

THE Daf HaKASHRUS

A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE



חבל על דאבדין

RABBI YAAKOV LUBAN

Executive Rabbinic Coordinator



IN EVERY FIELD of human endeavor there are special individuals who rise above the fray and earn the unique distinction of being known as "the legendary Mr. So and So". The Jewish people have had their own roster of heroes and giants throughout the centuries. In the field of kosher supervision there are a handful of people who stand out as the elite in this arena. On the 20th of Mar Cheshvon, November 4th, 2012, the Jewish people lost one such individual, the legendary Rav Schmu'el Lazar Stern, zt"l.

The ability to excel in life is rarely a function of raw talent alone. Typically, great people are highly motivated and inspired individuals. Indeed, Rav Schmu'el Lazar's almost unparalleled kashrus expertise was not purely the result of his strong organizational, technical and investigative skills. Rather, Rav Schmu'el Lazar's religious passion, uncompromising integrity and deep sense of *achrayus* drove him to work virtually to exhaustion, leaving no stone unturned and not stopping before he

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לא באתי אלא לעזור

KASHERING KNIVES

RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy



THE HALACHOS of kashering knives are of the most complicated in *hilchos bechsher keilim*. Even if a knife is used to cut something cold, depending on exactly what took place, one of four different methods for kashering the knife could be required: *kinu'ach* (wiping/cleaning), *ne'itza* (stabbing into hard earth ten times), *bagalah* or *libun*.

KINU'ACH OR NE'ITZA

If a knife is used even a single time to cut non-kosher, it will require either *kinu'ach* or *ne'itza*.

The *Chachamos Adom* (Kelal 47:4) offers the following guidelines as to when we require *kinu'ach* vs. *ne'itza*:

- ▶ If a knife was used to cut through *issur* that was cold and soft – such as cold cooked meat - it is sufficient to wipe clean the knife.
- ▶ If a knife was used to cut through *issur*

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CO-PACK AGREEMENTS AND CHAMETZ

RABBI GAVRIEL PRICE

RC Ingredient Registry

EVER since he was a teenager Jeff Katz had been baking raisin and oat nutrition bars in his mom's kitchen. Recently graduated with an MBA and having perfected a group of recipes, he's excited to start selling product on a regional scale. Knowing his production needs are greater than what his mom's kitchen can provide, he approaches a contract manufacturer – called a co-packer – to make product for him. The co-packer – Joe's Specialty Food Manufacturing, Inc. – happens to be under the OU. Jeff gets the idea that an OU would be great on his label too, and he approaches us for authorization.

Jeff is Jewish. Joe, the co-packer, is a gentile. The nutrition bars are chametz. How does the OU ensure that Jeff's nutrition bars will not be חמץ? What questions does the RC setting up the account have to ask?

The RC has to clarify at what point Jeff owns the actual product. To do this, he has to understand the nature of the partnership between the two parties.

Often, the contract manufacturer not only owns the equipment to make the product but also provides the ingredients. So, for example, Joe owns the oats, the raisins, and the evaporated cane sugar. Jeff owns the specifications, the formula, the label name, and artwork -- that is, all the intellectual property pertaining to the nutrition bar, but none of the raw materials.

In this situation, Joe transfers ownership of the product to Jeff when it physically leaves Joe's domain and enters Jeff's. If Jeff has agreed to send a trailer to pick up the nutrition bars from Joe, then the transfer of ownership is at the shipping dock. The carrier is simply Jeff's agent to get the bars to where he wants them to go. This is true even if the carrier is an independent company and has complete responsibility for the physical integrity of the product.

If Joe has agreed to ship goods to Jeff's warehouse, then the transfer occurs when it reaches the warehouse. In these circumstances, the RC will have to see to it that during the days of Pesach the product is not delivered to Jeff (or his agent). He would have to draft a contract that disallows Jeff from taking ownership of the product during the days of Passover.

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▶ knew everything about his particular assignment.

