

**THE LAX FAMILY EDITION**



**צורבא  
מרבנן**  
לעילוי נשמת מאיר (מיטע) אלימלך ז"ל

# צורבא מרבנן

**TZURBA M'RABANAN**

A concise learning method from the Talmudic source  
through modern-day halachic application

**SAMPLE CURRICULUM**

**Hilchot Kashrut**

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