



# HEBREW SECTION (June 2004)



## Weather conditions:

### What is it like in Israel?

Ever wonder about a cool summer, Floridians? Well, all you have to do is visit Israel.

There average high for June only reaches a cool 79 with a low of 60! They do have high humidity just like Florida (due to the proximity of water) but you do not have to worry about afternoon showers ruining your day out on the beach!



Picture of Tel Aviv Beach from Kohane.com

For more up-to-date weather information on Israel please go too: [www.tel-aviv-israel.com/frames/weather.html](http://www.tel-aviv-israel.com/frames/weather.html)

## Hot Topics

### The 11<sup>th</sup> Bi-annual Young Jewish Leadership Diplomatic Seminar

This upcoming seminar is scheduled for July 25<sup>th</sup> to August 13<sup>th</sup> 2004. The main goal is to boost the relationship between Israel and there young Jewish leaders from around the world; offering the attendees the ability to study the Israeli agenda. The discussion will be covering national security, economic and social issues, Jewish life in Israel, and other important concerns.

The Young Jewish Leadership Diplomatic Seminar is conducted under the Division for Communities and Jewish Projects at the Israeli ministry of Foreign Affairs.

If you would like more information please go to <http://www.mfa.gov.il> and type in search: The 11<sup>th</sup> young Jewish Leadership Diplomatic Seminar.

>The first seminar was held in 1999 with 232 young Jewish leaders from 52 different countries attending.

## 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](mailto:Stooge18@aol.com)

*Looking for Hebrew pen-pals of similar skill levels?*

*Contact*

*Melanie Annis,*

*Modern Hebrew, FSU at [mannis@fsu.edu](mailto:mannis@fsu.edu) for details.*

## Hebrew vocabulary

מילון

M'tebal - Spicy

Qar - cool

Mezig avir - Weather (as in temperature)

Haam - Hot

Lahoot - Humidity

Yamame - Popular

Musica tova - Good music

### Linzertorte a recipe from *The Jewish Holiday Kitchen* by Joan Nathan

1 cup unbleached all-purpose flour  
Dash of cloves and a dash of cinnamon  
2 cups finely ground almonds  
½ cup sugar  
2 egg yolks  
1 cup unsalted butter, softened  
1 cup thick raspberry or current jam  
1 egg white  
Confectioners' sugar

- Sift together the flour, cloves, and cinnamon. Add the almonds, sugar, and egg yolks.
- With a wooden spoon or food processor, work in the butter to make a smooth dough. Refrigerate at least 30 minutes, or until firm.
- Preheat oven to 300. roll out about half of the dough ½ " thick and line the bottom and sides of a shallow 9-inch cake pan.
- Spread jam on top of dough. Roll out the remaining dough and , using a pastry cutter or sharp knife, cut ½ " wide strips.
- Put the strips on top of the torte in a lattice pattern and brush with egg white.
- Bake about one hour or until it is lightly browned. Let cool 5 min and then sprinkle confectioners' sugar on top.