

# Voice OF THE VAAD

Issue 20 | Tishrei 5784 | September 2023



QUESTIONS  
ON THE  
RISE



VAAD  
UPDATE



FROM  
THE VAAD  
INBOX



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OF ST. LOUIS  
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## QUESTIONS ON THE RISE

*Challah Queries*

**W**ith the Yomim Tovim of Tishrei upon us, we will have over twenty opportunities to share Shabbos and Yom Tov meals with family and friends. The first course of every seuda will be Challah. In this article we will endeavor to discuss some of the most common Challah questions that arise during and after the meal.

**Question:** *I know that Halacha does not allow for dairy-bread unless specific requirements are fulfilled. Would the same restriction apply to meaty-bread? I like to warm up my challah on Shabbos morning on top of the crockpot. Is this allowed? Does it make my challah fleishig?*



**Answer:** To properly answer this question, two brief introductory ideas are necessary. First, the Shulchan Aruch<sup>1</sup> rules based on the Gemara in Pesachim<sup>2</sup> that one may not knead bread with milk. Similarly one may not coat his oven with animal fat before baking bread. The Halacha in both of these cases is that such bread is forbidden to be eaten, even by itself. The Gemara explains that such a food item, although it contains only kosher ingredients, will lead a person to sin. Since bread is a staple product, it needs to be produced in such a way that it can be consumed with either milchigs or fleishigs. There are two exceptions to this rule; 1) if the

bread is shaped in an odd way, since this will remind people that it contains dairy and cannot be eaten with meat, or vice versa, and 2) if a small amount of bread is baked (one meals worth), it is permissible to make dairy bread.

The Shulchan Aruch does not discuss the Halacha in a case where the bread wasn't mixed with milk or baked with animal fats and only later became dairy or fleishig what the halacha would be. The Aruch HaShulchan<sup>3</sup> writes that in his opinion the bread should be permissible. He reasons that since this whole halacha is an enactment instituted by Chazal, it only applies in the cases they specifically mentioned, and we don't need to

extend the prohibition to further cases. However, the Aruch HaShulchan writes further that the custom of previous generations has been to be strict in this situation as well. He therefore concludes that it would be sufficient to make some type of marking on the bread to connote its dairy or fleishig status<sup>4</sup>.

Second, let us quickly review the halachos of N"at bar N"at, which is an acronym for Nosen Tam an offshoot of another Nosen Tam. Loosely defined this means, a secondary flavor. A simple example is vegetables cooked in a clean fleishig pot. The vegetables remain

1 YD 97:1

2 30a

3 YD 97:9

4 Note this leniency to mark the bread after it is baked is only allowed in such a scenario. If one baked the bread already kneaded with milk and wanted to subsequently make a unique marking in it to connote its dairy status, it would not help as the bread was already prohibited.

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pareve, because when one cooks vegetables in a fleishig pot, the meat flavor, previously absorbed in the pot only will impart a weakened secondary meat flavor into the vegetables. The minhag of Ashkenazim<sup>5</sup> is not to eat such vegetables with dairy, even though such a mixture would not create an actual forbidden mixture of basar b'chalav. This ruling is limited to when the vegetables are cooked in a clean fleishig pot without the presence of any actual meat. However, in a scenario where there was meat cooking in the pot at the same time as the vegetables, the vegetables would become completely fleishig. However if there was a vessel acting as a barrier between the food items, then the flavor would not transfer. This is due to the rule of *ain bliyah yotzeh mkeli lkeli bli rotev*. Namely that transfer of flavor does not happen between two vessels without a liquid medium.

To return to our original question of warming challah on top of the crockpot, there is a potential prohibition of making the challah fleishig, since according to the Aruch Hashulchan, the minhag of the poskim was to be strict in such a scenario. However, the simple solution is to place the challah on top of a piece of aluminum foil or parchment paper to serve as a barrier between the fleishig cholent pot cover, and the challah. This way the challah will remain completely pareve. Yet even if one did not place such a barrier, there is still reason to permit it. This is based on what we said before that the whole enactment of Chazal does not apply to a small quantity of bread. Therefore if one intends to use the entire challah for the fleishig meal it would be permissible to place it directly on top of the crockpot.

**Question:** *If the challah did become fleishig, can I eat it together with fish?*

**Answer:** In the scenario outlined above where the challah was placed directly on top of the crockpot lid without any barrier, the challah may still be eaten with fish. This is because the prohibition to eat fish and meat together is only with actual meat not with items that have merely absorbed meat flavor. If the challah would have had direct contact with hot meat then it would be prohibited to eat it together with fish.<sup>6</sup>

**Question:** *After the last Shabbos meal we had numerous slices of Challah left over. Can I serve them for melave malka with milchigs?*

**Answer:** The Shulchan Aruch<sup>7</sup> rules that bread that was served with a dairy meal may not be used with a fleishig meal and vice versa. The rationale for this halacha is that we are concerned that during the course of the first meal the bread either touched the food on the table or a person touched the bread and their hands that were sullied from the meal. Rav Moshe Feinstein zt"l<sup>8</sup> explains that this halacha applies only to the slices of challah that were on the table during the meal. If one left a large chunk of challah uncut, this restriction would not apply since people intend the unsliced bread for long-term use and therefore people make sure to protect its pareve status. By contrast, people intend sliced bread for use at the current meal and are not mindful to keep it pareve. The sefer Badei HaShulchan<sup>9</sup> writes if very young children were at the table, one is not permitted to assume that they kept the unsliced bread pareve. The same would apply if the meal included people who are not observant of halacha. In conclusion, the sliced challah cannot be used with a dairy meal. However, if one wants to use it for a pareve meal, it is permissible and consuming it will not make one fleishig.

