

THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

לא באתני אלא לעורר

DAIRY BREAD

RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

THE GEMARA (Pesachim 30a-b) writes that one may not knead dough with milk (or meat), out of concern that this may lead to eating milk and meat together, and if one did, the bread becomes forbidden. This halacha is brought in *Shulchan Aruch* (Y.D. 97:1). However, if only a small amount of milk was added, such that the ta'am of the milk is batul b'shishim, then *Maharit (chailek 2 siman 18)*; see also *Pischei Teshuva* 97:5) explains that the bread would be permitted. Likewise, *Pischei Teshuva* (97:4-5) permits bread to be baked in dairy keilim (*nat bar nat*). Nevertheless, it is the policy of the OU not to certify bread that is baked using dairy keilim, or that contains any amount of dairy, as this would necessitate labeling the bread OU-D, which would give the appearance that we are certifying dairy bread.

Although the OU does not certify dairy bread, even if the dairy is batul, however we do permit bread that contains below bitul levels of dairy to be baked on the same lines, provided a good cleanup (e.g. allergen style cleaning) is performed between products. Because the dairy is batul, there is no need to kasher the oven or pans, just to ensure their cleanliness.

EVALUATING BITUL

However, it is often difficult to calculate whether a dairy ingredient is in fact batul in a bread recipe. This is because industrial formulas

continued on page 42

BISHUL ON SHABBOS

Part III: Splenda

RABBI GAVRIEL PRICE

RC, Ingredient Registry

IN a previous Daf we explained that instant coffee, even flavored Nescafe, can be prepared in a kli sheini that is *yad soledes bo*. This is because when a food has been fully cooked before Shabbos – which is the case with flavored Nescafe – it is permissible to cook it in on Shabbos, provided the food is not cooked in a kli rishon on the fire (in the case of instant coffee, since it dissolves, the OU instructs caterers to put water into a kli sheini before adding the coffee).

What about Splenda? Have the components of this sweetener been heated – that is, “cooked” – during the production process?

The sweetening agent in Splenda is a compound called sucralose, which is a synthetic modification of sucrose, or table sugar. The new molecule is about 600 times sweeter than table sugar. The reason this is relevant to us is because the little packet of retail Splenda that we are familiar with contains only about 0.2 percent sucralose. The rest of the packet contains the starch derivatives dextrose and maltodextrin.

The production of dextrose involves a process step called liquefaction, which requires heat at near boiling temperatures; the modification of starch to maltodextrin, on the other hand, doesn't necessarily require heat (although in a standard process it is heated) but in any

continued on page 46



PHOTO CREDIT: YATED

REMEMBERING REB YONI ז"ל

RABBI NACHUM RABINOWITZ

Senior Rabbinic Coordinator

WITH THE UNTIMELY passing of Rabbi Yonasan Ephraim (Yoni) Kantor ז"ל, the OU and the world of kashrus mourns an enormous loss. For the past twenty-five years “Rabbi Johnnie” (as he was fondly known to the companies he worked with) led the OU's hashgacha team for the Manischewitz wine crush. R' Yoni was impressively proficient both in the halachos of *stam yayin* and with his mechanical acumen, its practical implementation in modern wineries. Recognizing his unique personality, expertise

and talents, a number of years ago R' Yoni was appointed the OU's Director of Grape and Wine productions. In that time, he was instrumental in establishing and enhancing OU Kosher wine and grape juice programs in the American states of New York, California, Maryland, Virginia and Washington - as well as projects abroad in Israel, Argentina, Chile, France and Italy.

R' Yoni was a teacher and mentor for kashrus, par excellence. With his sparkling

continued on page 46

DAIRY BREAD

continued from page 41

are given in weight, and halacha requires that bitul be calculated as a ratio of volume. Further complicating matters is that flour is very absorbent. Adding water to flour is like pouring water on a sponge. A significant amount of water (or milk) can be added to flour, without changing its volume. Another complication is that bread dough can be made in stages. An initial dough pillow can be formed and allowed to double in size before the remaining flour and ingredients are added. So in addition to the difficulties in figuring out the initial volume of the pillow, one must also calculate the increase in volume. One practical method for calculating bitul is to only include in the cheshbon the dry ingredients. If after converting into volume, the milk powder is *batul b'shishim* in the other dry ingredients, then it will certainly be batul when the liquids are added as well.

