Menachos 96 – Good Morning Raboisai

1️⃣ Chavitei Kohen Gadol – Measuring Keilim

- Flour brought in a **large kli**
- Then divided using a **smaller kli**

👉 Difference:

- **Smaller kli** → has kedusha
- **Larger kli** → does NOT have kedusha

Reason:

- Smaller kli used specifically for avodah
- Larger kli used generally → no kedusha

2️⃣ Practical Result

Once placed in smaller kli:

👉 Kedusha applies → restrictions begin:

- Yotzei (cannot leave Mikdash)
- Lina (cannot stay overnight improperly)

3️⃣ Stages of Preparation

Five stages:

- Grinding (techina)
- Sifting (harikada)
- Kneading (lisha)
- Shaping (aricha)
- Baking (afiya)

👉 First stages (grinding/sifting):

- Before kli → can be done outside

👉 Later stages:

- After kli → must be inside

4️⃣ Shabbos

- Lisha, aricha, afiya → **docheh Shabbos**
- Grinding & sifting → **not docheh Shabbos**

Reason:

- Can be done before Shabbos

5️⃣ Rule of Menachos

All Menachos:

👉 Lisha & aricha must be done:

- In a **kli**
- Inside the **Azarah**

6️⃣ Measurements of Lechem HaPanim

Dimensions:

- Length: **10 tefachim**
- Width: **5 tefachim**

👉 Same size as Shulchan

7️⃣ Problem – Two Stacks

- 12 breads → 2 stacks of 6

Issue:

👉 Bread fills entire table

Solution:

- Bread placed **lengthwise across width**
- Extra folded upwards on sides

8️⃣ Height Calculation

Each bread:

- Folded sides create height

Total:

👉 Stack reaches significant height (multiple tefachim)

9️⃣ Kedusha Extends Upwards

👉 Kedusha of Shulchan extends:

- Through entire stack

Implication:

- Anything placed above → becomes kadosh

🔟 Kanim (Rods)

- Placed between breads

Purpose:

- Allow **airflow**
- Prevent spoilage

1️⃣1️⃣ Position of Kanim

- Slightly extend outward
- Not fully embedded

1️⃣2️⃣ Bazichin (Spoons)

Machlokes:

- On top of breads
- Or between breads

1️⃣3️⃣ Kranos (Corners)

- Large corner pieces

Solution:

👉 Bent inward to fit stacking

1️⃣4️⃣ Misgeres (Frame)

- Frame around Shulchan

Issue:

- Bread same size → doesn't fit inside

Solution:

👉 Bread rests **on or above frame**

1️⃣5️⃣ Snifin vs Misgeres

Machlokes:

- Some: use **snifin (side supports)**
- Others: frame alone holds bread

1️⃣6️⃣ Tumah – Flat Surface

Question:

👉 Is flat wooden surface mekabel tumah?

Proof:

- Shulchan is mekabel tumah

1️⃣7️⃣ Why Shulchan is Mekabel Tumah

Answer:

👉 It was **moved and shown**

Proof:

- “Shulchan HaTahor” → implies tumah possible

1️⃣8️⃣ Miracle of Lechem HaPanim

- Bread remained **fresh and warm**

Even after:

- Full week on Shulchan

1️⃣9️⃣ Covering of Shulchan

- Covered with gold

Question:

👉 Does covering determine tumah?

Discussion:

- Depends if covering is fixed or removable

🔑 Key Takeaways

- Kedusha depends on kli used
- Only later stages require Azarah
- Lechem HaPanim size equals Shulchan
- Complex stacking system with airflow
- Kedusha extends vertically
- Shulchan is mekabel tumah due to movement
- Bread remained miraculously fresh