Rav Schmuuel Lazar worked in the field of kashrus for decades, more than twenty as an employee of the OU. Thirty days after his passing, the OU hosted a special Shloshim in memory of Rav Schmuuel Lazar, and a group of colleagues, friends and admirers spoke about his life. The moving hespedim offered a glimpse into the soul of this extraordinary individual, and provided a framework to appreciate what motivated Rav Schmuuel Lazar to become a kashrus professional par excellence.

Rabbi Avi Juravel, a leading kashrus expert in his own right, noted that there are less than a handful of people worldwide who had the same grasp of animal/vegetable oil plants as did Rav Schmuuel Lazar. Rav Schmuuel Lazar had the ability to trace miles of pipes and master the intricacies of complicated production facilities. Indeed, in one such visit, engineers presented drawings of a refinery. Having studied the plant, Rav Schmuuel Lazar looked at the drawings and informed the engineers that the sketches were not accurate and correct. An example of his devotion and professionalism was the kashering of the Fuji Japanese oil refinery in 1993. Rav Schmuuel Lazar spent almost an entire year studying this 55 acre plant, planning, orchestrating and executing its kosherization.

THERE ARE LESS THAN A HANDFUL OF PEOPLE WORLDWIDE WHO HAD THE SAME GRASP OF ANIMAL /VEGETABLE OIL PLANTS AS DID RAV SCHMUEEL LAZAR

Rabbi Menachem Genack captured the spirit of Rav Schmuuel Lazar's dedication to kashrus. Rav Schmuuel Lazar was away from his family weeks at a time and travelled to the most distant places on the globe under very difficult circumstances to make sure that OU products were produced with the highest kosher standards. However, for Rav Schmuuel Lazar, this was not simply a business assignment. Rather, he was imbued with a profound sense of mission and purpose. As he travelled around the world, the ripple effect of his work as a Rabbinic Field Representative was that he touched many people with his enthusiasm and spiritual passion. He influenced numerous individuals and inspired countless individuals throughout his lifetime.

Rabbi Moshe Elefant noted that Rav Schmuuel Lazar did not give up, even

when he had to overcome difficult personal challenges. Eighteen years ago, Rav Schmuuel Lazar suffered a debilitating stroke that left him so incapacitated that he could not even read the Alef Bais. With remarkable determination, he made a miraculous recovery and eventually returned to his grueling schedule of visitations to the Far East. He literally devoted his life to the field of kashrus and exemplified true *mesiras nefesh*.

Rav Schmuuel Lazar's son, Rav Mattis, delivered a stirring description of his father. Though Rav Schmuuel Lazar was strongly opinionated, he totally negated his own viewpoint to that of Daas Torah. In particular, Rav Schmuuel Lazar was a chossid of the Skolener Rebbe, and the Rebbe's opinion was the last word about everything. When the Rebbe told Rav Schmuuel Lazar as a young man to wear a streimel as a shmira, he obediently did so, though such mode of dress in the West Coast was unheard of at the time. People who saw him wearing a streimel in those years might have thought he was "crazy", but Rav Schmuuel Lazar believed, "Who cares what people think. I will follow my Rebbe." While alone in a hotel room in Thailand or Hong Kong, Rav Schmuuel Lazar made sure that Shabbos was Shabbos, no matter how isolated he was. To this end, he brought along a Kiddush becher and challah cover, placed white towels on all the

tables and counters, wore his streimel and bekeshes, and dined on homemade cholent, so that he would experience the kedusha of Shabbos even when in golus. He was a great yarei shomayim, and as he prepared for the yom hadin Erev Yom

Kippur, tears would flow from his eyes and drip into the soup, as he was eating. He had a tremendous love of mitzvos, and in particular, he cherished the mitzvah of Sukkah. He spared no expense to decorate his Sukkah and hardly left the Sukkah throughout the Yom Tov. He spent days searching for esrogim, without consideration of cost. One year he purchased three esrogim in Israel for a small fortune. Unfortunately, they were confiscated at customs. The agents were surprised to see him crying, but did not understand he was crying because of the inability to fulfill the mitzvah properly, and not for the financial loss. His ahavas chessed knew no bounds, his hakaras hatov to those who assisted him was unending and he viewed kosher supervision as avodas Hashem.

