

THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

QUINOA NOW ^UP CERTIFIED

RABBI Menachem Genack, CEO of OU Kosher, announced today that quinoa, the grain-like seed grown in South America, is Kosher for Passover when processed with special OU Passover supervision and bearing the ^UP symbol. His statement is as follows:

“It is only recently that quinoa has become popular outside of its high-altitude growing area in the Andean mountain region of South America. Known for its nutritional qualities, it has been referred to as a “superfood.” In recognition of its unique properties and growing popularity with consumers, 2013 has been proclaimed by the UN “The International Year of Quinoa.”

Due to conflicting reports regarding growing conditions and final usage of this new world, gluten-free pseudo-cereal plant, OU Kosher was hesitant to conclusively declare it Kosher for Passover and non-kitniyot.

(Kitniyot is a category of foods that were forbidden by Ashkenazic custom during Passover because:

- ▶ they bear similarities to and might become confused with forbidden grains and
- ▶ can become intermingled with those grains. Included in this group are: beans (all), buckwheat/kasha, caraway, cardamom, chickpeas, corn, fennel, fenugreek, grains-of-paradise, lentils, millet, mustard, peas, poppy seeds, rapeseed/canola, rice, sesame seeds, snow peas, sorghum,

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^UP WHAT'S NEW FOR 2014?

RABBI SHMUEL SINGER

RC, Passover, Wine, Chocolate

There are two important developments in OU Passover production for 2014. The first one is the introduction of Passover Quinoa. Pereg and Goldbaum will be selling OU-P quinoa. Quinoa is a plant from South America which is not Kitniyot. The OU-P quinoa was packed in South America with Mashgiach Temidi. The second development is that this year there will be a large number of OU Kitniyot retail items available. Manischewitz has introduced the Kitni line which includes chick peas, corn, lentil mix, peanut butter and popcorn. There will also be Kitni rice cakes and tahina. Ferrero in Italy has produced OU Kitniyot Nutella Spread and Kinder chocolate. Osem will also have a number of OU Kitniyot items. All of these products are clearly marked Ochlei Kitniyot and are all made with Mashgiach Temidi like all OU-P products.

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. Kedem has one not Mevushal grape juice. This is bottled in 1.5 liter glass bottles and clearly labeled Non-Mevushal. Kedem has also introduced Fresh Pressed Grape Juice as a new OU-P grape juice made without sulfites for the first time. Manischewitz has Mevushal Concord grape juice as in past years. Kedem has also introduced Pomegranate and Sparkling Pomogrape Juices with the OU-P certification. Jelinek will have OU-P pear brandy in addition to traditional slivovitz. OU-P

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BEYOND POTATOES:

Meet the Chief Rabbi of Idaho Falls

BATYA ROSNER

Staff Writer, OU Department of Communications & Marketing

This article is reprinted from www.ou.org

WITH just a passing glance, you might think you misread his jacket. But take a second look. You really did just pass the chief rabbi of Idaho Falls, walking down a street in lower Manhattan. The honorary chief rabbi, that is. His name is Rabbi Avraham (Avi) Juravel, and his day job is supervisor of technical services for OU Kosher.

“Random people stop me on the streets of New York City, asking, ‘How’s Idaho?’ Rabbi Juravel says,

with a warm smile. “So I tell them, it’s a wonderful place.”

Overseeing technical services for OU Kosher certification for more than 20 years, Rabbi Juravel had been traveling to Idaho about four times a year to inspect more than a dozen OU certified companies there that manufacture potato products.

Idaho Falls, alone, is home to multiple products certified kosher by the Orthodox Union. To get there, Rabbi Juravel flies from his home in the Greater New York area to either Salt Lake City or Denver, then hops aboard a much smaller plane to Idaho Falls. He could always drive, of course, but flying is the quicker route.

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POTATOES

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Tucked away in Eastern Idaho, four hours east of Boise, the state capital, Idaho Falls boasts a population of 56,813, as of the 2010 census. Among them are approximately ten families with Jewish members. Most of them work at a nearby nuclear plant, according to Rabbi Juravel.

After undergoing a liver transplant last winter, Rabbi Juravel's travel is limited, of late, precluding trips to his beloved Idaho Falls, though, as he regains his health, he hopes to resume his flying schedule.

So how did Rabbi Juravel become the honorary chief rabbi of a town in which he does not reside?

One day, years ago, a worker at an OU-certified company told him about a store in town run by a Jewish woman, and encouraged him to visit. In his experience, in a small town, "every non-Jew knows where a Jew lives," observed Rabbi Juravel. "Doesn't matter how few may live in that town. I went to visit this lady and she was so happy to see another Jew. She complained to me that her children were being discriminated against in school because they are not Mormons." Idaho Falls has a large Mormon community.

