

YESHIVA PIRCHEI SHOSHANIM

# ISSUR V'HETER

HILCHOS MELICHA 5774

SIMANIM 70-73

Dear Chabura,

After much deliberation we are changing the format of our quizzes and tests. Thanks to your feedback and careful attention to your needs we are redesigning the quizzes/ tests to be more time efficient. Many have told us that they knew the correct answers but due to a busy schedule there was not enough time to write out the complete answer. Furthermore, the thought of blocking out many hours of one's schedule tended to slow some of our chabura down. For example, there was a feeling of not being able to move on without doing the quiz or test.

We are also changing the final tests in each section. In the future they will be restructured to better reflect your understanding. The major feedback on the tests were that even though the shiurim were well understood, the amount of time to research the answers in such great detail was also not time efficient. Often times, leaving out a small detail was costly in terms of a final grade. The questions will be reworked for clearer understanding and a closer attention to the written shiurim and hebrew texts. In order to emphasize conceptual understanding we will be dropping the "multiple - multiple" choice questions. The result is a multiple choice test in which you will pick only the best answer. We expect the scores to rise as we highlight your understanding.

Finally, the learning needs to be fun! There will be more Reuven and Pierre quizzes and cases for you to think about. The challenge of mastering Issur V'heter in depth cannot be accomplished if you do not see progress in your learning. As you move forward we will be looking for more interaction. Please do not hesitate to call or write.

B'bracha v'hatzlacha,  
R' Daniel Channen

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The Further Mishaps and Mixups of  
Reuven and Pierre

Quiz: Simon 70-73

The store opened at 7 A.M. and closed at 10 P.M. People would call in their orders and Reuven would ask Pierre to find that cut of meat and salt it. Soon a stack of **steaks** piled a few layers high was on the salting rack. Every once in a while Reuven would check on how the salting process was going. Reuven kept asking Pierre for a few steaks from the rack. He took the bottom pieces before the top ones were salted for *shiur melicha*.

1. If the top pieces were added after the bottom ones were salted for *shiur melicha*, what is the *din* of the bottom ones according to the Shach?
  - A. They must be washed and resalted.
  - B. Washing is enough without resalting.
  - C. Was superficially and resalt.
  - D. None of the above.
2. If the top pieces were added after the bottom ones were salted for *shiur melicha*, what is the *din* of the bottom ones according to the Taz?
  - A. They must be washed and resalted.
  - B. Washing is enough without resalting.
  - C. Was superficially and resalt.
  - D. None of the above.

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Reuven wanted to preserve some meat so he decided to take a piece of **veal** that was salted. “It already has some salt on it so in order to preserve it all I have to do is add a little more,” he said.

**3. According to the Rama, if a piece of meat was salted twice within 24 hours without washing the first salt off, what is the din of the meat?**

- A. Osser kula
- B. Osser kdai klipa.
- C. Muter.
- D. Wash it off and resalt.

**4. If a piece of meat was salted a second time, after 24 hours without washing the first salt off, which acharon holds that the din of the meat is that it is osser?**

- A. Chavas Das
- B. Pri Megadim
- C. Shach
- D. Taz

During the salting process, Pierre bumped into a chicken and one of the chickens being salted rolled over to another rack on top of a **salmon** that was descaled and also being salted.

**5. According to the Rama, what is the din of the fish?**

- A. It is osser but can be resalted.
- B. It is osser and cannot be resalted.
- C. It is completely muter without resalting.
- D. None of the above.

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6. According to the Taz, what is the din of the fish?
- A. It is osser but can be resalted.
  - B. It is osser and cannot be resalted.
  - C. It is completely muter without resalting.
  - D. None of the above.
7. According to the Rama, what is the din of the fish if it was descaled and not salted?
- A. It osser but can be resalted.
  - B. It osser and cannot be resalted.
  - C. It is completely muter without resalting.
  - D. None of the above.
8. According to the Mechaber, what is the din of the fish if it was descaled and not salted.
- A. It osser but can be resalted.
  - B. It osser and cannot be resalted.
  - C. It is completely muter without resalting.
  - D. None of the above.
9. According to the Mechaber, what is the din of the fish it was descaled, not salted, and resting on top of the chicken?
- A. It osser but can be resalted.
  - B. It osser and cannot be resalted.
  - C. It is completely muter without resalting.
  - D. None of the above.

