

Volume 4

Table of Contents

Contents

<i>Introductions</i>	<i>xvii</i>
<i>Approbations</i>	<i>xx</i>
Basar B'chalav I: How Long Must One Wait after Eating Meat?	
<i>Introduction to Basar B'chalav and the Three Prohibitions</i>	25
<i>Eating Dairy after Meat: The Basics</i>	29
<i>Approach #1: Time</i>	29
<i>Approach #2: The Actual Meal</i>	30
<i>Approach #3: Cleaning One's Face and Hands</i>	31
<i>The Halacha: Shulchan Aruch and Rema</i>	31
<i>Exceptions to the Rule</i>	33
<i>Waiting into the Sixth Hour</i>	35
<i>From Eating Meat or the End of the Meal?</i>	39
<i>The Custom of Waiting Three Hours</i>	40
<i>The Reasons for Waiting Between Meat and Dairy</i>	43
<i>Must Children Wait Between Meat and Dairy?</i>	46
<i>If One is Uncertain Whether the Time Measurement has Passed</i>	50
<i>Summary of Basar B'chalav I</i>	52
<i>Further Iyun: The Future of Meat</i>	55
<i>Responsa</i>	63
Basar B'chalav II: Further Restrictions Between Meat and Dairy	
<i>Eating Meat After Dairy</i>	69
<i>The Opinion of the Zohar</i>	71
<i>Eating Meat after Hard Cheese</i>	73
<i>Is Milk the Same as Other Dairy Products?</i>	77
<i>Separating Between Meat and Dairy Foods</i>	78

<i>Two Individuals Eating Meat and Dairy at the Same Table</i>	80
<i>One Person Eating Dairy at a Table with Meat on It</i>	82
<i>Placing Meat and Dairy in One Container</i>	83
<i>Dairy Bread</i>	86
<i>Leftover Bread and Separate Tablecloths</i>	91
<i>Eating Leftover Bread from a Meat Meal with Dairy</i>	91
<i>Summary of Basar B'chalav II</i>	95
<i>Further Iyun: Baking Bread Together with a Meat Dish in the Same Oven:</i>	
<i> May One Eat the Bread with Dairy?</i>	99
<i>Responsa</i>	106
Halachic Principles for Keeping a Kosher Kitchen	
<i>Separate Utensils in the Kitchen</i>	113
<i>Ta'am K'ikar</i>	116
<i>Noten Ta'am Lifgam and Utensils that are Eino ben Yomo</i>	122
<i> What is the Status of Stam Kelim?</i>	125
<i> Using a Treif Utensil for Cold Food</i>	127
<i>Glass Dishes</i>	129
<i>Having Two Sinks</i>	132
<i>Counters and Surfaces for Preparing Food</i>	135
<i>Summary of Halachic Principles for Keeping a Kosher Kitchen</i>	136
<i>Further Iyun: Substance versus Taste – Understanding Rashi's Opinion</i>	139
<i>Responsa</i>	145
Pareve Foods and Foods with Sharp Taste (Davar Charif)	
<i>Nat bar Nat</i>	151
<i> Placing Hot Pareve Food in a Meat Dish</i>	151
<i> Cooking Pareve Food in a Meat Pot</i>	152
<i> Understanding the Opinion of the Shulchan Aruch</i>	156
<i> Nat bar Nat With an Eino Ben Yomo Utensil According to the Rema</i>	157
<i> Using a Dairy Spoon in a Pareve Food Cooking in a Meat Pot</i>	158

<i>Davar Charif</i>	161
<i>Cutting a Davar Charif with a Non-Ben Yomo Knife</i>	163
<i>Cooking a Davar Charif in a Meat or Dairy Pot</i>	166
<i>The Extent of Absorption from the Knife into the Food</i>	166
<i>Waiting Before Dairy After Eating a Davar Charif Cut with a Meat Knife</i>	169
<i>Does the Cutting Surface Affect the Status of a Davar Charif?</i>	171
<i>Other Practical Questions Concerning Davar Charif</i>	173
<i>Summary of the Laws of Pareve Foods and Davar Charif</i>	174
<i>Further Iyun: The Scope of Nat bar Nat: Issurim and Chametz</i>	177
<i>Responsa</i>	182
Kosher Fish, Meat and the Glatt/Chalakh Controversy	
<i>Introduction</i>	187
<i>Glatt and Non-Glatt Meat</i>	187
<i>Glatt-Kosher Chickens?</i>	195
<i>Liver</i>	197
<i>Preparing Kosher Fish</i>	201
<i>The Scales</i>	201
<i>Fish That is Filleted</i>	204
<i>The Equipment</i>	205
<i>Summary of Kosher Fish, Meat, and the Glatt/Chalakh Controversy</i>	207
<i>Further Iyun: Understanding the Cause of Sirchot on the Lungs and the Halachic Ramifications</i>	209
<i>Responsa</i>	214
Practical Applications of the Prohibition Against Consuming Blood	
<i>Introduction: The Basis for the Prohibition of Consuming Blood</i>	219
<i>The Blood of Birds and Fish</i>	222
<i>Human Blood</i>	224
<i>Blood Spots in Eggs</i>	227
<i>Fertilized Eggs</i>	229

<i>Unfertilized Eggs</i>	230
<i>Summary of the Practical Applications of the Laws of Blood</i>	234

How to Ensure Insect-Free Food I

<i>Introduction</i>	239
<i>Water Insects</i>	239
<i>Land Insects (Worms, Thrips, etc.)</i>	240
<i>Flying Insects</i>	240
<i>Insects that Cannot be Seen with the Naked Eye</i>	242
<i>Insects that are Visible but Difficult to See</i>	244
<i>Inspection for Insects by Children</i>	247
<i>Inspection for Insects by Non-observant Jews</i>	250
<i>Inspection for Insects by Women</i>	252
<i>Inspection for Insects on Shabbat</i>	254
<i>Summary of the Laws of Ensuring Insect-Free Food I</i>	256
<i>Responsa</i>	258

How to Ensure Insect-Free Food II

<i>Insects that Grow Inside the Food</i>	263
<i>The Three Categories of Foods with Respect to Insects</i>	266
<i>Nagua: Infested</i>	266
<i>Mi'ut Hamatzui: Significant Minority</i>	267
<i>Naki: Presumed Clean</i>	269
<i>Which Foods Must be Checked and Which are Presumed to be Clean?</i>	270
<i>Can Fish Also Contain Insects?</i>	273
<i>Selected Guidelines in Checking Produce for Insects</i>	276
<i>Appendix</i>	278
<i>Summary of How to Ensure Insect-Free Food II</i>	282
<i>Further Iyun: Understanding the Mi'ut Hamatzui Principle</i>	285

Selected Halachot of Chanukah

<i>Introduction</i>	295
<i>The Proper Place to Light</i>	296
<i>Lighting for a Private Home</i>	296
<i>Where Should Residents of Apartment Buildings Light?</i>	298
<i>Lighting Inside</i>	300
<i>Lighting Above Twenty Amot (Cubits)</i>	304
<i>The Proper Time for Lighting Chanukah Candles</i>	306
<i>The Latest Time for Lighting Chanukah Candles</i>	308
<i>Lighting from Plag HaMincha</i>	310
<i>Summary of Selected Halachot of Chanukah</i>	313
<i>Further Iyun: Deriving Benefit from Chanukah Candles</i>	316
<i>Responsa</i>	321