

PROBLEMS AND PITFALLS OF SHECHITA TODAY A FEW THINGS YOU SHOULD KNOW

And you shall be holy men to me; nor shall you eat any flesh that is torn of beasts in the field; you shall throw it to the dogs. (SHEMOT 22:30) Rashi comments there: "If you are holy and abstain yourselves from the repugnancies of Nevelot and Terefot, behold you are Mine and if not you are not Mine."

WARNING

We feel compelled to let everyone know and be wary of the excuses many times heard on the street when people talk about the problems of Kashrut of meat. Some of the excuses are:

- 1- All the problems occur in other communities or in other countries but not here in our community.
- 2- All the problems have been already fixed.
- 3- All the Great Rabbonim are careful to check all the details.
- 4- How can it be that everybody is eating Nevelot and terefot?

We must warn the public that not only is the situation not better than what it was in former times but it's many times worse with the problems growing more severe with the passing of time.

The foundation of the laws of Kashrut is the Shechita and all other problems when compared to those of Shechita are minimal. When the shechita is not Kosher, we run the risk of eating Nevelot and Terefot, also we run the risk of eating the blood of the animal and we run the risk of eating forbidden fats (Chelev) and you surely know that the punishment for eating blood or Chelev is Karet (Same as eating on Yom Kippur or eating Chametz on Passover).

The words of the Holy Rabbi Hillel Kolomayer Ztk'I are well known (Bet Hillel siman 48, 9): "You should know that the sin of eating Nevelot and Terefot is much graver than other sins...And our Sages say that the reason why young children die, G-d forbid, is because of this sin of eating forbidden foods, therefore pity your children and don't destroy them, Chas ve Shalom"

It's also known what the Zohar ha Kadosh (Parashat Shemini) writes on this matter: That to eat forbidden foods is just as serving idols and the person is punished forever and loses his portion in the world to come.

In matters of Kashrut the problem is more serious than with other matters as the author of Shne Luchot ha Brit wrote that the body of the person that stumbles upon forbidden foods changes its nature into a dirty and impure thing indeed.

We know our work will not bring us any honor. And we also know that the meat mafia will not sit idly with their arms folded. They strive to silence anyone who dares speak about the problems of the Shechita. Dear Jews: Don't let yourselves be fooled !!!

We hope that those fearful of Hashem will distance themselves from eating foods of doubtful Kashrut.

THE SHECHITA NOWADAYS IN THE UNITED STATES

This report doesn't deal with the places where they sell and slaughter kosher meat because these are not nearly Kosher. We only deal here with the meat termed as Glatt Kosher those of the orthodox Jews.

Thank G-d there are today many large Jewish communities in America, that are careful about eating Kosher products and among those Kosher products meat is foremost.

There is a giant demand for meat and this demand is in turn supplied by giant slaughterhouses that do a huge volume of business every year.

In order to be able to satisfy the huge demand of the public the factories must employ all the latest technology for increasing the output of meat products.

LARGE QUANTITIES MEAN LESS CONTROL OF KASHRUT

It's obvious to any person that it's not the same the way a giant Slaughterhouse slaughters close to 1000 cows in a day, to the way a single person slaughters a cow in his backyard. The single person arranges the Shechita in order that the meat will end up being Kosher to the fullest extent. He has little pressure to put speed to his work for he has not a great quantity to slaughter and he doesn't loose whether he works fast or slow.

THE SHOCHET MUST DO WHATEVER THE OWNER WANTS EVEN WHEN KASHRUT IS COMPROMISED

But due to our many sins in the great slaughterhouses things are very different, there they use the same criteria as in any other large factories. The Rabbonim and the Shochatim all of them are under the rule of the owner of the Slaughterhouse, the owner is the one who establishes the parameters of the work to be done in his factory. He determines how much a Shochet must slaughter, speed is very important for him, and since he has much money to make or loose for each animal, the Shochet becomes like any other worker who must follow the instructions of the owner and if he interferes with the plan, he risks loosing his job.

And if the Shochet for any reason delays the Shechita, the owner will no doubt fire him. The owner doesn't care whether the Shochet is G-d fearing and trustworthy to follow the laws of the Shechita, all that is important to the owner is that this Shochet delayed the Shechita and consequently he will have to be fired.

As a general rule, every Shochet receives the same salary, and there are some places where the owner of the Shechita, sees that a particular Shochet finished his job earlier because he works with great speed, then the owner pays him extra so that he can kill more animals. What happens is that after some time this Shochet gets used to doing his job with great speed so that he can slaughter a greater quantity of animals. And it becomes a vicious cycle where the speed and output warrant that the Kashrut will suffer and the Jews will end up eating Terefot and Nevelot.

THE SHOCHET BECOMES A KILLING MACHINE AND DOESN'T FOLLOW THE SHULCHAN ARUCH PROPERLY

The Shochet who has already become a killing machine must slaughter great quantities of animals in the least possible time, and must declare Kosher the largest possible percentage of animals. And if he slows down the owner threatens him that he will be fired because the greater speed and quantity brings in more profit for the owner.

The one who hires the Shochet is not the community (as it was in Europe) but the owner of the Shechita or in other cases the meat wholesaler and / or importer who behaves towards the Shochet as if he was any other

regular worker, more like an expense that must be minimized by making him produce more meat, faster without much regard for following strictly the laws of Hashem.

THE SHOCHET HAS NO TIME TO REST

The profession of Slaughterer has become incredibly difficult to the point where a single Shochet kills around 1200 fowl in an hour, and by then the Shochet has completely lost his sense of touch.

