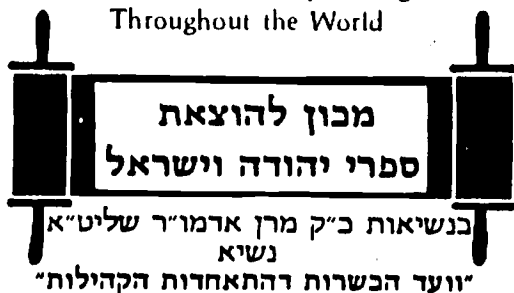


# וועד המרכזי העולמי לקיום היהדות



בנשיאות הרה"ג מוה"ר רבי שלום יהודה גראס שליט"א רב דקהל "מגן שאול" ד"האלמין" ור"מ בישיבה וכולל "בית ישעיהו" "מכון להוראה בשחיטות ובדיקות" c/o RABBI S.Y. GROSS, 4711 12th Ave., Suite A-5 Brooklyn N.Y. 112 19

"קובץ כל ספרי ניקור המובהקים" י' חלקים (ק"ח חיבורים).  
 "ספרי שמירת המצות והכשרות" ד' חלקים (כ"ח חיבורים).  
 "מדריך לכשרות ולחיזוק הדת" (מ"ב חלקים).

בעל "קובץ ספרים בעניני כשרות" ו' חלקים (מ"ב חיבורים).  
 שו"ת "מנחת ש"י" על או"ח ווי"ד (ג' חלקים ועוד).  
 "נפש ישעיהו" על מאכלות אסורות (י"א חלקים).

נס"ד



Gentlemen:



באמצעות הרבנים והקהילות ולוסי תורח דניו יארק

We stand today among the highest authority in the world and we can review all that we have done for the consumer (gratis) and for millions of Jews.

We have printed 350 carious books and pamphlets concerning different aspects of Jewish ways and life to educate the people and prevent them from being fooled by immoral entrepreneurs.

We have a staff of over 120 volunteers working without pay for the benefit of the consumer

We request the right to see documents that can clarify many problems in the kosher food industry. We also have many more vital documents to hand in, however time was short and we request the opportunity to do so in the near future.

Thank you for the privilege given to us to speak our minds on behalf of Orthodox Jewry and to help us uncover problems and obstacles in the kosher market.

Thank you for this opportunity and we hope you will set this hearing as standard customary procedure in the future where we can review questions, and problems and find answers.

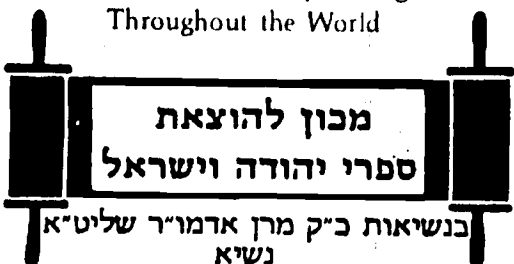
Hoping to hear from you very soon, I remain,

Respectfully yours,

*Rabbi Sholom Y. Gross*

Rabbi Sholom Yuda Gross  
 Executive Director  
 World Central Kosher  
 Supervision Organization

# וועד המרכזי העולמי לקיום היהדות



בנשיאות כ"ק מרן אדמו"ר שליט"א  
נשיא  
"וועד הכשרות דהתאחרות הקהילות"

בנשיאות הרדה"ג מוה"ר  
רבי שלום יהודה גראס שליט"א  
רב דקהל "מגן שאול" ר"ה האלמין  
ור"מ בישיבה וכולל "בית ישעיהו"  
"מכון להוראה בשחיטות ובדיקות"  
c/o RABBI S.Y. GROSS, 4711 12th Ave., Suite A-5  
Brooklyn N.Y. 112-19

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VAAD HAKASHRUS



דחתאחרות הקהילות  
בחסות תורת חרונים וחקיילות  
ולוסרי תורה דניו יארק

I STAND HERE BEFORE YOU IN THE NAME OF THE WORLD KASHRUTH ORGANIZATION UNDER THE AUSPICES OF THE RENOWN RABBI SHOLOM YUDA GROS, AUTHOR AND PUBLISHER OF OVER 350 BOOKS AND MENTOR OF A HUGE ORTHODOX COMMUNITY.

RABBI GROSS BEGAN A JOURNAL ENTITLED "A GUIDE TO KASHRUS", 40 VOLUMES, PERTAINING TO ALL ASPECTS OF KASHRUTH AND KOSHER SUPERVISION. AFTER 15 YEARS RABBI GROSS BRINGS FORTH THE SERIOUS PROBLEMS PERTAINING TO THE KASHRUS OF CHICKEN AND BEEF.

REGARDING THESE PROBLEMS, RABBI GROSS PRINTED DOZENS OF COMPOSITIONS AND PUBLISHED HUNDREDS OF ARTICLES REGARDING THE BITTER PROBLEMS FOR THE CONSUMER THAT PAYS A STEEP PRICE FOR KASHRUS, IN EFFECT AMOUNTING TO OVER 100% MORE THAN FOR UNKOSHER MEAT. DUE TO THESE HIGH PRICES MANY JEWS CANNOT AFFORD MEAT FOR THEIR FAMILIES.

THE GOVERNMENT IS INSTRUMENTAL IN PROTECTING THE CONSUMER FROM FRAUD AND FROM MERCHANTS WHOSE ONLY CONCERN IS TO GET THE HIGHEST PRICE POSSIBLE FOR HIS OWN BENEFIT. IF THE MEAT WOULD BE TRULY KOSHER IS ONE STORY, BUT NOT TO BE KOSHER AND TO BE HIGHWAY ROBBERY IS THE GREATEST CATASTROPHE FOR OUR PEOPLE. WE ARE NOT IN RUSSIA BUT WE ARE IN A GHETTO AND WE CANNOT SPEAK OUR MINDS.

