Your Shabbat source of Israeli News-November 2nd 2019

Rivlin tasks Gantz with forming government after Netanyahu failure

Prime Minister Benjamin Netanyahu announced on October 21st that he cannot establishment a new Israeli government and that he is returning the mandate to form a coalition to President Reuven Rivlin.

President Reuven Rivlin on Wednesday tasked Blue and White Party leader Benny Gantz with trying to form a coalition government, two days after Prime Minister Benjamin Netanyahu said he was unable to do so when his allotted 28 days came to an end.

This is the first time that someone other than Netanyahu has been asked to form the government for more than a decade. President Rivlin said: "Now there is a need for a national unity government" adding he hopes all sides make the necessary compromises to allow one to be formed.



Benny Gantz said he felt honored and humbled by the task at hand and intends to fulfill his promise to form a liberal unity government

The day after MK Benny Gantz was tasked by the president to form a government, the party was preparing for marathon coalition talks, to begin on October 27th.

Netanyahu, Gantz government talks bear no fruit

Blue and White leader MK Benny Gantz and Prime Minister Benjamin Netanyahu met in Tel Aviv on October 27th to negotiate terms for the establishment of a unity government in a round of talks that did not lead to any new developments besides a promise to meet again for further negotiations.

Kahol Lavan leader says that Netanyahu's insistence to be first in a rotation deal for the premiership and refusal to dismantle the right-wing bloc, which features far right and ultra-Orthodox parties, are hampering negotiations

Gantz said after the meeting with Netanyahu that he will do everything in his power to prevent another round of elections.



Rare Moment in Israeli Politics as Gantz Meets Arab Party Leaders for Coalition Talks

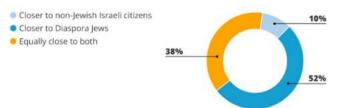
Kahol Lavan leader Benny Gantz met on October 31st with the leaders of the Joint List, an alliance of four Arabmajority parties, as part of his effort to form a governing coalition after Prime Minister Benjamin Netanyahu failed to do so.

As the meeting concluded, Gantz, Joint List Chairman Ayman Odeh and faction whip Ahmad Tibi said in a joint statement it was cordial and that issues important to Israel's Arab society were discussed, focusing on addressing civil issues, which Gantz clarified do not require any preconditions to handle. Odeh added that "We've discussed burning issues in the Arab society, in addition to the joint interests of all of Israel's citizens. We are staying loyal to the values of peace and equality, and as always, we welcome Likud's hysteria."

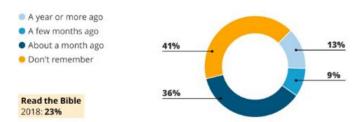


A survey made by Haaretz newspaper points out interesting information about the Jewish habits of Israelis:

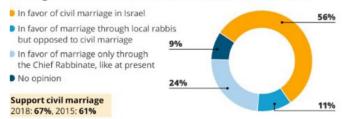
To whom do you generally feel closer: non-Jewish Israeli citizens or Diaspora Jews?



When was the last time you read the Bible at home?



Are you for or against civil marriage or marriage through local rabbis (without the Chief Rabbinate)?

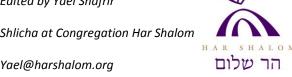


The survey was conducted for Haaretz by the Dialog institute under the supervision of Prog. Camil Fuchs. The survey included 502 responders, considered a representative of Israel's Jewish population. The poll was conducted October 24th-25th online and by phone. The margin of error is 4.5%.

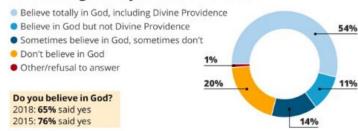
Did you know? About 93% of Israeli homes use solar energy for water heating, the highest percentage in the world



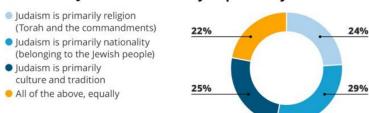
Edited by Yael Shafrir Shlicha at Congregation Har Shalom



To what degree do you believe in God?



What does Judaism mean for you primarily?



Boeikos (Turkish cheese buns)

You will need -

- 2 ½ cups of self-rising flour
- 200 gr butter
- 250 gr (whipped) cream cheese
- 120 gr Feta cheese crumbled
- 250 gr grated Pecorino cheese

How to make it -

1. In a mixer, mix flour, butter and all kinds of cheese at medium speed until you receive a soft dough texture.

Optional -

Pesto

Olives

- Make small balls of dough.
- 3. Bake for 20-25 minutes in 400 F, till the balls are getting a gold color.

Optional -

- Add pesto after mixing the dough.
- Inside the ball add one olive.
- Dip the ball with sesame seeds.