For every large animal that is slaughtered there are around 50 gentile workers who are waiting to work on that animal after the Shochet slaughters it, therefore the Shochet can't rest not even for a moment, because he causes thereby other 50 workers to lay idle.

In the very short intervals where the Shochet stops working he has to do his physical needs, pray, clean himself from all the blood and dust, eat something, and on top of this he must check the knives and prepare them with great concentration so that they will not be blemished. And also he will want to rest for a little while from this hard work but obviously he can't, so when he goes back to slaughter he's still exhausted.

THE MEAT PRODUCERS ONLY CARE ABOUT MAXIMIZING PROFITS

The final and obvious objective of the Slaughterhouses is to slaughter as many animals as possible at the greatest possible speed in order to make as much money as possible. Every Shochet must devise his own way of complying with the intentions of the owner. And the Shochet is no angel. If he has to slaughter such a large quantity and he can't even rest to use the bathroom, then you can be sure that he will not check the knives as it is required by Jewish law. He will not be meticulous about any aspect of the law of Shechita. All he will be meticulous about is to perform his job with great speed in order not to lose his position and his salary. He will not care about the knife, he will not care about clearing the hair from the neck where the cut is going to be made, He will always obviate things required by the Shulchan Aruch in order to comply with the wishes of the owners of the Slaughter house.

The Shochet becomes like any regular worker and he doesn't remember he's engaged in a holy profession. He's just an employee of the owner and all his mission is to fulfill the owner's wishes.

THE SUPERVISOR IS INEFFECTIVE FOR HE IS ALSO PAID BY THE OWNER OF THE SLAUGHTERHOUSE

The Rabbi who supervises the Kashrut at the slaughterhouse receives his pay from the owner of the Slaughterhouse, be it directly or through the organization the Rabbi works for. Sometimes this pay can reach well into the one million dollar mark. Remember that the extra money the owner receives for Kosher meat is enough to satisfy many pockets.

He is not able to change anything that is not correct there in the slaughterhouse for he would then be playing with his livelihood, anyway the owner of the slaughterhouse can always find a Rabbi who will not bother him with the details of the law, which means that if the current Rabbi wants to change something that goes against the convenience of the owner he will surely lose his position.

And even the Shochatim that receive their pay from the communities in most cases can't do anything either because the community is a partner in the Shechita.

THE SHOCHATIM

EVERYTHING DEPENDS ON HAVING FEAR OF HASHEM

The Kashrut of meats and chicken depends on the Shochet and the one who checks the lungs and the insides of the animals, the Bodek, and on the Rabbi that allows unrealistic methods of slaughtering great quantities of animals. At the end it all depends whether these people are fearful of Hashem or not. If they are not careful to the highest degree concerning every aspect of the Shechita then they are surely feeding Jews with Nevelot and Terefot, G-d forbid.

Nobody can know if the Bodek removed adhesions from the lungs. It all depends in the fear of Hashem that he has.

The appearance and conduct of the Shochatim and Bodkim, the way they behave, the way they pray, the way they study, the way the members of his household behave, all this was checked in former times to see whether the Shochet was fearful of Hashem. Nowadays all this has been forgotten. Most of the factories where they slaughter Glatt Kosher meat have Shochatim that would make nobody proud.

The Shochet was obligated to bring his slaughtering knife to the rabbi of the city for periodic monthly check ups and more than this the Rabbi would go the place of Shechita and there he would check the knives and other details (Look in the Sheelot utshuvot Chatam Sofer, Hilchot Yore Deah, Siman 13) nowadays this never happens.

As we have mentioned before, the most important quality by which a Shochet was judged in the past was his FEAR OF HASHEM. Nowadays due to our many sins the FEAR OF G-D is last in the list of priorities of our communities.

SHOCHATIM THINK THAT THEIR JOB IS LIKE ANY OTHER

Due to our many sins many of the Shochatim and Bodkim that work nowadays consider their profession like any other. They are just there for the money and they have completely forgotten that they carry a religious function on which depends the life of all Jews.

The Shochatim must realize that they are involved in a holy profession and they have to fear lest they cause any errors to come through their agency, mainly not to feed Jews with Nevelot u Terefot even if they only do it by mistake, because it's a grave and great sin. And due to our many sins, the Shochatim have become veritable machines who work under strict orders of the owner of the slaughterhouse, whose only concern and motive is profits, and they turn what is supposed to be a holy pursuit into a regular job, like any other factory worker. The owner gives them the tasks and the speed at which they must slaughter and with time the Shochatim become so ridden with pitfalls that they end up doing them without even noticing that they have long abandoned the careful process needed in order to assure that Jews are fed only Kosher meats.

THE SHECHITA OF SHEEP [KEVASSIM]

With the Shechita of sheep (KEVASSIM) there are also numerous problems like for example the place of Shechita. There's a great amount of wool (hair) at the place of the cut in the neck and the wool is full of small particles and small rocks that cause the knife to become invalid.

In past times the custom was to shave the hair of the sheep and to clean them well before the Shechita, and through this there were less problems with the knives, and even so there were a lot of problems with them

We know about a case where some people wanted to organize in the United States a slaughterhouse for sheep. And the shochet didn't want to go and slaughter without a Rabbi coming along with him to check the knife after slaughtering each sheep. After a full day of work the Rabbi could declare only one sheep out of twenty Kosher having been slaughtered with a kosher knife. From this you can see how many good Shochatim with good knives would be necessary to make a modern slaughterhouse to make Kosher sheep meat. Think to yourself what kind of problems we have today with the slaughterhouses where they slaughter thousands of sheep per week.