WE DEMAND THAT THE GOVERNMENT PROTECT THE CONSUMER WHO HAS BEEN  
*defrauded*  
FOOLED FOR MANY YEARS NOW AND HAS BEEN ROBBED OF HUNDREDS OF  
MILLIONS OF DOLLARS A YEAR.

WE DEMAND THAT THERE BE AN OPEN RECORD FOR THE PUBLIC AND THAT  
EACH INDIVIDUAL SHALL KNOW WHAT HE IS BEING FED.

WE DEMAND TO KNOW EXACTLY WHAT OCCURS IN EACH SLAUGHTERHOUSE, HOW  
MANY ANIMALS ARE SLAUGHTERED, HOW MANY SHOCHTIM THERE ARE, HOW  
MANY SUPERVISORS THERE ARE, HOW LONG EACH SHOCHET WORKS, ETC.

*Our ~~very~~ high complaint is - You can't give a hechsher on something  
you don't see - ~~but~~ they do give a hechsher on something  
they don't see.*

A QUESTIONNAIRE HAS BEEN PREPARED FOR THE INSPECTORS TO  
COMPLETE. THIS QUESTIONNAIRE HAS BEEN PREPARED SO THAT A SIMPLE  
YESHIVA STUDENT THAT UNDERSTANDS THE HALACHIC LAWS WILL KNOW IF  
THIS SLAUGHTERHOUSE IS KOSHER. ANY RABBI INSPECTING THE ANSWERED  
QUESTIONNAIRE WILL SOON KNOW IF THE MEMBERS OF HIS CONGREGATION  
ARE BEING *defrauded* FOOLED OR NOT. EVERY JEWISH INSTITUTION PURCHASING  
MEAT WILL KNOW IF HE IS THROWING OUT HIS HARD EARNED MONEY WHEN  
BUYING MEAT FOR THEIR STUDENTS. EVERY FATHER THAT SENDS HIS CHILD  
TO A TALMUD TORAH OR YESHIVA WILL NOT HAVE TO FEAR THAT HIS CHILD  
WILL COME HOME HUNGRY DUE TO THE FACT THAT HE DIDN'T EAT BECAUSE  
THE FOOD ISN'T *100%* KOSHER. EVERY BUTCHER WILL KNOW IF THE  
ANIMALS THAT HE IS SELLING TO HIS CUSTOMERS IS TRULY KOSHER AS HE  
HIMSELF IS LED TO BELIEVE.

EVEN THOUGH THE GOVERNMENT ITSELF HAS ALREADY CAUGHT, PROSECUTED AND FINED THOUSANDS OF KASHRUS LAWBREAKERS, AS IS ADVERTISED IN THE NEWSPAPERS, THE BUTCHERS AND THE MEAT MERCHANTS CONTINUE TO FOOL THE KOSHER CONSUMERS WHO CONSTANTLY HAVE TO PAY THE HIGHEST PRICES FOR KOSHER MEAT AND CHICKEN. THESE VERY SAME MERCHANTS WHO CHARGE HUNDREDS OF PERCENTS MORE FOR THEIR KOSHER PRODUCTS CONSTANTLY LAUGH OFF THE \$100 OR \$1000 FINES THEY ARE PENALIZED. COMPARED TO THE MILLIONS THAT THEY MAKE, THIS MONEY IS TRIVIAL.

THE ANSWER TO THIS DILEMMA IS TO OPEN THE RECORDS TO THE PUBLIC SO THAT THEY <sup>become</sup> ARE AWARE OF WHAT OCCURS DURING SLAUGHTER.

I BRING HERE TWO EXAMPLES OF SUPERVISORS WHO ARE PARTNERS IN THE VERY SAME PLANT GUILTY OF FRAUD. THE WORLD KASHRUS ORGANIZATION HAS UNDERTAKEN TO REVEAL THE ACTS OF DECEIT IN THE WORLD OF KASHRUS WHICH IS ONE OF THE MAJOR AND MOST VITAL FOUNDATIONS OF A JEWISH HOME.

THE ORGANIZATION HAS DISCOVERED THAT

- 1) BETWEEN 50-60 ANIMALS ARE SLAUGHTERED PER HOUR AND
- 2) OVER 50% OF THE MEAT SLAUGHTERED PER HOUR IS DESIGNATED AS GLATT KOSHER AND IT IS IMPOSSIBLE FOR THIS TO BE REALISTICALLY TRUE.

WHEN SHOWN A DOCUMENT FROM THE GOVERNMENT THAT APPROXIMATELY OVER 50 ANIMALS ARE SLAUGHTERED PER HOUR, THE OWNERS AND PARTNERS OF THE MULTI-MILLION DOLLAR MEAT INDUSTRY CLAIMED THAT IT WAS ALL A

FABRICATION AND THEY BROUGHT IN TWO RABBIS TO VERIFY THEIR CLAIM.

I SUBMIT HERE A COPY OF THE NEWSPAPER CLIPPING AND A COPY OF THE GOVERNMENT DOCUMENT.

I URGE YOU TO ACT ON THESE MOST SERIOUS ALLEGATIONS NOW.

TRANSLATION OF NEWSPAPER CLIPPING OF ALGEMEINER JOURNAL  
APRIL 8, 1977

RABBIS MEETING IN THE HOME OF RENOWNED SAGE OF PUPA  
REGARDING SLAUGHTER SITUATION.