As a former student of Beth Medrash Govoha in Lakewood, NJ, from where he received his rabbinic ordination, Rabbi Juravel offered to teach a class on various aspects of Judaism at this woman's home each time he travelled to Idaho Falls. He would discuss the weekly Torah portion or an upcoming Jewish holiday. "We would get together just to remind them that they're Jewish — that they should know what it means to be Jewish and that New York didn't forget them," shared Rabbi Juravel. "They were very interested in this."

After a time, Rabbi Juravel decided to approach the mayor of Idaho Falls and request to be appointed the town's honorary chief rabbi. After all, he realized, he was more involved with the local Jewish community than any other rabbi.

He approached Linda Milam, who served as mayor of Idaho Falls from 1994 to 2006, with his request, to which she inquired, "Doesn't your church do that?" Rabbi Juravel explained to her that in the Jewish religion, the mayor of a town could appoint a chief rabbi. But as a resident of Monsey, NY, Rabbi Juravel requested that he only be deemed an "Honorary Chief Rabbi" so that he wouldn't be entitled to any benefits.

A framed document stamped with the golden seal of the City of Idaho Falls, hangs proudly in Rabbi Juravel's office at the OU. His jacket identifying him as the chief rabbi was a gift from one of the town's potato companies.

Has he ever been asked to use his title for public service?

Once, Rabbi Juravel said, he was approached by someone at a company he was inspecting, who informed him that a Jewish man in a local nursing home had just gone through a seventh round of chemotherapy and that his prognosis did not look good. The dying man wished to see a rabbi, and this company worker asked Rabbi

Juravel to visit. "They didn't know where to find a rabbi, and when I was in Idaho, they saw my jacket," Rabbi Juravel recalled.

At the nursing home, Rabbi Juravel introduced himself to the dying man and showed him his credentials, pointing to the back of his jacket. "I asked him where he's from, and he says Brooklyn. I say, 'I'm from Brooklyn—what part are you from?' He says Bay Ridge. 'Oh, that's the fancy part — I'm not so fancy, I'm from East New York.' So, I got a smile from him."

Rabbi Juravel asked the man if he was bar mitzvahed. He was. Did he remember the Shema? Yes. So Rabbi Juravel suggested that they say it together. "I said Shema with him and he was very happy," Rabbi Juravel said. The man passed away two weeks later.

The official document hangs in Rabbi Juravel's office at OU headquarters.



On a happier note, the relationship Rabbi Juravel built up over the years with the Jewish shopkeeper allowed him to encourage her to send her children to Israel on the Taglit-Birthright Israel program, when they began college. Two out of three have already gone. "The mother had raised her children as best as she could for a Jewish education — even paying for private tutors when they became bar or bat mitzvahed and holding the ceremony by their grandparents in Arizona, but I told her that sending them to Israel is a world of difference when it comes to identifying Jewishly," Rabbi Juravel said.

So how often does he wear that "official jacket?" Let's put it this way: "I wear the jacket every single day, except Shabbos," he said. "I'd like to wear it — it's warmer than my other coat — but my wife won't let me get away with that." ■

QUINOA

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▶ sugar-snap peas, soybeans, sunflower seeds and — according to some — include even cottonseed.)

Following extensive research and on-site investigation of cross-contamination issues by OU Kosher personnel at all quinoa growing areas including: Puno, Cuzco, Arequipa, Ayacucho, Junin and Chiclayo in Peru; and Alto la Paz and Chayapata in Bolivia; as well as the collection, washing and milling stations of quinoa, OU Kosher is pleased to announce that, for the first time, it is recommending quinoa for Passover, when processed with special OU Passover supervision and bearing the ©P symbol.

In addition to quinoa, OU Kosher has concluded that related canihua, kiwicha and maca seeds processed under supervised conditions may also be approved for Passover (©P)."

{*Matzav.com Newscenter*}



to our dedicated RFR in the Netherlands **RABBI ARYEH LEIB HEINTZ AND HIS WIFE** on the engagement of their son Shneur Zalman to Dena Chaya Calabro of Florida.

WHAT'S NEW

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liquers will be available under the Queen Esther, Spirit of Solomon & Gold Shot labels. Zachlavi will have

OU-P arak and vodka. Zwack Slivovitz will be available with OU-P.

Manischewitz continues to bake matzah in Newark, NJ as in years past. The OU has also agreed to place the OU-P on Aviv, Osem, Yehuda, Rishon and Holy Land matzah products coming from Israel. The items are supervised by local Rabbanim and are satisfactorily made with OU Pesach guidelines. 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.

