

# THE DAF HAKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

## איך נפלו גבורים

BY RABBI YAAKOV LUBAN  
Executive Rabbinic Coordinator

In the past three months, Klal Yisroel suffered the loss of two remarkable individuals, Gedolim in their own right, who for many years maintained a special relationship with the OU. Each left an

indelible imprint on the OU, and in a broader sense, profoundly influenced the world of Kashrus. These two giants were Rav Arye Lerman, zt"l who was niftar on כ"ט תמוז תשס"ז, and Rav Shimon Eider, zt"l who was niftar ט"ז תשרי תשס"ח.

I was fortunate to have maintained a close personal relationship with Rav Arye and Rav Shimon. I, as well as most of their acquaintances, did not know that they were critically ill for a short time before their *petira*. The enormous shock of their passing has not left me nor has the pain of their absence diminished with the passing of time.

In these short lines, I will not present a synopsis of their lives which does justice to their many accomplishments. Rather, I will share a brief personal recollection of these two individuals who were dear and close to my heart.

For the past three decades, Rav Arye Lerman zt"l served faithfully as a *mashgiach* for the OU. He visited a wide spectrum of accounts and traveled near and far, domestically and abroad. He was a kashrus professional par excellence, and when I first joined the OU twenty-three years ago, I often accompanied Rav Arye on his visits and learned first-hand from a master how to review an OU facility.

Rav Arye's skill as a *mashgiach* emanated from his stature as a תלמיד חכם. He was a tremendous מתמיד, was proficient throughout ש"ס and was an accomplished למדן. As a בן תורה, he approached each inspection with יראת שמים and had a profound sense of אחריות, and this was reflected in the thoroughness of his work.

Rav Arye epitomized the statement in פי"ו:

ואהבת את ה' אלהיך שיהא שם שמים מתאהב על ידך שיהא קורא ושונה ומשמש ת"ח ויהא משאו ומתנו בנחת עם הבריות מה הבריות אומרות עליו אשרי אביו שלמדו תורה אשרי רבו שלמדו תורה אוי להם לבריות שלא למדו תורה פלוני שלמדו תורה ראו כמה נאים דרכיו כמה מתוקנים מעשיו



Rabbi Shimon Eider, zt"l



Rabbi Arye Lerman, zt"l

My great Rebbi, Rav Chaim Shmulevitz, zt"l, observed - שחזתו) מוסר לך לך תשליג) that the point of this גמרא is that the beautiful character of a תלמיד חכם is not simply the result of naturally fine *midos*, but rather, the refinement of Torah manifests itself in the noble character of such individuals. Rav Arye, an authentic תלמיד חכם, repeatedly accomplished על ידך שמים מתאהב על ידך.

As a *mashgiach*, he served as an outstanding ambassador of Torah as he interacted with numerous people. He developed close relationships with plant personnel who viewed Rav Arye as a close personal friend, and he often provided wise counsel and words of encouragement and lent an emphatic ear to the distressed. He touched the lives of countless people and left an indelible impression on their souls. I recall that when the news of his *petira* reached my office, two secretaries approached me in shock and related how Rav Arye was a great gentleman; he greeted each one with a smile and spent time chatting with them when he visited the office, thus demonstrating their importance in his eyes.

My most cherished memories of Rav Arye were the times that he would stop by my office at the OU. He never left without sharing a beautiful Torah insight. Rav Arye did not relate cute "chopps" or

*continued on page 12*

## SURVEY FINDS OU THE CLEAR LEADER IN KOSHER CERTIFICATION

Consumers Trust OU to Ensure Highest Standards of Kosher, Food Safety and Cleanliness

Amid the explosive growth of the U.S. kosher food industry in recent years, a new survey has found the OU symbol of the Orthodox Union to be consumers' preferred kosher certification in the packaged goods marketplace. Jewish respondents consistently named OU their top choice for ensuring the food they purchase meets the most stringent kosher certification, while non-Jews perceived the OU to signify the highest level of product safety and cleanliness.

