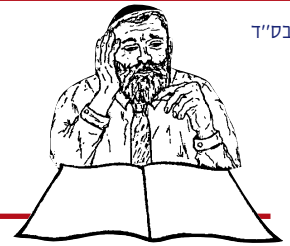


THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

DAF NOTES: *The publication of the article entitled "A Master List of Temperatures" in the last issue of The Daf HaKashrus produced a record response from RFR's around the globe. There were many requests for further clarification of a number of the topics that it discussed. We publish below excerpts or a synopsis from some of the communications The Daf received along with Rabbi Gersten's response to each issue. We encourage future queries and clarifications of this nature. This is one of the primary purposes for which The Daf HaKashrus was created.*

MASTER LIST OF TEMPERATURES

Issues and Responses

BY RABBI ELI GERSTEN
RC Recorder of OU Psak and Policy

120° F = 48.8° C

ISSUE

May I suggest that in the future when discussing temperatures etc. in kosher protocols or *The Daf Hakashrus* there is mention as well of the celsius which is the temperature used here in Europe and not only fahrenheit.

Rabbi Gersten Responds

I would like to restate the temperatures in both Farenheit and Celcius. The conversion formula from Farenheit to Celcius is (Farenheit - 32°) divided by 1.8 = Celcius. For example 120° F - 32° = 88 divided by 1.8 = 48.8° C.

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UP WHAT'S NEW FOR '08?

BY RABBI SHMUEL SINGER

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. In addition, Rokeach will have its own ©P grape juice. This will appear under the Rokeach label, as well as the Mishpacha labels. Manischewitz will once again have an ©P grape juice under its own label. This grape juice is made from concentrate. Kedem will offer a variety of ©P Sparkling Grape Juices. Manischewitz has also introduced Sparkling Concord and Niagara grape juice. All these grape juices are Mevushal. In addition, Rokeach will again produce a variety of ©P cooking wines. Kedem and Rokeach will also produce a variety of ©P cooking wines. Kedem has introduced Pomegranate and Sparkling Pomogrape Juices with the ©P certification as new items this year.

The OU has certified the Manischewitz matzah bakery in the United States for the past years. For a long time this was the only OU matzah bakery in the world. It continues to be the only one in the United States. Other ©P brands such as Horowitz Margareten and Goodman's are all baked at Manischewitz. The bakery has relocated and is fully functioning after a slow start. All

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HUGE LAKEWOOD GATHERING

Crown of New OU Kashruth Initiative

With the ever-growing focus on kosher food and the intricacies of kashrut, the Orthodox Union, recently established the Harry H. Beren ASK OUTREACH Initiative to provide kosher education to yeshiva students in the convenience of their yeshivot, kollelim and semicha programs. Its latest crown in a series of presentations, which also included Yeshiva Torah Vodaath, Yeshiva Ohr Hachaim, and Mesivtah Tiferes Yerusholayim, drew close to 1,000 fascinated members of the Lakewood, NJ community, making it a standing-room only event. It was held in Khal Zichron Yaakov synagogue, with the *haskomoh* of the Beth Medrash Govoha Roshei HaYeshiva and the endorsement of the KCL—Vaad HaKashrut of Lakewood.

ASK OUTREACH and many other ASK OU programs are sponsored by the Harry H. Beren Foundation of Lakewood, which has just renewed its grant to the OU for another year.

"The Harry H. Beren Foundation of Lakewood has been

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(L-R) Rabbi Shimon Mendlowitz, Rabbi Yosef Grossman and Rav Yisroel Belsky inspect the rib section.

LIST

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Yad Soledes Bo - Minimum:	120° F = 48.8° C
Libun kal backside of equipment:	160° F = 71.1° C
For wine or grape juice to be considered mevushal:	175° F = 79.4° C
The minimum required to maintain Bishul or Pas Yisrael:	176° F = 80° C
Minimum baking temperature which demands libun gamur:	200° F = 93.3° C
Hagalah and pegimah:	212° F = 100° C
Libun kal performed without a direct flame:	2 hours at 375° F = 190.5° C 1.5 hours at 450° F = 232.2° C 1 hour at 550° F = 287.7° C
Libun gamur for a thin item or if applied for extended amount of time:	900° F = 482.2° C
One writer points out that "an easy converter for Fahrenheit to Celcius and vice versa can be found on www.wbuf.noaa.gov/tempfc.htm."	