Wishing you all a Ksiva V'Chasimah Tovah!

<sup>5</sup> Rema YD 95:2

<sup>6</sup> See Chochmas Adam 68:1 and Shu"t HaElef Lecha Shlomo OC 312,313

<sup>7</sup> YD 89:4

<sup>8</sup> IG"MYDI:38

<sup>9</sup> 89:99

## VAAD ANNOUNCEMENT

The Vaad Hoeir is pleased to announce that **Rabbi Menachem Weiman** will be joining our staff as the Senior Rabbinic Field Representative. Rabbi Weiman's duties will help increase Vaad supervision at all certified local establishments. In addition to our team of dedicated Mashgichim overseeing daily operations, Rabbi Weiman will assist by adding extra support and oversight, thus continuing the Vaad's mission to upgrade our standards of kashrus. We wish Rabbi Weiman much hatzlacha in this new endeavor.





# PAS YISROEL LIST 5784/2023

The *Shulchan Aruch*<sup>1</sup> states that the custom of Jews is to be strict with Pas Yisroel bread products during the *Aseres Yemi Teshuva*<sup>2</sup>. We therefore provide you with this useful list of Pas Yisroel certified items. Please note, all **Gluten-Free (shehakol)** breads and rolls are not considered pas and do not pose any Pas Yisroel issues.

## OVK Certified

1. **Breadsmith** – All items baked in store
2. **Circle Cafe at Crown Center** - Breads: French Peasant, New York Rye and Fruit breads . Bagels: plain, sesame and everything. Coffee cakes and muffins.
3. **Dierbergs** - Before Rosh HaShana honey cakes at the following locations: Brentwood Pointe, West Oak, Market Place, Four Seasons and Heritage will be marked as Pas Yisroel. Throughout the year they carry Challah, Miami Onion Rolls and various Oberlander bakery products which are pas yisroel.
4. **Elefant Pizza** - All items
5. **Kohn's** - Fresh bakery items only
6. **Schnucks** - Bagels (all varieties), Breads - Baguette French, Black Russian Pumpernickel, Caraway Rye, Challah, Cranberry Orange, Crusty French, Irish Soda, Miami Onion Rolls, Mini Loaf, Multi Grain, Pane Italiano, Rye, Rye Mini Loaf, Soft French, Sourdough, Sourdough Mini Loaf, Split Top, Sweet Mini Loaf, Vienna, Wheat Mini Loaf.
7. **Toby's Challah House** - All items

## cRc Certified

(select list of items available locally)

1. **Eli's Cheesecake** – All varieties
2. **"Enjoy Life"** products are not made with the "five grains" therefore they are not considered pas.
3. **Kronos Pita** - All varieties
4. **North Shore Bakery** - All products
5. **Pretzilla** - All varieties of pretzel buns

## Earth Kosher Certified

(select list of items available locally)

1. **Trader Joe's** - Challah

## Kof K Certified

(select list of items available locally)

1. **Food For Life** - Ezekiel Sprouted Grain Breads (Not the Pocket Breads)
2. **Gabilla's Knishes** – All varieties

3. **Oberlander Bakery** - All items

4. **Streit's** - All products

5. **Tofutti Cuties** - All varieties

## MK Certified (Montreal)

(select list of items available locally)

1. **Trader Joe's** - Organic French Rolls and Organic French Baguette

## OK Certified

(select list of items available locally)

1. **Goldbergs** - Challah (twin pack - Costco)
2. **Green's Bakery** - All products
3. **Konto's** - All pita bread products marked as Pas Yisroel
4. **Matt's Cookie** - All varieties of cookies and fig bars
5. **Sabra** – Pretzels and Pita Chips that come with Hummus (various flavors), and the Avocado Toast
6. **Schnucks** - All varieties of bagels
7. **Trader Joe's** - Cinnamon Rugelach, Soft Baked Peanut Butter & Chocolate Chip Cookies
8. **Wasa** - Crispbread: Fiber Rye, Flaxseed, Light Rye, Sourdough Rye, Whole Grain

## OU Certified

(select list of items available locally)

1. **Amnon's Pizza** - All varieties
2. **Angel's Bakery** – All products
3. **Bloom's** - All cookies
4. **Dagim** - All products
5. **Damascus** (pita & flatbreads) - Only those items which are marked Pas Yisroel
6. **David's Gluten Free** - All products
7. **Dr. Praeger's** - Fishies, Fish Sticks, Fish Cakes
8. **Fresh** (Amazon Brand) - Bagels
9. **Gefen** - Crackers, Cookies, Whole Wheat Breadcrumbs, Matzoh, Ice Cream Cones
10. **Golden Fluff** – Pretzels, Cookies, Animal Crackers

