*). However, there are perhaps other factors that might independently preserve the state, such as pasteurization and refrigeration, and therefore the preservative might not be considered *nikar*. He leaves the question unresolved. However, Mishnah Berurah (464:6) discusses a similar issue and is *machmir*. He does not permit drinking grape juice on Pesach that contains a *kitniyos* preservative, even though it is *batel*, since the sweet taste of the grape juice is maintained by the preservative.

However, there are many types of preservatives. Mishnah Berurah might also agree that a preservative that does not preserve taste, but rather inhibits mold, or keeps the item from getting stale might not be considered a *ma'amid*.

Some enzymes help to increase the yield. For example, pectinase helps break down the cell walls of plants. When it is added to pulp, it will allow for a higher yield of juice. Rav

Belsky zt"l held that this type of use is not considered a *ma'amid*.

The *halacha* that a *davar hama'amid* is not *batel* only applies to ingredients that are intrinsically non-kosher like *neveila* or *chametz*. However, this would not apply to ingredients that are intrinsically kosher, but absorbed *ta'am* of *issur*. This is because the *ha'amdah* is performed by the base ingredient not by the absorbed *ta'am*. Although the concept of *Chaticha Nasses Neveila* (*CHaNaN*) has us view the ingredient as completely *assur*, but there is still a limitation. The ingredient cannot be more *chamur* than the *ta'am* that it absorbed. Since the absorbed *ta'am* does not have the status of a *davar hama'amid*, it will be *batel b'shishim* like a regular *issur*.

EXAMPLE: A kosher culture is added to a broth that contains 2% *neveila*. Although the entire broth is non-kosher because of *CHaNaN*, yet it is not the *neveila* which causes the *ha'amdah* but rather it is the culture. Therefore, if the fermented broth was used for a subsequent kosher fermentation, the broth could be *batel b'shishim*. However, Rav Schachter cautioned that this is only true when the *neveila* is the minority in the broth. However, if the broth would be majority *neveila*, then we would view the culture as being intrinsically non-kosher. The rule that majority defines the mixture is a more fundamental definition than *CHaNaN*. Even the Mechaber who does not hold of *CHaNaN b'shar issurim*, agrees that we follow the majority. Therefore, if the majority is *issur*, it is viewed that the *ma'amid* itself is *issur*. ■

POLAND

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Samet, the third Warsaw participant in ASK OU, was born in Gdansk, a city left virtually empty of Jews. Samet travelled to Warsaw to learn Torah, and eventually returned to Gdansk to rebuild Jewish life from the ashes. Today, the city's synagogue, used as a furniture warehouse after the war, functions as Jewish headquarters, open for prayer and educational services.

Along with his duties as longstanding member of the board of the Union of Jewish Religious Communities in Poland, Samet also served as the president of the Jewish Community of Gdansk and works in partnership with The Heritage Foundation for Preservation of Jewish Cemeteries and the Committee for Preservation of Jewish Cemeteries in Europe.

Approximately 100 Jews are registered as official members of Gdansk's Jewish community. Samet presumes there are more in the area who are either unaware of their heritage or afraid to reveal it.

"Wherever Jews are, we must build a community," he says. "We can better fulfill the mitzvot, whether it is praying with a minyan, reading from the Torah, or participation in festivals. Gdansk is home to one

of the only synagogues still standing in this part of Poland. It is our responsibility to preserve it."

He aims to inspire the community to learn about Yiddishkeit by living as an example. He considers kashrus education, and its application, a pivotal part of that mission.

"Knowing how to practically apply the halachos and gaining an understanding of the complexity of modern food production are essential tools for Jews in Poland," says Rabbi Menachem Genack, CEO and Rabbinic Administrator of OU Kosher. "By training our leaders we're helping to spread this knowledge throughout the Jewish communities there."

One of the ASK OU's first graduates, Rabbi Joshua Spinner, founding director of Yeshiva Beis Zion in Berlin (sent in 1997 by Lauder to strengthen the German Jewish community), urged his talmidim to follow suit. Two of them graduated from ASK OU, and went on to earn semicha.

