

KOSHER CONSUMERS UNION - ב"ט "ת

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פ"ש"ר ה"ת"ת ה"ת"ת TO THE ESTEEMED RABBIS

RUBASHKIN-AGRI, KOSHER SUPREME Etc.

Rambam- Dayos perk 6, Mishnah 8, states the following:
אבל בדברי שמים אם לא חזר בו בסתר מכלימין אותו ברבים
ומפרסמים חטאו ומחריפים אותו בפניו ומבזין ומקללן אותו עד
שיחזור למוטב, עכ"ל
Keseif Mishneh – פשוט

Kosher supervised by KAJ, OU, Lubavitch, Margaretan, Zeilingold etc. The OU doesn't employ an onsite Mashgiach, relying totally on KAJ. Why?

Many Rabbis are very disturbed because Rabbi M. M. Weismandel, *Shlita* has undertaken to give a *Hashgocha* to AGRI plant without realizing the pitfalls.

RUBASHKIN-KASHRUS "SYSTEM":

I spent 3 days in the plant a few years ago. It is very disturbing that the RUBASHKIN Management, owners & Rabbinical Supervisors have no interest in having anything more than basic kashrus standards, e.g. *Rov* & *hefsed mirubah*" leniencies etc. were many of their deciding factors.

"SYSTEM" OF MARKING NEVEILOS:

Rav Kohn KAJ Dayan was satisfied with a "sham" system where the shochet flips a light switch which turns on a light near the "Bodek" so he'll know that there is a "Neveiloh". Which one is anybody's guess, as there is a 10-15 minute carcass travel time from the shochet to the bodek.

Note: The lunch, breakfast, coffee breaks are not the same time for the shochet and the bodek, so there are times that no bodek is there when the shochet flips the light switch.

The KAJ Dayan claimed the whole time that the system is foolproof. Let me therefore quote from an October 31st, 1991 RUBASHKIN letter to the USDA inspector, "The system we have now to identify (miscuts=Neveilos) is not foolproof, for the mis-cuts we have daily". I was therefore forced to circumvent the Rav Hamachshir Rabbi Chaim Kohn (KAJ Dayan) by going to the USDA in Washington, DC to have the "neveilos" properly marked.

I photographed at AGRI an animal that was still very much alive (after shechita) & they *shot it in the brain* right away & it was used as a kosher animal. It is an accepted practice by Rabbinical certifiers NOT to use such an animal.

Qualification of the Rav Hamachshir:

Rabbi Neushloss, Ob"m called me down to his house & wanted to know what I could tell him of personal experiences I had with Rabbi Chaim Kohn (KAJ Dayan) in Kashrus. I inquired of Rabbi Neushloss, Ob"m, why he wants to

know? The last words he told me at that conversation were "der chaim kohn iz a groiser kahl in aleh inyonim fun yahdus".

RUBASHKIN-BAIS-YOSEF system "sham":

NOTE: For Sephardim non Bais-Yosef is "TREIF".

Rubashkin's so called "*Bais Yosef*" meat is all a "sham". The RUBASHKIN Certifier is of the stated opinion that **all** of their meat is "*Bais Yosef*" & that nobody really knows what is or is not *Bais Yosef* meat. (FYI- contrary to Dayan Kohn-*Bais-Yosef means "no lung adhesions whatsoever"*.) RUBASHKIN commonly send to caterers so called *Bais Yosef* meat for Sephardim and there will be 1 or 2 pieces marked accordingly "*Bais Yosef*" & the rest isn't *Bais Yosef*".

In a recent episode, RUBASHKIN sent out a *Bais Yosef* order that had only 1 piece marked AGRI style *Bais Yosef*, it was sent back by the Mashgiach for a replacement order of all *Bais Yosef*. RUBASHKIN sent the replacement order, all marked & labeled as *Bais Yosef*. The Mashgiach refused it 'cause he put secret "markings" on the previous order, and discovered that *Rubashkin* sent them the same identical order again "re-labeled" *Bais Yosef* "AGRI style". Their so called Bais Yosef meat is a consumer sham! including the beef & veal certified by Rabbi Hatchuel.