The Kosher Certification Symbol Study was conducted by WAC Survey and Strategic Consulting in late December and early January 2007. The online survey questioned 1730 randomly selected kosher food consumers about their food buying habits and asked them to rate six kosher symbols on multiple attributes such as familiarity, reliability, freshness, quality and taste. Jews and non-Jews participated in the study, including Muslims, lactose intolerant

*continued on page 11*

בואכם לשלום

## OU KOSHER WELCOMES FOUR NEW RABBINIC COORDINATORS

*We wish them much success in their new positions*



**RABBI DAVID ARFA** learned in Yeshiva Rabbi Chaim Berlin. He received semicha from the Mesivta Tifereth Jerusalem and lives near the Yeshiva in the East Side with his wife and family. He has served the Jewish community for several years in the fields of Jewish education and outreach. Rabbi Arfa is a rabbinic coordinator overseeing companies producing botanicals, gums and oils. He can be reached at 212-613-8138, or by email, at [arfad@ou.org](mailto:arfad@ou.org).



**RABBI MORDECHAI MERZEL** received semicha from Baltimore's Ner Israel Rabbinical College as well as from Rav Zalman Nechemiah Goldberg in Eretz Yisroel. Rabbi Merzel previously served Congregation Ohev Sholom Talmud Torah-Olney as Assistant Rabbi. He recently moved with his wife and two children to Passaic, NJ. Rabbi Merzel is RC for dairy companies, and handles new dairy company applications, as well. He can be reached at 212-613-209 or [merzelm@ou.org](mailto:merzelm@ou.org).



**RABBI ELI GERSTEN** is a *musmach* of Ner Israel, Baltimore where he has learned for the past 15 years. He was a *Rosh Chaburah* in Ner Israel's Kollel Avodas HaLevi. He was assistant to Rabbi Heinemann at the Agudah of Park Heights in Baltimore. He is the RC Recorder of OU Psak and Policy replacing Rabbi Dovid Mintz who made Aliyah to Eretz Yisroel. Rabbi Gersten with his wife and 5 children will be living in Passaic, NJ. He can be reached at 212-613-8222 and [gerstene@ou.org](mailto:gerstene@ou.org).



**RABBI DANIEL NOSENCHUK**, who previously resided in Bala Cynwyd PA, currently resides with his wife and family in Lakewood NJ. He learned in the Talmudical Yeshiva of Philadelphia, Mir-Yerushalayim and BMG-Lakewood NJ from where he received Semicha Yoreh Yoreh. Rabbi Nosenchuk previously served as administrator of Torah Links for Northern NJ. He is a Rabbinic Coordinator involved with the Baking industry. He can be reached at 212-613-8260 and [nosenchukd@ou.org](mailto:nosenchukd@ou.org).

## UNIVERSAL KOSHER DATABASE

*OU Announces that its Universal Kosher Database is Being Made Available to the Public*

The Universal Kosher Database, (UKD), a listing of thousands of certified products, has gone public, and suppliers and distributors who work with OU Kosher certified companies are the beneficiaries of the decision. Now they will be able to easily secure Letters of Certification, signed by OU Kosher CEO Rabbi Menachem Genack.

Public UKD was designed to provide not only OU certified companies, but their suppliers and distributors, the ability to print the letters to show their own clientele that their products meet OU Kosher standards. Public UKD contains only products certified by the OU and not other agencies. Only non-confidential certified products are listed.

The database is not restricted to OU certified companies and is available at [www.oukosher.org](http://www.oukosher.org).

In a letter to OU certified companies, Rabbi Moshe Elefant, COO of OU Kosher, wrote: "Public UKD is user friendly and

will benefit OU certified companies, because your suppliers and distributors can now easily print kosher Letters of Certification at their convenience."

Rabbi Elefant explained in the letter, "We took this step because OU certified companies appreciated the ease with which they could print Letters of Certification to prove their kosher status on our OUDirect website. They expressed the wish to us that their suppliers and distributors have the same easy method of producing the letters. We were more than happy to develop Public UKD to respond to their requests, just as we look forward to their continued suggestions to make their relationship with OU Kosher even stronger and even more convenient."