ISSUE

What does *beshas hadchak* mean? Does it mean that there is not enough steam power in the plant – does it mean the plant is afraid to make it any higher etc. etc?

Rabbi Gersten Responds

There was much confusion generated by the section which stated that equipment must be kashered at 212° F (100° C). This is based on a psak from Rav Moshe Feinstein Zt"l (*Igeros Moshe* Y.D. 2:31). Many mashgichim are familiar with situations in which it is impossible to satisfy this requirement. *Bishas hadchak*, the OU permits near boiling temperatures. Rabbi Belsky has written up directives for which circumstances are to be considered *shas hadchak* and warrant the use of these below boiling temperatures. This has been reprinted below.

1. ראשית- פשוט וברור שתחילת בקשת המשגיח תהיה בעד רותחין גמורין של 212° ולא יזכר ענין של 190° עד שיתברר שבאמת קשה ודחוק לעשות כדבעי, ולא יתכן שיצא המשגיח מפיו דבר כזה: "האם אפשר להגביה מעלת החמין למעלת 190°", ואף לא - "אנו מבקשים רותחים ואם קשה לכבודו (ירום הודו), יש לנו נוחיות בענין זה" ואף "האם אפשר להגביה מעלת החמין ל 212°", כל הנ"ל אסור להזכיר, ורק דבר אחד יש "סדר ההכשר הוא בחמין של 212°", ולא יותר, ואם יטעון המייצר נגד זה אז יעוין בדבריו כדלהלן.

2. מה שנמצא מאד שהמייצרים מסתכלים בעזות בפנים בהמשגיח ומטילים עליו פחד ואימה ומבטלים דבריו כאפס ותוהו ואומרים אנו עושין כך וכך, ר"ל אל תוסף דבר אלי עוד כדברי שטויותיך ואני אעשה כרצוני, ולעומת זה משתבר לבו של המשגיח בקרבו ומקבל כל מה שהחצוף מצווה עליו, לא יתכן כזה לעולם, אלא יענה המשגיח "סליחה, זה החוק שלנו ולא יעבור, ואם תרצה יש לנו טשי"ף ראביי"ס ותגיד להם סיפוריך אולי יאבו לך ויחננו אותך".

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WHAT'S NEW

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regular Manischewitz items will again be available. The OU has also agreed to place the ©P on Aviv, Osem, Yehuda and Rishon matzah products coming from Israel. The items are supervised by local Rabbanim and are satisfactorily made with OU Pesach guidelines. They are certified by the OU when the ©P appears on them. 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. All matzah is always an eighteen minute product. Rabbi Feigelstock of Buenos Aires serves as the OU *rav hamachshir* at this factory.

Manischewitz has whole wheat matzah meal and whole wheat matzah farfel. These items are made from Manischewitz ©P whole wheat matzah. Manischewitz will again have a type of *matzah ashirah* known as grape matzah, in addition to traditional egg matzah. The grape matzah is made from flour and grape juice and may only be used when egg matzah is permitted, i.e. for Sefardim or those Ashkenazim who cannot eat regular matzah. It is so marked on the box. Manischewitz will continue to sell ©P machine shmurah matzah under both the Manischewitz and Goodman's labels. In addition, ©P hand shmurah matzah will be available from Gefen and Tiferes. Kedem will be selling Savion machine shmurah matzah. In addition they will be selling, as they did last year, Savion matzah sticks. This is matzah baked in stick form under the Savion label. Manischewitz makes a product known as matzah crackers. Both of these are ordinary matzah products and not *matzah ashirah*. The various Israeli OU matzah companies will all be selling machine shmurah matzah as well.

Coca Cola will again be available with an ©P for Pesach. Aside from the New York metropolitan area, Coke will be available in Boston, Baltimore-Washington, Miami, Atlanta, Houston, Philadelphia, and Los Angeles. This year, in New York, Coca Cola items will be made with an ©P in 2 liter bottles and in cans. Other locations will have more limited Coke items made in different sizes. All these items, of course, require the ©P symbol. Most of the bottling plants servicing these markets will designate the Passover Coke items with a distinctive yellow cap in addition to the ©P symbol on the cap or shoulder of the bottle.