It is a common RUBASHKIN practice to ship meat & poultry without the required "seals". When calls are made to complain & question it, they say Dayan Kohn will look into it, but you may use it. "There really is NO heter!"

RUBASHKIN- nikur "System":

The system at RUBASHKIN is that non-Jews do the physical "nikur" which is then checked by the "Mashgiach". The Certifier was shown that the "Mashgiach nikur" physically can't handle the load and some meat goes by without being checked. He responded "there isn't enough full time work for 2 people, only for 1 1/2 people & we can't hire half a person so we'll leave it with one Mashgiach till there is enough work for two full time people". Therefore, too often "NON-MINUKER" meat is shipped to caterers. Most customers don't know enough about **nikur**-so they unknowingly use it & don't complain, so we don't even become aware of most of the tragic episodes.

RATIO OF KOSHER "system":

The quality of RUBASHKIN's cattle is the cheapest available in the market (per USDA inspector, "low grade") yet they have the highest ratio of "Kosher, Glatt, Bet Yosef" (including their veal) than most others. (\$\$).

INTIMIDATION OF SHOICHTIM "SYSTEM":

The RUBASHKIN plant has a creative way of getting kosher production up by their *Shochet / Mashgiach*. If the **Shochet** is a production machine then RUBASHKIN pays the tuition, otherwise the **Shochet** must pay his own tuition for his children etc. They use other "intimidation-shtik" also.

A number of Kosher certifiers rightfully insist that their kosher certified caterers kasher the kitchen equipment if any Rubashkin (including KOSHER SUPREME) products were used prior to their certified caterer's cooking there.

RUBASHKIN = **KOSHER STYLE**: There is much more to write as to why their products aren't for a "Frum Tzibur". I can't say its all Treif, but it's **Kosher style**" like 999, *Hebrew National* , *Rubashkin* .

A MAJOR RUBASHKIN PROBLEM:

Another major problem **strictly** with RUBASHKIN's beef operation is the following: RUBASHKIN owns the slaughterhouse and doesn't have sufficient access to get rid of their "**Treife**" meat competitively. Rubashkin therefore made a deal with large Supermarket chains to take off their hands as much **Treife** meat as possible, so Rubashkin will give them a special deal on the Kosher AARON'S meat. RUBASHKIN therefore has a tremendous \$\$\$ incentive to **designate** as much meat as possible as **kosher/Glatt** versus not kosher etc.

The "**system of kashrus**" in the RUBASHKIN plant is "**Don't have any system**" so it'll be impossible for anyone to catch & track all of the kashrus problems.

What others say!

There are many other Rabbis who also have personal knowledge of the RUBASHKIN operation & I don't think any of them would disagree with the above conclusions.

RAV WEISMANDEL'S INSPECTION & COMMENTS:

Rabbi M. Weismandel, told me a few years ago (2-3?) that he was in the RUBASHKIN plant and was very unhappy. I do recall one very disturbing episode that he told me.

The RUBASHKIN plant retains as their **bodek / Shochet** none other than **Rav Zeidoff** who worked for years for the Israeli Rabanut. **Rav Zeidoff** is working for RUBASHKIN for many years as the expert **bodek** etc. and gets compensated accordingly (more than the *Shoichtim*). The Israeli *Bodek-Chutz* Rav Zeidoff was removing a lung sircha by pulling in a way that the *Pri-Migodim* declares as unacceptable and "Treif".

Rav Weismandel asked shockingly!
"Gevald", w-h-a-t a-r-e y-o-u d-o-i-n-g-?"

He responded "you will see it wouldn't leak with warm water". The **bodek** put in the air-hose and put in just a little bit of air (*not enough even to fill the lung, let alone blow up the lung as required*) and put on warm water "see it doesn't leak". **Rabbi M. Weismandel** took the air-hose and started blowing up the lung as

required. At that point the bodek-chutz took his knife and made a **cut** into the lung & said "now blow up the lung". **Note**: Once the lung is **CUT** it is impossible to blow up the lung to check it. "*machil neveilos u'treifos*"!

