FROM THE SHALIACH TO YOU

Shalom everyone!

Truly Fantastic

I love making dreams come true! Doesn't everyone? I don't know if I come across as one, but I'm sort of a nerd. I love superheroes and comics and video games and, well, I can go on and on, but I think you got it.

One perk of living in Israel is that all of the big movies come out one day earlier in cinemas. Every time a new Marvel movie came out, I would get a ticket to the premiere and be the first to watch it, getting to avoid all of the spoilers online. The downside is that the heart of this nerdy world is all the way across the globe. Growing up I used to stream live coverage of the world's biggest gathering of fellow nerds, Comic-Con, straight from San Diego.

This year I got to make my dream come true and I attended the 2025 Comic-Con! It was such an incredible experience, in which I got to immerse myself in the worlds I could only dream about before. I got to sit at fascinating panels, see cool costumes and participate in awesome activities. Younger Snir would be so happy!

During the weekend, another major event happened, in the form of the release of the new Fantastic Four movie. I hold a very dear place for that particular group of heroes in my heart. Back in 2005, when I was six, my grandfather took me to our neighborhood's Blockbuster vending machine (they existed back then!). Six-year-old me stared at the never-ending movie posters, and saw as the CD of the movie my grandfather chose rolled down the machine. He chose the 2005 movie, Fantastic Four. We came back home and watched it, and I was mesmerized. This story about a family having to rediscover who they are after a crazy space accident got me hooked. Ever since, I've been obsessed.

Years went by (and a few good and less-good Fantastic Four movies down the road) and my love for Marvel's First Family grew stronger. During my visit to California, I got to see the new movie twice (once at the legendary El Capitan Theater!), and I was so touched by the homage to one of the creators of this amazing family, Jewish artist Jack Kirby (he co-created it with Stan Lee, another Jewish artist. I won't get into it here, but LOTS of superheroes are Jewish, reach out to me if you want to chat about it!). One of the characters. Ben Grimm (AKA The Thing), is Jewish, and we even get to see him visit a synagogue in the movie, and share his reflections growing up on the fictional, Jewish, Yancy Street in NYC. In times like these, when Jewish artists are being boycotted and picked on, seeing Jewish artists being lifted and celebrated really means a lot.

In all honesty, I was a little bit scared walking down the street in San Francisco, San Diego and Los Angeles in the current climate, but after watching the movie and seeing beautiful Jewish representation, it reminded me that we should never be ashamed of who we are and keep on doing what we love.

With love, and hope, Snir





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Israel News

<u>Legendary Israeli News Anchor</u> Debuts a Book About Antisemitism

Yonit Levi—the chief anchor at Israel's Channel 12 News for the past 23 years—is set to release her debut book later this year. Co-written with her close friend and American CNN correspondent Bianna Golodryga, the novel titled *Don't Feed the Lion* is an English-language young adult story tackling the fight against antisemitism. Aimed at readers aged 9 to 14 (and their parents), the book follows three Jewish children in Chicago who encounter antisemitic incidents at school. It explores how they grapple with issues of identity, belonging, and friendship amid crisis. The story will be published by the American publisher Arcadia and is scheduled to hit shelves in November.



The Cover of the Book Don't Feed the Lion, written by Yonit Levi and Bianna Golodryga

Levi and Golodryga explain that their motivation in writing this book stems from profound concern over the sharp rise in explicit antisemitism worldwide—from university campuses and city streets to online hate and violent attacks on synagogues. They were struck by the lack of antisemitism-focused books aimed specifically at younger readers and wanted to fill that gap—for both Jewish kids navigating their identity and non-Jewish children seeking to stand in solidarity with empathy. Rather than tracing the roots of antisemitism, their goal is to explore its real-world impact through a relatable narrative that links present-day events to a long and painful history. The announcement has already garnered praise from prominent figures: actor Sacha Baron Cohen called it "a piercing and essential reminder that silence is never the answer," especially "when hate masquerades as opinion." Israeli-international star Gal Gadot echoed the sentiment, describing the book as "so necessary right now."



Bianna Golodryga



Yonit Levi

Israeli Movie Recommendation

<u>ls That You?</u> <u>האם זה אתה?</u>

This month, the Israeli film world mourned the unexpected passing of actor **Alon Abutbul**. Abutbul was a staple of Israeli cinema. He was also known internationally for roles in The Dark Knight Rises, Snowfall, and Rambo III. His sudden death at age 60 while vacationing at HaBonim Beach in Northern Israel sent shockwaves through both the entertainment industry and those who knew him as a grounded, generous artist. In the wake of his loss, revisiting the 2014 film *Is That You?* feels not only timely, but deeply emotional.



Click the Poster to Watch

Abutbul plays Ronnie, a 60-year-old film projectionist who travels from Israel to the U.S. to find the woman he let slip away decades ago. What starts as a nostalgic search becomes something softer and more human—a road trip not just through space, but through memory, regret, and maybe a bit of hope. Now that Alon's gone, this film hits harder. His performance isn't loud—but it stays with you. The film moves slowly, but intentionally. There are no big emotional breakdowns or dramatic twists, just two people—Ronnie and a young filmmaker named Myla—sharing conversations that chip away at the walls they've both built. And that's where Alon's performance shines.

This movie is about trying to fix something too late, but still choosing to try anyway. *Is That You?* might not be a movie everyone's heard of, but it deserves to be. And maybe now, it'll reach a few more hearts. May Alon's memory be a blessing.