This year the ©P will appear on various Cholov Yisroel dairy products. These include milk from Ahava with the Best Moo label as well as a full line of Ahava dairy products. Dairy Delight will be selling Cholov Yisroel sour cream and yogurt under the Norman's label. In addition, Norman's will also sell Cholov Yisroel ready to eat puddings with the ©P label. Norman's has developed a new ©P line of Cholov Yisroel low carb yogurt and yogurt drinks. Cholov Yisroel ©P hard cheese will appear this year under both the Norman's label and the Kirkeby label. The Kirkeby cheeses are imported from Europe and also carry the London Beth Din hechsher. Cabot Creamery will be introducing ©P cheddar cheese. This item is not Cholov Yisroel. Mishpacha will also have a new Passover non-dairy ©P topping.

There will be two ©P brands of packaged cakes available this year. These will be Reisman and Lily's Bakeshop. Both are baked in a special Passover bakery and do not contain matzah meal. In addition the Willmark line of industrial bakery products has been purchased by VIP and many of these items are appearing with the ©P label this year.

Manischewitz has kept the Season name on ©P fish items which include tuna, sardines, salmon and anchovies. Season has intro-

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LIST

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3. ואם יצעק- אי אפשר לעשות ברותחין כי זה יקלקל את המכשיר או - אי אפשר להשיג מעלות אלו כי אין בהמעבדה שלנו כלים מסוגלים להחם כ"כ, או שאר סיפורים, אין להאמין לו עד שיברר את דבריו, ואם אין ביד המשגיח לפלפל עמו כי לא לומד בכך, ישאל אצל המומחים, וע"פ רוב יצליחו אלו להראות דרך קל לעשות כדבעי בלי ויתור.

4. ואם כל אלה נעשה ואעפ"כ יצא לו שבאמת א"א לעשות על יד רותחין של 212° או לכה"פ דחוק וקשה הוא אז, ורק אז, יתפשר על חמין של 190° כי כבר הוברר שנכנסו לגבול של "שעת הדחק" ויצאו מגבול של "לכתחילה", ואחר כ"ז יתפלל אל ד', ויזהר ביותר שלא ייעשה דבר זה רגיל ומצוי אצלו כי טבע האדם כך הוא, שבשעה שפורץ הגדר פעם א' יתהפכו כל הדעיכדים להיות לכתחילה.

5. ואם אחרי ככלות הכל יבואר בהחלט שאין אפשרות להכשיר אף במעלה של 190°, אז, אחרי התייעצות עם עוד אחד מהרבנים המנהלים שלנו (RC) יותר להגעיל על ידי כבולעו כך פולטו, רצה לומר בחום של לכל הפחות 10° יותר מהחום הכי-גבוה שמשמשים בו בבישול התוצרת הלא-כשר בכלי זה, ובלבד שיאלץ קצת על המפעל שיתבוננו בתכנית חדשה איך לתקן הדבר ולהגביה ההגעלה לכל הפחות למעלת 190°.

ואם שלש אלה לא יעשה לה ויצאה חנם אין כסף. ואם נקיים הנ"ל יתחזקו הרבה מבדקי הכשרות ויקום אצלנו "כל דבר אשר יבא באש תעבירו באש וטהר" ויטהר לבנו לעבד את ד' באמת אכי"ר.

ישראל הלוי בעלסקי

ISSUE

I was in a plant in Germany which was very near the Alps and due to the high altitude water boils at 94° C (and not 100° C = 212° F). Is this acceptable for koshering?

Rabbi Gersten Responds

In a near sea-level environment water boils at 212° F (100° C). At higher elevations water boils at lower temperatures. In Denver, for example, the average boiling temperature of water is 202° F (94.4° C). When hagalah is performed in high elevations, it is sufficient to heat the water until it boils, provided that the temperature is *roschim* (above 190° F (87.8° C)).