THE SHECHITA OF CALVES [AGALIM]

In Europe before 100 years the calves to be slaughtered were only three to four weeks old, therefore they had no lung adhesions, so that the most desirable meat would be that of the calves and the people who were fearful of Hashem would be careful to eat only this type of meat.

Nowadays the slaughtered calves are already several months old (meaning they already have adhesions in the lungs), each one of them weighing several hundred pounds, and the problems with their Shechita are more numerous than those of regular cows or bulls.

SLAUGHTERING 400 CALVES PER HOUR (KASHRUS A NEAR IMPOSSIBILITY) THE KNIFE QUICKLY BECOMES DEFECTIVE

This is what it's written in the book Kol ha Shechita: In the city of..... (where many orthodox Jews live) where calves are slaughtered. the calves roll as fast as 400 per hour without exaggeration. Today I convinced the Shochet to take me with him telling him that I want to know everything and that I am very capable and can learn it all (An excuse to visit the plant, otherwise he wouldn't take me there, for they don't like people to see what goes on inside) etc.

I saw that the calves are rolling around at a very quick pace. The knives are checked after every 5 or 10 calves and if the knife is defective a cut is made on the ear of the calf as a sign that it is taref. He gave me his knife to slaughter 8 calves. I caused defects in two, since the knife wasn't sharp enough and I could not Schecht. I did not check the knives but it is known that it is not good, and the Shochet can prepare the knives according to his needs. I heard that 50 years ago Rabbi M..... may his memory watch over us, ate from this Shochet's Shechita.

Perhaps then he was a good Shochet. He also told me that to slaughter calves is an easy task, but to slaughter 400 sheep an hour, What a 'kuntz' (Rachmana Litzlan). What a shame that at the time I was visiting, they weren't slaughtering sheep!

SOME ORTHODOX CONGREGATIONS FORBID THEIR MEMBERS TO EAT THE MEAT OF CALVES

CONGREGATION MACHZIKEI HADAS D'CHASIDEI BELZ IN THE UNITED STATES

IN RESPONSE TO INQUIRIES

With the help of G-d, who purifies us and sanctifies us through the sanctification of food, we have been asked by G-d fearing people for more than two years whether our ritual slaughter department could also provide white veal.

We referred the matter to the Rabbis of our community, and after examining the issue in depth and in detail, they have determined that:

There are many questions about the way the white calves are fattened and raised, and many questions about the possibility that the animals are rendered unfit for kosher ritual slaughter because of problems in the lungs and other internal organs.

Therefore,

We are refraining from accepting White Veal in the ritual slaughter department of Congregation Machzikei Hadas D'Chasidei Belz.

We would like to refer to the writings of the eminent rabbi, Avraham Halevi Horowitz, (author of Shnei Luchos Habris – 1560-1630) in Section 100, where he deemed praiseworthy the stringency of prohibiting foods that carry a possible reason for prohibition. He writes as follows:

“The Torah warned about both prohibited and permitted foods in the verses regarding sanctification of the Jewish People and regarding not defiling one’s soul. The holy book, The Zohar, comments on this issue, stating that non-kosher food prohibited by the Torah carries impure spiritual forces, and therefore anyone eating such food defiles his soul, and acts as if he has no connection to things holy or to G-d himself. This is because the impure food becomes part of the person’s body and soul when he eats it, and it dwells in him, etc. A person should not eat anything about which there is controversy per the verse that states that a person should not follow the masses, because this involves an issue of Jewish law.”

We have adopted this ruling for the sake of the honor of the Torah and the sanctity of food and retaining the purity of kosher food.

The Ritual Slaughter Department
Congregation Machzikei Hadas of the United States

A SERIOUS AND SOLEMN WARNING

Whereas all Orthodox butchers sell meat known as white veal (black and white), we would like to inform the public that many years ago the esteemed Rabbi Moshe Feinstein of New York prohibited veal meat because of the following extremely serious problems:

1. These animals are grazed with non-kosher animals.
2. There are serious problems regarding the Jewish legal status of their lungs.
3. There are serious questions regarding their internal organs.
4. Only 10-15% of such animals slaughtered are deemed kosher by virtue of the status of their lungs.

It is difficult to understand why all organizations involved in kashruth, even the finest among them, have not considered it important to inform the public about the dangerous choice facing Orthodox families on a daily basis.

N.B. We would like to make known that for the last ten years, ever since he learned of the problem, Rabbi Avraham Kleinman, the head of the rabbinical court of the Margareten community, has prohibited the slaughter of veal in his ritual slaughter department.

There are many questions about the way the white calves are fattened and raised, and many questions about the possibility that the animals are rendered unfit for kosher ritual slaughter because of problems in the lungs and other internal organs.

Note: The meat of these animals is sold in all kosher butcher stores in Boro Park, Williamsburg and Monsey, and everyone eats the veal.

RABBINICAL OPINION PERTAINING TO JEWISH LAW

REGARDING WHITE VEAL FROM RABBI MOSHE FEINSTEIN

....With regard to calf slaughter that has recommenced recently, the animals are fattened with very rich liquids that are not intended for animals, which is in opposition to what is stated in the Talmud, tractate Bechoros, p. 39. In addition, this makes the animals ill, causing them to need all types of medication. Highly-skilled ritual slaughterers have themselves only deemed some 16% of the animals as kosher. In general, most are thus not kosher. Although it appears that this is because of problems in the lungs of the animals examined by slaughterers according to laws pertaining to the lungs, it is also possible that animals are considered unkosher by virtue of their internal organs, which must also be checked because this is a very serious issue. Therefore, it is appropriate that this should be forbidden, and G-d-fearing persons should not eat this type of veal even if their internal organs are checked. Without examining the internal organs, these animals may not be deemed kosher at all. An examination of the imperforated internal organs, and of blisters that are perforated, and only a cursory examination of the internal organs and the blisters caused by weak organs, without an examination of the internal organs, may not be deemed kosher.