Rav Zeidoff The expert Bodek is still working at Rubashkin for Rav Weismandel Supreme kosher.

RAV WEISMANDEL'S CHANGES: I sent a fax to **Rabbi M. Weismandel** , Shlita a few weeks ago asking what changes did he make in the plant & what changes he still intends to do? His response was that it's all internal, that he doesn't want to put anything in writing but I could call him. The Rav also will not share his reports about what is going on in the kashrus Department of the Rubashkin plant. I don't understand what is the big secret of changes in an unacceptable Shechita? Unless of course no significant changes are made, then his response all adds up \$\$.

In a food manufacturing facility such as a flavor house there are confidential ingredients & processes, but in a Shechita? The mere fact that there are secrets in a "schechita" is a serious concern in itself. When I once asked **Rabbi M. Weismandel** if he would use Lubavitcher Shoctim? Rav Weismandel responded "as a 1st choice" no, but otherwise nu nu.

Rav Weismandel recently advised numerous individuals that the Rubashkin plant in general is set up beautifully, but he made some minor insignificant changes in the Agri plant, e.g. a larger chiller was installed. Is it possible that **Rav Weismandel** missed the plant's overwhelming kashrus problems. *Al chet...* ..*ubloi yoidim* . Are all of us somehow being misled?

Kashrus should not be a matter of price & convenience, as "Tintum-halev" is a very dear price to pay.

"SPECIAL PRODUCTION (label) -sham"! In the practical world it is impossible to make a special production at RUBASHKIN! "Why"? In order to have an acceptable special kosher production you need certain requirements, among them are the following; a) that we consider the standard production as a **NON-ACCEPTABLE** production even after the fact. b) That the owners & management must have an interest in producing a truly "special kosher production", which both of the above are not applicable to the RUBASHKIN plant. It is sad, but the fact is that the RUBASHKIN management thrives in doing "business" with the "naive" consumer.

SWITCHING LABELS? ?

I asked Rubashkin to install a bar-code system in order to keep track of each animal after it's cut up to know if it's kosher, glatt, Bais Yosef, salted, deveined etc, besides the elimination of the stealing of carcasses from the plant. We know why they refused to install such a system; because they can't continue switching labels for their convenience.

RUBASHKIN commonly switches labels, as it was found on numerous occasions that on top of a non-Glatt label was stuck on a Glatt label, 'cause they were short for an order.

The Non-Jewish RUBASHKIN truck drivers have in their possession a box of different kosher labels to put on to boxes of meat as per a store's request (*I have 1 of those boxes of labels that I saw fall off a truck*).

MARGARETEN SPECIAL PRODUCTION =labels

The MARGARETEN brand (by Rubashkin) is a "SPECIAL PRODUCTION", yet, the cuts of meat that the MARGARETEN does NOT accept, are commonly available with Margareten "label" especially wholesale. The "naive" consumer accepts MARGARETEN product.

Rubashkin-special production- New Rav Hamachshir:

The Shoichtim, Bodkim-were the regulars. The Nikur, salting etc- regular unacceptable system.

Oi, I almost forgot, "Special production" labels were used.

Rubashkin Business plan:

The "naive" consumer (and our Rabbinical certifiers) know that the plant always utilizes the same kashrus standards, but the "naive" consumer wants a "special-label", so we'll give them a label they feel comfortable with. "The storekeeper is happy when the consumer is a fool".

Rubashkin decided recently to utilize Rav Weismandel as the plant's additional Hashgocha by utilizing the so called "Special production-label", façade. Rav Weismandel, Shlita evidently doesn't see the "set-up", therefore others are taking a fresh look at Rav Weismandel's standards being utilized in his other Hashgochas. A salary of one hundred & fifty thousand dollars- one doesn't walk from.

It is a shame that the RUBASHKINs are utilizing the tactic of offering large sums of money to Rabbis & institutions to get their unacceptable meat products to be used by the public.

The worst scenario in kashrus has always been dealing with a "liar". We are confronted with individuals who have a keen ability to utilize additional lies to cover previous ones.