ISSUE

While I agree that *libun kal* with open flame at *yad soledes bo* (160° F) helps like *hagolo*, I have always understood from both *Shulchan Aruch HoRav* and *MN"b* that *libun kal* to remove *sofek mamoshes* requires *kash nisraf* which is approx 450° F And the logic is clear – the temperature that burns *kash* will also burn *mamoshes* – but how can 160° F burn also *mamoshes*?

Rabbi Gersten Responds

Libun kal can be performed by applying a direct flame on the front side until the **backside** of the equipment reaches 160° F (71.1° C). The flame must be applied in the direction that the *issur* entered the utensil. Direct contact with the flame will burn

off any *issur* that remains in the tiny cracks and crevices. The front side that touches the flame will get much hotter than 160° F (71.1° C). If there is *mamoshes* of *issur* on the back side of the equipment then *libun kal* will not burn that off.

WHAT'S NEW

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duced a number of new Moroccan sardine items in various sauces for Pesach. All of these items are made with *Mashgiach Temidi* and *bishul yisrael*. In addition, the Season label will continue to appear on ©P bamboo shoots and water chestnuts as well as some sauces and oil. Tuna fish is available with an ©P from Season, Gefen and Mishpacha. ©P tuna will be also available this year with a Shoprite label. Season and Gefen will have ©P salmon in both regular and no salt versions. All these items are made with *Mashgiach Temidi* and *Bishul Yisrael*. Dr. Praeger's continues to produce breaded fish fillets and fish sticks with an ©P. These products contain no matzah meal.

The OU position remains that 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 ©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 ©P will be available from Gefen, Osem, Kvuzat Yavne, Gilboa and Mishpacha. Manischewitz is introducing two new flavored ©P olive oil products for Pesach. Bartenura will be introducing an ©P grapeseed oil this year.

Manischewitz, Mishpacha, Rokeach and Savion will continue to make ©P sauces. These include different types of tomato sauce, dressings and marinades. Savion has introduced a new ©P line of sauces known as Fireman's Frenzy. These include spicy marinades, salsa and spicy ketchup. In addition, VIP and Kojel will have ©P ready to eat soup in a bowl items.

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 decaffeinated tea bags are acceptable without special supervision. This is not true of other decaffeinated tea bags. Pathmark, Shoprite and Lipton also have specially marked ©P plain tea bags on the market. In addition Swee-Touch-Nee and Wissotsky will continue to have Pesach herbal teas. Nestea instant unflavored tea powder and instant unflavored decaffeinated tea powder are acceptable for Pesach without special supervision. **Our position in former years in regard to coffee had been similar to tea. We maintained that all regular coffee, that is unflavored and not decaffeinated, is acceptable for Pesach without supervision. This is no longer true. 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 ©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. Other brands should be checked in the Directory. Ground coffee remains acceptable from any source as long as it is unflavored and not decaffeinated.**

This year a number of supermarket labels will have ©P flavored seltzers for Pesach. These include Acme, America's Choice, Foodtown, King Kullen, Pathmark, Shoprite and White Rose. Cornell will have flavored sodas with an ©P. This year both Shoprite and Pathmark will once again be selling some sugared sodas with an ©P symbol.

extremely pleased with how Mr. Beren's name is being memorialized by the OU," Rabbi Yosef Grossman, OU Director of

Kashrut Education declared. "We are grateful to the Foundation for renewing our grant and for making kosher education available to all."

The ASK OU (Advanced Seminars on Kashrut) program, sponsored by the Harry H. Beren Foundation of Lakewood, for years has welcomed students and professionals in the field from around the world to the OU Headquarters in New York. Today, the new **ASK OUTREACH** series, brings OU Kosher expertise into yeshivot and kollelim around the United States.

A highlight of the new **ASK OUTREACH** Initiative was the Lakewood program, *Shaylos in Treifus and Nikkur*, presented by HaGaon Rav Yisroel Belsky, OU Kosher Senior Halachic Consultant and Rosh Yeshiva of Torah Vodaath, with the participation of Rabbi Shimon Mendlowitz, expert *menaker* from Monsey.