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Eventually a routine was established and the meat being removed from the soaking basin was salted in an orderly manner. Around 9 A.M. a new delivery of meat was delivered and although it was divided and stored properly, one extra **turkey** found its way to the racks. “How did this get here?” asked Reuven. “Oh, the delivery man threw it in as a bonus. He told me I could have it since it is not kosher. I only just now put it next to this chicken that is being salted,” answered Pierre. “What! Take it off the rack right away and put it in the corner. That’s all I need if for the *treif tzir* to get all over the place!” said Reuven. “There’s no need to worry,” Pierre answered. “My turkey hasn’t been salted.”

10. M'ikar hadin, according to Mechaber, will the treif chicken osser the kosher chicken?

- A. Yes, even though treif blood will not penetrate the kosher piece, treif tzir will.
- B. No, there is so little tzir coming out of the meat that we can say misrak sharik.
- C. Yes, since we do not know the difference between fatty and kachush.
- D. None of the above.

11. M'ikar hadin, according to Rama, will the treif chicken osser the kosher chicken?

- A. Yes, even though treif blood will not penetrate the kosher piece, treif tzir will.
- B. No, there is so little tzir coming out of the meat that we can say misrak sharik.
- C. Yes, since we do not know the difference between fatty and kachush.
- D. None of the above.

At that point, in his effort to help Pierre separate the treif turkey from the kosher turkey, Reuven knocked over a pile of fresh unwashed **chuck** and they all fell into a basin filled with *tzir*. Pierre pulled them out immediately.

12. What is the *din* of the unwashed chuck that fell into the basin of *tzir* according to the Shach?

- A. Is is osser because the dom b'ain is immediately driven into the meat. It cannot be salted.
- B. The dom b'ain is weakened by the tzir, just wash it off and salt it.
- C. Wash the meat with a hadacha muetes, so the nikvei plaita do not close, and salt.
- D. None of the above.

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13. What is the *din* of the unwashed chuck that fell into the basin of *tzir* according to the Shach if it sat for *shiur kavisha*?

- A. Is is osser because the dom b'ain is immediately driven into the meat. It cannot be salted.
- B. The dom b'ain is weakened by the tzir, just wash it off and salt it.
- C. Wash the meat with a hadacha muetes, so the nikvei plaita do not close, and salt.
- D. None of the above.

Thursday was a busy day. As they were getting ready to salt the next batch of meat Reuven noticed some **entrecôte** that was left salting from the morning before (it was more than 24 hours). Why should I deal with this now said Reuven, it still has its salt on it. So he just salted more pieces and placed them next to the entrecote on the rack.

14. Will the blood from the fresh pieces osser the entrecôte, and is there a tikun according to the Mechaber?

- A. We say misrak sharik, no tikun is needed.
- B. The entrecôte is osser, but can be resalted because there is no more tzir left to carry out the new blood.
- C. The entrecôte is osser, there is no way to remove the blood it absorbed.
- D. It is only osser kdai klipa, remove the klipa.

Pierre was salting so much **brisket** that the *tzir* was filling faster than it was draining. It rose to the level that the bottom piece on the rack, which had been salted already for *shiur melicha*, was sitting halfway in *tzir*.

15. According to the Taz, at what point will the brisket become osser?

- A. Immediately.
- B. After 18 minutes.
- C. After 24 hours.
- D. Never, it can be resalted.

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Reuven then went to finish wrapping the **choulent meat** that he finished salting and washing. Before he was finished wrapping the last one he heard the phone ring. "I'll get it!" he yelled to Pierre. In his haste he dropped the meat into a container filled with *tzir*.

16. According to the Rama, at what point does the choulent meat become osser?

- A. Immediately.
- B. After 18 minutes.
- C. After 24 hours.
- D. Never, it can be resalted.

While Reuven and Pierre were dealing with the customers, a cat sneaked into the back room. The cat knocked over a bucket of *tzir* all over the floor when he tried to drink from it. Reuven heard the bucket fall and turned around just in time to see him reach for a fresh chicken. Reuven threw a block of wood at the cat. He missed the cat but knocked over a **French Roast** that was put up on the rack ten minutes earlier to salt. It fell right into the *tzir* on the floor. "Pierre, quickly clean up this mess before the meat pickles in it," Reuven shouted in frustration.

17. According to the Rama, what is the din of the French Roast, that fell into *tzir* on the floor, during shiur melicha?

- A. Osser kdai klipa, because we can rely on the Rosh m'ikar hadin.
- B. Osser kula because of dom sh'parush.
- C. Osser kdai kli, unless there is kavush, then it is kula osser.
- D. Osser kula, requires resalting.