RABBI MOSHE FEINSTEIN

THE PROBLEMS WITH THE METHOD OF HANGING THE ANIMAL FOR SLAUGHTER [SHECHITA TELUYA]

The shechita that's performed in the United States and in many other countries is not done in the way it was done in former times where the animal would be placed on the floor with the back on the floor and the Shochet would cut the neck from above in a more comfortable way thus assuring the proper fulfillment of the laws involved.

In former times the animal would be placed upside down lying on its back with the helpers holding the legs of the animal so that it wouldn't move, and the Shochet would kill the animal from above towards below.

Most modern Shechitot use the following pattern:

- 1- Shechita Teluya (Hanging Shechita): The animal is elevated and suspended in the air while the legs are tied with chains. One helper holds the head of the cow and pulls it upward so that the Shochet can slaughter it with the knife coming from below and going up.
- 2- Below: The animal enters an automatic machine that grabs the animal and its head. Then the shochet slaughters from down towards above and he has no time to check the signs of Kashrut.

Given that nowadays in most places the Shochatim slaughter 60 or more animals an hour, they must work with great speed, having to slaughter one animal after another, and this makes it very difficult to know which part belongs to which animal, so that if one of them is declared Taref at the time when they check for adhesions or other problems, it can happen that one of the parts of this animal will be confused for Kosher and will be sold to Jews as Kosher, G-d forbid.

LETTERS CONCERNING THE PROBLEMS OF SHECHITA TELUYA

THE GAON RAB ELIEZER SILBER ZT'L WARNS AGAINST THE METHOD OF SHECHITA TELUYA (THE ANIMAL IS MADE TO HANG IN THE AIR)

Published in the Monthly publication "HAMAOR" in TEVET 5719 (1959) The Gaon Rabbi Eliezer Silber, av bet din of the city of Cincinnati writes the following letter to Rab Lipa Deutsch, av bet din of the Holmetz Kehilla:

I will inform of the reasons and the arguments of those that waged wars against the grave problems of the Shechita Teluya (the animal is made to

hang in the air, thereby moving and shaking with great force) This war was waged in many cities and many butcheries in the last years and as it was already forbidden with strong arguments more than 50 years ago by the RIDBAZ from Salutzk and Tzfat when he was here in Denver. And I also prohibited this method of Shechita, after I saw how the gentiles that hold the head of the bulls and other animals that are hanging, move the head at the time of the Shechita many times, and in particular when the animal makes resistance and puts its head to the side, then the gentile with his hands presses the head of the animal against the knife, and this is like him actually helping in the slaughter proper, and as if the Jew and the gentile were slaughtering together. And the gentile brings the head of the animal on the knife and the Shochet brings the knife on the neck of the animal. And many times, the gentile actually presses the head of the animal against the knife. And this I saw so many times that I prohibited this method of Shechita.

THE SATAN RULES IN THE SLAUGHTERHOUSES

And with the help of G-d, when I was in the slaughter houses as the supervisor, the shechita was done by putting the animal on the ground on its back and this is how they were slaughtering up until a few years in the large slaughterhouses in New York, Chicago, Boston. And only after the older Rabbis passed away and the process of Shechita was given to the supervision of younger men, they went back to the wrong ways without asking the older Rabbis and Talmide Chachamim and I stand on my duty to warn you that there's doubts of nevelot in many of those slaughterhouses.

FROM THE BOOK CHEN TOV, RAV AHARON TZVI FREEDMAN ZT'L FORBIDS THE METHOD OF SHECHITA TELUYA MORE THAN 130 YEARS AGO

After having worked as a shochet for over 30 years Rav Freedman declares that it is forbidden to slaughter in this fashion (Shechita Teluya) and that he who slaughters thus feeds nevelot and terefot to the Jews without a doubt and all those who fear Hashem will not dare eat any meat because it is disqualified and surely contaminates and impurifies the soul.

Rav Freedman cites in the book that when the animal is hanging, as anything that hangs, has more mobility making the slaughter much more difficult and it is known that if there's movement at the time of the

slaughter then it is not kosher. Also the movement of the animal makes the Shochet be afraid lest the animal hurt him and not only that, but the gentiles that work in the slaughterhouse are the ones holding the head of the animal against the knife, as the animal moves violently and this without a doubt disqualifies the Shechita.

And so the Rav prohibited any slaughter from below toward above (as when the animal is hanging) and all Shochatim should be refrained for doing this abomination, and anyone who can help solve this situation and doesn't, will in the future have to give an accounting. Rav Freedman said: "Don't believe the Shochatim when they declare that their shechita is good, but it is evil in the eyes of Hashem and they are great sinners those who say everything is fine".

