**Kosher Meals on Wheels** 

ord Power MBI

### **President Edition** \*\*\*\*\*\*\*\*\*

\*Unscramble the name of each U.S. President below

- 1. NILCNOT
- 2. FJREEFNOS
- NENKDEY\_\_\_\_\_ 3.
- 4. NONXI \_\_\_\_\_
- 5. DAMAS \_\_\_\_\_
- YEKNLICM 6.
- BHSU \_\_\_\_\_ 7
- RGAENA 8.
- 9. OCKASNJ \_\_\_\_\_\_
- 10. BOMAA

**REFLECTIONS ON LOVE...** 

"The hunger for love is much more difficult to remove than the hunger for bread" -- Mother Teresa

"Love is the only sane and Satisfactory answer to the problem of human existence" - Erich Fromm

"Love is only a dirty trick played on us to achieve continuation of the species." -- W. Somerset Maugham

# **FEBRUARY 2018**

Kosher Konneci

Happy Valentine's Day – Wed 2/14 Happy Presidents' Day – Mon 2/19 \*\*\*\*\*

## **ASK THE RABBI**

\*excerpt from Aish.com

**Topic - Kashsrut** 

#### Question—

There has been a lot of controversy lately about kosher methods of slaughtering meat. I always thought that kosher was more humane, but now I'm hearing a lot of negative press. What exactly does kosher slaughter involve?

Answer--

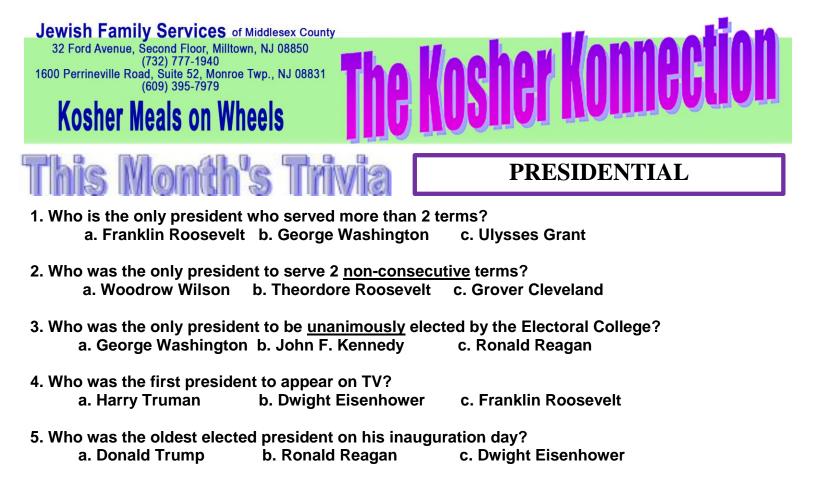
Besides being from a kosher species, kosher meat requires that the animal/bird be slaughtered in the manner prescribed by the Torah (shechita). Fish do not have this requirement. In this procedure, a trained kosher slaughterer (shochet) severs the trachea and esophagus of the animal with a special razor-sharp knife. This also severs the jugular vein, causing instantaneous death with no pain to the animal.

After the animal/bird has been properly slaughtered, its internal organs are inspected (bedika) for any physiological abnormalities that may render the animal non-kosher (treif). The lungs, in particular, must be examined to determine that there are no adhesions.

Further, animals contain many veins and fats that are forbidden by the Torah and must be removed. In practice today, the hind guarter of most kosher animals is simply removed and sold as non-kosher meat.

Finally, since the Torah forbids eating of the blood, the blood of an animal or bird must be removed through a process of salting. The entire surface of meat must be covered with coarse salt. It is then left for an hour on an inclined or perforated surface to allow the blood to flow down freely. The meat is then thoroughly washed to remove all salt. Meat must be koshered within 72 hours after slaughter so as not to permit the blood to congeal.

FYI - As a reminder, please call in all same-day requests for pick-up by 9 AM at the latest. Also, you must wait until 12 PM or later, after we have finished dispatching the meals, to pick up your order.



6. Who was the first president to reside in the White House?a. Andrew Jackson b. Calvin Coolidge c. John Adams

# LAUGHALITTLE \*excerpted from Jewlarious.com

## **SMOOTH OPERATOR**

Four surgeons at Jerusalem's Hadassah hospital are discussing who makes the best patients to operate on. Dr. Hadari says, "I like to see accountants on my operating table, because when you open them up, everything inside is numbered."

Dr. Levi responds, "You should try electricians! Everything inside them is color-coded."

Dr. Rosenberg says, "No, I really think file clerks are the best; everything inside them is in alphabetical order."

But Dr. Meidan surely had the last word when he observed: "You are all wrong. Politicians are the easiest to operate on. There's no guts, no heart, no spine, and the head and tail are interchangeable."

<u>Answers to JUMBLE</u>: 1. CLINTON 2. JEFFERSON 3. KENNEDY 4. NIXON 5. ADAMS 6. MCKINLEY 7.BUSH 8. REAGAN 9. JACKSON 10.OBAMA

Answers to Presidential Trivia: 1.a 2.c 3.a 4.c 5.a 6.c

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