

כָּלְכָה of the Week



כְּשָׁרוֹת (4) ~

Kashrut (4) ~ The Prohibition of Eating Blood ~ Kashering Meat

1. Kashering Meat

The Torah forbids eating the blood from animals or birds. Blood is removed from meat either by salting or broiling (roasting over a flame). Here are some of the laws one needs to know in order to remove the blood from meat. (Nowadays, many butchers kosher the meat before they sell it, but not so many years ago it was a job that always had to be done at home.)

- a. Meat must be salted within three days (72 hours) from when the animal was slaughtered. If the meat was immersed in water within three days from when the animal was slaughtered, the meat must be salted within three days (72 hours) from when it was immersed. If the meat was not salted by this time it may no longer be kashered by salting.
- b. Broiling meat (roasting it over a flame) extracts blood even if more than three days have passed. Meat that was kashered by broiling should not then be cooked afterwards.
- c. Liver can only be kashered by broiling, because it contains far more blood than other meat.
- d. There are many laws that one must know in order to kasher meat properly.

See over the page for a very brief description of the process.

פרק אַבּוֹת of the Week

פרק ה

ח עֲשָׂרָה דָבְרִים נִבְרָאוּ בְּעֶרֶב שְׁבַת בֵּין הַשְׁמָשׁוֹת, וְאַלְוֹ הָן, פִּי הָאָרֶץ, וַיְיִהְבָּאֶר, וַיְיִהְבָּאֶת הָאָתָּה, וַיְהִקְשָׁת, וַיְהִפְנוּן, וַיְהִמְפְּטָה, וַיְהִשְׁמִיר, וַיְהִכְתָּב, וַיְהִמְכְּתָב, וַיְהִלְוֹחוֹת. וַיְשִׁיאָמְרִים, אֲפִי הַמְּזִיקִין, וַיְקִבּוּרָתָו שֶׁל מְשָׁה, וְאַיְלוֹ שֶׁל אַבְרָהָם אָבִינוּן. וַיְשִׁיאָמְרִים, אֲפִי צְבָת בְּצָבָת עִשְׂרֵה:

Ten things were created just before Shabbat during the Six Days of Creation, and they are:

a) the mouth of the earth;	f) the stick;
b) the mouth of the well;	g) the <i>shamir</i> worm;
c) the mouth of the donkey;	h) the letters
d) the rainbow;	i) the writing;
e) the <i>mu</i> ;	j) the <i>luchos</i>

Can you work out
what all of these
refer to?

Some of the Rabbis add:

the destructive spirits; Moshe Rabeinu's grave, and Avraham Avinu's ram.

Some of the Rabbis add: even the (original) tongs, for tongs are made of tongs.

The Process of Kashering Meat

- i) Meat must be rinsed thoroughly with water when it is ready to be kashered. This removes blood that is on the surface and cleans and softens the meat, making it ready for the salt to work (draw out blood) well.
- ii) The meat should then be soaked in water for half an hour. The entire piece of meat should be covered in water. The meat is left for a short time after being soaked in order to let the water drip off, although the meat should still be a bit wet so that the salt will stick to it.
- iii) The meat is put on a slanted surface or rack so that the blood will run down and drip away. Medium sized salt is sprinkled on all surfaces, and both inside and outside of the meat or fowl (bird), and left there for one hour.

The salt should not be too fine (like table salt) because then it will be absorbed too quickly into the wet surface of the meat before extracting any blood. Also, salt that is too thick might just roll off the meat's surface.

- iv) After the meat / poultry has been salted for one hour, the salt is shaken off and the meat is rinsed well three times on all sides with water that is not hot in order to completely remove the salt.

Broiling Liver

We have learnt that liver can only be kashered by broiling, because it contains far more blood than other meat. Here is an outline of how this is done:

- i) First, the liver is rinsed well to remove the surface blood.
- ii) Then, it is laid on a metal grid over a flame and salted *lightly*.
- iii) Both sides of the liver are roasted over the fire until the outer layer dries out.
- iv) The liver is removed from the metal grid immediately after it has been broiled, and rinsed three times with water to remove any blood that is still on the surface.

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