"There's a palpable thirst for technical knowledge of kashrut issues in the yeshiva world which the OU is now attempting to satisfy through **ASK OUTREACH**," declared Rabbi Grossman. "People learning the *sugyot* (sources) and *inyanim* (topics) in the Gemara appreciate seeing the practical application of what they are learning."

"Participants were literally mesmerized," Rabbi Grossman said, "as they observed and learned about *nikkur* (the deveining and removing of non-kosher fat of an otherwise kosher animal) and *treifot* (the blemishes which render a kosher animal non-kosher)."

With a dissected calf on the table, Rabbi Mendlowitz demonstrated the technical aspects of *nikkur* by explaining each step as he went along. He showed what *chelev* (non-kosher fat of a kosher animal) is and where the veins of dam (blood) are, and how to remove them. Rabbi Belsky explained the halachic concerns involved in *nikkur*.

They discussed *nikkur achorayim* (the hind quarter not eaten in America); the difference between *nikkur* in the United States and in Israel; and showed how to perform *nikkur* on organs such as the tongue and the legs of the cow. During this presentation Rabbi Belsky elucidated the verses from the Torah and the Gemarah, demonstrating how each organ is checked and what to look for.

In days following the presentations, Rabbi Grossman received letters of appreciation from the audience. Here is what Mordechai Gold of Lakewood had to say: "I would like to thank you and all of the people whose efforts made this seminar possible here in Lakewood. I am not sure how many people have been verbal about it, but I can assure you, it was really greatly appreciated by the participants. Perhaps these types of seminars can be organized on a monthly basis."

OU Kosher staff members were also impressed by the program. "I happened to be in Lakewood for Shabbat, and went to see the lecture," said Rabbi Shaul Gold, OU Rabbinic Coordinator. "Of course, it was impossible to enter the assemblage and I had to



A partial view of the standing-room only Lakewood audience.

sneak through the kitchen entrance to get in. It was a tremendous learning experience and I was awed by the accomplishments of ASK OU – leading the way in educating all segments of Klal Yisrael regarding kashrut and developing a discerning, mature outlook towards our responsibilities. Thank you for your hard work in bringing everything together and creating a first rate program."

On a return trip to Lakewood a week after the event, Rabbi Grossman found that there was still a major "buzz" in the

community, with people continuing to talk about what they had witnessed and bubbling with enthusiasm over the OU presentation. They also asked Rabbi Grossman when the DVD of the program would be available. He told them that the DVD, which would also include other Harry H. Beren ASK OU Kashrut events, is in production and will be available in the near future.

Other **ASK OUTREACH** presentations have been held at Yeshiva Ohr HaChaim with Rav Hershel Schachter on "The Kashrut of Medications and Vitamins;" Yeshiva Torah Vodaath with Rabbi Dov Schreier on "Eating Out – What Could be the Problem?" and Rabbi Seth Mandel on "A Behind the Scenes Look at a Kosher Slaughterhouse;" and at Mesivtah Tiferes Yerusholayim (of the Lower East Side in Manhattan) with Rabbi Avrohom Gordimer on "Technical and Halachic Issues in Cheese and Whey Production."

Upcoming series will be held in the tri-state metropolitan area in Queens, Far Rockaway, and Monsey, among other communities.

For more on **ASK OUTREACH** or other Harry H. Beren programs contact Rabbi Grossman at Grossman@ou.org or 212-613-8212.

HEALTH PRODUCTS AND SUPPLEMENTS LIST

Non-Chometz and Non-Chometz Derivatives

COMPILED BY RABBI YONATAN KAGANOFF
RC - Consumer Relations, Kashruth Website Administrator

The following is a list of Health Products and Supplements that the OU certifies as Kosher, but not as Kosher for Passover, yet does not contain chometz or chometz derivatives.

