HE-BREWS: A Micro View into a Microbrew

RABBI TZVI ROSEN
EDITOR, KASHRUS KURRENTS

Introduction

If there is a word that can be used to describe the unprecedented growth of microbreweries it is “explosive.” There are more microbreweries than ever in the U.S., accounting for $22.3 billion of revenue and 21% of market share. In 2015, the brewery count stood at 4,269 breweries: 2,397 microbreweries; 1,650 brew pubs; and 178 craft breweries. In essence, this dynamic growth has in essence reshaped the playing field, both in quality and new offerings. Of course, the success of the microbrewery is changing the face of the beer industry from traditional to innovative, which obviously impacts the typical kashrus perception of a microbrewery.

It was previously assumed that microbreweries were more purist than their ‘big brother’ counterparts. This means that they would not deviate from the strict rules of the reinheitsgebot-German Beer Purity laws. Is this still true today? And if not, what is the kosher status of a contemporary microbrewery?

Kashrus Kurrents has the extreme pleasure of interviewing two former brewmeisters of The Boston Beer Co., Head Brewmeister Grant Wood, now of Revolver Brewery, and Brewmeister Colin Willard. Below are their answers and perceptions on this dynamic and changing industry.

KK: What qualifies a brewery to be classified as a microbrewery?

Grant: This definition varies. I think most people consider a “Microbrewery” to be under 15,000 bbl [Imperial measurements actually include the measure of barrels. A 15 barrel system is 15 bbl] of production per year. Some may put it at 30,000 bbl/year.

Colin: There is a definition from the Brewers Association of what qualifies as a craft beer. They have guidelines around being small, independent, and traditional. “Small” meaning brews less than 6 million barrels/year. “Independent” means that a brewery cannot be more than 25% owned by an alcohol brews less than 6 million barrels/year. “Independent” means that a brewery cannot be more than 25% owned by an alcohol brewer. “Traditional” means you are adhering to standard must-follow historic brewing processes and ingredients. They have loosened this part of the definition in the past two years to accept the use of adjuncts (corn, rice, oats, etc.) as traditional ingredients.

KK: What is the difference between a “microbrew”, “craft beer” and “artesian beer”?

Grant: Not much difference. I think they are all describing the same thing, though artesian beer might be a very small batch brewery.

The Mitzvah of Shiluach Hakan

RABBI ZVI GOLDBERG
KASHRUS ADMINISTRATOR

Shiluach Hakan (sending away the mother bird before taking her young) is a mitzvah that is inextricably linked. Its reward is being the blessing of a long life – similar to the mitzvah of honoring one’s parents. Let’s examine how, when and where to perform the mitzvah of Shiluach Hakan.

“If a bird’s nest happens to be before you…young birds or eggs, and the mother is roosting, you shall not take the mother with the young. You shall surely send away the mother and take the young for yourself, so that it will be good for you and will prolong your days.”

Possible Reasons for the Mitzvah

The Rabbis ruled that a person may not state that the reason for the mitzvah is compassion for the mother bird. One commentator interprets the Talmud’s prohibition as applying strictly to reciting this in one’s prayers, as if to establish compassion as the definitive, sole reason. In reality, there are many reasons for the mitzvah, and compassion is but one facet.

The Rambam states that compassion for the mother bird herself is not a motive for this mitzvah, since human needs override those of animals. Rather, the Torah wishes us to act compassionately so that we instill this trait in ourselves. He also references a profound kabbalistic reason (see) for this mitzvah. Rabbeinu Bachya states that taking the mother and her offspring at the same time is analogous to destroying the entire species.

Rewards for The Mitzvah

Rashi comments that Shiluach Hakan is relatively easy mitzvah to carry out, involving little hardship or cost. One earns the tremendous reward of long life through its performance. We can, therefore, only imagine how great the reward will be for more difficult mitzvos.

A number of Midrashim state that fulfillment of this mitzvah is a segulah for having children. The mitzvah is also a segulah for getting married, as well as for acquiring a new house.

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1. See Mekhil Ha’aro’s (Chullin 138b) quoting the Shulach Hahadosh that the proper pronunciation is Shiluach Hakatan, with a tzetzei. The word for ‘nest’ is pronounced h’an’, with a patach, when it is samuch (connected) to another word, as in ‘han’tzipo’, the nest of a bird. If there is no smichus then the word for ‘nest’ is pronounced kerit (as in Tehillim 84:6). Nevertheless, common usage is ‘Shiluach Hakatan’, apparently going back as far as the Shalshah (8th century).