Although milk powder is many times more concentrated than regular milk, it only requires *bitul b'shishim*. The Ran (*Chulin* 34b; brought by *Beis Yosef* 98: end) writes that concentrated *chavilev* is batul in 60 parts, just like regular *chavilev*. He explains that most issurim will not ta'am even in much less than shishim, yet since some issurim can give ta'am up until 60 times, as a *lo plug*, Chazal required *shishim* in all cases. Therefore, even concentrated issur can be assumed to be *batul b'shishim*, unless it is known to be an *avida l'taama* (like salt or spices).

WILL IT REQUIRE KASHERING?

If dairy breads were baked in an oven, will it require kashering? If pareve bread is to be baked in the oven, the oven will anyways need kashering so that the kosher bread can be labeled pareve. However, the question arises whether cakes or cookies, which are permitted to be labeled dairy, can be baked in the oven without kashering. Do we view dairy breads just like every other *ma'achalos assurah*? *Teshuvos Tzemech Tzedek (Hakadmon)* siman 80 writes that dairy bread is a full *issur d'rabbanan* and compares *pas ha'nilus b'chalav* to chicken cooked with milk. Therefore, according to *Tzemech Tzedek* the keilim would definitely require kashering. However, *Chavas Da'as* (Y.D. 97:2) and *Yad Yehuda* (Y.D. 97:5) disagree, and say that *pas ha'nilus b'chalav* is more kal, and will not give a *bliyas issur* into other foods. *Yad Yehuda* compares dairy bread to bishul akum which likewise is *batul b'rov*. Although there are two opinions brought in *Shulchan Aruch* as to whether one needs to kasher from *bishul akum*, and *l'halacha* we are machmir, however Rav Schachter explains that regarding *pas ha'nilus b'chalav* there is even more reason to be maikel. Rav Schachter explains (K-329), based on *Ha'gos Issur V'heter* (klal 39; brought by Shach 97:2), that *pas ha'nilus b'chalav* is only a *safek issur* (i.e. maybe it will be eaten with dairy, maybe it will be eaten with meat).



give



This is more similar to eating milk after meat without waiting 6 hours, since this might lead to eating milk and meat together.

The issur is on the person eating the food, not on the food. Additionally, Ha'gos Rebbi Akiva Eiger (O.C. 196:1)

writes that one who ate *pas*

ha'nilus b'chalav may be included in a *ziyumin*, since it is an *issur kal*. Rebbi Akiva Eiger¹ explains that dairy bread is more *kal* than other issurim, since according to some poskim the issur can be removed by dividing up the dairy bread among many recipients so that each receives a *davar mu'at*

(כעין תורה) and there will be no leftovers. Although we don't pasken like this opinion, still Rav Schachter argues that we can rely on this opinion regarding kashering. However, Rav Schachter cautioned that although, *m'ikar ha'din* we may be *maikel*, but since many poskim were machmir, *lichatchila* one should not permit dairy bread to be baked on kosher keilim, unless one will kasher. However, in situations where it will be difficult, perhaps one can be *maikel*, since this is the *ikar ha'din*.

SHINUY TZURA

Shulchan Aruch (Y.D. 97:1) says that one may bake dairy bread if it is made with a *shinuy tzura* (changed form) to alert us that the bread is dairy. *Beis Yosef* (Y.D. 97) quotes Rashba that the purpose of the *shinuy tzura* is to serve as a *heker* (sign) that will arouse suspicion and should lead one to ask. For example, although croissants are made with butter, they are not a concern of *pas ha'nilus b'chalav*, since they are readily identifiable by their crescent shape. Although there do exist pareve croissants which are made with margarine instead of butter, yet one would be expected to ask. Another example is pizza crust. The OU permits pizza crusts to be made with milk, even if no cheese is baked on top, since the pizza shape should arouse suspicion that perhaps it is a dairy item. The same *sevara* applies to calzones and garlic knots, which are both made using pizza dough. These items are readily identifiable as pizza-store-type items, which one could imagine being dairy, or baked in a dairy oven. The fact that these items have a distinct look, which is associated with a pizza store and pizza type products, qualifies as a *shinuy tzura*, and one would be expected to ask whether or not they are dairy.