Manischewitz has whole wheat matzah meal and whole wheat matzah farfel. These items are made from Manischewitz OU-P whole wheat matzah. Manischewitz also bakes OU-P Matzah under the Horowitz Margareten and Negev labels. They also make Mediterranean Matzah which is regular matzah sprayed with oil and spices after baking. It is not Matzah Ashirah. Manischewitz continues to produce Egg Matzah as well as Passover Tam Tams. These are made from egg matzah dough and marked as Matzah Ashira on the box. Manischewitz bakes machine Shmura Matzah and will also have OU-P hand shmura matzah baked for them in Israel. Manischewitz makes a product known as matzah crackers. This is an ordinary matzah product and is not Matzah Ashira. The various Israeli OU matzah companies will all be selling machine shmura matzah as well.

Manischewitz will have gluten free OU-P crackers and gluten free OU-P matzah style squares this year. Yehuda will also have these gluten free products as well as gluten free cake meal, fine meal and farfel. Kedem will also have Absolutely brand gluten free flatbread and crackers as well as Jeff Nathan gluten free Panko Flakes. Goldbaum will also be selling gluten free crackers as well as flatbread crisps and matzah style shehakol matzah. None of these products are made from matzah and none of them can be used in the place of matzah. This is clearly marked on the label.

Coca Cola will again be available with an OU-P for Pesach in Regular and Diet flavors. Aside from the New York metropolitan area, Coke will be available in Boston, Baltimore-Washington, Miami, Atlanta, Houston and Philadelphia. This year, in New York, Coca Cola items will be made with an OU-P in 2 liter bottles. All these items, of course, require the P symbol. All the Passover Coke items will be marked with a distinctive yellow cap in addition to the P symbol on the cap or shoulder of the bottle. Kedem has introduced the Harrison's label for different types of OU-P soda including cream, cola, orange and lemon lime flavors.

The Haddar line of Passover products will again be available. The Barton brand will be back again with the OU-P. A full line of Barricini candy items will be available with the OU-P symbol. Manischewitz and Barricini will both have chocolate covered egg matzah and egg matzah crackers. In addition Barton will have OU-P chocolate covered regular matzah crackers. The Barton item is not Matzah Ashirah. Barricini also has chocolate covered regular matzah. This is also not Matzah Ashirah.

Norman's has Machmirim brand of Cholov Yisroel yogurt. In addition there will be OU-P Cholov Yisroel goat cheese and sheep cheese from Barkanit and mozzarella, provolone and pecorino cheese from Yotvata. Cabot Creamery will have OU-P cheddar cheese. This item is not Cholov Yisroel.

J&J will have OU-P cottage cheese, cream cheese and farmer cheese. Mehadrin farmer cheese will also have the OU-P symbol. All of these

will be Cholov Yisroel. An important development is that Dannon will again be producing OU-P yogurt in coffee, lemon and vanilla flavors. These items are not Cholov Yisroel.

There will be three OU-P brands of packaged cakes available this year. These will be Reisman, Schicks and Lily's Bakeshop. They are baked in special Passover bakeries and do not contain matzah meal. Gefen cookies will be available with OU-P. Their items are not made with matzah meal. Bernies Foods will have Frankels blintzes, waffles and pizza as well as LeTova Kichel and bread sticks. These are not made with matzah meal. Dayenu pizza, rolls and pierogies are made with matzah meal. Manischewitz and Yehuda will have a line of matza meal based cakes and cookies. Kedem is introducing a frozen pizza item called Cheesy Pie under the Kosherific label. This item is cholov yisroel and non-gebrosks.

Season will have new Moroccan sardine items in various sauces for Pesach. All of these items are made with mashgiach temidi and bishul yisrael. Tuna fish is available with an OU-P from Season, Gefen and Mishpacha. In addition Shoprite OU-P tuna fish in water will be available. Season and Gefen will have OU-P salmon in both regular

and no salt versions. All these items are made with mashgiach temidi and Bishul Yisrael. Starkist tuna OU-P is available with bishul yisroel and hashgocho temidi in the Metro NY area supermarkets and in Chicago's Jewel supermarket chain.

The OU position remains that OU supervised extra virgin olive oil can be used without special supervision for Pesach. In addition, Bartenura, Carmel, Gefen and Mishpacha olive oil will be available with an OU-P label. 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 OU-P will be available from Gefen, Osem, Kvuzat Yavne, Gilboa and Mishpacha. Bartenura will be introducing an OU-P grapeseed oil this year.

Manischewitz will again have OU-P chocolate covered potato chips this year. Guiltless Gourmet will have OU-P root chips as a new item as well as OU-P Coconut Water. Bauer OU-P sweet potato chips will also be available this year. Health Garden will again have OU-P Xylitol sweetener and Xylitol Vanilla sweetener. They also will introduce Smunchies OU-P cotton candy. Manischewitz also will be selling OU-P cotton candy.

