



## DEAR TORAH TIDBITS FAMILY

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One of the best things about working for the OU is that every day is really an adventure. There are so many incredible things that OU Israel is doing in so many different fields that it's just exciting to come in to work. In a single day, you might meet with a company seeking *kashrut* from the OU, join a marketing discussion about *Torah Tidbits* or the many events we bring to communities, help organize educational programs for older *olim* followed by a separate program for younger *olim*, sit with municipal leaders to strengthen support for at-risk youth through our teen centers, develop summer programs coming to Israel, visit a factory, meet with a politician or city mayor, and collaborate with our diverse organizational

partners, each moment reminding me how meaningful and full of purpose this work truly is.

That's a typical day for someone in the OU Israel administration. I am so lucky to have so much variety and interesting things to do. Shabbat, for me, is finally the time for me to be with my family, to spend time with Shabbat guests, and explain what is going on, what we've accomplished, and the good that is being done in Israel.

I remember how about three years ago, after Pesach break, schools had started up again for the younger ones, but it was still "*bein hazmanim*" for my older boys. Two of my older sons asked me if I could do something with them during the week. I told them how much I wanted to take a vacation day from work on such-and-such day to do something with them, but it happens to be that day I can't because I am going to Beit She'an for the OU, to the *Of Tov* factory, a chicken factory.

My boys heard that, and immediately said, "Great! We'll come with you." I said, "What are you going to do in the chicken factory?" They said, "We'll learn a ton! We'll see how *shechita* is done, and how they make deli meats and schnitzel." I explained to them that a slaughterhouse is not exactly the most pristine place in the world. It smells terrible. It's bloody. It's got lots of dead chickens. And we would have to leave early in the morning to make it there.

They would not be deterred. "Fine with us," they said. So I called up the rabbi in charge of the *shechita*, a tremendous *talmid chacham* and a dear friend, Rav Yom Tov Turk. And I asked

Please join us for a  
Shiur in memory of

**DANNY  
FREI HY"D**

**Wednesday evening  
September 3<sup>rd</sup> at 7:30pm**

*to be given by*  
**Rabbi Shalom Rosner**

**Four Types of Teshuva**

**Beit Knesset  
Shimon HaTzadik  
4 Ben Baba Street, San Simon**

Rav Yom Tov, “Is it okay if I bring my boys?” He told me, “The law here is that you can’t bring anybody under the age of 18, but as long as they’re above 18, *b’simcha rabah*, I’ll be happy to show them around.”

I told Rav Yom Tov that I had two goals for this visit. The first was that my children should understand the *halachic* side of *kashrut* and *shechita*. The *OfTov* factory has had the OU *hashgacha* on their products for many decades now, and Rav Yom Tov works with OU Israel’s Rabbi Yissachar Dov Krakowski and the rest of the *kashrut* team on a regular basis to make sure that it is all up to OU standards. So I wanted him to show my children the high level of *kashrut* they have there. The second goal was to really show my children up close how the hot dogs are made - maybe they’ll stop liking hot dogs so much!

So we came, and they had a great time in the factory. They were not bothered by the smell or the blood. They saw the standards of hygiene at the factory, with the Misrad HaBriut there, with different veterinarians present, and how everything is cleaned and the standards are really top-notch. Nevertheless, a slaughterhouse gets messy. Yet they came away extremely impressed with what they saw and I could see that they really learned a tremendous amount. First, they had a good hour of sitting with Rav Yom Tov, talking through all the different *halachot* of *shechita*, going through the *Shulchan Aruch* and many commentaries, how we *pasken* this way and that. But seeing it happen in real life, the *halacha* jumping off the page and seeing the law being actualized in front of them, was obviously very impactful.

When we finished the factory, the first thing my children did was to go to the factory store



and buy fresh OU-certified hot dogs. I guess the tour didn’t change their minds. Well, clearly, at least I accomplished one of two goals I set out to do.

My other sons who couldn’t come because they weren’t 18 at the time heard all about it when we got home, and they so badly wanted to come too. So at the beginning of this summer, I told them that at some point in the summer, I would take them to the *OfTov* factory. Once again I called Rav Yom Tov, who said, “*B’simcha rabba!* Not only that, this time you’re also going to see Rav Shlomo Rosenfeld, the rabbi for the area for the Rabbanut, as well as Rav Azriel Auerbach, the grandson of the famed Rav Shlomo Zalman Auerbach, the other rabbi giving certification in the factory.” So that was exciting.

Once again my kids woke up early, and we

In loving memory of  
**Eliezer (Larry) Yellin ז"ל**  
**אליעזר בן חיים מנחם מנדל ז"ל**  
 on his second Yahrtzeit - ח' אלול

May the Torah learned  
 from this issue be in his merit

*The Yellin and Weingarten families*

went on a tour at the factory. It definitely lived up to the hype that my older kids gave it. They were fascinated by how the machinery works and how advanced it is and how it is hardly touched by human hands. They saw the slicing machine that takes a whole chicken and creates pargiyot, schnitzel meat, wings, and so on. They couldn't get enough of it. Like their brothers before them, they had the opportunity to both learn *halacha* and see its real life applied practice. That is so important educationally. Being able to bring *halacha* to life gets people excited about what *halacha* is and how relevant it is to our lives.

Let me take the opportunity to thank the head rabbis and the head *shochet*, Rav Yom Tov, and to express my deep gratitude to the hundreds of *shochtim*, *mashgichim*, and *mefakchim* working tirelessly in chicken and food factories across the country. These dedicated individuals, often unseen, ensure that every product meets OU *kashrut* specifications, allowing us to have meals for Shabbat, weddings, Bar Mitzvas, and every occasion. And beyond Israel, I extend heartfelt thanks to our OU *mashgichim* around the world, serving in 120 countries, in 15,000 factories, and supervising 1.5 million products, faithfully upholding the highest standards of *kashrut* for our communities everywhere.

Last week I showed my deep respects and appreciation to Rabbi Berel Wein, ztl, for his role at OU Kosher in America. I received a lot

of messages afterwards about all those who were also involved in OU Kosher and helped create such an important Kashrut agency in the world, both before and after him in the 102 years that OU Kosher has existed. And they are exactly right. So let me take the opportunity now to thank everyone who was involved in OU Kosher and helped to make it what it is today. Not only Rabbi Genack and Rabbi Elephant, who are the heads of OU Kosher today along with the Poskim of the OU today; Rav Shechter, Rav Yehoshua Weiss, and Rav Mordechai Gross and all those who came before them, that have worked so hard and done so much to make sure OU Kosher is transparent, honest, and completely community-oriented (with its profits going right back into OU programming for communities).

Wishing you all an uplifting and inspiring Shabbat,



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THE STRONGEST...THE MOST GENTLE

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מרים בת ר' מרדכי  
ברוך בענדיט ע"ה  
MIRIAM RICH a"h  
whose 17<sup>th</sup> Yahrtzeit is on אלול