Rav Mordechai Finkelman described

how Rav Schmuuel Lazar could not tolerate "sheker", or anything he perceived to be unethical. Rav Mattis Stern told an amazing story that reflected his father's unflinching sense of principal and integrity. There was a period of time when Rav Schmuuel Lazar could not cover his son's tuition at a prominent yeshiva. Rav Schmuuel Lazar contacted the Rosh Yeshiva and said, "I cannot pay tuition. Please send my son home." The Roshe Yeshiva responded, "It is okay for your son to remain, and you can pay in the future, whenever feasible for you." Rav Schmuuel Lazar was adamant and said that he could not justify keeping his son in the yeshiva on that basis. He insisted that his son be sent home. The Rosh Yeshiva said he appreciates the sentiment,

HIS HAKARAS HATOV TO THOSE WHO ASSISTED HIM WAS UNENDING AND HE VIEWED KOSHER SUPERVISION AS AVODAS HASHEM

but told Rav Schmuuel Lazar, "He is in my yeshiva and he is *bei mir a kint* (he is my child)." Rav Schmuuel Lazar accepted the Rosh Yeshiva's psak and kept his son in the Yeshiva. Rav Mattis became a devoted talmid of that Rosh Yeshiva, and today, Rav Mattis is an outstanding Talmid Chochom and the distinguished Rosh Kollel of Sifsei Dov, in Monsey, NY. Rav Schmuuel Lazar was forever indebted to this Rosh Yeshiva. In fact, Rav Schmuuel Lazar would meticulously select two of the finest lulavim each year. One he kept for himself, and the other he would send to the Rosh Yeshiva to show his immense appreciation.

Rav Schmuuel Lazar had many close relationships. Rabbi Yosef Bodenstein was a dear friend, and delivered a moving hesped at the OU of his *yedid* of many years.

Though Rav Schmuuel Lazar was employed by the OU as a kashrus professional, his impact on the community was of far broader proportions. He was instrumental in founding and maintaining Tomchai Shabbos in Los Angeles, and he was personally involved in taharos for the Chevra Kaddisha. Every year he travelled to New York to scrupulously supervise the baking of his legendary matzos, and a large group of followers would only eat Rabbi Stern's mehadrin matzos for Pesach. Rav Schmuuel Lazar taught in Yeshivos for a number of years before entering the kashrus field and for seven years oversaw a yeshiva for Baalei Teshiva that he

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KNIVES

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knife requires *ne'itza*.

► If a knife was used to cut through *issur* that was warm – similar to the *beis ha'shechita* – then the *duchka* (cutting pressure) combines with this minimal heat to require *ne'itza*, even though the *issur* was soft.

Additionally, if a knife is used to cut *issur b'regilus* then it will require *ne'itza*, because over time there will be a buildup of *shamnunis* on the knife. Even though a single cutting through cold soft *issur* will not require *ne'itza*, but over time the continued use will cause a buildup that can only be removed through *ne'itza*¹.

Example: a knife is used to cut through cold soft cheese. This knife only needs *kinu'ach*. Today, chemical cleansers such as detergents and caustic are used to clean blades. However, if the knife was used to cut cheese many times then *ne'itza* is required.

Example: A grinder is used to grind frozen vegetables; it is also used to grind frozen non-kosher meat. Because frozen meat is hard, the blades will require *ne'itza*.

HOW IS NE'ITZA PERFORMED?

Ne'itza ten times into hard ground is rarely done today for a variety of reasons. Performing *ne'itza* can be dangerous and can damage the blades. Instead, we kasher a blade that needs *ne'itza* with *irui kli rishon* with hot caustic water² (this is a stronger form of kashering). This must be done with caustic or soapy water to make sure any fatty residue is removed. Another possibility is to scrape the blades ten times with steel wool³.