Rated TV-MA and free on Tubi Click to Watch





The calendar images are clickable and have more details! Also, for more information about those special days, please don't hesitate to reach out! (Contacts on the last page).

On The Horizon

REMINDER! Jewish Community Days with the Nationals and Orioles!

Our local Baseball teams are celebrating Jewish heritage! Join the Baltimore Orioles on **8/25** for Jewish Heritage Night and get a free Israel-themed blue and white Orioles Hat (<u>Purchase qualifying tickets here</u>) and Join the Jewish Federation of Greater Washington on **8/31** for Jewish Community Day with the Nationals and get a themed jacket (<u>Purchase qualifying tickets here</u>).









More On The Horizon

Guest Speaker Ahmed Alkhatib joins our Board Installation Shabbat Friday September 5th, 6:30pm

Ahmed Fouad Alkhatib leads Realign For Palestine, an Atlantic Council project that challenges entrenched narratives in the Israel and Palestine discourse and develops a new policy framework for rejuvenated pro-Palestine advocacy. Realign For Palestine aims to cultivate a new generation of Palestinian voices committed to a two-nation solution, nonviolence, and radical pragmatism.

The service will be followed by a festive Shabbat dinner where we will learn more from Ahmed about his life growing up in Gaza City, immigrating to the United States, and founding a remarkable and much needed organization to advance a brighter future for Palestinians and Israelis alike.

Snir's Farewell Shabbat - Friday September 12th, 7:30pm

As I conclude three incredible and meaningful years here at Temple Emanuel, it's time to say goodbye. Please join us for my farewell Shabbat service on Friday, September 12!





9/23 - KESTY-led Rosh Hashanah Service

10/2 - KESTY-led Yom Kippur Service





Israeli Recipe - Challah

I've been writing this newsletter for three years now and I still haven't shared a Challah recipe with you, how crazy is that?! In my family, the Challah Is the most dangerous thing on the Shabbat table. Why? Because we would eat so much of it with the variety of Salatim (dips and spreads) my grandmother would make for Shabbat and would be completely full by the time the actual food would be on the table. My parents would get so pissed, but always try to "steal" some of our Challah pieces... When making Challah, there are a lot of traditions when it comes to prayers, shapes and sizes, and I'd like to draw your attention to a recent trend – Challah shaped like the hostages yellow ribbon. Their return is the most important thing, and it would also be the end of this horrible war. I pray every day that they will return swiftly, and I hope that if you decide to make this Challah you'll have them in your thoughts and prayers and maybe also make the Challah in the shape of the ribbon, a constant reminder that they must come back home – now!

Ingredients:

- 1kg (2.2 lbs) sifted flour
- ½ cup (50 g) sugar
- ¼ cup (60 ml) oil
- 1tbsp dry yeast
- 1tbsp salt
- 2½ cups (600 ml) water

Instructions:

- Mix all the ingredients except the water in a mixer with a dough hook for about 1 minute, until
 just combined.
- Pour in the water and knead at medium speed for 6-7 minutes, until a smooth ball of dough forms.
- Cover the bowl with plastic wrap and place a towel over it. Let the dough rise for about 45 minutes, then check: if it has doubled in size, continue; if not, give it another 15 minutes.
- Once the dough has doubled, divide it into 3 equal parts. Cut each part in half to get 6 equal pieces.
- · Shape the challahs to your desire.
- Final rise and baking: Cover the shaped challahs with a towel and let them rise for about 30 minutes, or until they've nearly doubled and look round and puffy. Meanwhile, preheat the oven to 220°C (428°F) or 200°C (392°F) with fan (convection).
- Brush the challahs with the beaten egg + pinch of salt + pinch of sugar, sprinkle with sesame seeds, and bake for 25 minutes, or until beautifully golden and baked through. Let cool completely before serving.





Ways We Can Support Israel

October 7th, 2023, changed the lives of Israelis and Jewish people across the world. We're still living through this change. Israel still needs our help - and there are many ways to do so. As I always mention - the easiest way to help is to REPORT any lies and anti-Semitic and anti-Israel propaganda online. Those lies lead to many cases of anti-Semitic violence and terror as we've witnessed here in D.C., in Boulder, CO, and unfortunately, all across Israel, the US and across the world.

The second thing that we can do is to donate to organizations that are helping Israel and strengthening the Jewish community all across the globe. Organizations like The Jewish Agency, FIDF, the Jewish Federation of Greater Washington, the Missing and Hostages Families Forum and more. Our most important mission is to get every single one of the Hostages will be back home - the living to rehabilitation and the dead to burial - NOW.

In times like this, we show the world that the Jewish people, Am Yisrael, are stronger together, and that our love will rebuild.



See You Later & **Keep In Touch!**

For any question or just to chat:

Mobile: +1-240-204-3033

WhatsApp: +972-54-984-6312 (Add to

contacts and then you'll see me on the app)

Email: youth@templeemanuelmd.org

That's it for this time!

Summertime is at its peak and I continue to pray for the release of our 50 brothers and sisters from captivity and an end to this horrible war.

La'Shalom, Snir



Prayers for Israel 💢



If you're interested in adding the Prayer for the Welfare of the State of Israel and Mi SheBerakh for the Welfare of Israel **Defense Forces Soldiers to your prayer** cycle, you can find them **HERE**.

Make Sure to Follow Us on Instagram to Get All the Latest Updates!

- @templeemanuelmd
- @kestymd