2. Demuir 226:7

3. Tosafos Yom Tov Berachos 53. The Rambam, in fact, writes that the reason for the mitzvah is to spare the mother bird anguish upon seeing her young being taken.

4. Derived from the words, ‘Ve’er’s halumim tikuch l’ach’, Midrash Rabba Ki Setzei 66, Yalkut Shimoni 930. This segulah is cited in the Sefer Hachinuch (345), as well. The Chacham and Kavu Sufer Al Hatorah explain how this is a function of midah k’neged midah.

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The Mitzvah Of Shiluach Hakan

New Under STAR-K

STAR-K Summer Programs
Colin: For me there is no difference, as the process and ingredients are the same. The only difference is the scale at which they are produced. All three of these beer “categories” are likely going to produce interesting, full flavored, and traditional beers. Again, the brewers association provides some perspective and definition here.

KK: Typically, is the equipment in a microbrewery new or used?

Grant: There is no ‘typically’. If I had to guess, I’d think that there is a good market for used brewery equipment and that small companies tight on money will go the used route.

Colin: The startup capital costs for a brewery are significant because of all the tanks and vessels which are required for brewing. I would guess brewers that started up 10-20 years ago often sourced used or repurposed equipment and tanks. As the industry has exploded in the past 5 years, the number of equipment manufacturers making brewing-specific equipment at all size ranges has increased, such that most new breweries are starting with new equipment. However, I am aware of several brewers that sell equipment as they grow bigger. For example, since one local craft brewer was growing they bought equipment from a larger brewer who was looking to trade out their smaller stuff for larger.

KK: Describe a boilout.

Grant: What you call a ‘boil-out’ we will call a CIP, or Clean in Place. In the brewhouse, this means rinsing with hot water (180°F) and then cleaning with a pump and sprayballs with 2-3% caustic solution for 30 minutes, followed by a water rinse with hot water. Once a week we will also run a hot (170°F) dilute phosphoric acid solution through the kettle and other brewing equipment. Fermentation tanks are cleaned after every usage Rinse, caustic CIP (160°F), Cool Acid rinse, sanitize with peracetic acid solution.

Colin: For us, a boil-out is making a cleaning solution inside the kettle/vessel, recirculating it through associated piping and then back into the kettle so there is some turbulence in the cleaning process, as well. The cleaning solution is a caustic (NaOH-sodium hydroxide) based solution which is sourced specifically for cleaning and has other additives to assist in the breakdown of soils.

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It’s like when I moved with my family as it became larger and we bought a bigger house. A family with younger kids almost always ended up buying the house we were leaving behind.

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The Zohar explains the mystical reason behind the vast rewards of this mitzvah. The bird’s distress elicits Hashem’s compassion, and He showers His mercy on Klal Yisroel and individuals in need. In turn, Hashem then rewards the person who brought this about.

Who May Perform the Mitzvah

The mitzvah can be executed by men, women, and children. It may not be carried out on Shabbos or Yom Tov.

A person who comes across a nest is not obligated to send away the mother, unless he actually wants the offspring. Nevertheless, it is commendable to carry out the mitzvah and even to seek out the opportunity to do so. Even if one does not eat the offspring after taking them, and his sole motivation is to perform the mitzvah, he has properly fulfilled the mitzvah.

Eligibility of Birds

Only kosher birds are eligible for this mitzvah. When determining which birds are kosher to eat, we require a clear mesorah, tradition, that our ancestors ate these birds. However, when determining which birds are fit for the mitzvah of Shiluach Hakan, we may rely on the physical signs of kosher birds as delineated by Chazal.

Therefore, we can distinguish among three categories of birds:

1) Kosher birds which we eat and may use to fulfill the mitzvah, for example certain species of pigeons, doves, geese, and ducks.

2) Birds which exhibit kosher signs, yet do not have a clear mesorah, for example sparrows, robins, cardinals, and orioles. These birds may be used to fulfill the mitzvah, but they are not considered kosher to eat.

3) Birds which are definitely non-kosher with which we should not perform Shiluach Hakan. This includes egrets, ravens and other birds of prey.