On Thursday (last) <sup>date</sup> 4 p.m. there was to be a closed meeting of rabbis and shoctim of the Admor of Pupa to resolve matters of slaughter. A matter that has recently raised a great clamor in the orthodox communities of Williamsburg and Boro Park. However, the meeting was postponed at the last moment. The meeting was to be attended by the Admor of Sieget, the Rabbi of Debricen, the Rabbi of Kashoi, the Rabbi of Kosson and the Rabbi of Sochatehler. At the meeting the Rabbi of Pupa was to hear both sides and to reach a compromise to satisfy everyone and to quiet the air. However, when a number of those who were to attend demanded certain conditions, the meeting was cancelled. The conditions were presented on the Wednesday before the meeting and stated that the kashrus organization not meet with the Shoctim.

A new date has not been set for the meeting. The Admor of Sieget left for Miami Beach and as long as he is not in New York the meeting cannot take place.

It has further been known that the Rabbi of Vien visited a slaughterhouse and determined <sup>dit</sup> that the slaughter is done according to Jewish law.

The Rabbi of Nirbator claimed that many Jews are eating vile and unkosher meat due to undit supervision. He demands that steps be taken to correct further obstacles in the slaughter of glatt meat. He appeared in public and demanded to personally inspect the validity of the slaughter.

It has been further revealed that the Rabbi of Nirbator, Rabbi Chananya Yom Tov Lipa Teitelbaum along with Rabbi Moshe Bick visited the Viener slaughterhouse and proved to the rabbis that only 54 animals are alsughtered every two hours. Of 52 animals slaughtered, only 10 were Glatt and when the Rabbis asked the shoctim why the slow pace, the answer was that "the animals don't want to go to slaughter".

קמה

3. אַלגעמיינער זשורנאַל פרייטאָג, אפריל 8, 1977

# אסיפה פון רבנים ביים פאפער רב וועגען שחיטה נישט צושטאנד געקומען

טינגען.

אין דער זעלבער צייט ווערט איבערגעגעבען. אן לעצטענס האט דער חינוך רב אפגעשטאט א באנד אין שעכטיהויז און זיך איבערצייגט. אן די שחיטה ווערט דורכגעפירט כרת וכדון למהרין. דער נירבאטער רב האט גע' זאגט. אן ער האלט. אן א סך איי' דען ווערען נכשל סך דער איי' סיגער השגחה אויף שחיטה און דעריבער פאדערט זיך א חילוק כדי צו פארמיידען דעם מכשול אין דער גלאט כשר'ער שחיטה ברכים ארויס מיט א פאדערונג. אן ער חיל מברר זיין די פאר' לעסליכקייט פון דער שחיטה. אין א צווייטער אנטוויקלונג איז באקאנט געווען. אן דער נירבאטער רב. הרב ר' חנני' יום טוב ליפע טייטעלבוים איז אויך הרב ר' משה ביק האט פאר' געשטאט א באנד אין בויען. ביידע רבנים האבען געזען. אן בעת זייער באנד זענען געשאכ' טען געווען אין צוויי שעה צייט נאך 54 בהמות.

סוף די 54 בהמות האט זענען געשאכטען געווען זענען בלויז 10 דערקלערט געווען אלס גלאט כשר. דען איינער פון די רבנים האט געטרענט פארוואס מען שעכט אזוי לאנגזאם האט מען זיי געענטפערט. אן די בה' מות חילען נישט גיין צו דער שחיטה.

לעצטען דאנערשטאג 4 זיי' גער נאכמיטאג האט געדארטט פארקומען אן אסיפה ביים פאפער רב סוף א געקליבענער גרופע רבנים און שוחטים וועגען דער שחיטה קאנטראווערסיע. וואס האט לעצטענס אויסגערודערט די תרדישע קרייזען אין וויליאמסי' בודג און בארש פארק. דער מיי' סיג און אבער נישט צושטאנד געקומען צוליב א רייע אורזאכען. ביי דער אסיפה האבען זיך גע' זאלט באטייליגען דער סיגעטער רב. דער דעברעצינער רב. דער קאשויער רב. דער קאסאניער רבי און דער סאמכאטהעלער רב. ביי דער אסיפה האט דער פאפער רב געזאלט אויסהערן ביידע צד' דים און קומען צו אן אויסגלייך וועגען דער גלאט כשר'ער שחיטה. אבער נאך דעם ווי עס' ליכע רבנים האבען גענומען שטעלן באדינגונגען איז כול געווען די אסיפה אויף וועל' כער איז באשלאסען געווען מיט א סאג מריער. לעצטען מיט' וואך. איינער פון די באדינגונגען איז געווען. אן דער ועד הכשרות קאל זיך נישט טרעפען מיט די שוחטים.

דערזיילע איז נישט באשטימט געווען א דאטע אויף אן אנדער' דער אסיפה. ס'ווערט איבערנע' געבען. אן דער סיגעטער רב איז אפגעפארן קיין מיאמי ביטש און כל זמן ער איז אויסער ניו יארק קען מען נישט מאכען קיין מיי'

# אכילת בשר הלכה למעשה

קמז

עוד נודע כי רבה של נירבאטער הרב ר' חנני' יום טוב ליפא טייטלבוים, וכן הרב משה ביק ערכו בביקור במשחטה בבוניע, והוכיחו לשני הרבנים ששוחטים רק 54 בהמות בכל שעתיים. מתוך 52 הבהמות שנשחטו נקבעו רק 10 כבשר חלק, וכשאחד הרבנים שאל מדוע שוחטים כל כך לאט השיבו שהבהמות אינן רוצות ללכת לשחיטה.

↓ אהלם ↓

1. גאווערנמענט דאָקומענט: (שחיטת גלאט כשר)

PRODUCTION DATA FOR SELECTED MEAT AND POULTRY PLANTS UNDER  
FEDERAL INSPECTION FOR JANUARY 1977 THROUGH JUNE 1977

Establishment Number 45  
Linden Packing Co., Inc.