HAGALAH

A knife that is used to cut a non-kosher *davar charif* requires *hagalab*. This is because the *duchka d'sakina* (the pressure of the knife) combines with the *charifus* of the food to absorb *ta'am* into the knife. If a blade grinds non-kosher cheese together with jalapeno peppers (*charif*) and other ingredients, even though the peppers themselves



are kosher, and the cheese is not spicy, if the overall mixture becomes spicy, the knife will require *hagalab*.

If a knife comes in contact with a hot non-kosher item, even if no cutting is done, the knife requires kashering. Even if the hot item is in a *kli sheini*, we are *machmir* that a *davar gush* maintains its status as a *kli rishon*, and *lichatchila* we require *hagalab*. If the hot item is a liquid that is on the fire or even if it is dry so long as it has been removed from the fire, *hagalab* is sufficient. However, if the knife touches a dry hot item that is heated directly

by the fire then *libun* is required.

LIBUN

Even if a knife is only used cold, if there are grooves in the knife that cannot be cleaned out, then the knife will need *libun* on those spots to remove the *b'en*. Alternatively, the knife can be rubbed against a sharpening stone until the grooves open up and the *b'en* is cleaned out.

Rav Belsky says that today's knife handles which are professionally fitted to the knife, such that there is no gap created between the blade and the handle, can be kashered with *hagalab* together with the knife.

HASHCHAZA

Rema paskens that *hashchaza* (sharpening the knife against a stone) which removes a layer of metal is not a substitute for *libun* or *hagalab*. However, *Darchei Moshe* 121:19 explains that since *libun* removes a *klipe*, and *hashchaza* also removes a *klipe*, a proper *hashchazah* followed by *hagalab* can be done in place of *libun*. ■

¹ See *Tosafos Chulin* 8b s.v. *V'hilchasa*

² *Darchei Moshe* Y.D. 10:4 and *Pri Migadim* 10:22. Although the *Darchei Teshuva* 10:41 cites the *Teru'os Shor* that *hagalab* is required for a knife that shecheted treifos, because *irui* is not sufficient to remove *shamnunis*, however, hot caustic is effective at removing cold fatty residue.

³ *Teshuvos V'yan Yosef* Y.D. 162

CO-PACK

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► In another scenario Jeff may never own the product. Joe owns the raw materials. A distributor or retailer calls Jeff and orders 1,000 cases of Jeff's bars. The distributor or retailer will pick up the goods from Joe. Jeff turns around and orders production of 1,000 cases from Joe's.

In this scenario Jeff, although "selling" the nutrition bar, is essentially acting as a broker, since he himself never actually owns the physical product. If this is the case, it would seem that there is no concern for *חמץ בל יראה* and therefore no possibility of *חמץ* *שעבר עליו הפסח* (Jeff should be counseled against brokering such a transaction since, by doing so, he would be transgressing an independent *issur* of *ביומו* – see *Mishna Berurah*, 450, 23).

Not in every case will Joe own the raw materials. For any number of reasons, Jeff

may provide the co-packer the ingredients used to make the nutrition bar. In such a case, Jeff will purchase the ingredients himself. The ingredients will be stored at Joe's, who takes on the risk of securing them from damage, but ingredients are owned by Jeff. If this is the case, the RC will have to make sure that there is a *mechiras chametz*. He will also have to ensure that production of Jeff's bars do not take place on Pesach.

This latter scenario can be rather complicated. Jeff may order oats from one company, raisins from a second, and evaporated cane juice from a third, and have them all blended at a specialty blending company before being shipped to Joe's. The RC servicing Mr. Katz in this case will have to make sure that the *mechiras chametz* he arranges with Jeff is honored at both the specialty blending company as well as Joe's. ■

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► established even while serving as a Rabbinic Field Representative for the OU. He was a fantastic Rebbe and had a profound influence on numerous talmidim and talmidos.