Eligibility is also determined by gender and age as follows:

A. Gender

The mitzvah can be fulfilled only when the mother bird is roosting. Since the male also roosts at times, one should determine the gender of the bird before sending it away. However, there is generally no way the layperson can distinguish between genders of birds. Of note, the male dove, pigeon and sparrow will usually sit during the day while the female sits at night. Therefore, the mitzvah should be fulfilled at night. The female American Robin, Canada Goose and Mallard Duck sit both day and night. If the roosting habits are unknown, one should fulfill the mitzvah at night, as we assume it is the mother on the nest.

B. Age

One may fulfill the mitzvah any time the mother is incubating her eggs or brood. However, once the chicks develop the ability to fly on their own, the mitzvah may no longer be fulfilled. Chicks usually develop this ability approximately two weeks after hatching, depending upon the species.

Location of Nest

The mitzvah can be done in any country in the world, and even at sea. However, the Mishna states that a kan mezuman, a prepared nest, is excluded. This means that the mother bird and her offspring must be ownerless. Since the halachah states that a chatzer, private property, acquires objects on behalf of its owner even without his knowledge, a nest in one’s yard would generally be ineligible for this mitzvah. This is because the nest and offspring would automatically belong to the owner. Therefore, some authorities hold that one could fulfill the mitzvah only with nests in public places, such as parks.

However, according to other authorities it is possible to remove the offspring from the owner’s possession by making them hefler, ownerless and available to all. One may follow these opinions and declare in front of three people that the eggs or chicks on his property are hefler. He may then proceed to fulfill the mitzvah.

Brocha Requirement

No brocha is recited on this mitzvah. One reason given for this is...
Leadership in 

KK: Do the kettles require boilouts between production of products?
Grant: No. The brewhouse side of the brewery that makes the wort (the liquid extracted from the mashing process during the brewing of beer or whiskey) will not always be completely cleaned between types of brews.
Colin: Yes, however the frequency will vary based on the brewery and specific design elements. We use external wort heaters, which are cleaned frequently to avoid fouling and getting dirty. This allows us to clean the kettles less frequently because the heating doesn’t actually occur in the kettle. We clean the kettles once per week currently and never go more than 2 weeks during our busiest part of the year.

KK: Is there a boilout after each ‘specialty’ brew?
Grant: Highly likely. I imagine most brewers would want to make sure they were clean after such a brew.
Colin: Again, it is hard for me to say. It likely depends on the brewer. However, while some cleaning of the kettle is likely it may not be a full boil-out.

KK: Are boil-outs at or above cook temp?
Grant: Likely below. Wort is boiled at 212°F. Most brewhouse cleaning occurs at 160°-180°F with 2-3% caustic solution. The fermentation vessel, which contains the cooled wort/beer, will likely be cleaned above the fermentation temperature.
Colin: No, it is not likely the boil-outs are higher than the cook temp especially if chemicals are used that may become less effective at high temperatures.

KK: Do microbreweries adhere to the Reinheitsgebot German purity laws?
Grant: Typically, no.
Colin: Often times yes they do. However, the use of flavors, fruits, spices, and other novel ingredients is increasingly popular so it is safe to say the Reinheitsgebot is not strictly followed in most American craft breweries.

KK: Are there any regulations that must be followed for microbreweries that don’t follow the purity laws? If yes, what are they?
Grant: We must follow Federal TTB regulations that are primarily tax based regulations. Breweries are not covered under the FDA or USDA directly. Brewers do mostly follow sanitation guidelines and Good Manufacturing Practices to maintain sanitation. Larger breweries will often use FDA style inspections for accessing sanitation procedures. The brewery may also be subject to state and local sanitation inspections.
Colin: The regulations which apply to all breweries regardless of size, are that of the TTB. They have regulations on what is considered a beer and which types of things must be declared in a statement of process before a beer can be sold. I do not think all of these regulations apply if beer is sold only at a microbrewery on tap and not actually packaged. I am not an expert on these regulations by any means.

KK: What percentage of microbreweries use 100% barley vs. other grain additives, such as rice?
Grant: Unknown, but many breweries use other malted grains aside from barley, like wheat and rye. Many use sugars of various origins. I use some flaked maize, agave, and honey in a few of my brews.
Colin: The use of adjuncts, rice and corn predominantly, requires specialized equipment in most cases. It is my guess that most microbreweries do not have this equipment and are, therefore, brewing with predominantly malted barley. However, malted wheat is very popular and is likely used in all microbreweries. I would expect to find oats and rye in most microbreweries, as well.