¹ רבי עקיבא איגר אורח חיים סימן קצו אבל דבר איסור. ואם אבל פת שנלוש בחלב או בשומן שאסור מדרבנן שמא יבא לאכלו עם בשר י"ל דלא מקרי כ"כ איסור ובפרט למו"ש הכרתי סי' צ"ז דרשאי לחלק הפת לברכה כ"א בענין שיהיה לכל א' דבר מועט א"כ י"ל דדמי לדמאי דמברכיני כיון דאי בעי מפקיר לנכסיה ואכל בהיתר ה"ז אי בעי מחלקו ואוכל כוית בהיתר ועיין באשל אברהם סי' קס"ח ס"ו:



PAS YISROEL PRODUCTS SPECIAL SUPPLEMENT



AN OU PAS YISROEL PRODUCTS SPECIAL SUPPLEMENT
(AS OF ELUL 5775) WILL BE SENT TO OUR READERS
BEFORE ROSH HASHANA 5776.

Please look out for your copy or eDaf version
before the Aseres Yemei Teshuva.



THE CRAFT OF KOSHER BEER

OU KOSHER Rabbinic Coordinator and Consumer Relations Administrator Rabbi Eli Eleff recently led the Harry H. Beren ASK OU

Outreach weekend program at the Etz Chaim Synagogue's Summer Kollel in Jacksonville with his seven presentations on varied topics such as dairy equipment, certifying factories, and kosher liquor.



Rabbi Eli Eleff, Rabbinic Coordinator and Consumer Relations Administrator for OU Kosher, delivered his presentation in a private home to an audience of 50 on "This Bud's For You: How To Enjoy Kosher Craft Beer in The Microbrewery Age."



Smiling from Jacksonville's sunny Etz Chaim Synagogue. From left: David Pearl, Rena Feigenbaum, Etz Chaim Education Director Rabbi Avi Feigenbaum, Rabbi Yaakov Fisch, Rabbi Eli Eleff, Rabbi Aryeh Gross, Ed Feldman and Dr. Jonathan Gross.

Rabbi Yaakov Fisch, Senior Rabbi at Etz Chaim, said, "Rabbi Eleff's presentations were insightful, thought-provoking and well-delivered. His multiple lectures – ranging from craft beer in the microbrewery age to how to get a plant certified – were very well-received with much enthusiasm from our shul and community. Klal Yisrael is privileged to have someone such as Rabbi Eleff on the front lines of kashrut."

In his presentation on craft beer, as depicted in the picture above, Rabbi Eleff discussed whether kosher certification of beer and other alcoholic beverages is necessary, potential halachic issues including those on Passover, and the production process of beer.



Rabbi Issar Mordechai Fuchs delivering a "hands on" Insect-Free Shiur on Vegetable Checking at Bais Midrash Ohr Chaim's Kollel Erev in Monsey, NY.



Talmidim of Talmud Torah of Rachmistrivka tour Arizona Tea.



Rabbi Eli Gersten delivering a Shiur on Bishul Akum to the Summer Kollel at the Young Israel of Woodmere.



KASHRUS ALERT

THE GOOD BEAN JALAPENO CHEDDAR BEAN CHIPS and THE GOOD BEAN CHEESY NACHO BEAN CHIPS

produced by The Good Bean, Inc. Berkeley CA bearing the 'best by' date of April 1, 2016 mistakenly contains a non-certified additive and are being recalled

from the marketplace. Product bearing the 'best by' date of April 2, 2016 and later are certified and acceptable when bearing the OU Dairy symbol.

