Mishnah Berurah Digest

Based on the Sunday morning shiur by Dayan Y. Abraham, שליט"א



דיני הברכות ליתר מאכלים

ש"ע סימן ר"ד, סעיף י"ב ומ"ב

The מחבר rules: when one has anything that is considered a primary food, the טְפֵילָה, together with a secondary food, a טְפֵילָה and this will exempt the בַּרְכָּה should be made on the עִיקָר and this will exempt the עַפֵילָה The Dayan expanded: when an עַפִילָה and a טְפֵילָה food are eaten together they become like one food and one בְּרֶכָה made on the main food suffices for the combination. The secondary food becomes subsidiary to the main food, such that it does not require a בְּרֶכָה of it's own.

There is a question in the mechanics of this הַלָּבָה: is it that the פָּלָבָה that we make on the עִיקַר is also the בְּרָכָה for the טְפֵל food, or is it rather the case that the secondary food does not take a בְּרָכָה at all, and we are only making a בְּרָכָה on the בְּרָכָה For example, if you had a fruit salad in which the majority content was עובבה"ע, but there were also a few pieces of עבבה"ע, you would make a בפה"ע. Now, is that because the בפה"ע je you are making is acting on and working for both the עִיקָר and the בַּרָכָּה Or, is it that we consider that, in fact, only a בבה"ע food because of its minority status?

This question can be applied to making המוציא on bread; is the בְּרֶכָּה we are making on bread $e \ x \ t \ e \ n \ d \ i \ n \ g$ also to the other foods that will be making up our meal, or is it rather that the other food is ψ and it is as if we are only eating bread?

Incidentally, noted Dayan Abraham, this is not the עִיקָר source for the עִיקָר of עִיקָר וְטָבֵל but rather the טַבֵּל source. These מַבְּלוֹת are given more purposeful attention later on, particularly in סִימָן רי"ב.

The מחבר continues: anything that is only added as an emulsifier, or thickener, such as flour put in soup to thicken it, or to provide a scent, or to make it look more apetizing - such an ingredient will always be considered secondary, since its purpose is secondary to the main object of eating the food. However, if the ingredient was added in order to provide flavour, then this constitutes a primary constituent. [The מוֹנוֹ מְשׁ qualifies this ruling.] Therefore, if you have different sorts of honey, or syrups, into which you add a wheat extract as a thickener, in order to make types of sweet, you should not make on it בּוֹרֵא מִינֵי מְחֹנוֹת you want the honey or syrup and not the flour. The flour was only added to bind the other ingredients but not to enhance the flavour

The רמ"א adds, here: when we say that ingredients added for flavour will be considered primary and will therefore affect the

דָּרָכָּה to be said, that is only when you have an actual physical presence of the additive that is providing the flavour and will therefore be considered a דָבֶר חָשׁרּב - something substantial. However, on spice that is added to a food mixture you do not make a בְּרָכָה since the presence of spices is negligible, even though they provide flavour. Therefore, we will make a בְּרָכָה on the substance of a food that contains spices without paying attention to those spices when we determine the בְּרָכָה to be recited.

Dayan Abraham noted the distinction in טַעַם כְּעִיקָר of דִינִים relating to the principle of טַעַם כְּעִיקָר, and the תַמְשׁוּת בְּרָכוֹת בְּרָכוֹת בְּרָכוֹת הָהָנִים, where the מַמְשׁוּת, the substance of the food must be present in order to have a bearing on the בְּרָכָה, and not merely the flavour. The principle of טַעַם "רָּעִיקָר, "the taste is like the actual item," or, "the presence of the flavour is like the presence of its source," means that בַּשְׁרוּת affected by flavour.

For example, should a piece of meat of a significant size be held on a string and dipped in a milky dish, or should a piece of treif meat be thus dangled in a kosher dish, then completely removed, any meaty flavour that has remained in the food could affect its meat be there must be present some of the actual offending item, not only it's taste.

In relation to the ruling of the מְחַבּר that an ingredient added for its flavour could be considered primary and so impact on a food's בְּּרָכָּה, even if that added item was in the minority, the מ"ב invokes the opinions of the מָגֵן אַבְּרָהָם and other אַחֲרוֹנִים that this is true only regarding the five types of grain, whereas all other foods would only affect the בְּרָכָה of a mixture if they constituted the majority content.

The מחבר notes on the מחבר that even if something is added to a dish for its flavour there must be some "מַמְשׁוּת", actual content of the added item that is providing that flavour and not only the flavour, itself; the ממשׁרת adds to this that, moreover, we not only require מַמְשׁוּת of this flavour-giving additive, but also that it should ultimately constitute the majority content. [We have seen in the ממשׁר, above, that מְשִׁשׁוּת items would be an exception to this, becoming primary, if added for their flavour, even as a minority ingredient.].

The מחבר finishes this סִימָן with a ruling that one may make a שְׁהַכּּל in a case of doubt, and the מ"ב notes that, in such a case, it is better to cover this food by eating it as part of a meal.