KK: What percentage of microbreweries use flavors and spices?
Grant: Unknown, but many will.
Colin: I would guess most microbreweries are using these in some frequency in a portion of their beers.

KK: When a flavored variety says “honey porter” or “spiced”, are other flavorings added other than 100% honey or pure spices?
Grant: Perhaps. It can be hard to know. Many beers are simply listed as “brewed with natural flavors”. Natural flavors is a pretty broad collection of things.
Colin: The TTB provided expectations on what you can call a beer and how it can be labeled. For example, ‘brewed with honey’ means the honey is added in the hot side or brewing part of the process, but if it says ‘flavored with honey’ it is added in the cold side, or finishing of the beer. If other flavorings are added and the package is labeled, it would have to declare in some way that the beer was made with flavorings.

KK: It is rumored that lactose (milk sugar) is typically used as an additional ingredient. Is lactose used only in milk stouts, or is lactose used in other varieties?
Grant: Lactose is sometimes used to add body and a mild sweetness, particularly to stouts. It would rarely be used in other styles.
Colin: Yes, lactose is an ingredient several breweries use. I would guess that yes, lactose is primarily used in milk stouts; however, we are using it in a different style. I think in general it would be out of place in other beers. It could, however, be used.

KK: What is the purpose of adding lactose?
Grant: To add mild sweetness to beers that are very astringent or bitter. Lactose is not fermentable by brewer’s yeast.
Colin: Lactose helps give the beer a “creamier” or fuller body. Some of the unfermented portion of the lactose also helps give the beer a little sweetness.

KK: Do any varieties of beer use grape wine as an ingredient?
Grant: No specific varieties, but some brewers may use barrels that previously contained grape wine. You can’t really clean a wooden barrel.
Colin: I am aware of some beers which are aged with wine grapes, but I am not aware of any blending wine and beer together. Some beer is aged in used wine barrels. While this beer is likely not kosher, it is delicious.

KK: It has been rumored that specialty brews use actual oysters or bacon as flavorings. If used, what percentage is comprised of oysters or bacon flavoring?
Grant: Yes, these sorts of things have definitely happened. I would expect they are a very minor portion of these beers and that the solids are removed from the final beer, so only the flavor or essence is left behind. I am not an expert here and would hate to hazard a guess on percentages.

KK: Does the oyster or flavoring go into the brew tank or is it added later?
Grant: It is usually added raw to the brew kettle and is cooked by the heat of the boiling wort.
Colin: Flavors can be added to the brew kettle on the hot side, but more likely true flavors are added on the cold side as the beer is

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being finished. There may be non-kosher ingredients added to kettles. However, things added to the kettles are more likely natural ingredients because there is an advantage to the label stating that it is brewed with an ingredient rather than flavor. Of course, oysters would be considered natural from a labeling perspective. Perhaps we should study the TTB labeling rules a bit more closely. For instance, if a beer states “Brewed with Oysters”, my guess is these were added to the hot side.

KK: Are isinglass finings typically used in a microbrewery as a clarifier? If not, what is used as a clarifier?

Grant: Typically no, though some do. There are other methods of clarifying: mechanically by centrifugation or filtration, non-animal derived finings, etc.

Colin: Yes, some brewers may still be using isinglass. I know it can be purchased but am not sure how prevalent its use may be. Some use chill proofing aids such as silica gel and PVPP, which help bind with impurities in the beer so we can then remove both the impurities and the chill proofing aids.

KK: What GMPs (Good Manufacturing Practice) are generally employed to clean the kettles after a variety using non-kosher ingredients?

Grant: CIP with hot water and caustic solution.

Colin: We would perform a kettle boil out or brewhouse CIP. The brewhouse CIP is more comprehensive and would include all tanks and vessels in the brewhouse. Additionally, we would clean the wort line from the brewhouse to the fermentation vessel.

KK: Aren’t beer products subject to ingredient declaration?

Grant: I don’t think they always are. ‘Other Natural Flavors’ covers a lot. There are more that will issue allergen statements, such as for wheat, nuts, peanuts, or shellfish.