HASHGOCHAS IN GENERAL:

A certifier shouldn't automatically become one's "posek". A certifier should present the facts pertaining to kashrus, so each Rav can decide for his constituents if it is acceptable.

"Mipnei mah nichnas Yehuda"....?

A few years ago (when he was going up in kashrus) I asked **Rabbi M. Weismandel** Shlita "what will prevent Rav Weismandel from seeing the \$\$\$ Dollars and doing what many others have done in kashrus by lowering their standards?" Rav Weismandel responded "I know that you Rav Shain are on guard for these types of things, so you'll watch me." NOTE: There is absolutely no truth to any statement "that I hung up the phone on Rav Weismandel when he called me to discuss Rubashkin!" I just can't give up in bringing this danger to the tzibur, "zeh hatafkid sheli".

The best thing for the Kosher Consumer is that there should be as many kosher purveyors as possible but NOT at the price of Kashrus "chas-v'sholom".

Every responsible individual in Kashrus is "mispalel" not to have the "nisoi'yon" of financial gains that outweigh kashrus concerns.

Rockland Kosher

used to be a very reliable kosher butcher. Now it is selling the RUBASHKIN products unbeknown to Consumers (Where is "Choshen-mishpat"?) Therefore it is time to find other sources for your meats & poultry. The owner of Rockland kosher is the "Rosh-ha'kohl" of Keser-Visnitz. I don't know him personally, therefore, any Rabonim who can have a "hashpoah" on him that he shouldn't carry Rubashkin, would be a "maiser mich'shol d'rabim."

As stated, some Rabonim Machshirim require their caterers prior to making the affair, to kosher all facilities that used Rubashkin products. The Sephardim especially must now find a new source for their Bais Yosef meat products as well, including cold cuts etc. We are cognizant of the inconvenience this causes to the educated kosher consumer.

"Kol mi she'byodoi lim'chois"...Pick up a phone to Rabonim & to your constituents, mispalilim, Caterers & to the owner of Rockland kosher-845-425-2266 Fax 845-425-2371 etc. One should therefore not purchase anything at Rockland Kosher in Monsey, NY

We must be very astute & realize that we are dealing with individuals who have absolutely no problem in stating an outright lie without blinking. They may make false claims, don't be misled.

The statement that Rav Weismandel is not utilizing Lubavitch Shoichtim or that some Shochet wives have shaved their heads (like they do in India) for financial reasons (even if you believe them) etc is all irrelevant to the acceptance of the finished product in a Heimishe home. Don't be the "nar'eshet consumer they cater to.

PETA pictures!

I'm sure that you are familiar with the PETA Organization that wants to ban shechita in the USA.

Among some of the serious concerns that appear in their pictures is the removal of the *kunah* / trachea immediately after the Shechita. The information that we have obtained are from sources that must remain anonymous for obvious reasons is as follows; (*Shochet/bodek* may be unaware of the true reason it's done).

In order to overcome the shortage of kosher & Glatt animals, Agri & KAJ's *Dayan* have opted to utilize some uncommon avenues that are nevertheless brought in Halacha, e.g. "lost lung", an animal / "goy" damaged the lung, besides the standard *large loss heter* etc. leniencies.

The lung in an animal is an organ that constantly expands & contracts in the cavity of the animal. The lung is a relatively free-hanging organ attached to the animal mostly by the tissue & muscle of the trachea, and slightly to other areas by some membranes. Once one cuts the supporting tissue & muscles around the *kunah* it is basically detached easily from the animal with a good pull or via a meat hook.

Immediately after *shechita* while the animal is still in the *shechita* position, a non-jewish worker (the *Shochet* leaves the room) utilizes an 8 inch (approx) knife to enlarge the opening around the trachea & also cutting into the "diaphragm area. He then use a meat-hook to grab & pull the trachea a few inches & cutting off the trachea near the lung.

The concerns are that by making the cut along the diaphragm area & around the trachea one may (in)advertently also puncture the lung. The knife is inserted quite deeply into the neck area thereby risking cutting the *sirchos* of the upper lung lobes. *Simlah Chadasha*

Another serious concern is that by hooking & pulling on the trachea it will rip and dislodge the *sirchos* / adhesions that go from the lung to the Ribs and / or also some *sirchos* on the lung itself and then having the \$\$ opportunity to call it Glatt or at least kosher.