SOMETHING THAT CAN BE DETERMINED BY THE PERSON (WHETHER THE SHECHITA NOWADAYS IS GOOD OR NOT) AND YET HE DOES NOT DETERMINE IT, DOESN'T FALL IN THE CATEGORY OF A DOUBTFUL THING ANYMORE (SHULCHAN ARUCH, YOREH DEAH I, SIMAN 39) AND THE ONE WHO TRANSGRESSES IS CONSIDERED A WILLFUL SINNER (MEZID) AND NOT A DOUBTFUL ONE (SHOGEG)

This means, you have in your power to find out if the slaughterhouses really observe all the laws as they should, but instead you choose to rely on the big kosher sign on the package surrounding the meat, then you will be considered guilty of transgressing the prohibition of eating forbidden foods on purpose, because it was in your power to find out and you didn't. And of course you will make the effort to find out something for which a transgression warrants the punishment of Karet (Excision, early death).

WHEN THERE IS A RUMOR (KOL RINUN), WHEN PEOPLE TALK ABOUT SOMETHING CONSTANTLY, THEN IT IS FORBIDDEN TO EAT FROM THAT PARTICULAR SHECHITA

This is brought in the Sheelot uTshuvot Divre Chayim and the Sheelot uTshuvot of the Maharshag. In the Shulchan Aruch (Yoreh Deah, siman 21) we read further that it is forbidden to disqualify a shochet unless we have the testimony of two witnesses on something that can disqualify the shochet. But it is proper and it is a mitzvah for every Jew to worry about

rumors and the shochet about whom we hear the rumors should not be allowed a priori to slaughter.

THE CHAFETZ CHAIM DECLARES THAT WHEN A RUMOR IS VERY PERSISTENT AND DOESN'T STOP THEN IT HAS A VERY STRONG VALIDITY AND IT IS NOT LASHON HARAH

Look in the Sefer Chafetz Chayim (klal 4, saif 10-11, klal 6 saif b) and the Gemara (Nidda 60a). When the rumor persists then we should look into the matter and worry about the consequences that it may be true

The grave problems with the slaughtering knives: Why it's impossible that the knives will be kosher in the modern large slaughterhouses

To prepare and to check the slaughtering knives

The custom of the Shochatim nowadays is that after having slaughtered a number of animals, the shochet goes to sharpen his knife so that he continues slaughtering. (Also after having slaughtered a few animals and before sharpening the knife the Shochet should check the knife for any blemish for if he finds any blemish it means that the animals that were already slaughtered are not kosher and are considered Nevelot u Terefot). In the meantime the animals keep coming his way for him to slaughter them. The shochet then grabs the stone to sharpen the knife and once it's already sharpened he should immediately check his knife to see if it has any blemishes after having been sharpened for the law is that after the knife comes in contact with the sharpening stone it becomes invalid and must be checked again. At the same time the workers are already screaming to the Shochet to hurry up and to go back to slaughter and if by any chance the manager / owner happens to be around he will most likely threaten the Shochet that he will be fired if he delays the Shechita. So the Shochet grabs his knife and barely checks it and continues slaughtering.

The Shochet himself knows that his Bedika (Check) of the Knife is worthless, for it is done so fast and under such stressful conditions, only that he is compelled to pretend to himself that he is following the requirements of the law. But this is far from the truth because after

sharpening the knife with the stone, the knife must undergo 12 different checks (See Shulchan Aruch Yore Deah, Siman 18) just like it's done before starting the shechita, and it's known that according to the law all this must be done with great carefulness and peace of mind. And tell me how the Shochet when he has to kill close to 100 animals an hour, how can he or other Shochet with him perform these tasks in the right fashion?

IT'S A GRAVE MISTAKE TO PREPARE THE KNIFE IN THE MIDDLE OF THE SHECHITA

Many times the Shochet reaches with the knife all the way to the bone in the neck and this warrants according to the Shulchan Aruch that the 12 tests or checks must be performed again. Many times due to the fast pace of the place of Slaughter the Shochet doesn't stop to perform the checks for through this he will slow down the Shechita and jeopardize his job.

To prepare a Knife in the middle of the process of Shechita is a grave mistake anyway. The Shochet had the possibility of preparing in his house beforehand several knives so that he would do so with calm, without pressure, so that if one knife becomes blemished he can immediately grab another one. In this way he could avoid preparing a knife with such speed.

Actually among the Shochatim in Europe there was a practice of always preparing the knives at home and never at the place of Shechita because of the lack of peace of mind and concentration once they were in their job.

He who checks the knife in haste is considered to be a transgressor for his own benefit (Beit Avraham, Minchat Yosef, Darche Teshuvah Siman 18:59)

Checking the inside of the Animal

After the Shechita, the animal is cut so that the Bodek (The one who checks the inside parts of the animals) may put his hands inside the animal around the lungs. Normally this is done while the animal lies on the floor.

There are places where the Bedika is done while the animal is being moved by a large wheel and the Bodek has to move along the wheel and the checking in these conditions is very difficult.

The Bodek is also under pressure to hurry up his job. He must put his hand inside to check for adhesions to the lung. The required calmness and

concentration to properly do his task are absent. It often happens that because of the great speed with which the Bedika is performed some lung adhesions (SIRCHOT) fall off without the Bodek noticing it. In total a Bodek has only around one minute to check all the animal. If you knew how many tasks the Bodek has to perform to assure the Kashrut of the animal you would suggest that 10 minutes were required to complete his task. But when nearly 100 animals have to be slaughtered in only one hour, the Bodek is pushed to perform his task with great speed and the rule is well known that greater speed means more mistakes.

Not only that the Bodek has to do many checks but when he's done checking he must go a place with a blackboard where he writes what he found in each particular animal. To get there and to come back sometimes he must wait for the passing animals that are carried by the wheel for if he's not careful he could get hurt by them.

