



הסוכנות היהודית
JEWISH AGENCY
FOR ISRAEL
לארץ ישראל

Share Gili's light May 17-19

Gili Adar, a former JAFI Shlichah and Israeli Scouts leader, was tragically murdered at the NOVA Festival. She was known for spreading light wherever she went.

Join us to host a dinner for Gili – in private homes or in local synagogues. Each participating community will receive a packet of materials including Gili's photo and story, her favorite recipes, music playlist, and marketing materials to create a weekend to honor Gili.

Share Her Light.





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How to Share Gili's Light in your community

Reach out to community congregations and encourage them to host a Friday night dinner after services in Gili's memory. Ask a volunteer or clergy member to read Gili's bio from the bimah, print a photo to display on an easel on the bimah and say a prayer in her memory. After services, invite congregants to dinner featuring some of Gili's favorite recipes.

Host a Havdalah dessert featuring Gili's chocolate cake and include one of her favorite songs in the program or create a dessert party or wine and cheese for young adults and use Gili's play list in the background.

Create a registration table at your Yom Haatzmaut celebration to Share Gili's Light and encourage community members to sign up to receive the packet of information to host private dinners in their homes the weekend of May 17-19 and ask them to post photos of their events on social media #sharegili'slight

Send an email blast to your community members encouraging them to sign up to host a dinner to Share Gili's Light. You must create your own registration link for this.

Host a meal in a community space for teens to Share Gili's Light

Host a brunch for Young Parents during religious school hours to Share Gili's Light

DON'T FORGET TO POST ON SOCIAL MEDIA

#sharegili'slight



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Bio

Gili Adar, a vibrant and beloved 24-year-old from the town of Lapid, left an indelible mark on the lives of those who knew her. Tragically, her life was cut short during the Supernova music festival on October 7, where she and her friend fell victim to a senseless act of violence perpetrated by Hamas terrorists. Despite her attempts to escape, Gili found herself trapped as gunshots closed in, and her last messages to her family indicated she was hiding near the party grounds.

To those who had the privilege of knowing her, Gili was thought of as bright as the sun and was a person who spread light to everyone she met. Her commitment to making a positive impact on the world was evident throughout her life. As a long-time Scout leader, she volunteered for national service, working with children with special needs during the day and instilling Zionist pride in young American Jews on their gap year in Israel during the evenings. Her service in the IDF as an artillery instructor showcased her dedication to her country.

Gili was a source of light not only in Israel but abroad as well. Gili worked with Jewish communities around the world through many different programs. She was a counselor in Camp Tel Yehuda (New York) and Camp Ben Frankel (Illinois) and led a delegation of Israeli Scouts (Tzofim) overseas. Gili worked with the Jewish Agency many times and had close relationships with people all around the world. Gili was described by her friends as admired counselor to all her campers.

Gili's parents and friends remember her as a beacon of joy, laughter, and boundless energy—a person who genuinely cared about making the world a better place. Her untimely death is a profound loss for her family, Jewish and Israeli society, and humanity.



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Letter from Yonatan

This letter was written to Gili from her best friend three weeks after her murder

Yesterday I celebrated my birthday,

I don't think I've ever had such a strange day.

On the one hand it was happy. Alcohol, good food, full of amazing friends. On the other hand, it's so sad because one good, and so special, friend didn't exist. Enough time has passed and I feel it is time to write to you. Not to write about you, but to write to you. Because I missed you so much yesterday. I've always not liked my birthday that much, but for some reason your birthday is your favorite day. Birthday? Maybe birthday week with how much you would talk about that date.

Gili ❤️

I've been missing you nonstop for three weeks now.

To you, to your bursting laugh, just to sit down for a cigarette or laugh at me for being lame because I don't feel like coming to the beach with you on Shabbat. I have a lot of regret that I didn't come to the beach with you on Saturday when you suggested. Maybe it would have added another amazing memory to the list, which I will not publish the list of memories here because it will never end.

I've been very angry for the past few weeks. Or maybe sad. Sometimes I am a little happy and laughing but mostly when I remember funny stories that happened to us. Today I was very happy on my birthday because you would be angry with me if I was sad and you always scared me terribly when you were angry.

In high school I was always laughed at for being a really good friend of yours and that I don't go anywhere without you. Back then it bothered me, today I would do a lot to be laughed at. I would give a lot to go back anywhere with you.

Your parents gave me a balloon today for my birthday. I was very excited. Also because they moved me, but also because I felt that this balloon was also from you.

Because even from above you don't give up on celebrating my birthday. And there from above, you made sure I had a fun birthday. I have no doubt that you are the one responsible for this.

I love you a lot and miss you a lot, and we will talk again the next time I need my best friend for some good conversation ❤️



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Recipe for Gili's Potato Gratin

Preparation: Slice the potatoes thinly using a mandoline or a knife according to your preference.

Continuation: Preheat the oven to 200 degrees Celsius.

