

Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by Yosef Hatzadik - 18 Feb 2010 17:44

Rabbeinu Yonah explains this posuk, (as heard from Rabbi Mattisyahu Salamon Shlit"a) that hashem leads people who were *nichshal* in a chet on the proper way, *ze hu mah sheshalech nevi'im* to teach us the proper way.

BORUCH HASHEM! We were zoche to be directed to this eida kedosha, a truly holy gathering of people who are Hashem's ONLY freinds in this lowly world. [i] *Bemokom shebalei teshuva omdim ein tzadikim gemurim yecholim la'amod!* [/i] We may not be like the tzadikim of previos generations, but in the dark, dirty, dingy, discusting, and degrading society we were put into, {in his infinite wisdom... we belive we are lucky to be in this generation, otherwise we wouldn't be here! HE doesn't make any mistakes!} we can accomplish even more than the amolige tzadikim did! **WE CAN BRING THE GEULA!** After all, a small 4 watt nightlite bulb will make all the difference whether you bump into the walls or not in if you put it in a room which is otherwise in total darkness; whereas a million candlepower searchlight does little good when used in bright daylight. As CHAZA"L say: *Shraga betihara mai ahanye*.

This forum is for personal intoductions, well... an "anonymous introduction" is quite a difficult feat to pull off. Just kidding, I understand the purpose, to start our connection with others and give/get chizuk.

This writer is a yungerman who has been looking at re'ios assurios even before he knew that he shouldn't be looking at them. He was doing the ma'aseh before he knew that it is an aveira, r"l. At 14 I happened to see the last chapters in the Sefer *Kitzur Shulchan Oruch* and discovered the rotzon Hashem (after double checking with my Rebbe that I understood what I read. I am married now with a few children, Boruch Hashem, and have been struggling with the yetzer horah since then.

Since I do consider myself somewhat of an oved hashem, after all I am jewish too, the last couple of months I generally managed to withhold from looking at the worst, but I did indulge in looking, searching, and staring at pics which my filter did let through as they are not classified as dirt in the lowest sense of the word, but were enough to be meorer the ta'avos in my heart. They were against the rotzon Hashem. The proof is that yetzer horah was pushing me to do it, and even more so, the results of these pics were often tumah ma'asim.

Brov rachamov vechasodov, I was zoche to be directed to this great and holy site by a Rabbi

who knows about my struggles (I am forever indebted to him for this refferral!) and with much siyata dishmaya and the chizuk I recived from this site, I was zoche to have a highler level of shmiras einayim for the last 29 days that I haven't had since before I was a Bar Mitzvah!

Yasher Ko'ach to all the good jews who set up this site, to all those that post on this site, to all those that help fund this site, and to all those dear friends of Hakodosh Boruch Hu who value true kosher SIGHT!!!

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!
Posted by shteighecher - 02 Aug 2011 15:18

Mazel Tov Yosef for reaching 90 again. I'm very excited for you.

May Hoshem help to continue on to a million and more clean days in one shot.

Has anyone asked their Dayen if we can eat meat in the 9 days for a siyem of 90 days ? (You sure can for a siyem mesachta, isn't this equelly important and exciting ?)

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!
Posted by Yosef Hatzadik - 02 Aug 2011 15:58

How many times did we try to 'eat' with our eyes? :o

... all those two-legged pieces of 'meat'. :o

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by shteighecher - 02 Aug 2011 15:59

in the 9 days ?

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by ZemirosShabbos - 02 Aug 2011 16:04

Mazel Tov Yosef!!

till 120 mitoch nachas veharchava!

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by Dov - 02 Aug 2011 16:31

They are halachically just a species of fish...acording to some poskim. So the 9 days are really

Mazel Tov Sir!!

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why don't you say something if you are knocking off dem milestones?

Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by ZemirosShabbos - 02 Aug 2011 16:33

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a person is wood(ford)?

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by YMG - 02 Aug 2011 16:34

Is that a question or a statement?

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by ZemirosShabbos - 02 Aug 2011 16:46

[YMG wrote on 02 Aug 2011 16:34:](#)

Is that a question or a statement?

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!

Posted by bardichev - 02 Aug 2011 19:14

mazel tov !!!!!!!!!!!!!!!

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!
Posted by ben durdayah - 02 Aug 2011 20:17

Mazel Tov!

We here at the Bardichiver Shteeble -East will be doing a virtual karahoot for you Yossel!

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!
Posted by Yosef Hatzadik - 02 Aug 2011 20:18

Mah zeh 'karahoot'?

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!
Posted by ben durdayah - 02 Aug 2011 20:22

It's what you tantz after drinking lechaim and being freilich, no?

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!
Posted by silentbattle - 02 Aug 2011 20:42

Mazal Tov! Glad to hear good news!

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Re: Tov veyoshor Hashem al kein yoreh chata'im baderech!
Posted by bardichev - 02 Aug 2011 20:53

Tibetan cuisine reflects local climates and customs. Few crops grow at the high altitudes that characterize Tibet, although some areas in Tibet are low enough to grow such crops as rice, oranges, bananas, and lemon.[1] The most important crop is barley. Flour milled from roasted barley, called tsampa, is the staple food of Tibet.[2] Balep is Tibetan bread eaten for breakfast and lunch. Thukpa is mainly consumed for dinner. It consists of noodles of various shapes, vegetables and meat in broth. Tibetan cuisine is traditionally served with bamboo chopsticks, in contrast to other Himalayan cuisines, which are eaten by hand. Small soup bowls are also used, and rich Tibetans fed from bowls of gold and silver.[3]

Meat dishes are likely to be yak, goat, or mutton, often dried, or cooked in a spicy stew with potatoes. Mustard seed is cultivated in Tibet, and therefore features heavily in its cuisine. Yak yoghurt, butter and cheese are frequently eaten, and well-prepared yoghurt is considered something of a prestige item. As well as consumed in Tibet, varieties of Tibetan dishes are consumed in Ladakh, Sikkim, Arunachal Pradesh and by the Tibetan diaspora in India, and various regions of northern Nepal, such as Mustang.

Other Tibetan foods include:

Thukpa, A Tibetan noodle dish
Sha Balep - a bread stuffed with seasoned beef and fashioned into semi-circular or circular shapes and which according to regional variations is either deep fried or pan fried like pot stickers.

Balep korkun - a central Tibetan flatbread cooked on a skillet rather than in an oven.

Momos - a type of steamed dumpling, a heavier version of the Chinese jiaozi.

Thenthuk - a type of cold-weather soup made with noodles and various vegetables.

Shab Tra - Stir-fried meat tossed with celery, carrots and fresh green chili.

Gyurma - Tibetan blood sausages with yak or sheep's blood and roasted barley flour or rice as filler

De-Thuk - a type of soup that includes yak or sheep stock along with rice, different types of Tibetan cheeses and droma which is a type of tibetan root.

Tsam-thuk - a type of soup that uses yak or sheep stock and roasted barley flour as well as a variety of Tibetan cheeses.

Dre-si - Tibetan sweet dish using rice that is cooked in unsalted butter and mixed with raisins, droma (gourd shaped root found in Tibet), dates and other nuts. This dish is usually served only on Losar (Tibetan new year).

Khapsey - Tibetan cookies or biscuits that is deep fried and usually made during celebrations such as the Tibetan new year or weddings. Khapseys are fashioned into many different intricate shapes and textures. Some are sprinkled with powdered sugar while other shapes such as the donkey ear-shaped khapseys are used for decoration.[4]

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