- | | |
|--|--|
| Enlive! | Polycose |
| Ensure [not Ensure Fiber with FOS] | ProCel Whey Protein Powder |
| Ensure High Protein | Promote |
| Ensure Glucerna OS | [not Promote with Fiber, which contains oat fiber] |
| Ensure High Calcium | Pulmocare |
| Jevity [not Jevity 1.2 or Jevity 1.5, which contain oat fiber] | Suplena |
| Nepro | Two-Cal HN |
| Osmolite (unflavored) | Thick-IT |
| Osmolite HN (unflavored) | Resource Diabetic |
| Osmolite HN Plus (unflavored) | Resource Thickened Water |
| Oxepa | Resource Thickened Coffee |
| | Resource Thickened Juice |

PASSOVER *advisory!*

The following products were omitted from the Orthodox Union's Guide to Passover (2008 edition). These products are acceptable for Passover use and do not require an OU^P designation:

HENA DECAFFEINATED COFFEE distributed by Hena Coffee- Brooklyn, NY

ELLIS DECAFFEINATED COFFEE (Unflavored) distributed by Ellis Coffee Company- Philadelphia, PA

KASHRUTH *alert!*

ASARO WHITE TRUFFLE OIL produced by Sipa srl – Sicily, Italy bears an unauthorized OU symbol and is not certified kosher by the Orthodox Union. Corrective action is being taken. Consumers spotting this product are requested to contact the Orthodox Union by phone at 212-613-8241, or via email at kshalerts@ou.org.

WYKE FARMS VILLAGE OAK VINTAGE CHEDDAR imported by מ.א.ג.ל סחר מזון בע"מ bears an unauthorized OU representation on its Hebrew label (as applied by the Israeli importer). The product is being withdrawn from the marketplace. Consumers spotting this product are requested to contact the Orthodox Union in the United States at 212-613-8241 or via email at kshalerts@ou.org.

INSTANT KOREAN GINSENG TEA, a dairy product produced by Uncle Bill Trading Inc. – Toronto, Canada bears an unauthorized OU symbol. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

A limited number of assorted flavors of **SHOPRITE FAT FREE NON FAT/LIGHT FAT FREE YOGURT** – produced by Wakefern Food Corp. – Elizabeth, NJ have been erroneously distributed with foil lids that bear an unauthorized OU^D symbol. These products are being withdrawn from sale.

BASKIN ROBBINS SUGAR FREE SMOOTH & CREAMY HARD CANDY - Pralines 'N Cream (UPC #070312470242) produced by BestSweet – Mooresville, NC is an OU^D certified product which contains dairy ingredients as listed on the ingredient panel. A limited amount of this product was distributed while bearing the OU symbol without a dairy designation. Future packaging will be revised.

Due to equipment failure, a limited amount of **WISE DIPSY DOODLES** – 1.25 oz Vending Machine Bags UPC #0-41262-27064-0 Code: June1608GAB produced by Wise Foods Inc. – Berwick, PA may contain non-kosher popcorn. Affected bags may have been distributed in NY, NJ and CT.

EDGE L IDAHOAN REAL MASH 1.47 kg distributed in Australia by Simplot Australia Pty. – Mentone, VC, Australia is an OU^D certified product, which contains dairy ingredients as listed on the ingredient panel but the dairy designation has been inadvertently omitted. Future packaging will be revised.

STONE RIDGE CREAMERY SHERBET (Assorted Flavors) produced by Supervalu Inc. – Eden Prairie, MN is OU^D certified and contains dairy ingredients as listed on the ingredient panel but the dairy designation has been inadvertently omitted. Future packaging has been revised.

SUBWAY RESTAURANT

OU Certified Kosher Opens In Wall Street Area

The OU has certified the newest Subway restaurant to become kosher, located not far from Wall Street, beginning Wednesday, March 5. Significantly, the restaurant is located within walking distance of the OU's New York headquarters.

By becoming kosher, the chain is capitalizing on the newest trend in food. With the number of kosher food consumers, both Jewish and non-Jewish, growing by leaps and bounds, the Subway restaurant chain has hopped on the bandwagon and is opening Subway restaurants that are fully-certified as kosher.

When Subway's initial venture of opening a kosher Subway in Cleveland, Ohio in 2006 met with success, additional kosher stores were added in Brooklyn, Los Angeles, and Kansas City, KS. A future location is under construction in Kew Gardens Hills, Queens, New York.

Obviously, any restaurants that switch from non-kosher to kosher have to undergo a rigorous kosherization process. The new Subway's kosherization has been done under the supervision of OU Rabbinic Coordinator Rabbi Leonard Steinberg, who is in charge of processing new applications from restaurants and caterers requesting OU kashrut certification.

