בקיאות #1

משנה חולין צו: ... גמרא שם צז. קשיא

1. According to the mishnah, what is the *halakhah* if one cooks the hindquarters of an animal without removing the *gid ha-nasheh* first?
2. How does one determine flavor according to the mishnah? What is the source for this principle according to Rashi?
3. What is the *halakhah* if one cooked a *gid ha-nasheh*, a piece of *neveilah* or a piece of non-kosher fish in a pot with other permissible items? Explain carefully.
4. What qualification does Shmuel offer to the mishnah? What basic principle of halakhic flavor chemistry is this teaching us?
5. How does the gemara challenge Shmuel’s qualification, and how does it resolve the challenge?
6. Cite the two explanations of *g’di kahush* found in Tosafot. What might be a *nafka minah*?
7. What story of R. Yohanan is raised as a contradiction to Rav Huna? What are the gemara’s three resolutions to the contradiction?
8. How did the third resolution help solve a problem of Rava?
9. What is the meaning of the word *kefeila*? What is the debate between Rashi and Tosafot as to the scope of the usability of *kefeila*?
10. What three rules of *bittul* does Rava present, and in what situations is each to be used?
11. What went wrong in the Exilarch’s kitchen and how did Ravina and Rav Aha bar Rav each rule? What were the assumptions of each one regarding halakhic flavor chemistry?
12. What two basic rules of halakhic flavor chemistry did Shmuel present? What does the gemara infer from the fact that there are *two* rules?

תוספות:

צו: אם, [עד] ,אפילו

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