



HEBREW SECTION (September 2004)

Happy New Year

Rosh Hashanah Tova!

By: Natellie Geldstain

Rosh Hashanah, the Jewish New Year, starts at sundown on Wednesday the 15th. The holiday lasts for two days and is celebrated by attending services and eating apples and honey. Other sweet cakes and goodies are eaten to welcome in a sweet new year.



Birthright Israel

This great opportunity to visit Israel for free(!) is sponsored by Friends of Israel and Hillel. College students who are interested should contact Mike Salamon President of FSU Friends of Israel at: Stooge18@aol.com

Looking for Hebrew pen-pals of similar skill levels?

Contact

*Melanie Annis,
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Israeli Olympics



By: Rebecca McNairy

Until the Olympic Games in 2004 Israel had only won four Olympic medals: one silver and three bronze.

Until that is, Gal Fridman took Israel's first gold medal on Wednesday (August 25th) in windsurfing.

Then there was the bronze medalist; Ariel Zeevi, An Israeli who was expected to win gold in the 100kg men's judo but was defeat by Korea's Sung-Ho Jang.



Pictures of Gal Fridman winning the Olympic Gold.

For more information about Israel please visit <http://www.mfa.gov.il/mfa>

Hebrew vocabulary

גולמים

meschaq	-	Game
sport	-	Sport
mnazacha	-	Winner
ebed	-	Lose
zahav	-	Gold
arad	-	Bronze

Honey-chocolate layer cake

Rosh Hashanah recipe from the New York Times Jewish Cookbook

- 11 tablespoons butter
 - 1 ¾ cups honey
 - 2 eggs
 - ½ cup cocoa
 - 1 teaspoon vanilla extract
 - 2 ½ cups sifted cake flour
 - 1 ½ teaspoons baking soda
 - ½ teaspoon salt
 - 1 cup milk
1. preheat oven to 325. Grease and flour 3 round 9inch cake pans.
 2. cream butter till soft. Beat in honey gradually. Beat in eggs 1 at a time then add the vanilla
 3. sift together dry ingredients. Add dry ingredients to egg mixture alternately with milk, beating constantly. Pour batter into pans and bake for 50 min. or until done.

Honey Frosting

- 1 ½ cup honey
 - 2 egg whites
 - 1/8 teaspoon salt
 - ½ teaspoon vanilla extract
 - 1tablespoon cognac
1. Boil honey over medium heat to the soft-bal stage, 238 degrees on candy thermometer.
 2. Beat the egg whites and salt until stiff. Pour the hot honey into the egg whites in a thin stream, beat constantly. Add vanilla and cognac and beat until thick enough to spread.