After the above procedures, it is practically impossible to check the lungs properly for Glatt or *sirchos*. First of all, the trachea which is utilized to blow up the lung is gone, as it was cut off. Second of all, there may be in all likelihood a cut in the lung from the knife used to enlarge the area to facilitate the removal of the trachea. Thirdly, there are no *Sirchos* per se. At AGRI the *bodek* has a paper with the shape of a lung that is marked for the *bodek*. ONLY places that are marked on the diagram are checked visually.

The Rabanut of Israel that did unknowingly on & off permit Rubashkin products, now has banned them. Now you know the rest of the story "why they forcibly remove the trachea right after *Shechita*".

One *Rav hamachshir* is attempting to cover himself by claiming by his "kosher supreme" (labeled!) *shechita* they only cut off part of the trachea without hooking & pulling. A good try, if it would only be half true.

The reasons given by some plant *Rabonim* for removing the trachea including ; blood-shot prevention, less pain to the animal, removal of the sweet breads etc may be true. Nevertheless, all of the serious *michshoilim* & severe kashrus consequences must take precedence.

The "Weinberg-pen" allows a *shechita munachas*, which is the preferred method of *shechita* throughout history. The design of this pen's head restrainer is not proper. The metal bar should come way below the neck's *shechita* area. The *Shochet* is obviously afraid of nicking his knife on the metal bar, so he must do a controlled *shechita* with 7-8 back & forth knife strokes (a possibility of *shehiya* exists). An experienced *Shochet* utilizes 1-2 Back & forth knife strokes. Because of this "controlled-cut" the *Shochet* obviously is not severing all of the arteries, requiring an unacceptable "2nd cut". Severing all neck arteries causes an almost immediate total collapse of the animal.

Additionally, the *Shochet*, if he is right handed, should be standing on the right side of the animal, & a lefty on the left side (facing the head), thereby enabling a wide open cut including severing of all of the arteries. Electric prods are not a tool to be used at all prior to a kosher slaughter. The *Shochet* should always disable the hydraulic head control while he's doing the *shechita* so the operator can't unintentionally move the head.

Some 6-7 months ago a *Shochet* from a prominent "Torah-community" was invited to see the beautiful "Rubashkin system" of *shechita*. He was impressed by the "show". Now when the *Shochet* saw the PETA pictures he was aghast! While he was there they weren't ripping tracheas, animals weren't walking, thrashing around after the *shechita* etc. " I was taken for a ride! How can I believe "anything" I saw?" The Israeli Rabanut's representatives claim they never saw many of the unacceptable items depicted on the PETA pictures. I guess ARK, Kehila, KCL, Chaim Berlin etc. weren't concerned about these unacceptable practices, As the *Pri migadim b'pisacha* says *harbeh moirim v'ain harbe yoidim*. Not every one who thinks he is an expert is

indeed an expert. As the saying goes the *Shochet* has 1 knife for *shechita* & another one for the *Rav*.

The *Chasam sofer, Ob"m* says that his Rabbinical Court always visited the *shechita* unannounced (NO appointments) *B'chol yom yhiu bigodecha livonim*.

After I visited a *shechita* (with an appointment) & reported my findings to Rabbi M. Feinstein, Ob"m, Reb Moshe instructed me to go back a second time but this time "go without an appointment" and report back as to what changes, if any, I observe? I returned to Reb Moshe after the visit, and explained the significant changes that I observed from "with an appointment to without an appointment". He instructed me *Zogt R' Shneier Kotler es nisht tzu nutzen afilu oib es iz a hefsed mirubah tzu der Yeshiva*.

In a *shechita* significant changes can be instituted at short notice, therefore a *shechita* should have (within reason) an open door policy.

One Kosher certifier prides itself that at none of their certified *Shechitas* do they have any of the Rubashkin problems. Nevertheless they approved their certified establishments to purchase Rubashkin beef, provided that they do some additional *nikur*. Rubashkin did the required additional *nikur*, but they did the *nikur* after the salting. NOTE: *Nikur* is properly done prior to the salting process.