The Poskim and legal codifiers that deal with subject of Bedikot of the inside of the animal all warn the Bodek not to rush the inspection of the lungs, not to be afraid from anybody who may be rushing them, and to only work slowly with great calm and concentration. What a far cry from the actual situation of the big kosher Slaughterers.

Glatt that is not Glatt

In all places of Shechita there are two types of Bodekim. There is the Bodek that wants the animals whose lungs are Glatt and whatever is not Glatt is taken by the Bodek who wants Kosher animals but doesn't require Glatt.

If the Bodek finds a lung adhesion that according to him, makes the animal unfit for the Glatt designation, they pass the animal to the Bodek of the Kosher section that cares not for adhesions, to be further sold to those Jews who are not meticulous about Kashrut

The number of completely Glatt animals is very small, as it was in past times. Nowadays, animals from which some small adhesions are taken off the lungs are considered also Glatt. This means that most meat sold as Glatt is not really so, for no adhesions whatsoever can exist in the lungs for an animal's meat to be declared Glatt.

In Europe, in olden times the Jews who would eat Glatt Kosher meat would have to go for weeks without eating meat for it was hard to obtain meat from animals whose lungs would be Glatt. Today the big companies fool the people for all that they produce has the stamp of Glatt Kosher and how is it possible that all the animals they slaughter are Glatt? Months and years go by and all they produce is Glatt? And not only that but we already wrote about the Bodkim who remove small adhesions from the lungs and still declare the animal's meat Glatt Kosher.

PROBLEMS WITH TAGS [PLOMBES]

Since one animal is killed right after the other, the workers deal with many animals simultaneously and even before the external Bodek determines the final status of the animal (whether it is Kosher or not), the animal has already been cut and the head and other parts are separated from the animal.

The one who affixes the tags (these tags identify the different parts as Kosher or Taref) to the different parts of the different animals has to run from one place to the other and must work with great speed to identify all the parts. This person is prone to commit mistakes constantly for working under such pressure and speed. It's inevitable that he will wrongly identify parts of a Taref animal for Kosher meat, G-d forbid.

It is extremely confusing to know what belongs to what animal. Which tongue to which animal, which head to which animal, and which head goes with which organs, so as soon as the external Bodek declares the animal Taref or non Glatt, the worker in charge of affixing the tags [Plombes] has to find all the parts that belong to this animal that was declared Glatt or Taref. As you may have already thought, with the great speed and quantity of animal parts lying around, it's extremely easy to get confused and to affix a Kosher tag to a Taref animal.

So in the end the one who affixes the plombes is the one responsible for the Kashrut of the different parts of the animals and whether they are considered Kosher or not. In many places of Slaughter the ones in charge of the affixing of Tags are not the most trustworthy of individuals and in many other places Goyyim perform this job.

In most places a strict accounting and supervision of the Tags is not followed. Meaning that the Tags could be taken from this place by an unscrupulous person, and there are many in the world, and affix the tags to animals even without Shechita. The owner of the slaughter house normally controls the tags and they also do with them as they please.

DON'T BELIEVE IN WHAT THEY SELL TO YOU

Don't believe in signs that proclaim GLATT KOSHER LEMEHADRIN MIN HA MEHADRIN. Be aware that this is only done to mislead the unsuspecting public, because whoever has the minimum idea of what really goes on in the slaughterhouses knows that this claim is false.

It is also known that it's impossible to rely on the newspaper advertisements and communiqués for they are full of lies, and they are dependant on business interests. You should know that for all Jewish newspapers their main source of income comes from the advertisers that sell meat in one form or another. Be it Butchers, Restaurants, caterers, wholesalers, all of them have a connection to the meat business. Therefore no newspaper owner in his right mind will publish anything that will hurt the interest of his biggest clients.

MEAT DELIVERY

There are many places where the meat delivery from the slaughterhouses to the wholesalers or to the retailers takes more than 3 days for various reasons, one of them being the distance between the two points. When the delivery takes longer than 3 days and if the meat had not been previously salted then the meat becomes Taref since the blood is already considered part of the meat and one can not separate the blood from the meat (Shulchan Aruch Yore Deah Siman 69, 12) and sadly a great percentage of the meat is sold under these circumstances.

REFRIGERATION

After affixing the Tags on the pieces of meat, the meat is put in giant freezers for 21 to 42 hours. The meat gets wrapped in giant towels impregnated with salt and this raises the issue of possibly salting the meat without rinsing.

WHOLESALEERS

Not all wholesalers are respectful of the Torah and the Mitzvot. Some of them just don't observe Torah and Mitzvot and these can't be trusted.

Then there are those wholesalers that observe Torah and Mitzvot but sell Terefot, G-d forbid. There have already been many of these wholesalers that have been caught selling meat that is Terefa under the label Glatt Kosher.

Some wholesalers that only sell Glatt meat buy from many slaughterhouses. Their customers may think that the meat comes from only a particular Slaughterhouse but in reality it comes from many different companies with differing degrees of observance of Kashrut.

RETAILERS/BUTCHER SHOPS

- 1- There are some retailers without any type of supervision and the public must rely on the owners, who supposedly are observant of the Torah and Mitzvot.
- 2- Those retailers that are under Rabbinical supervision are not always under supervision especially at times when the meat arrives into the establishment, or when they finish making the meat Kosher.

MISLEADING ADVERTISING

- 3- Most retailers deal with several types of meat and advertise the most Kosher one to attract the observant clients who think that all the meat there is of the most reliable kind. Sadly the buyer can't discern from which Shechita is the meat that he is purchasing, so many times the buyer is fooled into thinking that he is buying a better type of meat than what in reality he's getting. For example we have the case of two stores: Meat Pack and Israel Meats , they sell meat from many slaughterhouses under the OU supervision as well as meat from a Shechita under the supervision of Adath Yeshurun, and in those stores they don't give the possibility to the clients to differentiate between one type of meat and the other.