The Orthodox Union certifies **SNAPPERS MILK CHOCOLATE PEANUT BUTTER PRETZEL** produced by Edward Marc, Pittsburg PA as an OU - Dairy product. This product contains dairy ingredients as indicated by the product name, the allergen and ingredient statements. Some packaging was printed with a plain U without the D - Dairy designation. Corrective actions have been implemented.

The Orthodox Union certifies **WILLIAMS-SONOMA BLACK TRUFFLE RUB** produced by Williams-Sonoma San Francisco, CA as an OU - Dairy product. This product contains dairy ingredients as indicated in the ingredient and allergen statements. Some labels were printed with a plain U, without the D - Dairy symbol. Corrective action has been implemented.

The Orthodox Union does not certify **KROGER PRIVATE SELECTION STORE-BAKED PIES** produced by Kroger, Cincinnati OH. Some pie boxes were printed with an unauthorized

U mark. Corrective actions have been implemented. Please note that some Kroger store bakeries are certified by local kosher agencies that certify the kosher status of those pies.

The Orthodox Union does not certify **STARO RUSKAYA (OLD RUSSIAN) RSB SALMON CAVIAR** produced by Royal Seafood Baza Inc., Staten Island NY. Staro Ruskaya is a brand of Net Cost stores. Some labels bear an unauthorized U symbol. Corrective action has been implemented.

The Orthodox Union does not certify **SOLUTIONS4 NUTRITIONAL SHAKES** produced by Beneficial International, Salt lake City, UT. Some of their chocolate shakes were labeled with an unauthorized U symbol. Corrective actions have been implemented.

The Orthodox Union certifies **TOOSUM BLUEBERRY & GREEK YOGURT OATMEAL BARS** produced by Toosum Healthy Foods, Seattle WA as an OU - Dairy product. This product contains dairy ingredients as indicated on the ingredient and allergen statements. Some packaging was labeled with a plain U mark, without the D - Dairy designation. Corrective actions have been implemented.

Varieties of **LA FE SEASONED RICE**, including Yellow Rice, Seasoned Rice & Black Beans, Mexican Style Seasoned Rice and Seasoned Rice & Red Beans, produced by La Fe Food Company, Moonachie, NJ bear an unauthorized U and are not kosher. Corrective action has been implemented. If consumers see this product on the market they are asked, if possible, to take a picture of it and report the location to kosherq@ou.org.

צאתכם לשלום

to **RABBI DOVID HIRSCH** our dear Business Manager

who has retired and is moving to Deerfield Beach, Florida. We wish Reb Dovid and his Rebbetzin many, many years of health, happiness and nachas from their children and grandchildren in their retirement.



to **STEVEN GENACK** of the IAR Dept. on his recent engagement to Caryn Shore from Passaic, NJ.

CONDOLENCES

to our dedicated RC **RABBI AHARON BRUN-KESTLER AND FAMILY** on the recent loss of his mother Carol Kestler of Tucson, AZ.

to our devoted RC **RABBI YAAKOV LUBAN AND FAMILY** on the recent loss of his father Rabbi Chaim Luban of Queens and Yerushalayim. Rabbi Luban Z'l was the distinguished Rav of the Young Israel of Forest Hills for 25 years.

to the **WIFE AND FAMILY** of our dedicated RFR **RABBI YONI KANTOR** ז"ל of Lakewood, NJ, on his recent untimely passing.

המקום ינתם אתכם בתוך שאר אבלי ציון וירושלים



Reb Dovid Hirsch at his farewell party at the OU



5776 CONSUMER DAF HAKASHRUS NOW AVAILABLE!

The Yomim Noroim 5776 Consumer Daf HaKashrus is now available by eDaf or hard copy.

If you would like our eDaf version please send your email request to Avigail Klein aklein@ou.org. For hard copies please contact Avigail by email or at 212.613.8279



Some of the participants of the Harry H. Beren ASK OU Kosher Meat Tour. Shiurim were delivered clockwise by Rabbi Genack and Rabbi Elefant from the OU as well as Rabbi Yoel Rokeach, Head Shochet at Empire Kosher Poultry and Rabbi Aharon Goldmuntzer, Dayan of New Square.