The *Mashgiach* who notified the kosher certifier that the additional required *nikur* is being done (against their guidelines), was "fired" Rubashkin's *Rav Hamachshir's* style, even though he had a large family *קע"ה* & no other *parnosah*. Now *mashgichim* & *shoichtim* know the rules (even a fish wouldn't be in trouble if he kept his mouth shut).

Have no doubt for a moment that the Religious personell are under strict orders to adhere to the *chazal of siyag l'chochma shtika*.

It's common for the Rubashkin plant to slaughter on *erev Shabbos, yom-tov* when do they do the *nikur* & salting? after 3 days, or the non-Jews do it? (They have the kosher-labels!)

It is grave enough that one should seriously consider kashering their utensils. We have no doubt that many Rabonim "truth seekers" are advising their constituents to kasher their keilim without making a "tumult".

The Margareten, Rav Weismandel, Rav Hatchuel, Lubavitch, KAJ, Zeilingold, Spiegel, Steinmetz etc are going to claim they each have a "special-run" & aren't involved in the regular production. One of the

problems is that none of the workers in the plant are aware of any special productions & procedures "sham", only "which label to attach".

DON'T FOR A MOMENT BELIEVE ANY ADS THAT STATE "their-Special production" IS DIFFERENT.

שמלה חדשה- הסכמת אחרונים- אצל לנענע כדי שינתקו הסירכות ע"י נענוע, אין להקל בשום מקום, דאין אנו בקיאים האך היא הנענוע, ובמקומות שנהגו לאסור בכל סירכות, אפילו ניתקת בקל או ע"י נפיחת הריאה, מנהגה הוא - ואין להקל להם.

פרי חדש בשם תשובות רד"ז - נהגו בקלת מקומות: . . . תופס בקנה ומושך אותו למעלה בכח, [meat hook] וכן ללדדים. ולריך שיעשה באופן שצורר שלא יהיה סירכות מנתקות בתנועה זו, ואין לעשות כן כי אם במקום שנהגו.

יש ליזהר שלא להניחן אלל העכו"ס צין שחיטה לבדיקה בלא שומר, דשמא [קח*] יכניס העכו"ס ידו וינתק הסירכות. אצל אם רגילין העכו"ס בכך, אסורה אפילו דיעצד מן [שך] הסתם, דהוה ליה כמצטל תקנת הבדיקה. (ובספר דמשק אליעזר: דאפילו בטבח ישראל יש לחוש לכתחילה, אם יש עליו חששא קלת, עכ"ל)

מטה אשר [קח*] יכניס. ר"ל שיכניס ידו דרך בית האורח וינתק הsirchos במקום שידו מגעת, ויש ליזהר בזה אף בטבחי ישראל כל אשר לא חמוץ צם, כתב בשלחן גבורה: דהוא הנהיג בירושלם תוצצ"א, שלא יכניס הנכרי סכינו קודם הבדיקה דרך הגרון לחתוך סביב הקנה והושט, כדי שיהיה נוח לו להוציא הראיה, דשמא יחתוך איזה סירכה שבאונות עליונות.

כף החיים-אות לה' וז"ל וסיים דהדצר תלוי על מי שיש צידו למחות לצטל המנהג הרע הזה ואם אין ידם משגת Shochets הצודק יטריף אותה צידים ואין צוה משום אומר את המותר יעו"ש

שמלה חדשה- וכל שאינו נזהר בכל זה, הוא מאכיל טריפות לישראל. ולכן אין למנות כי אם צודק כשר וירא ה'.

מטה אשר- ולא יטעה עלמו ע"י רמאות הנופת, שהאדימו פניו והוא כסיר נפות, ורוח לפוני"ת אינה מנשבת.

עיין ג"כ בר"ן, בדרכי תשובה- וכו'. ודעת קדושים, בית דוד, ספרי מהרש"ם ועוד..... בנוגע להחששות החמורות הנ"ל, ר"ל, וד"ל.