Rav Shmuel Lazar's untimely and sudden passing came as a shock to all of us. Before every Yom Tov, Rav Shmuel Lazar would call me (as no doubt he did with many others) to wish me a good Yom Tov. I personally feel a sense of guilt and remorse that I did not have an opportunity to express how much I appreciated his calls, how precious his friendship was, and how highly I thought of him. I imagine others feel the same way. The least we can do is continue to be inspired by the legendary Rav Shmuel Lazar Stern ז"ל, and keep alive the memory of a truly great and remarkable individual. ■

THE NUMBERS ARE IN – THE OU HAD A BUSY PASSOVER

Disseminating Knowledge was an Organizational Effort

THE PERIOD between Passover and the Festival of Shavuot is a time of numbers for the Jewish people, with the daily counting of Sefirat HaOmer, for 49 days, leading up to Shavuot on the fiftieth day. At OU Kosher, it is also a time for reflecting on how the OU served the Jewish community in preparing for the holiday; tabulating the statistics reflecting that effort; and evaluating how the OU can further enhance its service to the community in observing the most complex of all Jewish holidays.

OU Kosher provided these services through its annual Passover Guide with its listing of products that are Kosher for Passover; its website, oupassover.org; its Passover Hotline; emails; its smart phone App, now in its second year; and radio programs and community visits. But it did not do this alone.

“Passover was a combined effort of different departments of the Orthodox Union, working together with Kashrut to produce the materials we disseminated to the kosher consumer,” declared Rabbi Menachem Genack, chief operating officer of OU Kosher. “Working with Dr. Sam Davidovics, chief information officer of the OU; Mayer Fertig, chief communications officer; Gary Magder, director of digital media and their staffs, the materials were produced in the various formats needed to deliver our message. The entire effort was overseen by Rabbi Moshe Zywic, executive rabbinic coordinator and director of kashrut operations; and Rabbi Eli Eleff, rabbinic coordinator and consumer relations administrator of OU Kosher.”

“Passover preparation at the Orthodox Union is like a symphony,” Rabbi Genack continued. “The different parts of the orchestra must work together to produce beautiful sounds. OU Kosher provides the knowledge base, but our colleagues

in the other departments made it possible to transmit this knowledge worldwide.”

Here is how the OU provided that knowledge:

- ▶ The OU Guide to Passover had a print run of 60,000, with distribution to OU synagogues, and to yeshivot and supermarkets throughout North America; it was also available online.
- ▶ The OU Kosher Consumer Hotline was truly hot, answering 5,032 phone calls, not counting calls that went to voicemail or callers who did not call the Hotline directly. While on hold, callers were given recorded answers to the top ten questions received by OU Kosher this season;
- ▶ The highest volume was 471 calls answered on Monday, March 18;
- ▶ Starting ten days before the holiday, the Hotline was staffed by a team of 18 rabbis and five assistants answering the phone, and a fulltime staff of three answering and researching emails;
- ▶ With the holiday beginning on Monday night, the Hotline was open both Sunday and Monday; the OU was the only one of the major kashrut agencies to be open on Monday, erev Pesach;
- ▶ On Sunday, March 24, 91 calls were received in two hours; on Monday, 162 phone calls in three hours; on Friday, March 29, Chol Hamoed Pesach, 140 calls were answered in three hours.
- ▶ Regarding the website, there were more than 80,000 unique visitors during the Passover season, with more than 300,000 page views;
- ▶ The highest visit day was the Sunday before Passover, with more than 12,000 unique visitors; Erev Pesach there were more than 8,000 unique visitors; while

the average day for the two weeks before the holiday was 5,000 visits.

- ▶ The weeks before the holiday brought in more than 1,200 emails, with more than 100 per day as the Festival approached.
- ▶ The OU Kosher App for smart phones, which is available year-round, but was adapted for Passover for consumers on iPhones, iPads, iPods, iPod Touch and Android, had more than 5,000 downloads in the weeks before Passover.