ASK OU'S FIRST KOSHER MEAT TOUR

Rave Reviews from Participants

"AMAZING!" That was the reaction to OU Kosher's first Harry H. Beren ASK OU Guided Tour of OU Kosher Meat Production program, which took place recently.

According to Rabbi Yosef Grossman, OU Kosher Senior Educational Rabbinic Coordinator and coordinator of all of the Beren ASK OU programs, "amazing" was heard again and again in his conversations with participants as a result of the shiurim they attended and their visits to Empire Poultry and Alle Processing, two leading OU certified meat/poultry producers.

As Rabbi Tsvi Heber, Director of Community Kosher for the Council of Orthodox Rabbis (COR) in Toronto, wrote, using synonyms for amazing, "I want to thank you for allowing me to participate in the exceptional ASK OU shechita seminar last week. From the shiurim to Empire Kosher Poultry to Alle Processing, the OU did a fantastic job. I wish you and the entire OU Kosher Department much *hatzlacha* in all of your endeavors to better kashrus and to educate the kosher community throughout the world."

The seminar, limited to 20 high-caliber participants, who already have semicha or are studying for semicha, and who have knowledge of the Chulin and Yoreh De'ah texts, featured in-depth shiurim from renowned shechita experts; the plant tours; observation of shechita, nikkur and melicha; and meeting with OU Kosher's "Meat Team."

Rabbi Menachem Genack, CEO and Rabbi Moshe Elefant, COO of OU Kosher, provided shiurim, as did Rabbi Moshe Klarberg, Senior OU Rabbinic Coordinator and head of the OU's Meat Team, who worked with Rabbi Grossman to organize the event and in Rabbi Grossman's words, "gets much credit for its success besides giving an excellent shiur on melicha."

Other faculty included Rabbi Aharon Goldmuntzer, Dayan, New Square; Rabbi Nosson Goldberg, OU Kosher Rabbinic Coordinator; and Rabbi Yoel Rokeach, Head Shochet at Empire Kosher Poultry (who was trained in poultry shechita by Rabbi Goldberg.)

As Avrohom Saffrin of Brooklyn, NY, wrote to Rabbi Grossman, "The reason I appreciated being at Empire was because I was able to experience the process up close. Learning Hilchos Treifos is a z'chus. But I was also able to see all that I had learned being implemented so professionally. The introductory presentations given by all the chushiva rabbonim at the OU office the day before our trip was very enlightening and very helpful in preparation to what we saw at Empire."

He continued, "The state of the art plant, with all the details, from placing the chickens so very softly on the ramp leading up to the shechita, the continuous bedikah of the sakeenim, through the feather flicking machine and all the various checking, washing, rinsing, and salting stages, were all done in a truly professional way, according to halacha. Rabbi Rokeach, who was the tour guide for my group, was very patient and informative as he led us through the entire process. I would like to thank Empire and

continued on page 47



personality, contagious smile and genuine caring for others he succeeded in inspiring and motivating both his kashrus colleagues and client personnel to upgrade kashrus levels and efficiencies. Rabbi Yitzchak Friedman recalled: “In my 20+ years of kashrus work, kosher wine production was never one of my assignments. That changed three years ago when a winery in my territory decided to do kosher wine. I was clueless about how to go about this - *halacha l'maaseh*. I was referred to R' Yoni. Even though it was his (shana rishona) first year of marriage, he patiently gave me all the time I needed in numerous conversations. His desire that the production be done, strictly l'Mehadrin was readily apparent.”



As much as R' Yoni was focused on kashrus standards he was equally concerned with the working/living conditions of mashgichim. When he saw deficiencies, he was even known to take from his personal funds to improve conditions for mashgichim. Rabbi Shoshan Ghooiri, director of OU Kosher Latin America, reminisced about the time that they spent working on wine projects in Chile: “R' Yoni would always bring chocolates and wafers for the mashgichim from the US. More than that, he served as a Torah ambassador for myself and the mashgichim serving as our connection to the world of Torah and Yiddishkeit that he came from and so beautifully represented. Despite his debilitating illness he made the extra effort to travel to and attend my son's wedding. He really cared and touched so many people.”