Colin: As discussed above, there are labeling regulations associated with the label panel and name of a beer, but the TTB regulations do not specifically require labeling beer with an ingredient statement. Beer does not fall under FDA (Food & Drug Administration) regulations, so not all FDA laws and regulations apply to beer as defined by the TTB.

KK: Thank you, gentlemen.

SUMMARY OF STAR-K MICROBREWERY STANDARDS:

1) When a microbrewery ‘deviates’ from the German beer laws, it generally means that they will use cereal grains other than barley, (i.e., rice or corn) that would not affect the kashrus status of a microbrewery.

2) When a microbrewery brews other ingredients in the brew kettles, the product label will state, “With Natural Ingredients” or “Brewed With Natural Ingredients”. This could include non-kosher ingredients (e.g., oysters). There is no set limit or percentage for additional ingredients. This could affect the kashrus of a microbrewery that brews these varieties.

3) Typically, after a specialty production the brew kettles are cleaned. However, a brewery CIP (Clean In Place) does not qualify for a kashering.

4) When a microbrewery states “Flavored With”, ingredients are added cold. Flavors that are added in a cold blend would not affect subsequent productions of non-flavored varieties.

5) If a microbrewery is not venturing into the “sea of oysters”, then stout, standard lagers, IPA’s and pilsners are acceptable. Once STAR-K research has determined that the microbrew has met the kosher criteria, the microbrewery is acceptable.

2. Polyvinylpolypyrrolidone (pólyvinyl polypyrrolidone, PVPP), is a highly cross-linked version of PVP, making it insoluble in water, a highly cross-linked modification of polyvinylpyrrolidone.
that the bird may fly away of its own volition after the brocha is recited, and the mitzvah will not have been fulfilled.24

Sending Away The Mother
One need not actually pick up the bird to send it away. Rather, one should create some stimulus to cause it to fly away, such as gently tapping a stick on the nest or nearby tree.25 Even clapping one’s hands is satisfactory.26

Taking Eggs or Chicks
Once the mother bird has flown away, one must take the eggs or chicks.27 Even if the mother bird is watching, one still fulfills the mitzvah. To perform a halachic acquisition, they should be lifted to a height of three tefachim (about 12 inches).28 Upon completion of the mitzvah, one may put back the eggs or chicks and need not keep them.29

After one takes the eggs or chicks, they may be declared hefker by the one who acquired them and then returned to the nest.30 After the mother bird returns, another person may fulfill the mitzvah. In this way, the same nest may be used over and over again.31

The Cornell Lab of Ornithology notes that contrary to popular belief, most birds will return to the nest even after their offspring have been handled by humans.32 This is due to their poor sense of smell and inability to detect the scent of humans.

A messenger may not be appointed to send away the bird. One who is unable to climb a tree should first send away the bird, and then appoint another person to acquire the eggs or chicks on his/her behalf.33

One should use a sturdy ladder and exercise caution when climbing.34

Nesting Habits of Birds

By learning more about the nesting habits of birds, a person who wishes to fulfill the mitzvah will know what to look for when searching for a nest. For example, a dove gathering twigs with its beak is probably the male who is collecting them for the female while she sits on the site of the future nest nearby.

One may hang a birdfeeder and construct a birdhouse to encourage nesting. Sparrows will nest in birdhouses; however, most other birds fit for Shiluach Hakan will not.35

Brief Summary Guide to Shiluach Hakan
When one sees a bird building or sitting in a nest, he should determine whether it is a kosher species. If the nest is on private property, it may be necessary for the owner to be mafrir. During the day, it is possible that the male may be roosting. The female will be roosting in the evening, so the mitzvah should be performed at that time. One should approach the nest quietly. Usually the nests are higher than an average person’s reach, so a stick may be gently used to tap the nest or nearby tree limb. After the bird flies away, one should climb up and gently remove the eggs or chicks. The procedure requires lifting the eggs or chicks approximately twelve inches high. After fulfilling the mitzvah, one may keep the offspring or return them to the nest.36

Studying the intricate laws of Shiluach Hakan brings us closer to the fulfillment of this special mitzvah. May we merit to carry it out properly.

23. Most authorities state that no brocha is recited. See Birchen Yosef Y.D. 2021 citing Rishonim. However, Aruch Hashulchan 292:10 interprets differently and holds a brocha is recited.