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**Part 2 - Reuven's  
Specialty Meats**

During the time he worked for Pierre in the old restaurant, Reuven became familiar with unusual cuts of meat. “Under normal circumstances I would never eat baked brains, foot soup or a lung stew,” Reuven told Pierre. “But I had seen so many of your clientele purchasing these odd pieces that I decided to give it a try on the Jewish market. So first I want to try out the meats myself. I called the local slaughterhouse and they’re sending over a box of “selected meats”. They should be delivered any minute.”

“Ah, the liver,” Pierre answered. “I will help you make some fabulous chopped liver. It’s called ‘Pierre’s Pâté Du Cow’. I also have a great recipe for heart kebabs. Did you order heart?”

“I forgot if I did,” Reuven replied. Just then the delivery truck pulled up to the shop.

Everything was unloaded and laid out on a clean working table. “Just remember, you’ve got to salt all this meat,” the deliveryman said on his way out.

“Don’t worry, we’ve got plenty of salt,” Reuven replied. “Let’s get to work. First we’ll soak the meat for a half hour...”

Later, Reuven took out the **head** drilled a hole in it and salted it.

**18. According to the Mechaber, must a hole be made in the head in order to salt it?**

- A. Yes, otherwise the skull is a kli aino menukav.
- B. No, it is enough to puncture the krum around the brain using a long stick through the nose.
- C. Yes, the bone prevents the salt from reaching the brains.
- D. No, b'deved the blood will drain through the sinus cavities.



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He then took out the **foot** and salted it. He handed it to Pierre who placed it on the salting rack. "I don't understand," Pierre said to Reuven. "If you made a hole in the head shouldn't you also cut the hoof?"

Come to think of it, won't blood collect in the sinuses of the head if you don't split it open?". "Good question. I'll tell you later," Reuven answered.

**19. If the foot is salted upright, without making a hole for the blood to drain, what is the din according to the Rama?**

- A. The whole foot is osser because it is like being salted in a *kli sh'aino menukav*.
- B. The foot is muter because the salt can penetrate the hoof and draw out blood.
- C. The meat inside the hoof is osser and a *klipa* above that. The blood from the rest of the foot drains.
- D. None of the above.

As they continued, Reuven pulled out the **hearts** and salted them on all sides. In walked the *mashgiach*, "You didn't cut the hearts! You better take the *Pirchei Shoshanim Shulchan Aruch Course* or I am going to take away the *bechsber*." By that time some of the hearts were already cooking.

**20. According to the Pri Megadim, how much is needed in the pot to permit the food?**

- A. 60 is needed against the chambers of the heart and the heart is osser.
- B. 60 is needed against the heart and the heart is osser.
- C. 60 is needed against the chambers of the heart and the heart is muter.
- D. 60 is needed against the heart and the heart is muter.

Pierre looked over and saw that Reuven had not soaked the **liver**. "Why didn't you soak the liver?" he asked. "Oh, everybody knows that you need to roast liver," Reuven replied quickly and with confidence. "It's made totally out of blood. What good is salting?" "You Jews are very interesting," Pierre said scratching his head. "How can you eat liver if it is made out of blood? There must be someone who holds you can salt it." "Those are good questions. I'll tell you later." Pierre noticed that as Reuven was preparing the beef liver he made cuts in it. "What are you doing that for, do you do that for chicken as well?"

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21. According to the Mechaber, must a liver be cut shasi v'arev, in order to kasher it?

- A. No, it is a chumra, all the blood comes out during roasting.
- B. Yes, even if it will be eaten roasted, not cooked.
- C. No, if it will be eaten roasted, not cooked.
- D. None of the above.

22. According to the Rama, must a liver be cut shasi v'arev, in order to kasher it?

- A. No, it is a chumra, all the blood comes out during roasting.
- B. Yes, even if it will be eaten roasted, not cooked.
- C. No, if it will be eaten roasted, not cooked.
- D. None of the above.

Reuven then roasted some pieces of **meat and liver** together. Some of the livers were already salted.

23. According to the Rama, what is the din of salted liver is roasted under unsalted meat?

- A. Salting has no effect. It's same as if unsalted liver is roasted under unsalted meat.
- B. Salting has a minimal effect. We treat the liver as unsalted meat under unsalted meat.
- C. Salting has a strong effect. The liver has a din of salted meat under unsalted meat.
- D. It's a sofek whether salt has an effect, therefore we can be makil b'deved.

Now that I've finished my preparations for the day, I can sit down and answer your questions.

Reuven is going to need some help from the Chabura, here are the questions to answer: