

FROM THE SHALIACH TO YOU



Hi Everyone!

I'm so happy to be here!

For those of you that don't know me - I'm Snir Holtzman and I'm Temple Emanuel's new Director of Youth Engagement and *Shaliach*. What is a *Shaliach*, you're asking? *Shaliach* (shah-LEE-akh) means "messenger" or "emissary" in Hebrew, Israeli Emissary in English. The *Shaliach* Program creates a living bridge between Israel and our community. In my past I was a part of a youth group called *Hatzav* in my hometown, *Holon*, and I'm very excited to lead KESTY here at Temple, as the groups have a lot in common. Youth group meant a lot for me and I hope it'll mean a lot to all our incredible teens. For most of my life I worked in education (formal and informal); in the IDF as a drill sergeant (becoming a staff sergeant), in the Alexander Muss boarding school in Israel as the JDS program counselor, and in the URJ camp in Oconomowoc, Wisconsin "OSRUI" for two summers. This newsletter is going to be my platform to "talk" with everyone once a month, to keep you updated about Israel and to get to share with you a lot of exciting things!

בשם השם נעשה ונצליח!

With love,
Snir



TV Recommendation

Israel News

What's going on

On The Horizon

Shaksuka Recipe

Israeli TV Recommendation

The Commander (HaMefakedet) - המפקדת

As you know, I was a drill sergeant in the IDF. I worked with a variety of soldiers from different backgrounds, commanding and instructing in their basic training. Kan11's show HaMefakedet, is a black comedy about just that. A group of very mediocre drill sergeants embrace to their division a new (and not so good) commander, and that's only where their adventure starts. They have to deal with the weirdest and toughest soldiers they ever encountered, in this all-girls session.



The series is revolutionary in female representation on TV, and the way it represents the simplicity and vulnerability of its characters, rather than criticizing the army. It was compared to "Zero Motivation", another revolutionary movie about female soldiers. It also won a lot of awards in Israel, including Best Comedy, Best Director for Atara Frish, Best Actress in a Leading Role for Alona Sa'ar, Best Actress in a Supporting Role for Maya Landsman and Best Screenplay.

The show's coming back on a second season, with the first episode being released on October 16th! All episodes of the first season are available on the Kan11 (כאן 11) YouTube channel, with new episodes of the second one dropping every week!

What's Happening in Israel?



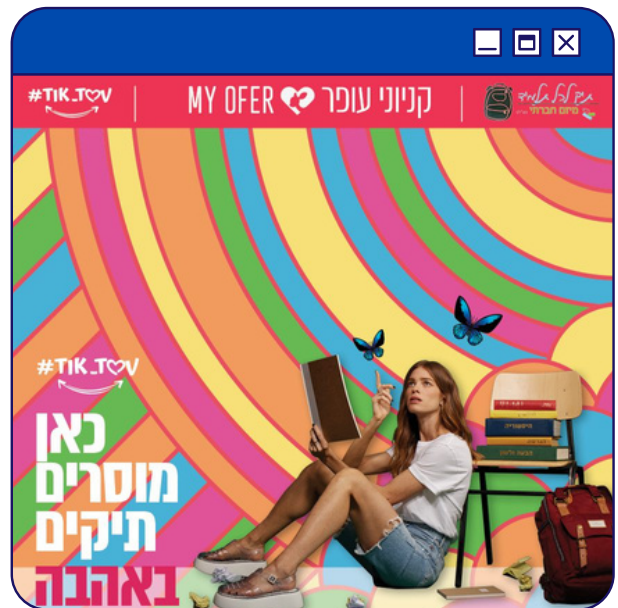
For more information about those events, please don't hesitate to reach out!
(Contacts on the last page)

Israeli News

The Tik-Tov Initiative

In every year, right around the middle of August, hundreds of thousands of parents shop for school supplies for the new school year. Unfortunately, a lot of families in Israel are not capable of affording a good and sustainable backpack for their kids. The "Backpack For Every Kid" Foundation (BFEK), founded in 2015, has a mission to provide every kid in Israel an appropriate school bag. Last year, the Foundation collected over 50,000 bags, and the Foundation CEO, Yaron Levi, shares that this year there a 30% increase in the donation needs.

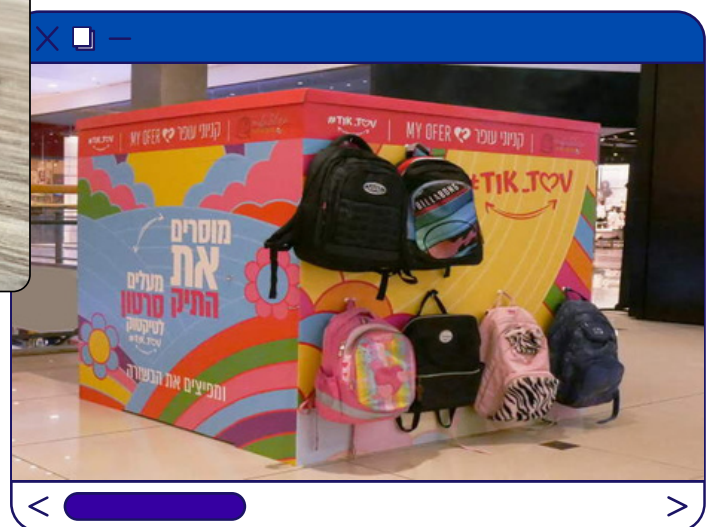
In order to fill the gap, The VP of the Ofer Malls Company in Israel collaborated with BFEK to start the TIK-TOV initiative. A play on the name of the hit app – TikTok, in Hebrew Tik (תיק) means bag and Tov (טוב) means good, the initiative invites families and kids with used bags that they consider throwing away, to put them in one of 16 donation boxes located throughout Israel in various Ofer Malls, take a video of it and upload it to the social network with a special TikTok sound made especially for the effort. Some influencers and celebrities joined the cause and were stationed in various locations, to attract the kids, and with every donation, each kid got a bracelet with the phrase #TIK_TOV2022. BFEK collected the bags through the summer. Now that the High Holy Days are over and school begins its regular schedule, BFEK is handing out the bags to kids in need.



Promotional poster for Tik-Tov



#Tik_Tov2022 bracelet



Tik-Tov donation box

What's Going On?

KESTY Annual Kickoff Bonfire

Every year, KESTY kicks off the year with a big bonfire for all teens that want to come. This year, as DYE, I was very lucky to attend the 2022 Kickoff Bonfire. It was incredible - We had a nice and cozy bonfire, the obligatory s'mores, hot chocolate, nice music (some of it Israeli . . .) and, most importantly, good company! It was so fun meeting everyone and to share some more details about KESTY, what it is, why it's so important and what it can be for each and every one. I shared some interesting fun facts there... Make sure to figure out what they are if you didn't hear them already! I really hope to see everyone (and more!) at our next event on November 1st - KESTY Glow-In-The-Dark!



What's On The Horizon?

Cooking ZOOM with Chef Michael Solomonov on October 19th

Israeli-American Chef Michael Solomonov will demonstrate how to cook a delicious fall meal with seasonal ingredients, perfect for the cooler days ahead. Don't miss this incredible, FREE, opportunity to wow your friends and family with new culinary skills, exclusively for the Jewish community of Greater Washington. More info and sign up here for FREE: tinyurl.com/Solomonov

Leadership Program on October 23rd

For our amazing teens that take part at the Madrichol/Apprentice program, I will host a Leadership program, with our first session taking place Sunday, October 23rd. It's a great opportunity to meet everyone, socialize and discover more about yourself and your personality. Can't wait to see you there! RSVP HERE: <https://forms.gle/JLwc1kWnAJkrEyNCA>

KESTY Glow-In-The-Dark on November 1st

Our next KESTY event is a fun night you won't forget - KESTY Glow-In-The-Dark! We'll meet up at Temple Emanuel at 7:30PM, for a glow-in-the-dark capture the flag game, and overall glow-in-the-dark fun! Get your sneakers on, grab your friends and we'll see you there!

Wizards Jewish Heritage Night 2022 on November 16th

Join us for Jewish Heritage night with the Washington Wizards as the Wizards take on the Oklahoma City Thunder at 7pm at Capital One Arena. It will be a night filled with celebration of Jewish culture and will include a Halftime performance by Yesodot Israeli Dance Group!

Tickets are \$33/each, AND you get a free hat! RSVP HERE: <https://forms.gle/hNB4dWCgDdbeDwLGA>



Time for Food!

Delicious Shakshuka Recipe

Food has always been a big part of my life. I was raised in a house with a Moroccan grandmother with a huge talent for cooking, and I grew up in between giant pots and hot pans filled up with delicious concoctions. I'm still working on getting to my grandma's level, but I would like to share with you some recipes you may enjoy making in your own kitchen, giving you a taste of my childhood in Israel and the local cuisine. This time I'll share with you a super easy recipe of **Shakshuka**, an easy, healthy breakfast (or any time of day) from Israel and other parts of the Middle East and North Africa. It's a simple combination of simmering tomatoes, onions, garlic, spices and gently poached eggs. It's nourishing, filling and one recipe I guarantee you'll make time and time again. Bon Appetit!

Ingredients

- eggs (as many as you like/your pan can fit)
- 4 cloves of garlic
- 1 bell pepper - cut into strips
- ½ of a chili pepper, cut to circles
- ½ a can of crushed tomatoes
- 1 small onion, chopped
- 2 large tomatoes, grated
- 3-4 tablespoons oil of choice
- 2 teaspoons paprika
- 1 tablespoon tomato paste
- ½ cup of boiling water
- Salt and pepper to taste

Directions

- In a large pan, fry the onion until it's a bit translucent, then add the garlic and peppers.
- Mix the tomato paste in the boiling water. Add the mix to the pan, then add the grated and canned tomatoes.
- Add the paprika and salt and pepper to taste.
- Get to a light simmer and lower the heat.
- Make small holes in the stew and pour the eggs one at a time into each hole, be careful not to break the yolk.
- Cover and let cook for 5-15 minutes (depends how you like your eggs).
- Garnish with some greens and serve with bread! Enjoy!
- If you make it, send me a pic! **בתיאבון !**

See You Later & Keep In Touch!

That's it for this time!

I'm looking forward to my time in the Temple Emanuel Community, and can't wait to see what the future holds!

La'Shalom,
Snir

For any question or just to chat:

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