The Kashrut Department went beyond technology to provide assistance for the holiday.

- ▶ Rabbi Moshe Elefant, chief operating officer of OU Kosher and the OU’s world-renowned Daf Yomi maggid shiur, appeared every night for three weeks on Zev Brenner’s Talkline Show, responding to a wide variety of questions with his limitless knowledge and his ability to clarify even the most complex aspects of the Festival; other radio appearances were made by Rabbi Yoel Schoenfeld and Rabbi Eli Gersten on the JM in the AM program; and Rabbi Nachum Rabinowitz on an online program hosted by Rabbi Yosef Wikler, editor of Kashrus Magazine;
- ▶ OU Kosher Rabbinic Coordinators made community visits: Rabbi Yosef Grossman, Rabbi Elefant and Rabbi Rabinowitz to Lakewood, NJ; Rabbi Rabinowitz to Boston; Rabbi Eleff to Brooklyn; and Rabbi Daniel Nosenchuk to Monsey, NY.
- ▶ Once again, there was an online pre-Passover webcast with the Kashrut Department’s two halachic poskim, Rabbi Hershel Schachter and Rav Yisroel Belsky. Rabbi Dr. Eliyahu Safran, OU Kosher vice president of communications and marketing, served as moderator.

It has been said that OU Kosher begins preparing for next year’s Passover the day after this year’s holiday is over. That means that even as the counting of Sefirat HaOmer proceeds, planning is already in progress for Passover 5774 at the OU. The first seder is April 14, 2014. ■

MINUTE MAID® AND SIMPLY BEVERAGES™

Multiple juice and juice drink varieties from Minute Maid® and Simply Beverages™ will now carry the © kosher certification in the U.S.

The Minute Maid portfolio of beverages, with more than 100 different flavors and varieties, is the No. 1 fruit and vegetable juice brand in the world in terms of combined retail volume sales. More than a dozen

chilled Minute Maid orange juice varieties -- including the newest not-from-concentrate offering, Minute Maid Pure Squeezed orange juice beverages -- will feature the © symbol on packaging.

“For many, kosher certification plays an important role in how they choose the right brands for their families,” said Charles Torrey, Vice President, Marketing, Minute

Maid. “Having the OU ‘stamp of approval’ for so many Minute Maid orange juice choices is welcomed news for juice drinkers who follow the OU kosher diet.”

Since Simply Orange® launched in 2001, the Simply Beverages line has grown to include sixteen varieties of not-from-concentrate juices and juice drinks that offer premium, fresh taste. Beyond orange juice, the portfolio includes Simply Lemonade®, Simply

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Dear Rabbi Grossman,

BS'D the members of the Kollel really enjoyed the shiur this morning from Rabbi Klarberg. Coming a couple of months after the Kollel finished Meseches Chullin, we were in a good position to appreciate Rabbi Klarberg's in depth, technical analysis of the halachic aspects of the questions that were raised. I personally enjoyed seeing what final OU policy is based on getting a glimpse of how kashrus policy formed from the beginning; from the Gemora.

I would like to add a general thank you. Researching kashrus can sometimes be a frustrating experience. It is not always easy to get a clear picture of metzius and halacha. I have found the OU to be my best resource for both. Clear literature explaining the halacha and, equally as important, how to apply it to our ever changing and complicated food industry.

May you and the OU have continued success in spreading Torah throughout the world (even to Australia).

Moshe Schreck

Kollel Beis HaTalmud, Melbourne, Australia



KASHRUS ALERT

TRADER JOE'S THIS IS NOT A TUB OF CREAM CHEESE produced by Trader Joe's, Monrovia, CA is labeled with a U Pareve. This product was made using pareve ingredients on dairy equipment. Corrective measures have been implemented.