11. **Haddar** - All products

12. **Jason** - Breadcrumbs (plain, panko, flavored and coating crumbs)

13. **Kedem** - Cookies, Cereal bars, Tea Biscuits and Crackers

14. **Kemach** – Cookies and Crackers (when marked as Pas Yisroel)

15. **Kitov** - All products

16. **Lily's Bakeshop** - All products

17. **Macabee** - Pizza, Pizza Bagel, Breaded Eggplant, Breaded Mushrooms, Mozzarella Sticks

18. **Manischewitz** - Tam Tams, Italian Coating Crumbs, Cake Mixes, all Matzah products

19. **Meal Mart** – All items

20. **Miami Onion Rolls** – All products

21. **Mishpacha** – All products

22. **Natural Ovens** - 100% Whole Grain Bread, Hunger Filler Bread, Multi-Grain Bread, Oat Nut Crunch Bread, Oatmeal Bread, Organic Whole Grain & Flax Bread, Original Carb Conscious Bread, Right Wheat Bread, Sunny Millet Bread. The buns are pas yisroel according to cRc guidelines.

23. **Osem** - All products

24. **Ostreicher's** - All products

25. **Reisman Bros. Bakery** – All products

26. **S. Rosen's** - Mary Ann - Breads, Buns & Rolls - according to the cRc guidelines.

27. **Trader Joe's** - Chocolate Babka, Cinnamon Babka, Mango Babka, Pumpkin Spice Babka, Half Moon Cookies, Raspberry Rugelach

## Scroll-K Certified

(select list of items available locally)

1. **Specially Selected** (Aldi) - All bread products bearing this symbol are PY

## Star-K Certified

(select list of items available locally)

1. **Benz's** - Kishka
2. **Chopsie's** - All products

1 OC 603:1

2 For an article explaining this custom see <https://ovkosher.org/voice-of-the-vaad-1/>

# FROM THE VAAD INBOX

**Question:** *I know it is a common custom for men to immerse themselves in a mikvah before Yom Kippur. I have a tight work schedule and it would be challenging for me to keep this custom. Is this something I could skip out on?*

**Answer:** The custom of going to the mikvah before Yom Kippur has a strong tradition in Klal Yisroel. The Tur<sup>1</sup> brings in the name of Rav Sadya Gaon that one should even make a bracha on this tevilla. Although the normative halachic practice is not to make a bracha<sup>2</sup>, going to the mikvah

before Yom Kippur is not a custom to be skipped out on. The Rema<sup>3</sup> writes that one only needs to dip one time to be cleansed of tumas keri. The Mishneh Brurah<sup>4</sup> brings other poskim who write that the main intention of this custom is to cleanse a person to enable them to do proper teshuva, which kabalistically requires a person to immerse themselves three times in the mikvah. The Rema<sup>5</sup> writes that if one is unable to go into a mikvah because doing so will exacerbate a physical situation, he can satisfy this custom by pouring on his body nine kavim of water.<sup>6</sup>

<sup>1</sup> OC 606

<sup>2</sup> See Tur and SA OC 606:4

<sup>3</sup> OC 606:4

<sup>4</sup> 606:21

<sup>5</sup> ibid, based on the understanding of the Mishneh Brurah ibid:23

<sup>6</sup> Contemporary poskim write that this can be accomplished by taking a shower for approximately 5 minutes, see Shu"t Minchas Yitzchok 4:21

## MENS MIKVAH INFO

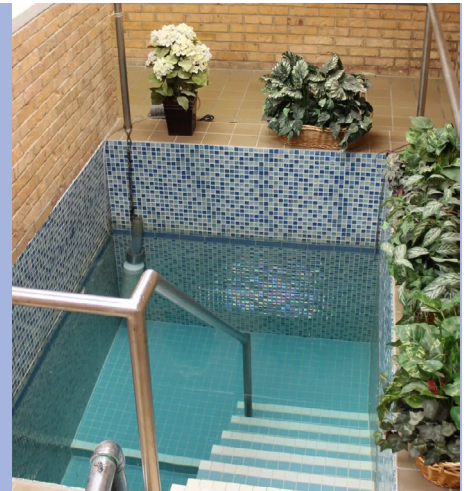
**The Taharath Israel Mikvah - Staenberg Family Building  
- will be available for men to use on:**

- Erev Rosh HaShana (September 15th) from 6:30 am - 4:30 pm
- Erev Yom Kippur (September 24th) from 7:00 am - 4:00 pm

### MIKVEH FEES:

- \$7.50 for Adult • \$5 for Yeshiva Bochurim or boys under bar-mitzvah
- \$5 for those in "Klei Kodesh" Please bring your own towel.

Usage fees can be paid online at: <https://stlmikvah.org/> or by check payable to:  
"Taharath Israel"



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