As in all OU certified restaurants, a Mashgiach Temidi is present on the premises of this Subway restaurant at all times.

LABELS

I have purchased a limited quantity of the labels described below. While they are not customized they are very tamper evident and are sequentially numbered. If you have a need for these labels please contact me.

In addition, we have the customized OU labels which can be imprinted with Company name, Product name and a date. These OU labels have a built in security of the OU symbol being printed in "non repro blue" which will not copy in copier.

Here is the link for the labels previously mentioned.

www.americancasting.com

LabelZon Tamper Evident Seals —
SECURITY LABELS on ROLLS
1" x 4" (2.5 x 10cm) 1,000 Labels Per Roll
Sequentially Numbered, Tamper Evident
Self Voiding - Cannot Be Resealed

Howard Katzenstein
Orthodox Union – Business Manager



KASHRUTH alert!



The Orthodox Union certified and wholly stands by **SOLOMON'S GROUND BUFFALO MEAT** (UPC #0-53390-06103-8) produced by Blackwing Bison Meats, Inc. – Antioch, IL and all of Solomon's Finest Glatt Kosher meats (fresh and frozen) as Glatt kosher. A limited amount of frozen non-kosher meat was substituted for kosher meat by an outside distributor and sold in Solomon's packaging. The non-kosher product is identifiable by the following:

- The inner plastic wrap does not contain a plastic seal.
- The meat is on a black Styrofoam tray.

Consumers spotting the mislabeled product are requested to contact the Orthodox Union at 212-613-8241 or at kshalerts@ou.org.



OU KOSHER PRE-PESACH WEBCAST

LOG IN FROM YOUR COMPUTER ...

Email your Pesach questions prior to webcast to:
SAFRANE@OU.ORG,
during the webcast to **FERRELLE@OU.ORG**

WWW.OU.ORG/OURADIO/WEBCAST

Listen to responses from OU Poskim -
Halachic Consultants

RABBI YISROEL BELSKY
RABBI HERSHEL SCHACHTER

MARCH 27, 2008 AT 3:00 PM

LARGE: <http://mfile.akamai.com/16370/live/reflector:32858.aspx>
SMALL: <http://mfile.akamai.com/16370/live/reflector:32857.aspx>

PUBLICATIONS



The OU guide to Passover 5768/2008, a special issue of Jewish Action, has been published in a beautiful new format. Many thanks for this excellent publication is due to the Editorial Committee chaired by Rabbi Nachum Rabinowitz, Senior Rabbinic Coordinator and the art directors Yocheved Lefkowitz and Renee R. Rosenfeld. Bulk orders, 25 and above, can be obtained from Roberta

Levine 212-613-8125, roberta@ou.org, and under 25 from Eva Holzer 212-613-8137, holzere@ou.org.

MAZAL TOV TO ...

our devoted Vice President of Communication and Marketing **RABBI ELIYAHU SAFRAN AND HIS WIFE** on the recent marriage of their children Zev Shmuel to Rachel Liora (nee Shapiro) of Columbus, OH.

our dedicated RFR in Israel **RABBI YOSEF MINSKEY AND HIS WIFE ADIVA** on the marriage of their children Shmulie and Bracha Lokshin.

our devoted Kashruth secretary **MRS. SOROH WININGER AND HER HUSBAND AVROHOM** on the Bar Mitzvah of their son, Binyomin.

our dedicated RFR in Louisville, KY **RABBI YOSEF CAPLAND AND HIS WIFE** on the birth of their daughter Chana Shaina.

REFUAH SHLEIMA

רפואה שלימה במהרה
We are mispalel to Hashem for the speedy recovery of the following members of the OU Kashruth family.

עקיבא שמאי בן אהובה רבקה

מושקה לאה בת חנה ליבה

יצחק יוחנן בן שרה

CONDOLENCES TO...

our devoted secretary **SOROH WININGER AND FAMILY** on the passing of her father Rabbi Nechemia Chaim Ritterman, z"l of Brooklyn, NY.

◆ המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים ◆