<u>Month</u>	<u>Cattle Slaughtered</u>	<u>Hours Operational</u>	<u>Average Cattle per Hour</u>
Jan	5,927	120.25	49.29
Feb	7,501	149.00	50.34
Mar	9,554	195.75	48.81
Apr	6,776	148.25	45.71
May	8,429	174.75	48.23
Jun	7,974	165.50	48.18
<b>Total</b>	<b>46,161</b>	<b>953.40</b>	<b>48.42</b>

אהלם



**Glatt Kosher**

Dear Editor,

Mr. Eli Sacks' letter concerning "Glatt-Kosher" published in your Aug. 6th edition caught my eye. Having practiced "Sh'chita U'b'dika" several years, I feel I have some knowledge — as well as questions — in this matter and would like to express my opinion.

An animal slaughtered kosher requires "B'dikas Hore'oh" — inspection of the lungs. If this inspection turns up a "sircha" — an adhesion — the entire animal is treif. The Ra'moh, whose decisions we usually accept in matters of Halacha, is lenient in this case. He permits the practice of "Mi'uch U'mishmush" — rubbing gently the "sircha" between the fingers of the "bodek" and, if this process removes the "sircha," the animal is kosher (Ramoh, Yore Deah, 39:13). Those who refuse to accept this lenient view of the Ramoh or question whether the "bodek" was gentle enough in the handling of the "sircha" insist that their meat be from an animal with "glatt" — smooth, in Yiddish — lungs with no "sircha" at all and are willing to pay the price.

So much for the basic Halacha: May I now ask several questions based upon practical experience:

1) Beef cattle without a "sircha" is very rare. At times, as little as 0.5% are really "glatt." Where does all the beef sold in New York as "glatt-Kosher" come from?

2) The Ramoh (ibid) specifically excludes calves and lambs from his lenient decision concerning "Mi'uch U'mishmush." Consequently, a calf or a lamb which has a "sircha" is treif even according to the Ramoh. What, then, is "glatt-Kosher" veal or lamb?

3) Poultry requires no inspection of the lungs. In fact, the lungs of all poultry is adherent to the ribs. What, then, is "glatt-Kosher" chicken or duck?

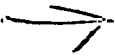
I have been asking these and similar questions for the last 45 years and, to date, heard no satisfactory answer. Isn't it time that the authorities in charge of Kashruth listen to them seriously and begin mending fences?

Most respectfully,  
Rabbi Joseph Goldberg  
Brooklyn, N.Y.

ווילט איר אָן אויפריכטיגע כשרות זאָל דאָמינירען  
ווילט איר אָן ערליכען רעפארט וועגען כשרות האָבען  
ווילט איר אויף אַן עראָפלאן (אָדער ח"ו א שפיטאַל) האָבען א כשר'ן ביסען  
ווילט איר פון אייערע געשמאקע סעודה מיט א רואיג געוויסען געניסען  
ווערט א חבר אין די איינציגע אומפארטייאישע אויפריכטיגע און שלא על מנת  
לקבל פרס ארבייטענדע אַרנאניזאציע פון כשרות

**וועד הכשרות  
שע"י התאחדות הקהלות**

פאַרלאנגט אָן אלעס וואָס איר עסט און וואו איר עסט זאָל ווערען אונטערזוכט  
דורך דעם וועד הכשרות.  
שטארקט די הענט פון עושי מלאכת הקודש באמונה.



*put date of hearing*

A copy of the speech on the tape of 60 Rabbis that heard and were afraid to answer were all fooled by the Supervising Rabbis who have been fooling the world for over 30 years and who admit openly that they have been fooling the world and the people do not know the truth.

MEAT WITH ADHEASIONS PASSES AS GLATT. A SUPERVISING RABBI SAYS THAT THE WORLD IS BEING FOOLED.

...We are speaking of the 12th rib and Rabbi A asked: "Just like we don't use meat with adhesions on it....is the same way we do not use the 12th rib."

A Rabbi that was a Supervising Rabbi answers: "If only that were true, We remove adhesions and they make it Glatt, but we still use the meat with adhesions and we can't say that we don't. We can tell the world we don't use meat with adhesions but it is nearly impossible, we wouldn't have any meat to sell or buy. Sometimes it can happen but it is very hard." *difficult.*

A second Supervising Rabbi denies this and says: "Forgive me for answering but you must not make such a statement that we use G-D forbid meat with adhesions."

In addition to the label "Kosher", some meat products are labelled "Glatt Kosher L'Mehadrin min haMehadrin." Non-meat products may carry the same label, without the word "glatt." *because the word Glatt does not apply - but only to meat*

This label is supposed to mean that there is NO QUESTION about the kashrus of the product, even for those who keep the STRICTEST STANDARD of Kashrus.

But there are Rabbinic rulings that QUESTION and some that even DENY the Kosher status of foods that are sold at PRICE GOUGING rates and FORBID their purchase and/or consumption.

It is therefore proposed that any merchant selling foods so labelled, be required to certify that his prices are WITHIN THE LIMITS SET BY JEWISH RELIGIOUS LAW (generally, this limit is:

an overall profit of 1/6th, or 16 and 2/3 % after all legitimate costs.)

פתי יאמיז לכל דבר

## *Do you know that:*

- Seemingly innocuous products are not Kosher.
- Kashrus signs, symbols and emblems are not to be taken for granted as an adherence to Kashrus standards.
- There exists a problem of Trumos and Maasros in America.
- Some Shochtim and Mashgichim do not follow the strict adherence to traditional orthodoxy.
- Some Mashgichim indiscriminately rely on intricate Heterim on a regular basis, without proper notification to the Kosher consumer.
- You would not be willing to rely in your own kitchen, on principles constantly being used by Mashgichim.