Some **TRADER JOE'S ORIENTAL RICE CRACKERS** produced by Trader Joe's, Monrovia, CA are labeled with an U. This product is not certified by the Orthodox Union. Corrective measures have been implemented.

GALAXY NUTRITIONAL FOODS VEGAN CREAM CHEESE ALTERNATIVE produced by Galaxy Nutritional Goods, Orlando, FL is labeled with a plain U instead of an UD. This product was made using pareve ingredients on dairy equipment. Corrective measures have been implemented.

Some packages of **DOLE MANDARINS IN ORANGE GEL** produced by Dole Canada were mistakenly labeled with a stylized K Pareve symbol. This product is not certified by the Orthodox Union. Corrective measures have been implemented.

DONUT HOUSE SWEET & CREAMY REGULAR ICED COFFEE produced by Green Mountain Coffee Roasters, Waterbury, VT is certified as an UD dairy product, as it contains dairy ingredients. Some boxes labeled with an U are missing the "D" Dairy designation. The individual cups, however, are labeled with an UD. Corrective actions have been implemented.

AICHA WHITE TRUFFLES CHAMPIGNONS TERFESS produced by Les Conserves de Meknes is an UP product. Consumers should verify that the letters "DA" and "RDSL" are part of the ink-jet code that appears on the top of the can. If the letters "DA" and "RDSL" are not included in the code, the product is not certified by the Orthodox Union.

The Orthodox Union does not certify **GREAT KING TUNA AND SARDINE** products produced by Mr. Tuna d.b.a. King of the Sea, Brooklyn, NY. The Orthodox Union does certify **GREAT KING SALMON**.

BEVERAGES

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Limeade®, Simply Apple®, Simply Grapefruit®, and Simply Cranberry® Cocktail. All Simply Beverages have

been certified kosher by the OU and will carry the U mark on packaging. Simply Beverages are available nationwide in a variety of sizes, including a 59 fl. oz. carafe, a 13.5 fl. oz. carafe and an 89 fl. oz. package.

"Simply has always been committed to quality, and our partnership with the OU is another example of that commitment," said Allison Higbie, Group Director of Marketing for Simply Beverages. "We received valuable support from the Orthodox Union as they guided us through the certification process, and we look forward to building a long-term relationship."

In addition to the products receiving OU certification, several Minute Maid and Simply Beverage products have also been certified OU Kosher for Passover. They include Minute Maid Pure Squeezed 100% OJ in the No Pulp and Some Pulp varieties, and Simply Orange Pulp Free and Simply Orange High Pulp varieties.

Rabbi Raymond Morrison, long time OU Kosher's Rabbinic Coordinator, commented: "Throughout the certification process, I have been impressed with the enthusiasm and professionalism of each brand's personnel with whom we had the pleasure to work. I have found that their ethos of striving for excellence in every facet of their work mirrors that of the Orthodox Union and will certainly contribute to a strong and meaningful relationship."

The rollout of packaging for Minute Maid and Simply Beverages with the U designation has already begun and will continue over the next several months. A complete list of Minute Maid and Simply Beverages products certified by the Orthodox Union can be found through this link to the OUkosher.org website.

* Source: Euromonitor International Limited; total volume sales including retail volume sales in litres based on 2011 data.



to our dedicated RFR in Antwerp, Belgium **RABBI YISROEL HOLLANDER AND HIS WIFE** on the engagement of their son Moishi to Ruchi Ost of London.

to our devoted RFR in St. Louis, MO **RABBI YOSSY FLORANS AND HIS WIFE** on the engagement of their daughter Chana Devorah to Moshe Tzvi Crystal of Denver Colorado.

to our dedicated RC **RABBI GAVRIEL PRICE AND HIS WIFE** on the birth and bris of their son Nachum Meir.

to our devoted RFR in Little Rock, AK **RABBI PINCHUS CIMENT AND HIS WIFE** on the engagement of their daughter Mushka to Yosef Kramer of Brooklyn.