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 once again this year that all Lipton unflavored decaffeinated tea bags are acceptable without special supervision. This is not true of other decaffeinated tea bags. Shoprite also has specially marked OU-P plain tea bags on the market. In addition Swee-Touch-Nee and Wissotsky will continue to have Pesach herbal teas. 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 OU-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 without special Passover certification. Other brands should be checked in the Directory. Ground coffee remains acceptable from any source as long as it is unflavored and not decaffeinated.

STARKIST TUNA OU-P IS AVAILABLE WITH BISHUL YISROEL AND HASHGOCHO TEMIDI...

DIRTFT - PART 1

RABBI AVRAHAM JURAVEL

Director of Technical Services

THE PRODUCTION of Cholov Yisroel cheese at a non-Jewish facility is somewhat difficult and complicated and a myriad of details must be seen to in order to do it right. There are numerous heterim that are employed when certain details are overlooked. The purpose of this article is to obviate the need to ask any questions, and avoid the use of heterim, as the name of this work reflects, “Do It Right the First Time” – D I R T F T. Do not wait until a question comes up and puts you in an urgent situation. Anticipate and understand what is involved in cheese productions and plan ahead. Do not let yourself fall into an emergency situation where various heterim will have to be employed.

The first few sections of this article will deal with all the preparations for the actual cheese making. After that, I will address hard cheese making and soft cheese making separately. The processing is different for each one of these, and the relevant Halachos and instructions are different.

RAW MATERIALS: Milk • Cultures • Coagulant • Salt • Acid • Vinegar • Coloring • Preservative

Let us start with the milk. In order for the milk to be Cholov Yisroel, a religious Jew or Jewess must be in attendance during the milking process. The lines and the tank that the milk goes into must be inspected before the milking starts, by the mashgiach, to verify that they are empty and clean. When the milking is finished, the mashgiach must seal the inlet to the milk storage tank in order to make sure that no non-Cholov Yisroel milk will be added to the tank between milkings. The same rules apply when the tanker comes to pick up the milk from the tank in order to transport it to the cheese making or bottling facility. The mashgiach has to climb up and check the inside of the tanker and verify that it is empty and clean before the Cholov Yisroel milk is pumped into the tanker. After the milk has been pumped in, the mashgiach must seal the hatches and entrances into the tanker with printed or numbered seals. The seal numbers, the volume of the milk, as well as the time should be recorded on the bill of lading in order to verify that the Kosher Cholov Yisroel that has been sent out was received at the plant. I will expand on these details later.

At the milk farm, the mashgiach must be aware of several important matters which may impact the status of the Cholov Yisroel. Some milk farms have several other animals besides the cows. While this is rare, and these other animals are almost never milked, and it is certain that the milk from these animals will not be mixed into the cows milk, nevertheless, the Halacha is that the mashgiach must check for this anyway.

A second and more prevalent problem at a Cholov Yisroel milk farm is the dairy cows themselves. There are some medical conditions that affect cows which are cured by surgery. These conditions include but are not limited to displaced abomasums, cesarean sections, as well as a few others. It is critical to Kosher Cholov Yisroel that the farms used for a Cholov Yisroel production number each cow, and the medical history of each cow be examined by the mashgiach, before any production starts. Aside from examining the records, the mashgiach should learn where and what these surgical scars look like so that he can spot check the accuracy of the records during the production. If there are some cows there that did undergo such surgery, they must be removed from the herd and premises before the Cholov Yisroel production begins. The above mentioned surgical procedures may render the animal a Traifah, which would result in the milk being Traif.

Back to the farm: The raw milk goes into a storage tank where it is chilled down to 45°F. There are some farms where this quick chilling is accomplished with a heat exchanger. Please do not be frightened by the term. Most heat exchangers are used to heat up liquid products, and therefore would require a Kashering. On a dairy farm, for the raw milk, a heat exchanger is indeed used. However, the heat exchanged is in reverse, so that the milk which goes through the milking lines at the body temperature of a cow (104°F) goes through the heat exchanger and come out of it into the raw milk storage tank at 45°F. All that the mashgiach has to do is verify that the heat exchanger is clean before the Cholov Yisroel production starts.