In so many ways R' Yoni's legacy provides lessons for us all to emulate:

- ▶ Maintaining learning commitments (קביעת עתים לתורה) even when travelling
- ▶ Greeting all with cordiality and congeniality (בסבר פנים יפות)
- ▶ Command of the relevant halachos and consistent contact with our poskim
- ▶ Decisiveness and steadfastness when Kashrus standards were at stake
- ▶ Using creativity to solve problems and find solutions
- ▶ Giving of one's self to others physically, emotionally and financially

R' Yoni a"h is, and will continue to be, sorely missed but he leaves us a rich inheritance; having taught a generation of wine kashrus professionals how to make wine with the highest standards of kashrus and interpersonal conduct. יהי זכרו ברוך

SPLENDA

continued from page 41



event maltodextrin is converted to powder through a spray-drying process, which (as detailed in Daf 23:7, pg. 34) involves heat far above *yad soledes bo*. Therefore, one can assume dextrose and maltodextrin have been cooked.

The production of sucralose, the actual sweetening agent, involves multiple steps, as follows: a sucrose molecule has six reactive sites. Tate and Lyle, the manufacturers of sucralose, want to add chlorine to the sucrose at three of those reactive sites. The principal challenge is that if chlorine would react with sucrose at its most reactive site, the desired sweetness level would not be achieved. Therefore, the first production step requires blocking that reactive site.

The second step involves chlorinating the sucrose.

The third step involves removing the chemical that blocked the most reactive site.

The fourth step entails removing the over-chlorinated and under-chlorinated sucrose. This is performed through a series of purification steps, each of which is a centrifugation.

Finally, the sucralose goes through a fluid bed drier, which is slightly above room temperature.

There are a number of heat steps through the production process.



However, for our purposes the key piece of information is this: just before centrifugation, the sucralose is heated to strip a solvent from the product stream. This is the last place in the production that heat is used, and is after the entire sucralose molecule has been assembled. This stage requires heat that essentially boils the product.

There are two manufacturing sites that are responsible for global production of sucralose for Splenda. They perform identical process steps.

Based on this information, Splenda can be considered fully cooked. As discussed in Daf 23:7 (pg. 31), many poskim are concerned that an ingredient that dissolves in hot water should be considered a liquid itself. Since Splenda also dissolves in coffee (or tea) it would be appropriate to add Splenda only to a kli sheini.

Acknowledgements to Lisa T. Minnefield, Quality Manager, Tate and Lyle, Mcintosh, Alabama, for her gracious assistance.



Shalom Aleichem Rabbi Eleff,

My name is Reuven Berman and I teach in Camp Morasha. We had Rabbi Dov Schreier come to camp on Friday to make a presentation on common kashrus issues in public and private kitchens, and then he gave a group a tour of the

kitchen. I just wanted to express my appreciation to the OU for the presentation and for everything they do.

Sincerely,
Reuven Berman

TALMUD TORAH
OHHEL YOCHANAN
RACHMISTRIVKA

1325 38th Street • Brooklyn, NY 11218



תלמוד תורה
אהל יוחנן
ראחמיסטריווקא

Tel: 718-431-2991 • Fax: 718-431-8312

To the Administration of the Orthodox Union

Re: Rabbi Grossman

We would like to take this opportunity to thank you for giving the children of our school the chance to take a tour of your company. This tour was educational and enjoyable as well as intriguing to see the process of how from water and some other ingredients a quality and delicious product is produced. We also observed how every minute detail can make a difference in the quality of the drink. We were also amazed at how much mind and effort is put in to your products to produce the namesake you have just fully acquired. Your courteous and forever helpful staff made our trip very comfortable and enjoyable.

We would like to wish you continued success in all of your endeavors.

With much appreciation
Rabbi Katz – Rabbi Moseson
Talmud Torah Ohel Yochanan Rachmistrivka

Rabbi Grossman:

I hope all is well.

I wanted to thank you for allowing me to participate in the exceptional ASKOU Shechita Seminar last week. From the Shiurim to Empire Kosher Poultry to Alle Processing, the OU did a fantastic job. I wish you and the entire OU Kosher Department much hatzlacha in all of your endeavors to better kashrus and educate the kosher community throughout the world.