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- IS DEDICATED TO STRENGTHEN KASHRUS.
- AROUSES AN AWARENESS IN KASHRUS.
- IS A PUBLIC SERVICE ORGANIZATION THAT CONDUCTS INDEPENDENT RESEARCH IN ITS FIELD.
- PUBLICIZES ITS FINDINGS IN A BI-MONTHLY BULLETIN, MADRICH L'KASHRUS WHICH IS PUBLISHED IN YIDDISH AND ENGLISH.
- IS NOT AFFILIATED WITH ANY ORGANIZATION. DOES NOT ENDORSE ANY PRODUCT OR KASHRUS ORGANIZATION.
- INSPECTS, FURNISHES DATA, COUNSEL, GUIDANCE AND ASSISTANCE FREE OF ANY CHARGE.
- DOES NOT HAVE A PAID STAFF.
- SOLE MEANS OF SUPPORT IS FROM SUBSCRIPTIONS TO THE MADRICH AND CONTRIBUTIONS.

QUESTIONNAIRE

1. Approximately how many animals are slaughtered per hour? \_\_\_\_\_  
What is the maximum allowed to be slaughtered? \_\_\_\_\_
  
2. Who examines the knife?  
The Schochet \_\_\_\_\_  
The second Schochet \_\_\_\_\_  
The Supervisor (Mashgiach) \_\_\_\_\_
  
3. How many examinations are done before slaughtering? \_\_\_\_\_
4. After how many slaughters does an examination take place again? \_\_\_\_\_
5. After how many slaughtering does the knife become defective? \_\_\_\_\_  
In the winter \_\_\_\_\_ In the summer \_\_\_\_\_
  
6. Approximately how many animals per slaughter are rejected due to defective slaughter? \_\_\_\_\_
7. To this date how long has it taken to correct the worst defect? \_\_\_\_\_!
8. When does the Schochet examine the defective knives? \_\_\_\_\_  
As soon as the defect is noticed \_\_\_\_\_  
During recess \_\_\_\_\_  
After finishing all the slaughter \_\_\_\_\_
  
9. Where are the knives corrected?  
In the market \_\_\_\_\_  
At Home \_\_\_\_\_  
Once in the market and once at home \_\_\_\_\_
  
10. Are the knives examined by hand? \_\_\_\_\_ with the naked eye? \_\_\_\_\_  
both \_\_\_\_\_
  
11. Who examines the signs? The Schochet \_\_\_\_\_ The Mashgiach \_\_\_\_\_

12. How many knives are brought to the slaughterhouse by each Schochet?\_\_!
13. Are knives allowed to be borrowed from one Schochet to the other?\_\_\_\_!  
Does it happen often?\_\_\_\_\_
14. How many knives does a Schochet have in general?\_\_\_\_\_
15. Are there extra knives in the slaughterhouse to be used in case they are needed by a Schochet?\_\_\_\_\_
16. How much free time does the Schochet have during his recess?\_\_\_\_\_  
How long is the recess?\_\_\_\_\_
17. Approximately how many animals become 'trefa' (ritually unclean) per slaughtering session?\_\_\_\_\_How many per hour maximum?\_\_\_\_  
How many per hour minimum?\_\_\_\_\_
18. How many animals are rejected after an internal exam of the organs?\_\_!  
How many per hour?\_\_\_\_\_
19. What area of the neck is used for slaughter?\_\_\_\_\_Close to the head?\_\_\_\_  
Close to the body?\_\_\_\_\_
20. How much time lapses between the slaughter of animals?\_\_\_\_\_
21. What sign is made on a vile animal?\_\_\_\_Are any other signs made?\_\_\_\_  
Where are the signs made?\_\_\_\_\_
22. Who makes the signs?\_\_\_\_\_

23. Does it ever occur that Schita (slaughter) is postponed due to difficulties in preparing the animal? \_\_\_\_\_ If so how often? \_\_\_\_\_
24. Who fills in for the Schochet who is not feeling up to par? \_\_\_\_\_ Or for a Schochet who must go to the Lavatory? \_\_\_\_\_
25. What happens when two Schochtim do not show up to work for some reason? \_\_\_\_\_ Who fills in for them? \_\_\_\_\_
26. In the winter when the throats of the animals are filled with mud and dirt, is it possible that all the knives become defective? \_\_\_\_\_ One after the other? \_\_\_\_\_ Does the slaughter stop? \_\_\_\_\_ For how long? \_\_\_\_\_ Does this occur once a week? \_\_\_\_\_ More? \_\_\_\_\_ How many times a week? \_\_\_\_\_ Exactly how many times? \_\_\_\_\_
27. What is the time span between slaughter and removing the head of the animal? \_\_\_\_\_
28. What is the time span from the end of the slaughter to the internal examination? \_\_\_\_\_
29. Is the examination after the slaughter wet? \_\_\_\_\_ dry? \_\_\_\_\_ both? \_\_\_\_\_ Sometimes wet and sometimes dry? \_\_\_\_\_ What must the Schochet do? \_\_\_\_\_
30. Where in the room is the examination made? \_\_\_\_\_ or in a different place where other slaughters are done? \_\_\_\_\_
31. Can the live animals see the blood of those already slaughtered? \_\_\_\_\_ What is the distance between the live animals and those already slaughtered? \_\_\_\_\_
32. How long does it take to examine an animal with 2-4 adhesions? \_\_\_\_\_ When it is full of adhesions? \_\_\_\_\_ Glatt without adhesions? \_\_\_\_\_ In general how many animals are examined per hour? \_\_\_\_\_
33. How does the examiner know when the animal is vile? \_\_\_\_\_
34. How many animals are examined before they are written on the tablet? \_\_\_\_\_ How quickly are the examinations done? \_\_\_\_\_ What is the maximum? \_\_\_\_\_
35. How are the marks made? \_\_\_\_\_ Give an example: \_\_\_\_\_
36. How many Schochtim are on the site of slaughter at once? \_\_\_\_\_

37. How many Schochtim are on the site at the time of examinations?\_\_\_\_\_

Note: If a Schochet works in various places, please write the type of position and what the work consists of.