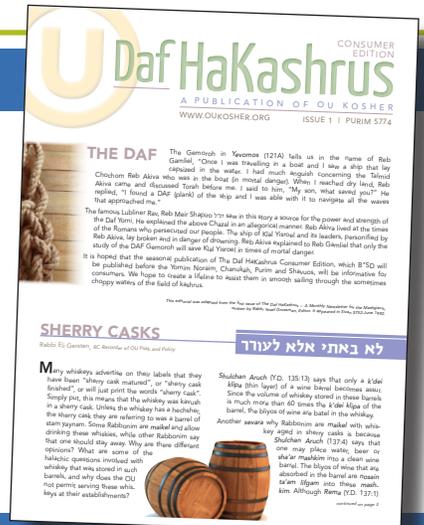
After the mashgiach verifies that the raw milk storage tank is empty and clean, the milking starts. The mashgiach must take note as to what time the milking started in order to avoid a problem of Kovush. When milk or any other liquid sits in a tank for 24 or more hours, Halacha says that it is as if the liquid were cooked in the tank. The fact that the liquid in the tank was cold does not change the Halacha. If the milk in the raw milk tank is only picked up by tanker truck once every 28 hours, there is a problem using that milk for Cholov Yisroel. It is very difficult to kosherize an unheated tank that has no heating element attached to it. Various innovative methods have been employed by various poskim to get around this problem of Kovush.

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▶ The principle of DIRTFT says that instead of solving the problem with new and improved koshering methods, just avoid the kovush problem totally. If the tank holds 1000 gallons of milk, a CLEAN pump should be attached to the outlet of the tank. The raw milk should be pumped out of the outlet through a hose that will go into the top of tank. If the capacity of the pump is 100 gallons per minute, then, in order to include a safety factor, the pump should be operating for 20 minutes. This way, every drop of milk has been removed from the tank and returned to it. The Halacha of Kovush only applies if the liquid was in the tank for 24 continuous hours, not when it was removed and returned into the same tank. We have now avoided the problem of Kovush. By using this method of avoidance, we also solve the problem of the farmer not having more than one tank and he has nowhere to pump the milk into to avoid Kovush. The same tank that the raw milk is stored in can be used to avoid Kovush problems totally. This same recirculation of the milk can also be used at the cheese company to solve the kovush issue.

It is now time to proceed to the cheese factory. Here we must examine how soft cheese is made and how hard cheese is made. Let us start with soft cheese. The production of cheese starts from milk. The raw whole milk goes to a separator which looks like and is a centrifuge. The difference in the weight of the milk and the fat (cream is another word for milk fat) combined with the centrifugal force of the separator will divide the whole milk into 2 parts: skimmed or nonfat milk and cream. An interesting fact that most people do not know is that low fat milk or 1% milk or cheese is made by starting with non-fat milk and adding various levels of cream/fat to the milk. The label which says partially skimmed cheese is not entirely accurate. It is really whole skimmed milk with the addition of some fat.

The separation process of whole milk is usually carried out at a temperature of 140°F. What this means for a Cholov Yisroel production is that the separator must be kosherized. There is one problem with that. There is no way that water can be brought to a boil in this unit. It usually does not have any heating element. The answer is really elementary. Look at the flow from the raw milk tank to the separator. The diagrams should show a lot but should NOT be relied on totally. Very often, key pieces of equipment are left off the diagrams. In order for the whole milk to reach 140°F in the separator, it will go from the raw milk holding tank to a heat

exchanger, which will bring it up to the pre-set temperature. From the heat exchanger, the whole milk will go to the separator.

It is now time for a short course about heat exchangers. In the dairy industry, there are generally two types of heat exchangers used: either a tube in shell (also known as a tube in tube) or a plate and frame (also known as a plate heat exchanger). Each one of these machines will accomplish the job of heating the milk and each one of these works differently from the other. Therefore, it is imperative that the mashgiach see and understand what he is looking at, so that he can receive clear instructions as to how to kosherize these machines.



A tube in shell heat exchanger is a pipe of a smaller diameter being placed into a pipe with a larger diameter. By using hot water and/or steam inside the outer pipe, the product in the inner pipe will be heated. This is also known as indirect heating which will prevent scorching of the product. The water and/or steam in the outer pipe must be drained out and be totally empty before the koshering begins. That water is kosher contaminated by the non-Cholov Yisroel that was heated inside the inner pipe. After the pipes are empty and clean, the pipes must remain empty for 24 hours, then both the inner and outer pipes are filled with water, and after both the inner and outer water temperature reach boiling, the tube and shell is koshered. Please make sure that the boiling water goes out of the inner pipe to whichever kettle or line that the hot product goes through. This will accomplish the koshering of that line also. Sometimes there are coils around the outer pipe. These are either filled with hot water, steam, or electric elements. Needless to say, they must be on during the koshering process. They actually may give the lines and pipes a status of Kli Rishon.