In an interview, Rabbi Elefant declared, "As the premier kosher certification organization in the world, the OU's primary goal is to service our clients who help us provide kosher food to the consumer."

**SYSCO HOUSE RECIPE BUTTERMILK RANCH SALAD DRESSING** Mix Sysco Product Code: 4428298 or 5197694 produced by Sysco Corporation – Houston, TX is an © certified product which contains dairy ingredients as listed on the ingredient panel but the dairy designation has been inadvertently omitted. Future packaging will be revised.

**VITNER SOUR CREAM & ONION POTATO CHIPS** (9 oz) produced by C.J. Vitner Company, Inc. – Freeport, IL is an © certified product which contains dairy ingredients as listed on the ingredient panel but the dairy designation has been inadvertently omitted. Future packaging will be revised.

**RICE DREAM ORIGINAL** produced by The Hain-Celestial Group – Modesto, CA is sold in certain areas of Canada both with and without the OU symbol. Any product that does not bear the © symbol is not kosher certified by the Orthodox Union. As always, the public is encouraged to check for the © symbol on every product that is purchased.

**LADY LIBERTY CHEEZ BALLS** (UPC #400350062040) produced by M-C McLane International – Woodlands, TX is reportedly sold in Hong Kong, bears an unauthorized © symbol and is being withdrawn from the marketplace.

**PILLSBURY SWEET MINIS** 1. Mini Donuts (UPC #018000157815) 2. Brownie Bites (UPC #018000157822) 3. Chocolate Chip Cookies (UPC #018000157839) produced by General Mills Sales Inc., Minneapolis, MN were originally manufactured as © certified. They are for use in individual cups at convenience stores. The integrity of the cup packaging may be compromised at the store level and the product should not be eaten as kosher certified. The packaging is being revised.

**CLASSIC FOODS OF AMERICA - AMERICA'S FINEST BLUE-CHEESE SALAD DRESSING** produced by SDV SAS – Cedex, France is a product, distributed in Europe, which bears an unauthorized © symbol.

**DAVINCI REDUCED CARB SPAGHETTI** produced by World Finer Foods – Bloomfield, NJ is a dairy product (possibly sold in closeout stores) which bears an unauthorized © symbol.

**RUBY KIST CRANBERRY RASPBERRY JUICE COCKTAIL** imported by תומר ייבוא ושיווק מזון בע"מ (Tomer Importer Ltd.) bears an unauthorized © representation on the product's Hebrew label (as applied by the Israeli importer). The product is being withdrawn from the marketplace.

**PALMER PEANUT BUTTER CUPS** UPC #4126926078 or 4126926074 produced by R.M. Palmer-Reading, PA is an © product which contains dairy ingredients as listed on the ingredient panel but the dairy designation has been inadvertently omitted. Future packaging will be revised.

**BEA'S SLAMMIN' BBQ SAUCE** produced by Deluxe Gourmet Specialties, Oldbridge, NJ bears an unauthorized © symbol and is being withdrawn from the marketplace.

**CONSUMERS SPOTTING THESE PRODUCTS ARE REQUESTED TO CONTACT THE ORTHODOX UNION AT 212-613-8241 OR VIA EMAIL AT KASHALERTS@OU.ORG.**

## SURVEY

*continued from page 9*

ant and health conscious individuals who purchase kosher food on occasion.

### THE FINDINGS: THE POWER OF © CERTIFICATION

#### Of those surveyed:

- 82% can recognize a kosher certification symbol
- 66% usually choose to buy a product with a kosher certification symbol
- Six of 10 who don't buy store brands would do so if it had a preferred kosher certification symbol.

#### When OU was compared with other kosher symbols:

- © was the best known and most widely recognized kosher certification symbol by a wide margin among Jewish and non-Jewish respondents. © is the symbol most often on the food purchased by respondents by a 3 to 1 margin.
- Respondents named © as the symbol they would select as their first choice to purchase by a margin of more than 2 to 1.
- Consumers' overall opinion of © certification is significantly higher than for all other certification symbols.
- By a 2 to 1 margin, © is the symbol that comes to mind when a respondent is asked to think of kosher certification.
- Kosher-observant Jews perceive © to be "the standard" of kosher certification, and purchase ©-certified products over products with other certifications by a 4 to 1 margin.
- Jewish and non-Jewish consumers who purchase kosher food on occasion perceive the © symbol as standing for the safest and cleanest foods.