Name\_\_\_\_\_

Slaughter Plant\_\_\_\_\_

Day of Slaughter\_\_\_\_\_

38. How many examiners (internal and external) work at once?\_\_\_\_\_

39. How many Supervisors are present at once?\_\_\_\_\_

40. How many people sign the tags?\_\_\_\_\_

41. After how many hours of work does the Schochet rest?\_\_\_\_\_  
How long?\_\_\_\_\_

42. Do the examiners also have a rest?\_\_\_\_\_After how long?\_\_\_\_\_  
For how long?\_\_\_\_\_

43. Do the Schochtim have steady work partners?\_\_\_\_Or do they rotate?\_\_\_\_  
If they rotate do they do so on a steady basis or infrequently?\_\_\_\_  
Is someone in charge of a work/partner schedule?\_\_\_\_\_

44. Are there Schochtim that do not know how to examine?\_\_\_\_\_

45. Are there examiners that do not know how to slaughter?\_\_\_\_\_

46. Do you know if there are Schochtim that can prepare the knives properly?\_\_\_\_Or do they ask others to do it for them?\_\_\_\_  
Or are there professional Schochtim for this purpose only?\_\_\_\_  
Are they paid separately for this?\_\_\_\_How many are there?\_\_\_\_  
Today?\_\_\_\_in the past?\_\_\_\_A few years ago?\_\_\_\_At which plant?\_\_\_\_  
Which City?\_\_\_\_The name of the Schochet?\_\_\_\_The name of the market?\_\_\_\_Which Schochtim slaughtered in the same plant?\_\_\_\_Who prepared the knives?\_\_\_\_How many times did he prepare the knives in one day?\_\_\_\_How much was he paid to prepare the knives?\_\_\_\_Did the Supervisor know?\_\_\_\_Did the other Schochtim know?\_\_\_\_Did they tell the Supervisor?\_\_\_\_Name of the Schochet\_\_\_\_Place of Slaughter?\_\_\_\_Day of Slaughter?\_\_\_\_year?\_\_\_\_\_



47. Are there Schochtim that never examine? \_\_\_\_\_ Are there examiners that never slaughter? \_\_\_\_\_
48. Where are the vile animals kept before they are sold? \_\_\_\_\_ In the same place where the koshering is done? \_\_\_\_\_ in a different location? \_\_\_\_\_ Where is the other place? \_\_\_\_\_
49. Is the person who tags the animals a certified Schochet? \_\_\_\_\_ An ordinary Jew? \_\_\_\_\_ or a plain worker? \_\_\_\_\_
50. Does the same person who does internal examinations do external examinations? \_\_\_\_\_ Sometimes? \_\_\_\_\_
51. How many actual slaughtering hours are there in a day? \_\_\_\_\_ Monday \_\_\_\_\_ Tuesday \_\_\_\_\_ Wednesday \_\_\_\_\_ Thursday \_\_\_\_\_ Friday \_\_\_\_\_ in general \_\_\_\_\_ Is slaughtering done every day? \_\_\_\_\_ less? \_\_\_\_\_ How often? \_\_\_\_\_
52. Is the hair on the animal's neck cut before slaughter? \_\_\_\_\_ which part of the neck? \_\_\_\_\_
53. How many workers (Schochtim, examiners, taggers) worked in one plant at one time two years ago? \_\_\_\_\_ Three years ago? \_\_\_\_\_ 6 years ago? \_\_\_\_\_ 10 years ago? \_\_\_\_\_
54. How many hours a day was work done two years ago? \_\_\_\_\_ 3 years? \_\_\_\_\_ 6 years? \_\_\_\_\_ 10 years? \_\_\_\_\_
55. How many days a week was work done two years ago? \_\_\_\_\_ 3 years? \_\_\_\_\_ 6 years? \_\_\_\_\_ 10 years? \_\_\_\_\_
56. Where are the defective knives put? \_\_\_\_\_ In the slaughterhouse? \_\_\_\_\_ at home? \_\_\_\_\_
57. How long does an external examination take? \_\_\_\_\_ the most? \_\_\_\_\_
58. Is there a Supervisor on premises? \_\_\_\_\_ constantly? \_\_\_\_\_ sometimes? \_\_\_\_\_
59. How many grades of meat are there? \_\_\_\_\_ What are the standards for each? \_\_\_\_\_ Grade 1 \_\_\_\_\_ 2 \_\_\_\_\_ 3 \_\_\_\_\_ etc. \_\_\_\_\_ i.e. grade 1 pure Glatt, no questions etc.

60. Are there other grades of unkosher meat due to other parts of the body besides the lungs?\_\_\_If yes please state\_\_\_\_\_
61. What is considered "Glatt"?\_\_\_\_\_How many adhesions?\_\_\_\_\_  
How much mucous?\_\_\_\_\_
62. Can you peel off an adhesion with a fingernail?\_\_\_\_\_Is this also considered Glatt?\_\_\_\_\_
63. Can you examine with warm water?\_\_\_\_\_Even if more mucous was found?\_\_\_Or just when an adhesion is peeled?\_\_\_
64. Is there a supervisor present by the internal exam?\_\_\_Is he present constantly?\_\_\_
65. Is there a Supervisor present by the external exam?\_\_\_\_\_
66. Does anyone supervise the Tagging of the animal?\_\_\_
67. Does the Supervisor have any other function?\_\_\_What?\_\_\_\_\_
68. How many animals turn out Glatt each day without adhesions?\_\_\_  
The most?\_\_\_\_\_
69. How many animals turn out generally Glatt?\_\_\_the most?\_\_\_\_\_
70. What provision is made to prevent an electrical instrument from touching the pen during slaughter?\_\_\_\_\_
71. When the tags are used up, who provides more?\_\_\_\_\_
72. What kind of sign is made for the butcher to know that the animal is not Glatt?\_\_\_\_\_
73. How many signs appear on the sides of the animal before it is sent out to the market?\_\_\_\_\_
74. Who has a key to the freezer, and refrigerator aside from the owner, manager and wholesaler?\_\_\_\_\_
75. How does one know which tongue, liver or other part belongs to which animal?\_\_\_\_\_