The next type of heat exchanger that is very common in dairy plants is a plate and frame heat exchanger. The machine is made up of anywhere from 5-35 thin metal plates with grooves in them, as well as a rubber gasket around each plate. When the plates are all in place, the product flows from side 1 of plate 1, to side 1 of plate 2 until it completes the whole trip through all the plates in a matter of seconds. Side 2 of the plates has hot

water or steam going through them. The plates have to be clean prior to koshering, the machine has to be idle for 24 hours, the water/steam has to be drained prior to the 24 hour countdown and then the koshering can commence. The heat is turned on, the product side of the plate pasturizer is filled with water and we wait for the temperature to reach boiling at the exit. It sounds great and simple. However, we have not yet accomplished a proper koshering.

After the water is exiting at the proper temperature, the piping and valves must be reconfigured so that the boiling water is recirculating throughout the whole heat exchanger, from the first plate to the last and back again. The reason that this recirculation has to be done is obvious to anyone that understands the workings of a plate heat exchanger. When the product travels through the series of plates, the hot water/steam on the other side of the plate heats it. Each plate brings up the temperature of the product until, at the exit point the product will reach the desired temperature. Along the way, plate number 5 may have brought the temperature up to 150°F, while plate number 20 will have brought it to boiling. Since a temperature of 150°F requires a koshering, the boiling water exiting the pasturizer MUST be recirculated so that plate number 5 as well as all the other plates must reach boiling in order to be considered koshered. Again, from this plate pasturizer, the boiling water must be pumped through the lines that will carry any hot product, and if those lines are traced, then the tracers must be on during the koshering.

There is one more difference between a tube in shell pasturizer and a plate pasturizer that one must be on the lookout for before the koshering begins. Some of the plate pasturizers are set up in a way that the last set of plates that the product travels through do not have heat on side 2 of the plates. Rather, they have a chilling medium (glycol, ammonia, super chilled water) which will cool down the product before it exits the machine. Since some of these plates have come into contact (on the product side) with hot non-Cholov Yisroel, they must also be koshered. The machine must be reconfigured so that all the plates are in heating mode, not cooling mode.

The rest of the koshering is relatively simple. Any cheese vats or holding tanks that contain heated product or even cold product for 24 hours or more must be filled with water and boiled.

To be continued.

WHAT'S THE BERACHA ON...

DESSERTS & SNACKS

DESSERTS AND SNACKS	BRACHA RISHONA	BRACHA ACHRONA
Apple Sauce	Shehakol ¹	Borei Nefashot
Baked Apple	Ha-aytz	Borei Nefashot
Banana Split ² - banana	Ha-adamah	Borei Nefashot
Banana Split ² - ice cream	Shehakol	Borei Nefashot
Boston Cream Pie	Mezonot	Al Hamichya
Candy (hard) ³	Shehakol	Borei Nefashot
Chocolate	Shehakol	Borei Nefashot
Chocolate Cream Pie ⁴	Mezonot	Al Hamichya
Chocolate Fudge	Shehakol	Borei Nefashot
Coconut Cream Pie ⁴	Mezonot	Al Hamichya
Corn Chips	Shehakol	Borei Nefashot
Cotton Candy	Shehakol	Borei Nefashot
Custard	Shehakol	Borei Nefashot
Custard Pie ⁴	Mezonot	Al Hamichya
Gelatin-type dessert	Shehakol	Borei Nefashot
Gum	Shehakol	Borei Nefashot
Gum Drops	Shehakol	Borei Nefashot
Halavah	Shehakol	Borei Nefashot
Honey	Shehakol	Borei Nefashot
Ice Cream ⁵	Shehakol	Borei Nefashot
Ices	Shehakol	Borei Nefashot
Jam	Shehakol	Borei Nefashot
Jelly	Shehakol	Borei Nefashot
Ketchup	Shehakol	Borei Nefashot
Licorice Extract	Shehakol	Borei Nefashot
Licorice Root (natural) ⁶	Shehakol	Borei Nefashot
Licorice Stick	Shehakol	Borei Nefashot
Marshmallow	Shehakol	Borei Nefashot

Marzipan	Shehakol	Borei Nefashot
Milkshake	Shehakol	Borei Nefashot
Mints	Shehakol	Borei Nefashot
Napoleon	Mezonot	Al Hamichya
Peanut Butter	Shehakol	Borei Nefashot
Peanut Butter & Jelly Sandwich	Hamotzi	Birkat Hamazon
Pie	Mezonot	Al Hamichya
Popcorn ⁷	Ha-adamah	Borei Nefashot
Potato chips	Ha-adamah	Borei Nefashot
Pringles ⁸	Shehakol	Borei Nefashot
Pudding	Shehakol	Borei Nefashot
Rice Pudding	Mezonot	Borei Nefashot
Rock Candy	Shehakol	Borei Nefashot
Sherbet	Shehakol	Borei Nefashot
Stewed Prunes	Ha-aytz	Borei Nefashot
Strawberry Shortcake	Mezonot	Al Hamichya
Strudel	Mezonot	Al Hamichya
Sugar	Shehakol	Borei Nefashot
Sugar Coated Almond	Ha-aytz	Borei Nefashot
Sundae	Shehakol	Borei Nefashot
Syrup	Shehakol	Borei Nefashot

¹Shehakol is to be said if the apples are totally pureed. This applies mostly to commercially available canned or bottled apple sauce. However, Ha-aytz applies for homemade apple sauce where the applesauce is chunky.