There are many additional sources to quote but we only quoted a few to provide a basis of some concerns. At Agri all of the above concerns are being violated, in addition to the *nikur*, *salting*, *bosur she'nisalem*, seals etc. problems that are deliberately out of control, therefore one should be cautious and *kasher* their *keilim*.

On *Chanukah* a number of *Rabonim Machshirim* unjustly publicized a misleading ad. The ad was intended to proclaim that the *shechita* shown on the PETA pictures was considered basically kosher. But the *michshil li'rabim* that the hasty ad caused is incomprehensible. The ad also indicated at least to the kosher consumer that the system of *shechita* & *kashrus* at AGRI-Rubashkin is at an acceptable standard, without ever visiting the plant & observing first hand.

Miivos loi yuchol lisaken: The *Rabonim* that signed should have known the *michsil* this ad may cause. They should have addressed their letter of approval to the plant, USDA & PETA only, not to the *tzibur* at large.

It is known to many of the *choismim* that there are many serious problems at Rubashkin (regardless of whose label is attached) from the *Shochet* through the actual *shechita*, *bedikas*, *nikur*, *milicha*, seals etc.

**Rubashkin's "Kosher Supreme" under הרה"ג
Rav Weismandel שליט"א , proclaimed
\$\$\$ Mission accomplished \$\$\$!**

The cold facts & the basic *Halacha* verdict, "It was a mission impossible, that failed the *Tzibur hachreidi* ! resulting in *Timtum halev*

"Learn how to withstand animosity, and to weather unpopularity, and carry on the struggle, to uphold Hashem's ideals". *Rabbi Shimon Schwab, Ob"m*

Re Shraga Feivel Mendelowitz, Ob"m writes-"I accuse the very great *Rabonim Machshirim* don't you see what has become of our youth? Don't you know that our children have become gamblers, gangsters, candidates for the electric chair, etc only because they've been raised on *neviolos u'treifos G"F*."

"However, there is a conspiracy of silence with respect to 'Treif' meat sold under the seal of unqualified, so-called 'Rabbis', who affix a totally worthless seal of approval..., perhaps, they are unwilling to demean the

honor of the Rabbinat". ..The honor of the Rabbis is also dear to me, but the honor of the Torah, which is relegated to the ash heap, and the honor of the truth, which is trampled underfoot are much more dear to me—and where there is desecration of G-D's name, ***we do not give honor to the Rabbis.***" *Rabbi Shraga Feivel Mendelowitz, z"l*

Fellow Jews, have you no fear for the great and terrible Day of Judgment? In that day you will no longer be able to come up with excuses (e.g. "I didn't know") or with a shrug of the shoulder. (*R' Shraga Feivel Mendelowitz Z"L*)

The *am yosroel* has been guided all the years a"p *misores*. We are being confronted lately with others who are attempting to side track us from the *misores*, claiming that in our day & age we can be a *michadesh*. They don't realize that *Chodosh osur min hatorah*.

Once one sidesteps the *misores*, history has shown time & again they ultimately become *minim v'apikursim* ר"ל. To kosher certify a plant that has always skirted our *misores* is being negligent in preserving *klal yisroel's* existence.

"The truth must be heard, even if the public does not like the sound of it, whatever the circumstances, regardless of consequences, the truth must be stated-loudly, clearly and unequivocally".
Rav Ahron Kotler, Ob"m.

Kosher consumers shouldn't consider Rubashkin as an acceptable product just because a "Torah-community" based kosher certifying agency allows Rubashkin products. They allow questionable products due to a general lack of *siyta di'shmaya*.

Among those who encouraged me to go into the field of *kashrus* were Rabbis Moshe Feinstein, Yaakov Kamenetski, Shneur Kotler & I was therefore *B"H zoche* to *havesiyata di'shmaya*, in the field of *kashrus*.

The bottom line is, the KAJ's *Dayan Kohn* in conjunction with the Rubashkin's orchestrated all of the problems. Now they also employ Rabbi M. Weismandel the Rav of Nitra (who is a prominent member of *Hisachdus Harabonim*) to join them in furthering the deception of the *Tzibur hachreidei*.

Yudel Shain , Teves 10, 5765-