76. How can one be assured that they are not switched? \_\_\_\_\_
77. What happens when if due to some unforeseen circumstance parts are switched? \_\_\_\_\_
78. If there is a question which authority is asked? \_\_\_\_\_
79. Approximately how often does this question crop up in a week's time that a Rabbi's advice must be sought? \_\_\_\_\_
80. How often do questions arise in a month? \_\_\_ a year \_\_\_ 2 years \_\_\_ 6 years \_\_\_ 10 years \_\_\_ by animals \_\_\_ chickens \_\_\_  
Which slaughterhouse? \_\_\_\_\_ Which City? \_\_\_\_\_  
Which Slaughter? \_\_\_\_\_ Which Schochtim worked there? \_\_\_\_\_  
By which Schochet? \_\_\_\_\_ How many times by one Schochet? \_\_\_\_\_
81. When an emergency arises and the Schochet makes his own decision does he afterwards discuss it with a higher authority to be sure of his decision? \_\_\_\_\_
82. Is each part of the animal marked immediately after examination? \_\_\_\_\_!  
Or after every few animals? \_\_\_\_\_ How many? \_\_\_\_\_
83. How long does it take to tag each part of the animal when it is already koshered? \_\_\_\_\_ The most? \_\_\_\_\_
84. Aside from the sides of the animal which other parts are tagged?  
\_\_\_\_\_
85. What sign is made on the sides of the animals that are vile or non-kosher? \_\_\_\_\_  
Is the sign the fact that there are no tags? \_\_\_\_\_

86. What sign is marked on the parts of the animal that are vile or non-kosher? \_\_\_\_\_

Note:

Understand that it is very easy to take notes and tags that can be found in any room or drawer and to go into the freezer at night (when others are asleep) and to do anything one pleases such as tag all the vile and unkosher meat as 100% Glatt.....

87. In how many places the Schochet slaughter? \_\_\_\_\_

88. How many supervisors aside from taggers are there in one slaughterhouse? \_\_\_\_\_

89. What happens when right in the middle of the work the external or internal examiner has to go out? \_\_\_\_\_ Or the phone rings.... who continues his work? \_\_\_\_\_

90. What happens when the Schochet is called out in the middle of his work and he yells out for someone to fill in for him and ~~no~~ none does? \_\_\_\_\_ Can it occur that when someone finally does come to fill in for him, the work was already done? \_\_\_\_\_  
The name of the Schochet- R" Yisroel Mendlowitz  
Place of the slaughter-Esther Peking (Maxi Rosenberg)-Weinstock  
Day of slaughter-Tuesday 19\_\_  
The Schochet that came to fill in was R' Yechezkel Wurzburger DBM. and he took his time coming and by the time he arrived R' Yisroel Ber yelled that it was over... *thereby allowing a great sinnet to pass by.*

91. How often is a knife shown to the Rabbi? \_\_\_\_\_

92. How often does the Rabbi visit the slaughterhouse? \_\_\_\_\_

93. How long does the inspector inspect the Slaughter? \_\_\_\_\_ The knives? \_\_\_\_\_ the internal examinations? \_\_\_\_\_ the external exams? \_\_\_\_\_ The tagging? \_\_\_\_\_ The freezer? \_\_\_\_\_

94. Is the recess time for Taggers the same as for Schochtim and examiners? \_\_\_\_\_ How long? \_\_\_\_\_

The following questions might be repetitious:

1. How many animals are normally slaughtered in an hour? \_\_\_\_\_  
The least? \_\_\_\_\_ The most? \_\_\_\_\_ By Steers? \_\_\_\_\_ Cows? \_\_\_\_\_ Bulls? \_\_\_\_\_  
Calves? \_\_\_\_\_ Lambs? \_\_\_\_\_ Which Company? \_\_\_\_\_ Location of plant? \_\_\_\_\_  
How many Schochtim are at the slaughter? \_\_\_\_\_  
How many examiners? \_\_\_\_\_ How many supervisors? \_\_\_\_\_ What does  
the Supervisor do? \_\_\_\_\_
2. Same question as above to be answered for each plant you are  
employed at.
3. Same question as above for any additional plant.
4. How many animals are designated as Glatt in a Slaughter of  
60 animals per hour? \_\_\_\_\_ Steers \_\_\_\_\_ Cows \_\_\_\_\_ Bulls \_\_\_\_\_ Calves \_\_\_\_\_  
Lambs \_\_\_\_\_
5. How many Glatt animals are there an hour? \_\_\_\_\_ a day? \_\_\_\_\_ Company? \_\_\_\_\_  
Location? \_\_\_\_\_
6. How many Glatt animals are there a week? \_\_\_\_\_ Company? \_\_\_\_\_  
Location? \_\_\_\_\_
7. How many Glatt calves are there an hour? \_\_\_\_\_ a day? \_\_\_\_\_ Company? \_\_\_\_\_ Locatio!
8. How many Glatt calves are there a week? \_\_\_\_\_ Company? \_\_\_\_\_ Location? \_\_\_\_\_
9. How many Glatt lambs are there an hour? \_\_\_\_\_ a day? \_\_\_\_\_ Company \_\_\_\_\_  
Location? \_\_\_\_\_
10. How many Glatt lambs are there a week? \_\_\_\_\_ Company \_\_\_\_\_ Location \_\_\_\_\_