²Both brachot must be said because neither part of the food is subordinate to the other.

³Borei Nefashot is only said if one eats a k'zayis within a kdei achilas pras (2-9 minutes) which usually is not the case.

⁴Provided the flour is made of any of the Five Principal Species. Al Hamichya is only said if a k'zayis of flour was consumed within a kdei achilas pras (2-9 minutes).

⁵Regarding bracha on ice cream cone please refer to The Daf HaKashrus Vol. 21, No. 4, Page 27.

⁶Shehakol should be said (see Chayei Adam 51:15; Mishnah Berurah 202:76).

⁷See Rav Moshe Feinstein, Sefer Torah V'hora'ah 12:13.

⁸Shehakol is said because Pringles are made from dried potato flakes, as opposed to regular potato chips, which are made from thin potato slices.



Talmidim from Yeshivas Ger in Borough Park participate in a Harry H. Beren VISIT OU program when they recently visited the Arizona Beverages plant in Maplewood, NJ accompanied by their Rabbeim.



Rabbi Eli Saftlas, (R) representing Kollel Beth Hatalmud in Melbourne, Australia presents plaques to (L-R) Rabbi Elefant, Rabbi Genack and Rabbi Grossman upon completion of the 10-part Harry H. Beren Ask OU Kosher Skype shiurim.



KASHRUS ALERT

Albert Uster Imports Cherry Cheesecake Purse, Wild Berry Cheesecake Purse, Dark Chocolate Purse and Caramelized Apple Purse produced by Albert Uster Imports, Inc., Gaithersburg, MD is no longer certified by the OU as of January 27, 2014. Products with the  purchased before January 27, 2014 are certified kosher by the OU.

Wellsley Farms Spanakopita produced by BJ's Wholesale Club, Inc., Westborough, MA is no longer certified by the OU as of January 27th, 2014. Products with the  purchased before January 27, 2014 are certified kosher by the OU.

Four Star International French Chocolate Truffle Purse, Burnt Caramel Apple Purse, Cherry Cheesecake Purse and Wild Berry Cheesecake Purse produced by Four Stars International, Mundelein, IL is no longer certified by the Orthodox Union as of January 27, 2014. Products with the  purchased before January 27, 2014 are certified kosher by the Orthodox Union.

Appetizers USA Spanakopita Portabello Mushroom & Sun Dried Tomato Brie, Raspberry Almond in Fillo, Assorted Quiche Samsosa Triangles, Portabello Mushroom Fillo Purse, Whipped Feta & Roasted Red Pepper Appetizer, Spinach in Fillo Triangles and Assorted Mini Baklava produced by Gourmet Foods of Arizona/Appetizers USA, Rio Verde, AZ is no longer certified by the Orthodox Union as of January 27, 2014. Products with the  purchased before January 27, 2014 are certified kosher by the Orthodox Union.

Les Chateaux De France 100 pc Brie & Raspberry w/ almonds in Fillo, Spinach & Cheese Fillo (Spanakopita), Feta & Black Olive Fillo, Mini Fillo Pastry Shells and Large Fillo Shells/Cups-Retail Tyropita produced by Les Chateaux De France, Inwood, NY is no longer certified by the Orthodox Union as of January 27, 2014. Products with the  purchased before January 27, 2014 are certified kosher by the Orthodox Union.

Mar-Lees Seafood Spinach & Cheese Fillo (Spanakopita) produced by Mar-Lees Seafood, LLC, New Bedford, MA is no longer certified by the Orthodox Union as of January 27, 2014. Products with the  purchased before January 27, 2014 are certified kosher by the Orthodox Union.

Spring Valley Spinach & Cheese Fillo (Spanakopita), Mini Fillo Shells/Cups and Large Fillo Shells/Cups produced by MilMar Food Group II, Goshen, NY is no longer certified by the Orthodox Union. Products with the  purchased before January 27, 2014 are certified kosher by the Orthodox Union.

Wegmans Phyllo Pastry Sheets 9x14, Phyllo Pastry Sheets 14x18 and Mini Phyllo Pastry Shells produced by Wegmans Food Markets, Inc., Rochester, NY is no longer certified by the OU. Products with the  purchased before January 27, 2014 are certified kosher by the OU.