THE SUPERVISOR IS PAID BY THE RETAILER CREATING A CONFLICT OF INTEREST

- 4- Those retailers who have permanent supervision, the Mashgiach (supervisor) is paid by the store owner and therefore the Mashgiach is completely dependant on the owner for his livelihood. The community is the one who should be paying the Mashgiach so that there would be no possibility of the owner forcing his will upon the Mashgiach.
- 5- When we see a sign that a particular Rabbi is responsible for supervising a particular store it doesn't mean that the Rabbi is the one who gives his approval of the slaughterhouse where the meat comes from. The rabbi surely was never present at the place where the meat is produced, and has no idea what goes on there in the slaughterhouse. The supervision of that Rabbi falls only on the salting, the purging of the fats, and the like. And in most cases the sign with the name of the Rabbi who supervises the establishment actually means that the Rabbi knows the owner and that the owner is the one who asks the Rabbi questions pertaining to the salting and the purging of forbidden fats and in many instances the Rabbi himself will not buy his meat from the establishments he himself supervises.

BASSAR SHENISTALEK MIN HA AYIN

- 6- Many times the retailer delivers the meat to the customer through a non Jew and then the precept of wrapping the meat in two layers with two seals is violated, for almost nobody is careful to follow the law in this case.
- 7- Many times the non Jew stays alone in the establishment for the owner goes home after the day is over but the Goy must stay to finish preparing deliveries of cleaning the store, etc.
- 8- In many establishments the meat arrives before sunrise and the Goyim are the ones who receive the meat for they are the ones with the keys to the store and who knows what they can do at that time when they are unsupervised, Heaven protect us.
- 9- Many times the meat comes without the proper identification but since the Goy is the one who receives it, no mistakes are detected.

The cases mentioned above in most instances carry an additional peril and that is that the meat stays under the control of the Goy and is not seen by a Jew and this constitutes another violation of the Shulchan Aruch (Yoreh Deah siman 63)

THE PROBLEM OF FORBIDDEN FATS AND THE MENAKKER (HE WHO PURGES THE FATS FROM THE MEAT)

It's well known to all those who are Torah observant that the prohibition of forbidden fats in animal meats is many times worse than eating Nevelot and Terefot, for the penalty for eating forbidden fats is Karet whereas the penalty for eating Nevelot and Terefot is the same punishment one gets for any other negative commandment.

Therefore in generations past The Jews were very meticulous and were very exacting with the person appointed to purge the forbidden fats out of meat, he was to be Yere Shamaim (Fearing heaven and fearing sin) and very knowledgeable as it's explained by the Chafetz Chayim in his book NIDCHE ISRAEL chapter 30.

Rabbi Yonathan writes (siman 65, 16) not to rely on any menakker (He who purges the fats) that is not known to be G-d fearing more than others and that knows his job quiet well and from the day that I learned the laws of Nikkur, I never again relied on any mennaker but only on what I myself purged and only from the labor of my hands I ate.

It is written in the book Yessod ve Shoresh ha Avoda: "And in particular a person must be careful in a situation where he doesn't know the menakker and doesn't know whether he is more G-d fearing than others and well versed in the laws of Nikkur and in the performance of his job, because the pitfalls here are great and only grow larger.

SLAUGHTERING OF FOWL AND POULTRY

As it is known the main problem today with the process of slaughtering is the great quantities that are slaughtered. In an average day tens of thousands of fowl are slaughtered in a single place.

The owners of the Slaughterhouses are businesspeople whose sole objective is to make profits the more the better, and this is normal for that's why they are in business. Problem is that speed efficiency and profits don't go hand in hand with Kashrut observance. To increase profits and output, you must decrease carefulness and hence Kashrut compliance.

The Shochet has other 50 people working with him and he can't afford the luxury to stop and rest for he has other people waiting for his job and in a factory when you stop these people from working you incur losses.

After a short while on the job, the Shochet already loses his sense of touch, and when he has to check for blemishes in the knife he can't feel anything anymore, meaning that he can't know whether he's slaughtering with a blemished knife, and if he is, then all the fowl that he slaughters is considered Nevelot.

Some Shochatim go beyond their physical abilities and slaughter non stop when their eyes are full of dust and they have no strength in their arms anymore.

Remember some of these Shochatim kill up to 1200 fowl an hour.

Some Shochatim must travel for hours (normally before dawn) before arriving at the place of Shechita and when they arrive they are already exhausted from the trip.

THE BIRDS ARE TREATED IN A VERY ROUGH MANNER

The birds are treated in a very rough manner. They are thrown from a height of 4-5 feet to the ground and that means that there's a possibility of some damage to the organs which would already render the animal Taref. This warrants a special check for each and every Bird and this is not done even in the most observant slaughterhouses.

Everyday the fowl are found to have feathers in their throat and the reason is that since the birds are normally transported for long periods without being fed, from hunger they eat the feathers of the other birds that are cramped there with them. If feathers are found after the Shechita according to law the bird is considered to be Terefa. The shochatim because of the

speed at which they work don't notice this problem but were they careful they would find many birds having this problem.

The birds are cramped and this makes them hurt one another and sometimes the lesions are to the throat or the face. It's forbidden to slaughter birds in these conditions without having them checked.