"Those graduates continue to strengthen kashrus standards in Germany," says Rabbi Yosef Grossman, OU senior rabbinic coordinator and director of OU Kashrus Education. "We hope to generate the same success this year in Poland." ■

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HHB ASK OU POLISH POSTSCRIPT

OUR Polish Jewish participants, Tzuriel Kowalik, Yizhak Moshe Krakowski and Michael Samet were warmly welcomed by the other 24 Harry H. Beren ASK OU interns bringing to a total of 27 participants in the intensive three week HHB ASK OU Kashrus Internship Program. In the final week they become part of the close to 70 members of the HHB ASK OU Kashrus Training Program. They learned and absorbed much but they also contributed from their kashrus experiences in their native Poland. At one point they met with OU staff to share their Polish Jewish life experience and their part in the renaissance of Torah in today's Poland.

During their three weeks at the OU they heard close to 70 Kashrus shiurim and presentations from the OU experts! These lectures included a diversity of subjects such as enzymes, oleo chemicals, fermentation, kosher birds, kosher animals, emulsifiers, machinery, red flag ingredients, fish, OU meat, *nikkur*, the Shabbos Kiddush, off premise catering, foodservice protocols, "hands-on" bedikas toyloim, margarine,



A group picture of the interns during their two day PA trip.

in-town and out-of-town *Vaadei HaKashrus*, OU kashrus technology, How to be an excellent *mashgiach*, Pesach products, beverages, fraudulent LOC's, *gevina*, dairy issues, The OU Kosher Hotline, baking, eggs, ice cream, yogurt, *Yoshon*, *Chalah*, Kosher transport, food service kashering, industrial kashering, poultry *shaylos*, The Kosher slaughterhouse, *Bishul Akum*.

Tzuriel, Yitzchok Moshe and Michael participated, along with the other interns, in conducting an audit of an OU restaurant or catering establishment. Many of the interns, writing in their program evaluation reports, considered the audit to be one of the highlights of the entire program. The interns were divided into groups of two or three and on their own visited a specific restaurant. Their observations of perceived issues were reviewed by Rabbi Dov Schreier who coordinated the Foodservice component of the ASK OU program which included the restaurant audit. As a learning experience, Reb Dov was able to explain why most of the perceived issues were really not an issue. A few areas which the interns brought to the OU's attention, that could be improved on, were immediately rectified. The interns were very impressed by the transpar-



(L – R) Tzuriel, Yizhak Moshe and Michael hold their certificates upon completion of HHB ASK OU program. They are posing in front of a beautiful picture of Rav Belsky zt"l which hangs outside Rabbi Genack's office. The picture was gifted to OU Kosher by this year's HHB ASK OU 13 interns.

ency of the OU. As Rabbi Chaskel Weisner expressed it in his report – "We were encouraged and allowed in to criticize and find faults. Which other organization would open its doors to strangers for three weeks?!"

Besides the restaurants which they audited, our Polish chavirim also toured the following establishments guided by OU RC's and RFR's and heard as well presentations by the OU experts at the sites:

Amsterdam Burger, (Cedarhurst) New Star Caterers (Woodmere), Seasons (Five Towns), Gourmet Glatt (Five Towns), Empire Poultry (PA), Hanover Foods (PA), Pos'tiv Produce (PA), Wasserman's (KGH), Mike's Bistro (Man.) Prime Grill (Man.), Alle Processing (Maspeth), Kiryas Joel Poultry (Monroe), Oasis Foods (N J), Arizona Tea (NJ).

At the completion of the intensive three week program the feelings our three Polish chavirim had were similar to the ones that follow from other interns in their program evaluation reports.



The close to 70 HHB ASK OU Training participants.

All in all, I thoroughly enjoyed every minute of the three week program and I feel that there cannot exist a better way to utilize the time better.....Thank you OU for opening your doors and policies for us to see. I do not think it would be an exaggeration to say that this has been the most thrilling three weeks of my life!! Thank you!! Elisha Dworkin

After spending two and a half years in kollel learning basar b'chalav and taruvos, the course was the best think I did ..I have tremendous appreciation to the OU for providing me with all

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KASHRUS ALERT

The Orthodox Union does not certify any Imperial Garden product. Some frozen **IMPERIAL GARDEN ORGANIC BROWN RICE, EDAMAME & KALE** produced by JYC International Inc., Houston TX is being sold in a display box that has an unauthorized © symbol. The individual bags do not have an © on them. This product is sold in some Costco stores (and possibly elsewhere). Corrective actions are being implemented.

UNGER'S PEARLED BARLEY, in particular lot #26917 and #62318, produced by Quality Frozen Foods has been found to be infested and should not be used without checking the product thoroughly. Measures are being taken to prevent the rampant infestation of the barley.

The OU does not certify **BILL BARON'S PARMESAN PANKO** produced by Bill Baron's Specialty Foods, Martinez CA. Some products sold at Whole Foods Market in the Northeast bear an unauthorized © and are being withdrawn from the marketplace.

POLAR MANDARIN ORANGE GEL CUPS 3.5 oz produced by MW Polar Foods bear an unauthorized ©. Corrective actions are being implemented.

The Orthodox Union does not certify **FUN FILLED HOOP** (a plastic hoop filled with gumballs) produced by American Finished Products Inc., Bronx, NY. This product bears an unauthorized © mark. Corrective actions are being implemented.

The Orthodox Union does not certify **PHINATURALS COLLAGEN COMPLETE FORMULA** produced by Excel Nutritionals LLC., Tierra Verde, FL. This product bears an unauthorized © symbol. Corrective actions are being implemented.

The Orthodox Union certifies **MEIJER NO SALT ADDED KETTLE COOKED POTATO CHIPS** produced by Meijer, Grand Rapids MI as an © pareve product, and **MEIJER SALT & PEPPER POTATO CHIPS** as an ©D product. About 280 cases of the Salt & Pepper Potato Chips were packaged in No Salt Kettle Cooked Potato Chips bags that bear a plain ©. The affected products are 8.5 ounce bag marked with the UPC # 719283595577 and with an expiration date on the package of OCT 31 2016. Corrective action has been implemented.

CONDOLENCES

To the family of Mr. Julius Chapman, a dedicated OU RFR in Houston, TX, on the devastating loss of his true Eishis Chayil Mrs. Chava Leah (Eva Lau) Chapman, O'h as a result of a tragic fire in their home leil Shabbos Parshas V'eschanan in which Mrs. Chapman perished and Mr. Chapman (Yosef Chaim Alter ben Malkah) was left in critical condition from smoke inhalation. This special couple were the heroic pioneers of the present Torah community in Houston. Their son-in-law **RABBI MOSHE PERLMUTTER** is an outstanding OU RFR and Foodservice & Industrial Kashering expert. May Hashem comfort his wife and family and may Mr. Chapman have a רפואה שלמה.



to our devoted RFR in Melbourne, Australia **RABBI AND MRS. SHLOMO NATHANSON** on the birth and bris of their son Levi. Mazal tov to the grandparents, our dedicated OU Senior RFR in California, **RABBI REUVEN NATHANSON AND HIS WIFE.**

POSTSCRIPT

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Rabbi Elephant leads panel on OU Policies. To his right Rabbi Eli Gersten. To his left Rabbi Nachum Rabinowitz.

of this In closing, I'd like to take this opportunity to thank the entire OU organization for the tremendous service that they provide to the Jewish world as a whole. Through this course, I have learned that the OU is extremely organized, competent and reliable. They are able to maintain an organization that is transparent, honest and growth oriented. I am leaving with a deep appreciation. All in all, the course was enriching and eye opening, and I will continuously use the knowledge I gained for years to come. Asher Lipsett

Concerning my experience on the two day trip which included a tour of Empire Poultry, I have to admit that I thought I'd come out with some problems, but I can say it is probably one of the best Beis Shechitos in the US. Chaskel Weisner

After completing the program our friends received their well-earned certificates. The program was over but they still are eager for follow up connections with the OU and OU Kosher to help the renaissance in Polish Jewry grow and grow!



Our Polish chavirim say good bye to Rabbi Genack in his office.



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

דף השנה כ"ד - A YEAR OF THE DAF - תושלכ"ע