11. How many Glatt cows are there an hour?\_\_a day?\_\_Co. \_\_Location\_\_
12. How many Glatt Cows a week?\_\_Company\_\_Location\_\_
13. How many Schochtim are there by the slaughter of lambs?\_\_  
 Internal exam\_\_External exam\_\_Place of Slaughter\_\_  
 How many per hour\_\_How many knives does the Schochet have  
 by the slaughter?\_\_After how many lambs do the knives become  
 defective?\_\_Does the Schochet have time to correct the knives?\_\_  
 What kind of defects occur?\_\_Large\_\_small\_\_Are the lambs sheared?\_\_  
 What happens when all the knives become defective?\_\_Did this  
 ever occur?\_\_How many times?\_\_Where?\_\_  
 Name of Schochet\_\_\_\_\_  
 Place of slaughter\_\_\_\_\_  
 Day of Slaughter\_\_\_\_\_
14. Are special signs made for private people?\_\_Yes\_\_No\_\_  
 How many animals are slaughtered for special purposes?\_\_  
 What special signs are marked on the animal?\_\_  
 What makes this slaughter special and different than others?\_\_\_\_\_

Please add any comments or suggestions.

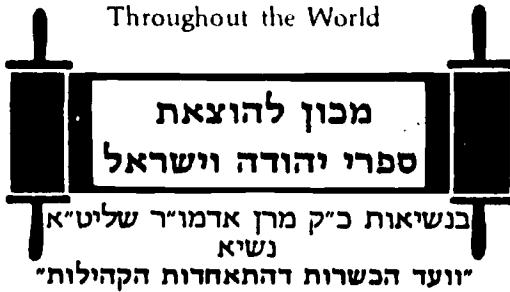
In addition to the label "Kosher", some meat products are labelled "Glatt Kosher L'Mehadrin min haMehadrin." Non-meat products may carry the same label, without the word "glatt."

This label is supposed to mean that there is NO QUESTION about the kashrus of the product, even for those who keep the STRICTEST STANDARD of Kashrus.

But there are Rabbinic rulings that QUESTION and some that even DENY the Kosher status of foods that are sold at PRICE GOUGING rates and FORBID their purchase and/or consumption.

It is therefore proposed that any merchant selling foods so labelled, be required to certify that his prices are WITHIN THE LIMITS SET BY JEWISH RELIGIOUS LAW (generally, this limit is:

an overall profit of  $1/6$ th, or 16 and  $2/3$  % after all legitimate costs.)



בנשיאות הרב"ג מוה"ר

רבי שלום יהודה גראס שליט"א

רב דקהל "מגן שאול" ד"האלמין"

ור"מ בישיבה וכולל "בית ישעיהו"

"מכון להוראה בשחיטות ובדיקות"

c/o RABBI S.Y. GROSS, 4711 12th Ave., Suite A-5

Brooklyn N.Y. 11219

"קובץ כל ספרי ניקור המובהקים" ו' חלקים (ק"ח חיבורים).

"ספרי שמירת המצות והכשרות" ד' חלקים (כ"ח חיבורים).

"מדרין לכשרות ולחיזוק הדת" (מ"ב חלקים).

בעל "קובץ ספרים בעניני כשרות" ו' חלקים (מ"ב חיבורים).

ש"ת "מנחת שיי" על או"ח ווי"ד (ג' חלקים ועוד).

"נפש ישעיהו" על מאכלות אסורות (י"א חלקים).

נס"ד



דהתאחדות הקהילות

בשחתמות הרבנים וחקיילות  
ולכשרי תורה דניו יארק

November 22, 1988

Mr. Dennis Buckley  
Assistant Counsel  
Department of Agriculture and Markets  
1 Winners Circle Capital Plaza  
Albany, New York 12236

Re: Freedom of Information Request involving kosher penalties

Dear Mr. Buckley:

I am interested in the marked cases and I respectfully request:

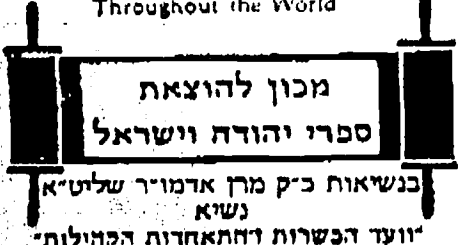
- a. An opportunity to review the files
- b. A photocopy of the "findings" and the file

Thanking you for your cooperation and awaiting your response, I remain,

Very sincerely yours,

Rabbi Shalom Gross





כנשיאות הרב-ג מוה"ר  
רבי שלום יהודה גראס שליט"א  
רב רקהל "מגן שאול" ר"ה "האלמין"  
ור"מ בישיבה וכולל "בית ושע"י"  
"מכון להוראה בשחיטות ובדיקות"  
c/o RABBI S.Y. GROSS, 4711 12th Ave., Suite A-5  
Brooklyn N.Y. 112-19

"קובץ כל ספרי ניקור המוכתקים" ו' חלקים (ק"י חבורים).  
"ספרי שמירת המצו והבשרות" ו' חלקים (כ"ח חבורים).  
"מדרין לבשרות ולחיוזק הדת" (מ"ב חלקים).

בעל "קובץ ספרים בעניני בשרות" ו' חלקים (מ"ב חבורים).  
שו"ת "מנחת ש"י" על או"ח ויו"ד (ג' חלקים תוד).  
"נפש ושע"י" על מאכלות אסורות (ו"א חלקים).



התאחדות הקהילות  
בארצות הברית וקנדה  
וליוני יורה דינו יאק

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Vaad Hakashrus, c/o RABBI S.Y. GROSS, 4711 12th Ave. Tel. 436-8080  
A Public Service Organization Dedicated to Strengthening of Kashrus  
Through Research and Development