Many times occurs that the Goy when handing the bird to the Shochet is bitten by the bird. The Goy in turn hits the bird with such a blow that kills the bird even before being slaughtered and the Shochet that is working under such pressure doesn't even notice that the bird he's about to slaughter is already dead.

The owner of the slaughterhouse requests from the Shochatim make the cut on the bird as deep as possible so that most of the blood will come out. This warrants that the knife of the Shochet reaches the bone and causes a defect in the knife and because of the speed at which the Shochet is made to work he continues slaughtering with a blemished knife, thereby feeding Jews with Nevelot.

Many times the Goyyim put live birds in the chain that transports the birds that are already slaughtered and the Shochet because of the great amount of work he has to do, doesn't notice these birds. So these birds are then processed, the feathers are taken out, the head chopped off, and all this without Shechita.

The shochatim have no time to check the knife with calm and tranquility as the law requires. The SATAN has designed the Shechita to be fast. The Shochet falls under the yoke of the owner who wants profit and nothing else. Therefore Jews are fed Terefot and Nevelot which is the goal of the SATAN.

THE KASHRUT AND SUPERVISION OF SAUSAGES

We found many places where they manufacture and prepare sausages where there was no supervisor that would guard against the many possible pitfalls that occur in the preparation of sausages, like presence of

forbidden fats (CHELEV), BLOOD and also the general things we already described like Shechita, Bedika, salting, etc.

As it is known more fat goes to sausages than to regular meat, and in general all the waste that remains after they cut the meat and separate the fat, goes into making the sausages. And not only this but also the waste and the remains of the retailers, caterers and wholesalers also goes into the sausages. [We all know how harmful these things are for the Health of the body].

In Israel as well as in the United States it has been widely publicized the cases where they have put horse meat and donkey meat into sausages

Also in Israel they have caught a few Israelis with sausages and organs sold by Arabs. And the worst part is that the ones who caught these men were the police and not the Rabbonim who supervise the Kashrut.

In sausages there have been found remains of milk and eggs, and these sausages are sold as Glatt Kosher La Mehadrin.

One of the ingredients that gives the red color of the sausages is blood of insects.

The supervisor must be careful and he must be a great expert in knowing how to discern one type of meat from the other. In this way he will be able to check if they are not making the sausages with meats of donkeys or camels as it was discovered already that one retailer in Brooklyn was selling camel meat. The supervisor must be acquainted with the number of animals they kill per week so that he knows what quantity of sausages can come out from those animals. He must also know the quantity of sausages that the factory is producing and he must relate all the numbers to check that nothing illegal is going on there.

Some sausages are made of the intestines of the animals and these come straight from the slaughterhouses. Therefore the supervisor must check very carefully that those intestines come from Kosher animals indeed, therefore those intestines should carry some stamps or seals identifying them as kosher.

As it is known there are approximately 10 to 15 types of sausages depending on whether they come from Beef, Turkey, Chicken, Lamb, Goats, etc. Therefore the supervision is made much harder due to this large variety of animals used to make the sausages.

The factory that manufactures the sausages receives most of the meat from a slaughterhouse or from wholesalers. These meats should arrive with some writing of the supervisor of the wholesaler stating the type of meat they are sending. Due to our many sins these wholesalers many times don't have supervisors, so how can one know what type of meat the sausage manufacturer receives from the wholesaler?

SUPERVISORS IN CATERING HALLS, HOTELS, NURSING HOMES

At these places supervisors with great experience must be appointed. They must know the names and the appearance of all types of meat for this is the only way he can know with certainty what food the Jews there are eating.

The foremost thing is for the Mashgiach to know from which place they are buying the meat, and he must find out what kind of place it is, are they reliable, who delivers the merchandise? For it may happen that the delivery truck switches one meat for the other once it's been delivered.

WARNING OF THE CHAFETZ CHAYIM ZT'L

How much will an individual regret, when with a mere admonition, he could have extricated himself from all these punishments. Let him not be misled by the fact that others will share the punishment with him considering that he is not the only one in the city to have transgressed thereby finding false comfort. As an analogy: In the event a person is a co-signer on a note encumbering a debt of millions of dollars, regardless the number of additional co-signers, when the debt becomes due, even if required to reimburse only a small fraction thereof, it could amount to a sizable sum, which will be quite painful to pay. Similarly, since today the ingestion and partaking of prohibited foods has become unfortunately widespread when the time for reckoning arrives, it will amount to many thousands of olive sized pieces of prohibited foods. Consequently, those

capable of arousing the populace in their vicinity to observe kashrus strictly and thereby prevent untold thousands of Jews who were lax from eating non kosher, will surely be considered the most guilty. Our sages admonish (Tana D'vei Eliyahu): Anyone able to protest and refrains to do so; Anyone able to elicit repentance and does not do so, all blood spilled will be credited to his negligence and held against him...

WHO CAN CONTRADICT THE WORDS OF THE PELE YOETZ?

It is extremely difficult to find meat that is kosher according to all views. I, therefore, derive much pleasure from the pious that are careful not to eat meat and only eat fowl

(Pele Yoetz, teref).

IF YOU ONLY EAT POULTRY YOU AVOID MANY PITFALLS
Whoever wishes to avoid all risks, should be smart to eat only fowl (poultry) and not bovine meats - because the pitfalls are all too common and numerous with them. [And for eating the forbidden fat of bovine meat we become liable to the punishment of karet and this punishment does not apply to the consumption of poultry] (Shulchan Hatahor, Rabbi Aaron Roth o.b.m. (Author of Shomer Emunim, Tohoras Hakodesh, etc)