1. Grease the baking dish (use olive oil or preferably butter for a French touch).
2. Arrange the potato slices around the dish, overlapping each other - each slice covering at least half of the previous one.
3. Once the bottom of the dish is covered with a layer of potatoes, sprinkle with salt, a bit of pepper, and optionally grated nutmeg.
4. Sprinkle shredded mozzarella cheese on top.
5. Repeat with another layer of potato slices, overlapping them as before.
6. Again, sprinkle with salt, pepper, and mozzarella.
7. Repeat for a third layer.
8. You can add a fourth and fifth layer if desired, or stop here.
9. Sprinkle grated Parmesan cheese on top of the final layer.
10. Pour heavy cream over the entire dish, generously covering all the potatoes. Avoid using milk as the cream is crucial for the potatoes to cook properly without drying out.
11. Reduce the oven temperature to 180 degrees Celsius, place the baking dish in the middle of the oven. Be careful not to place it too high, as the cheese on top might burn before the potatoes at the bottom are cooked.
12. Remove from the oven when the potatoes and the sauce turn golden brown.



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Recipe for Gili's chocolate cake

Ingredients:

For the cake:

1 cup of vegetable oil

4 eggs

2 cups of sugar

1/2 cup cocoa powder

1 cup self-rising flour

1/2 cup heavy cream

For the chocolate sauce:

1 bar of dark chocolate

1/2 cup heavy cream

Instructions:

Preheat the oven to 340°F (170°C).

In a mixing bowl, combine the vegetable oil, eggs, sugar, cocoa powder, and self-rising flour.

Slowly add the heavy cream to the mixture, stirring well until fully combined.

Transfer the batter to 9 1/2 inch round cake pan, spreading it evenly.

Bake in the preheated oven for 30-40 minutes, or until a toothpick inserted into the center comes out clean.

While the cake is baking, prepare the chocolate sauce. In a small pot, melt the dark chocolate and heavy cream together over low heat, stirring continuously until smooth and well combined.

Once the cake is baked, remove it from the oven and let it cool slightly.

Spread the melted chocolate sauce evenly over the top of the baked cake.

Optionally, add sprinkles on top of the chocolate sauce for decoration.

Allow the cake to cool completely before slicing and serving. Enjoy!



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Recipe for Gili's Chraimeh

Ingredients:

1/3 cup corn oil, safflower oil, or mild olive oil, plus more for frying
12 garlic cloves, chopped
2 Tbsp paprika
1 tsp caraway seeds
Chili pepper flakes, to taste
Kosher salt
3 Tbsp tomato paste
1 tsp sugar
1 1/3 cups water at room temperature
4 fish steaks such as salmon, tilapia, or red snapper
1/2 tsp white pepper
4 Serrano peppers (optional)
1 lemon
1/4 cup chopped cilantro

Instructions:

- **Place a wide pan (that can hold all the fish in one layer) on medium heat. Add oil. When the oil is hot, add garlic and sauté until garlic is transparent, stirring frequently, about 2 minutes.**
- **Add paprika, caraway seeds, chili flakes, and 1 1/2 tsp salt and cook for another minute.**
- **Add tomato paste, mix, and cook for another minute.**
- **Add water, then mix, bring to a boil, cover, reduce heat to low simmer, and cook for 5 minutes.**
- **Add the fish in one layer, sprinkle a little salt and white pepper on the fish, and drizzle some of the sauce. Cover the pan and cook on low simmer for 10-15 minutes until the fish is fully cooked (it depends on the thickness of the fish). Let fish stand in the covered pan for 5 minutes before serving.**
- **While fish is cooking, fry whole Serrano peppers in a little oil in a small pan over medium-high heat until tender and a little bit charred. Set aside.**
- **Transfer fish and sauce to serving plates. Drizzle with lemon juice, sprinkle with cilantro, and serve with one Serrano pepper per person on the side.**



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Recipe for Gili's Shnitzel

Ingredients:

- 1 lb. skinless boneless chicken breast
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon turmeric
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon ground black pepper
- Kosher salt
- 2 large eggs
- 3 tablespoons water
- $1\frac{1}{2}$ cups breadcrumbs
- Olive oil for frying (or corn oil, peanut oil, or canola oil)

Directions:

1. Trim chicken breasts and either pound chicken breast, or butterfly the chicken breast to make it very thin.
2. Mix flour and spices with $\frac{3}{4}$ tsp salt on a flat plate.
3. Beat two eggs lightly with water and $\frac{1}{2}$ tsp salt.
4. Dip each chicken piece in flour mixture, then in egg mixture, and then coat with breadcrumbs.
5. Heat $\frac{1}{8}$ to $\frac{1}{4}$ inch oil in a large non-stick pan over medium-high heat. When oil is hot add a few schnitzels without overcrowding the pan and fry on both sides until golden and fully cooked, about 2-3 minutes per side (it depends on how thick the schnitzels are). Transfer to the paper towel-lined baking sheet and repeat with the rest of the schnitzel.



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Gili's Favorite Music Spotify link





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A Video Message From Gili's Parents





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