

Oregon Kosher is a non-profit organization
dedicated to promoting Kashrus through
education, research, and supervision.

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Livin Spoonful



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Latest Updates

- The Smokery is now Certified Kosher. Both at the Hillsdale Farmers Market, at local retailers & online @ www.thesmokery.com - 11 01 10 10:01 - [View »](#)
- Livin Spoonful now certified by Oregon Kosher Sprouted seed crackers -Nutrition the

Kosher Milk Goes Local

Written by Rabbi Zalman Krems

\$10 for a gallon of milk? Not anymore, the same product has been price-slashed in HALF. Until recently a few hundred people in the Pacific NW have been getting milk shipped in from the Midwest. Starting in March, Oregon Kosher together with the Seattle Vaad, have initiated a local production of Kosher Milk, also known as Cholov Yisroel. What's the whole commotion about? Sit back and enjoy the ride.

Kosher Milk. Period. Kosher Milk, essentially means that it is supervised from the time of the milking till the final bottling. The reason for this type of supervision is due to the impracticality of distinguishing kosher milk (i.e. milk from a kosher animal) from non-kosher milk. The only way to be certain of the origins of the milk is with full time supervision.

Today many countries have laws that restrict the sale of milk, so as to guarantee that what is offered for sale as cow's or goat's milk is indeed from a cow, or goat. Despite this, many people still prefer to consume milk whose production has been rabbinically supervised (Cholov Yisroel). The main difference is in the supervision time and methods, whereas the governmental bodies would inspect a few times a year at best, Cholov Yisroel milk is supervised every single production date, and more than one time.

It can sometimes be just a tad confusing; because when people refer to 'kosher' milk, they usually mean supervised milk (Cholov Yisroel), but don't mean to imply that non-supervised milk is not kosher.

To further make a distinction, the term supervised milk, or more specifically, Cholov Yisroel milk, relates to the fact that this supervision starts during the actual time of the milking at the farm.

Outside of some larger Jewish communities, this special type of commodity can be hard to find.

You thought it was Kosher. There is another difference between Cholov Yisroel and regular milk. Typically one would expect the livestock found on a modern dairy farm in the U.S. to be of only kosher cows. But this is far from the truth. The biblical description of a kosher animal is one that has the characteristic cleft (split) hoof and chews its cud (ruminates) Leviticus chap. 11. Thus, kosher cows would include all the common milkproducing breeds (Holsteins , Jerseys ect). However even such an animal, can be rendered unfit for the kosher consumer if it were to be wounded or some of the internal organs torn somehow.

In regards to this, the general health of the cows is looked at. In specifics, there is a certain surgical procedure performed on cows suffering from a condition known as Displaced Abomasum. This condition itself does not directly affect the kosher status of the milk. However, the treatments for this condition have raised some controversial questions. When the surgical procedure is performed, often the internal organs and visceral lining is punctured. This helps the cow recover. The effect on the milk is of no concern to the Department of Agriculture or any medical group. From a health standpoint: the milk is fit for human consumption. Nonetheless, there is a biblical ban on consuming an animal, or a byproduct, which has been "torn in the field" (Exodus 22:30).

By Jewish Law, the puncturing of an organ will transform a previously "kosher" cow into a non-kosher one. The treatment for the above condition entails a surgical procedure, which anchors the abomasums into its appropriate place. We require that these cows be milked separate from a kosher milk run, to avoid mixing with the kosher milk.

Outside Certification & Verification. First and foremost, verification of product integrity is certified with a reliable kosher agency. The kosher supervision is contracted from an outside organization. They come in and provide

way nature intended it.
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the supervision with their own trained personnel. We are held accountable to abide by their standards. This additional level of supervision adds accountability to our quality.

When we produce a Cholov Yisroel milk run, an onsite kosher supervisor confirms and monitors that the equipment is Kashered, The temperature for koshering is at the boiling point of 212 o F. When Kosher for Passover milk is made, the vitamin D and vitamin A additives must be approved for Passover use.

Pure & Local. NW Kosher milk is supervised from the beginning of production until the very last bottle rolls off the conveyer. NW Kosher Milk products have the highest standard of kosher procedures guaranteed. We only use milk that is the cleanest, freshest & purest milk that can be produced for us locally in the Pacific North West. We see ourselves as serving all the kinds of discerning consumers, especially those who see the advantage of a completely supervised product.

What makes NW Kosher Milk even more unique, is our producer. Mallorie's Dairy is a producer-handler, which means they milk their own cows and bottle their own milk. Having total control of their animals from the time of birth, they are able to closely monitor and care for their health. They know that a healthy cow produces the highest quality milk. This process also insures that the milk on your table is the freshest milk available.

As other brands must buy their raw milk from commercial farm co-ops; their milk supply is from a co-mingled source of several hundred farms, and sometimes from a few different states.

For more info visit www.oregonkosher.org or call 503.343.3497