Best regards and hatzlacha,
Rabbi Tsvi Heber
Director of Community Kosher - COR, Toronto, ON, Canada

MEAT

continued from page 45



the OU for making this happen.”

The Empire tour was also a highlight for Rabbi Yechiel Wahl of Lakewood, NJ, who wrote, “Thank you very much for the excellent tour! The shiurim were informative; they really brought shechita and treifos alive. All the OU magidei shiurim were experts in their field.

“The crowning jewel of the Tour, the Empire tour, was really amazing,” he added. “Rav Klarberg and Rav Rokeach took us around

and explained every detail. Their passion and expertise really made for an amazing experience. Their pride in the high standards of the kashrus really stood out. The program is a ‘must see’ for anyone who is serious about understanding shechita and treifos, and wants to see the Gemara and Shulchan Aruch first hand.”

Rabbi Avigdor Speiser, a member of the kollel of Bais Medrash Govoha of Lakewood, referring to a whole area or segment of knowledge, summed up the seminar. “It is

בית מדרש
אור חיים
COMMUNITY LEARNING CENTER
181 CRESPIAN ROAD, MONSIEY, NEW YORK 10952
UNDER THE LEADERSHIP OF RABBI AARON LANKEY

Dear Rabbi Fuchs Shlit”a,

We would like to take this opportunity to thank you for the fascinating and intriguing shiur that you gave for our night kollel. We really appreciate that you took the time from your busy schedule to come. You guided the listeners through the details of checking lettuce and vegetables and demonstrated when and how the checking is done. Both the yungerleit and the ba’alei batim enjoyed the shiur immensely.

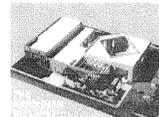
It is our humble wish and brocha that you should continue to be marbitz Torah and enhance the learning of the klal, through your many shiurim.

בשם כולל ערב
שע”י בית מדרש אור חיים
נחום א. שיינער

Young Israel of Woodmere

859 PENINSULA BOULEVARD • WOODMERE, NEW YORK 11598-2898 • (516) 295-0950 • (516) 295-4150
FAX: (516) 295-4212

נס”ד



Dear Rabbi Grossman,

We wanted to sincerely thank you for our meaningful experience with Rabbi Eli Gersten. Our summer Kollel program at the Young Israel of Woodmere, has been studying issues relating to practical Kashrus, and there is no more appropriate address than Rabbi Gersten to help us concretize our learning at the end of a summer. The Harry H. Beren OU Outreach program has truly enhanced our learning experience. We thank Rabbi Gersten for his wisdom, his profound clarity and for his halachic guidance.

May we continue together, to raise the level of Torah study in our communities in the best of health.

להגדיל תורה ולהאדירה

Shay Schachter
Rosh Bais Medrash,
Young Israel of Woodmere

really unbelievable,” he said, “that a whole *miktzoa* in learning could be encompassed in the three-day conference.”

Rabbi Grossman looks forward to offering the program again in the future.

For further information on Harry H. Beren ASK OU programs, contact Rabbi Grossman at 212-613-8212; grossmany@ou.org or Rabbi Eli Eleff, OU Kosher Rabbinic Coordinator and Consumer Relations Administrator, at 212.613.8352; EleffE@ou.org.

Is it Kosher?



Find out how...

Ask your questions...

Free Admission

MK Canada's Kosher Certifier
warmly invites Montreal's Jewish Community
to a city-wide event

Wednesday, September 9, 2015 • 7:00 pm
The Chevre, 5237 Clanranald

7:00 pm

What Could be Wrong With...

Rabbi Moshe Elefant

COO @ Executive Rabbinic Coordinator, OU Kosher

7:45 pm

Reliable Kosher – How do I Know?

Rabbi Yaakov Luban

Executive Rabbinic Coordinator, OU Kosher

8:30 pm

Ask the Rabbis

HARRY H. BEREN



OUTREACH



Jewish Community Council of Montreal

Conseil de la Communauté Juive de Montréal

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