"This study confirms the tremendous value of kosher certification in general, and of © certification in particular," said Rabbi Moshe Elefant, Chief Operating Officer of © Kosher. "These findings clearly show that the © is the symbol most widely recognized and trusted by consumers, and demonstrates the power of © certification as a highly marketable tool."

"No longer just gefilte fish and matzoh, kosher has long been mainstream in terms of the range of certified products available. Now we know that the © certification is mainstream as well in terms of the diverse mix of consumers who actively seek it out. This study clearly demonstrates that whether they're Jewish or non-Jewish, averse to eating meat or dairy, or simply want a healthy lifestyle, consumers reach for the © before other kosher symbols to meet their dietary needs," said OU Senior Rabbinic Coordinator and Marketing and Communications Vice President Rabbi Dr. Eliyahu Safran.

## MAZAL TOV TO ...

our dedicated RFR in San Diego, CA **RABBI AHARON SHAPIRO AND HIS WIFE** on the engagement of their daughter Esther Nessa to Arye Schwartz of Hallandale, FL.

our devoted secretary **CHAYA BAROUK AND HER HUSBAND** on the birth of their daughter Shaina.

our dedicated secretary **AVIVA STADLER AND HER HUSBAND** on the birth of their daughter Michal Toby Chana.

our devoted secretary **ITA GREENSPAN** on her engagement to Benzi Gross of Lakewood, NJ.

our devoted RC, **RABBI MICHAEL COLEMAN AND HIS WIFE** on the Bar Mitzvah of their son Yehuda.



esoteric “*vortloch*”. He chose ideas that were inspiring and uplifting and infused them with feeling and passion. The last time I saw Rav Arye, he shared with me a thought from the Kotzker Rebbe. When Yosef went to find his brothers, he met a man who said “גבריאל המלאך רש”י *זמה תבקש*” says that man was offering advice to Yosef to help him survive his years of exile in Egypt. “Know always what you seek; what are your goals and aspirations?”

Rav Arye selected *Torah* thoughts that he identified with and incorporated into his life. Indeed, he lived by the Kotzker dictum of knowing *מה תבקש*. His life was a journey focused on seeking *קדושה* and spirituality. I will always remember Rav Arye zt”l through the prism of our last encounter.

Rav Shimon Eider zt”l had a direct relationship with the OU since 1993 when he established a company to manufacture OU certified gelatin from kosher hides. Rav Shimon spared no expense to insure the kashrus integrity of the gelatin. However, Rav Shimon’s involvement in kashrus extended far beyond his business enterprise.

Rabbi Eider was a highly disciplined, organized, persistent and tenacious person. Like his great Rebbi, Rav Aaron Kotler zt”l, Rav Shimon was driven throughout his life by a profound sense of *אחריות*. He often involved himself in areas which were not in his direct province of responsibility. Rav Shimon cared about the *tzibur* in a manner that one typically finds only in an *אדם גדול*.

Thus, Rav Shimon was a driving force behind ACKO (Association of Communal Kashrus Organizations), which was established in the mid 1980’s for the purpose of enhancing standards of supervision. For the past 20 years, Rav Shimon traveled at his own expense to conferences around the country so he could offer his keen input and suggestions. Rav Shimon was the only member of ACKO who did not represent a kashrus organization. Why was he there? Because of his sense of *אחריות* to the *צבור*.

Rav Shimon was a close friend of the OU and always supported the organization. His friendship did not stop him from calling me and others to prod us with suggestions for improvement when he sensed an area of weakness. Rav Shimon was in constant contact

with Rabbi Mendy Dombroff, who heads the Bureau of Kosher Law Enforcement of N.J., and he regularly offered input of ways to enhance the State’s efforts. In particular, Rav Shimon recommended a valuable structure for the auditing and authentication of private label supermarket brands.

