

Kerestirer Guesthouse Was the Hub Of Kosher Food Relief and Rescue for Ukrainian Jewish Refugees

GUESTHOUSE STAFF

KERESTIR, Hungary — “It should be made clear that the leading provider of kosher food for Ukrainian refugees, whether still in the Ukraine or in Hungary and Romania, where many of the refugees are seeking temporary shelter, was the Reb Shayale Kerestirer Guesthouse organization, headed by Rabbi Moshe Yosef Friedlander,” said Ukrainian Rabbi Shlomo Wilhelm of Zhytomyr. He and other Rabbanim like Rabbi Baruch Oberlander, the *Av Beis Din* of the *chareidi* community in Budapest, and Rabbi Yaakov Dov Bleich, Chief Rabbi of Ukraine and *Mara d’Asra* of the main shul in Kyiv, had a tremendous amount of praise for the food their communities received from Rabbi Friedlander’s organization.

Rabbi Wilhelm praised Rabbi Friedlander, who “immediately responded to our request for kosher food for Pesach with truckloads of food, including large quantities of matzah.” He said that the food reached some 200 families who were in the Carpathian Mountains over the Yom Tov. Many Ukrainian refugees, in fact, made it to Kerestir, Hungary, where Rabbi Friedlander runs a network of services including round-the-clock kosher kitchens, hostels, shul, *mikveh* and more. Some 30,000 Jews from around the world recently gathered for three days, May 2-4, in Kerestir, to mark the 97th *yahrtzeit* of the legendary Rav Shayale Kerestirer. Rabbi Friedlander says that his massive efforts on behalf of Ukrainian Jewry are in the spirit of the saint’s well-known embrace of and warm hospitality for every Jew.

“I know that this is exactly what Rav Shayale would have done during this crisis for Ukrainian Jews,” said Rabbi Friedlander. Rabbi Oberlander praised Rabbi Friedlander’s *mesirus nefesh* in responding to the needs of the refugees in Hungary and

in camps in Romania.

Rabbi Nachman Oberlander, the *Av Beis Din’s* son, said that he “was amazed at the many pallets of fresh meat that the Kerestir Guesthouse sent to temporary refugee camps in Romania, including 1,000 nutritious meals.” He and the leading Rabbanim thanked the international rescue effort but agreed that no organization came through with food like the Kerestir organization. “They were very professional in their logistical handling of the relief effort,” said the junior Rabbi Oberlander.

Kyiv Shul Becomes Refugee Center

Rabbi Bleich, Ukraine’s Chief Rabbi, said that the main shul in Kyiv, where he is Rav, is the only remaining functioning shul in Ukraine. “We have three *minyanim* a day, but more significantly, we have become the refuge for a large number of people who are using the shul’s facility as temporary shelter,” said Rabbi Bleich. He had high praise for Rabbi Friedlander, “who is the angel in this war.” Rabbi Bleich said that more than 150 people of his *kehilah* were resettled in Budapest and are under the care of the local Jewish community. Some 900 people from Odessa were resettled in Rumania, along with the Rav of the main Orthodox shul, Rabbi Shlomo Baksh.

“It was amazing to see how when Rabbi Wilhelm needed food, the Kerestirer Guesthouse immediately airlifted 20 pallets of matzah and additional pallets of meat and dairy products,” said Rabbi Bleich. “When meat ran short, Rabbi Friedlander personally brought back glatt kosher meat from the U.S.” The Rabbanim said that when the chapter on Ukrainian rescue is written, much of the credit will go to Kerestir, a fitting tribute to the legacy of the famous Torah giant, Rav Shayale Kerestirer, who passed away 97 years ago.



At work preparing for the many in need.



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Tnuva Presents Shavuos 2022 Recipe Booklet

TNUVA STAFF

In what has become an annual tradition, Tnuva has once again wowed readers with its Shavuos Recipe Booklet for 2022, a full-color insert featuring Tnuva’s superb dairy products.

The booklet includes original, exciting recipes that are perfectly suited for Yom Tov, including appetizers, main courses and desserts. Cheese nacho crackers, rugelach stuffed with savory cheese filling,

kohlrabi lasagna and three different kinds of cheesecake are just a sampling of this year’s culinary delights. And in keeping with the move toward a healthier lifestyle, all recipes can be “lightened up” with Tnuva’s array of low-fat cheese options.

The collection includes clear, detailed instructions so you don’t have to be an expert to get expert results.

Tnuva USA President and CEO Yoram Behiri is delighted to present Tnuva customers with this brand-

new recipe collection. “Tnuva is all about celebrating holidays and upholding treasured traditions, and we are happy to be part of the family,” he said.

All the enticing recipes in the booklet were prepared with Tnuva’s high-quality products, under the strictest kosher supervision.

Tnuva’s Shavuos 2022 recipe booklet can also be accessed on the Tnuva USA website together with hundreds of delectable recipes at www.tnuvausa.com.

