



TASTE of MEMORIES

YANAI WEISMAN Z”L

Son of Orly and Avraham, Yanai was born in Safed on October 6th 1994. He was the third child to his parents, brother to Nitai, Ya'ari and Hanan. Yanai left behind a wife, Yael, and a daughter, Neta

Yanai was educated in the kindergarten and elementary school in Ma'aleh Michmas, and continued his high school studies in Beit El, from junior high through tenth grade. Afterward, he moved to the "Ginnogli" religious high school in Jerusalem.

At the end of twelve years of study, Yanai decided to work on his personal growth and his beliefs, to enable himself to have a more meaningful service in the army. He joined the “Yedidya” pre-military preparatory program in Gush Etzion. He spent a year and a half in the program, making an uncompromising search for truth. He studied Torah, asked many important questions, and did not give up until he received answers that laid his mind at rest on issues of faith and Torah..



Yanai also worked hard in the preparatory program on physical preparation for military service. On the eve of his departure for the "Field Week," he debated whether to participate. When he asked the officer that was in charge of the week for guidance, he replied: "I trust you to make the right choice. I'll just tell you that you're going out to Field Week will help others cope with the difficulties

The next morning, as everyone stood ready to leave, Yanai suddenly ran up and said he had decided to join. When asked why, he replied, "If it were just for me, I would not have come, but my participation might help more guys to decide to go, and I know they need this week to overcome their difficulties." Indeed, that week Yanai stayed close to the less powerful guys and raised everyone's morale. During his studies at the pre-military program, Yanai and Yael decided to marry. They had grown up together in Ma'aleh Michmas. The wedding took place about two months before Yanai was drafted into the IDF.

Yanai and Yael made the decision together that despite being a married soldier, he would not give up on combat duty. On March 24, 2014, Yanai joined the 50th Battalion of the Nachal Brigade.

Yanai's company commander, who accompanied him from basic training until the end of the advanced training, said that Yanai stood out as a high-quality soldier. Despite the distance, a very special relationship was created between them, which was expressed in the many conversations that the two men held. Early on, the commander knew that he could count on Yanai with his eyes closed and was sure he would do his best. When volunteers were needed,





for any activity, Yanai was the first to volunteer; Sometimes his commanders preceded him and placed him into action to make sure things were done in the best possible way

On October 4, 2015 Yael gave birth to their daughter, Neta. Yanai was proud and happy with his wife and home, and used to send his friends pictures of them. Their neighbors in Ma'ale Michmas enjoyed seeing the three of them walking along the paths, happy and smiling to everyone. Even after the birth of the Neta, the family decided that Yanai would continue his military service as a combat soldier, despite the difficulties involved...

A few days before he was killed, Yanai had a week-long vacation. On Thursday, towards the end of the vacation, Yanai and Yael left with their four-month-old daughter Neta to go shopping at the supermarket in Shaar Binyamin, near Ma'aleh Michmas. A terrorist squad armed with knives entered the supermarket and began to stab one of the customers. Yanai was in another area of the store when the attack began. He heard shouts and ran to the place. Bare handed, he fought the terrorists, diverted them from the stabbing, and prevented them from continuing killing others. During the battle Yanai was stabbed, critically wounded, and died a few hours later at the hospital. By his actions, Yanai expressed the supreme values for which he had labored all his life: helping others in every way and in every situation.

At the funeral, Yael said: "I could not stop you from running there, and I do not regret it, I know that if you did not run there, you would not be the Yanai I knew, the Yanai I fell in love with. You were always full of constant giving. I wish you could experience Neta more. How many dreams we had. How much we accomplished in only two years that we were married, even though we were not together very much. Yanai, you are a true hero of all the people of Israel; You knew you had no weapons and yet you ran. I want to say thank you that I was privileged to learn from a talented and special person like you. Thank you for our Neta

At a ceremony in September 2017, First Sergeant Tuvia Yanai Weisman was awarded the Medal of Honor for Bravery by the Major General of the Central Command of the IDF"..



MOROCON FISH

Ingredients:

8 Fish fillets: Amnon or Musht (Tilapia), or mullet filet, filet of sole also works
Fresh lemons (at least one large one, squeezed)
2 large Sweet Red peppers cut into thin strips
½ head of garlic cloves (per kilo of fish)
3 -4 tbsp. Olive oil
Fresh coriander / 1 whole fresh hot pepper (optional)

For the sauce:

1 tablespoon sweet paprika
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon turmeric
1 cup Olive oil
1 cup water

Instructions:

- Wash the fish well and then soak in a large bowl with lemon juice for 20 minutes (or more). This eliminates the “fishy” smell.
- After at least 20 minutes, wash fish again and put in strainer to drain the water.
- Peel the garlic cloves. Put a few tablespoons of Olive oil in a wide, low pot. Once hot, add the whole garlic cloves and half of the Sweet Red Pepper strips.
- Add drained fish and arrange in pot on top of the peppers and garlic. [For slightly “hot”, add a whole fresh hot pepper. For very spicy, cut the pepper. Be careful!]
- Above the fish layer, arrange the rest of the peppers and coriander.
- In a small bowl, mix the ingredients of the sauce without the water: the cu of olive oil, paprika, turmeric, salt, black pepper.
- Pour the sauce over the fish and make sure they are well coated.
- Place the pot over a high flame and pour a glass of water around the sides of the pot (not over the fish).
- Bring to a boil and then lower the flame and cover with a lid.
- Cook for 15 minutes. (With lid)
- Remove the lid and cook for half an hour uncovered.