It was Rav Shimon’s same sense of *אחריות* that motivated him to make *halacha* accessible to the masses. While still a teenager in the 1950’s, Rav Shimon began to deliver public *shiurim* on *halacha*, and shortly thereafter he began to publish his English *sifrei halacha*. In those years, most people lacked the skill to study *halacha* in the original sources. Rav Shimon created a new genre of *sifrei halacha* in English, which presented *halacha* in a simplified and organized fashion that could be easily grasped by anyone with even a limited background, yet fully documented with extensive footnotes that made the *seforim* valuable resources for accomplished *תלמידי תכמים* as well. Rav Shimon was a trailblazer, and many subsequent authors duplicated the model of his *seforim*. Throughout his life, even when he was not well, Rav Shimon continued to travel throughout America and abroad to teach *halacha* and inspect *eruvim*, which was an area where he was particularly successful in being *הרבים*.

I was particularly close to Rav Shimon. In 1963 I attended his *shiur* in *halacha* in Camp Munk, and Rav Shimon profoundly influenced my development. I remained a *תלמיד* in his *shiur* for three consecutive summers, and it was Rav Shimon who sparked my lifelong love of *halacha*. He introduced me to the world of authentic Torah and inspired me as one of my first role models of a true *בן תורה*. I often visited him in Lakewood as a teenager, and it was because of his influence that I attended the Philadelphia Yeshiva and eventually Bais Medrash Govoha in Lakewood, N.J. Eventually, I was privileged to be *farherred* for *s’micha* by Rav Shimon on behalf of Rav Schneur Kotler zt”l.

Ironically, both Rav Arye zt”l and Rav Shimon zt”l passed away at the age of 68. Sixty-eight is the *גמטריא* of *חיים*. Though they have departed this physical world, no doubt their memory and accomplishments will continue to influence and inspire *Klal Yisrael*, and in that sense, they are still in a state of *חיים*.

ותהינה נפשותיהם צרורה בצרור החיים ה’ הוא נחלתם וינחו בשלום על משכבותיהם ונאמר אמן

## לא באתי אלא לעורר

BY RABBI ELI GERSTEN  
RC Recorder of OU Psak and Policy

“And Haran died on the face of his father Terach in his birthplace in Ur Kasdim”, Bereishis 11,28. Rashi tells us

that the name Ur Kasdim alludes to the fiery oven into which Haran was thrown and that he was consumed by the fire. Rabbi Belsky has an interesting *chidush* about the halachic status of an oven that is not hot enough to burn a person.

We know that the general rule in *hechsher keilim* is *kibolo kach polto*. *Keilim* that absorbed through a liquid medium can be kashered with boiling water, *hagala*, while *keilim* that absorbed through direct fire can only be kashered with direct fire, *libun*.

One exception to this rule is a pan which is heated in an oven that is set to less than 200° F. If *issur* is absorbed into this pan, even though it is being heated by the fire and the *issur* is absorbed directly without a liquid medium, it still may be kashered with *hagalah* (K-313). Rav Belsky explained that an oven which is set to less than 200° F does not have the status of a *tanur*, and the

pan inside it is therefore not considered to be *al ha’aish*. The pan is therefore considered to be heated by an indirect heat source (K-318). Rabbi Belsky’s proof for this is that when a sauna is heated to less than 200° F it is possible for a person to enter it without getting burned. Although, the walls of an oven that are 200° F are hot enough to severely burn someone, the air inside is not. This is because the metal has a higher level of conductivity and can transfer heat into another surface much quicker than air. If a person can stand in an oven that is less than 200° F we cannot consider it to be a *tanur*. The pan is considered as though it was not in an oven, but rather heated indirectly, and may therefore be kashered with *hagalah*.

One practical application of this halacha is the kashering of certain kinds of dryers. For example, some fluid bed dryers, although having a direct source of heat, can be kashered with *hagala*, since even though the *issur* is dry and comes in direct contact with the drum, it is heated to below 200° F.