24. Responsa Binyan Tzion Hachadashon 14; See Pischei Teshuvah Y.D. 222.

25. Rashbi (Chullin 14b), Chayon Ish (Y.D. 1752). However, many understand the Rambam (Hilchos Shechita 13:3) as ruling that one must pick up the bird with his hands and send her away. (Aruch Hashulchan Y.D. 262; See, however, Responsa Binyan Tzion Hachadashon 14 and Sefer Keter Tzipor pg. 30). Many contemporary gedolim were seen and photographed using a stick, and that is the common custom.

26. See Responsa Torah Lishma 278.

27. Chayon Ish (Y.D. 1752). See Chofetz Chaim in Sefer Hamitzvos Hakatzar 74 and Aruch Hashulchan 292:4. In a minority opinion, Responsa Chacham Tzvi (83) holds that one need not take any offspring. He interprets “Hahamim leichem lach” as optional, similar to “Shemos yamim ta’aseh melacheta.” Even if there is only one egg or chick, the mitzvah may be fulfilled, although the Torah uses the plural “Benim” (Shulchan Aruch Y.D. 292).

28. Based on Besor Halacha (O.C. 366 v. tzeirich), they could alternatively be held entirely in one’s hand to create a kinyan chatzer.

29. Shiluach Hakan, Feldheim, pg. 65, quoting contemporary poskim.

30. Under certain circumstances, it is possible that if a child fulfilled the mitzvah no one else may fulfill the mitzvah on those same eggs or chicks since a child cannot effect hefker. (See Mishnah Lemech Hilchos Mechira 201, that hefker madaas is considered da’as uchres matnach. Therefore, if an adult was mafrir and then the child was konah, the child could not be mafrir.)

31. If the eggs cool down too many times, they may no longer be viable (University of Arkansas Division of Agriculture). The mitzvah is not fulfilled on non-viable eggs.

32. Communication with Anne Hobbs, Specialist, Cornell Lab of Ornithology and at www.birds.cornell.edu. The Lab strongly advises against trying to home-raise a baby bird. One issue noted is that they are ravenous eaters and need to be fed every 15 to 20 minutes, from sunrise to sunset. (Note: This would introduce the halachic issue of not eating before feeding your animals “See: Feeding Your Pet-Barking Up the Right Tree” by this author at www.star-k.org. The Lab states that most home-raised birds die, often before being released into the wild.


34. Proper care should also be taken when handling birds, eggs or nests, as parasites may be present. See Talmud Kiddushin 39b stating that in a dangerous situation (sh’chiach hezyka) even a shiluach mitzvah can be harmed.

35. Shiluach Hakan, Feldheim, pg. 234. This is an excellent source of practical information.

36. All federal, state, and local laws should be adhered to when performing shiluach hakan.

37. As discussed above, sparrows, robins, and cardinals are not to be eaten.

38. Although unrelated to the smaller European Robin, they are similarly named since they both have red chests. (Smithsonian – www.nationalzoo.si.edu)

39. Geese are aggressive and can attack when provoked.

40. One can distinguish the gender by color. The male mallard has an iridescent green head. The male cardinal is bright red and the female is light brown.

41. It is difficult to perform the mitzvah on sparrows, since they nest in places that are not easily accessible.
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Please be advised that Shay’s Caramels and Caramel Popcorn are no longer certified STAR-K Cholov Yisroel. These products now bear the STAR-D logo, indicating that they are Cholov Stame.
Upcoming STAR-K Seminars

STAR-K’s widely acclaimed annual Kashrus Training Program provides rabbonim, certifying agency administrators, kollel members and others serving in kiel kodesh the opportunity to meet the personalities behind the internationally recognized and trusted STAR-K symbol, and benefit from their expertise. Providing a hands-on practical application of the Shulchan Aruch, attendees will learn how to structure a kashrus organization, as well as the ins and outs of kashrus challenges in various venues. This program is limited to 25 attendees and is held at the STAR-K offices in Baltimore. The 14th annual course will be held from July 24-27, 2017.

STAR-K will also be running its Fourth Annual Food Service Mashgichim Training Seminar. This is an intensive three-day training program for people involved (or who want to get involved) in hashgacha for restaurants, catering halls, hotels, etc. This program is limited to 25 attendees. The next program will be held, June 26-28, 2017.

To download an application for either seminar, please visit our website at www.star-k.org/training. For further information, please contact seminar coordinator, Rabbi Zvi Goldberg, at 410-484-4110 ext. 219.