CONDOLENCES

to the wife and family of our devoted and beloved ingredient processor **LEON KAHN Z'L**, Hechover Yehudah ben Yoel Hakohen, on his recent sudden petirah.

to the family of **RABBI YOSEF RABINOVITZ Z'L** who was recently niftar. Rabbi Rabinovitz was part of the team of onsite mashgichim who do vegetable bedikos at Pos'tiv which is OU certified.

המקום ינתם אתכם בתוך שאר אבלי ציון וירושלים

HARRY H. BEREN ASK OU OUTREACH AND
THE COR KASHRUTH COUNCIL OF CANADA,
INVITE THE ENTIRE COMMUNITY OF TORONTO TO A

SPECIAL COMMUNITY KASHRUS EVENT

MEET THE OU MEAT,
WINE AND FISH EXPERTS

HARRY H. BEREN



OUTREACH



TUESDAY EVENING, JUNE 11TH
CONGREGATION SHOMRAI SHABBOS – CHEVRA MISHNAYOS
583 GLENGROVE AVENUE WEST

7:45PM Mincha



INTRODUCTORY REMARKS
Rabbi Tsvi Heber
Director of Community Kosher, COR



M.C.
Rabbi Yosef Grossman
*Senior Educational Rabbinic Coordinator,
Director of Kosher Education, OU Kosher*

8:00



THE INTEGRITY OF KOSHER MEAT
AFTER THE LOS ANGELES MEAT
SCANDAL
Rabbi Moshe Elefant
COO and Executive Rabbinic Coordinator, OU Kosher

8:40



THE PRODUCTION OF KOSHER WINE
AND
GRAPE JUICE – A POWERPOINT
PRESENTATION
Rabbi Nachum Rabinowitz
Senior Rabbinic Coordinator, OU Kosher

9:20



CURRENT KOSHER FISH ISSUES
Rabbi Chaim Goldberg
Rabbinic Coordinator, OU Kosher

10:00 Maariv

FREE Admission for Men and Women

FREE copy of The Daf HaKashrus–
Daf Hashana Volume 20

Q & A AT THE END OF EACH SESSION

Priority will be given to questions submitted
by fax to 212.613.0621
or email Grossman@ou.org.

FOR MORE INFORMATION CONTACT:

Rabbi Yosef Grossman 212.613.8212,
914.391.9470 or grossman@ou.org.



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OF NEW JERSEY



RECENT EVENTS



Rav Belsky at ASK OU - Yeshiva Torah Vodaath Program on Mesorah of Kosher Birds



ASK OU Outreach Pre-Pesach presentation at the Boston Kollel. (L-R) Rabbi Naftali Bier, Rosh Kollel; Rabbi Nachum Rabinowitz, OU Kosher; Rabbi Zalman Leff, Rosh Kollel



ASK OU Outreach Pre-Pesach shiurim at Khal Lev Avos in Lakewood, NJ (L-R) Rabbi Moshe Elefant, Rabbi Yoni Kantor and Rabbi Nachum Rabinowitz



Rabbi Chaim Loike at ASK OU Outreach presentation at Mt. Sinai Jewish Centre in Washington Heights



(L-R) Rabbi Yosef Grossman and Rabbi Moshe Klarberg participate in a two-part series of ASK OU Outreach Skype shiurim to Kollel Beth Hatalmud in Melbourne, Australia on kosher meat issues



Students from the 7th Grade at Manhattan Day School participate in a recent VISIT OU program along with their Rebbeim Rabbi Cohen back row to the left and Rabbi Genack front row to the right.



*From your kitchen
to the Sheraton kitchen...*

UNDERSTAND KASHRUS AS NEVER BEFORE



Join the OU's 3rd **Advanced Kashrus Seminar for Women**
including lectures, hotel kitchen, restaurant and industrial plant tours

Monday, August 12 - Friday, August 16, 2013
ו' אלול - ו' אלול תשע"ג



HARRY H. BEREN



For more information and to apply, contact
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