White Toque Goat Cheese & Fig Roll Hors D'oeuvres, Organic Mini Shell Hors D'oeuvres, Assorted Dairy Appetizer, Assorted Veggie Quiche, Raspberry & Brie Hors D'oeuvres, Cranberry & Brie Fillo Hors D'oeuvres, Smoked Salmon & Dill Fillo Cups and Pear & Brie Fillo Rolls produced by White Toque, Inc., Secaucus, NJ is no longer certified by the OU as of January 27, 2014. Products with the  symbol purchased before January 27, 2014 are certified kosher by the OU.

All products under the **Aunt Trudy's, Fillo Factory, Hors D'oeuvres Unlimited, Lean On Me, Mimi's Gourmet, Nanny's and Yia Yia's** brands are no longer certified by the OU as of January

27, 2014. Products with the  purchased before January 27, 2014 are certified kosher by the OU.

President's Choice Organics Biologique Cranberry Blueberry Cocktail produced by Loblaw's, Inc. – Toronto, ON mistakenly bears an unauthorized  and is not kosher. The product is being withdrawn.

Publix Party Snack Tray produced by Publix Lakeland, FL contains both pareve and dairy snacks as indicated in the allergen warnings. This product is certified by the Orthodox Union as an  dairy product. Some labels mistakenly printed without the D-dairy designation. Corrective measures have been implemented.

Santa Barbara Pistachio Chocolate Toffee Pistachios produced by Family Pistachio Farm, Santa Barbara, CA contains dairy as indicated in the ingredient panel and is certified by the Orthodox Union as an  dairy product. Some labels were printed without the D-dairy designations. Corrective actions have been implemented.

Yopa! Strawberry Yogurt with 9 Whole Grain Granola and Blueberry Yogurt with 9 Whole Grain Granola produced by The Yofarm Co., Naugatuck, CT are being reformulated and will no longer bear the . Products produced prior to the reformulation may still bear the . Consumers should always check products for a kosher symbol before buying.

Vstreacha Restaurant located at 98-98 Queens Boulevard in Rego Park printed menus with an  on it. The Orthodox Union does not certify this restaurant. Corrective actions were implemented.

7-Select Steak Lover's Flavored Potato Chips produced by 7-Eleven, Dallas, TX and sold in 7-Eleven stores, are certified by the Orthodox Union and contain dairy ingredients as indicated in the allergen statement and ingredient panel. Some packaging have a plain  without the D-dairy designation. Corrective actions have been implemented.

Organic Traditions Dark Chocolate Sacha Inchi Seeds produced by Health Matters America, Inc. – Cheektowaga, NY are not certified by the OU and bears an unauthorized . Corrective actions have been implemented.

American Farmer Popcorns produced by American Farmer Brands, Inc. – Brooklyn, NY is certified by the OU and is being sold in 24 pack boxes with a plain  on the box. Some are pareve with a plain  and some are dairy with an  symbol. The box contains properly labeled varieties of both pareve and dairy popcorns. Corrective measures have been implemented.

Hearts Creamy Chocolatey Hearts (3.3 oz. mesh bags) produced by R.M. Palmer Company, Reading, PA contains milk and is certified by the Orthodox Union as an  dairy product. Some labels were printed with a  without the D-dairy designation. Corrective actions have been implemented.

LesserEvil Super 4 White Bean, Quinoa, Lentil Chia Cheesy Nacho Snacks produced by LesserEvil Brands Snacks Co. are certified by the OU as an  dairy product. This product contains dairy as indicated in the ingredient and allergen statements. Some packaging was printed with a plain OU, without the D-Dairy designation. Corrective actions have been implemented.

Yummy Snack Chips Cheddar Flavor produced by YummyHealth, White Plains, NY bears an unauthorized  symbol. The OU does not certify this cheese product. Corrective actions have been implemented.



INTRODUCING THE

Harry H. Beren ASK OU Global Skype Program

Whether in Melbourne Australia*, Norfolk, VA, or anywhere in between, your kollel, yeshiva, day school, high school or community can SKYPE with one of the OU's world-class experts directly to your institution to share his expertise and enjoy a real time Q &A.

POPULAR TOPICS INCLUDE:

- The Mesorah of Kosher Birds, Eggs and Animals
- Current Kosher Fish Issues
- The Production of Kosher Wine and Liquor
- The New Shmata Bedikah for Checking Fruits and Vegetables
- Meet the OU's Meat Team

...Or request a topic of specific interest to your community, group or organization.

For more information, contact Rabbi Yosef Grossman at Grossman@ou.org, 212.613.8212 or 914.391.9470.

Sponsored by the Harry H. Beren Foundation of New Jersey

*Kollel Beth HaTalmud in Melbourne has hosted ten Harry H. Beren ASK OU Global SKYPE Shiurim to date!

HARRY H. BEREN



SKYPE