



Galilee Sideways

A short trip to the north was a charming and exciting experience.

By ADI SHTAMBERGER

Israelis tend to praise the beauty of the Golan Heights, or the fun in the sun of Eilat, but sometimes forget how interesting and **delightful** our Galilee can be, especially at this time of the year. My husband and I went out on a 24-hour visit to the north and came back truly charmed.

We started our visit in Yoqne'am, where we went into a lovely little **winery** called "Morad." In its visitors' center, we met Eti, one of the owners, who told us the place's **fascinating** story, as well as showed us a short video about it: Eti's husband, Ya'akov, loved watching his father making wine in their basement as a child. They even kept a small **grapevine** in the backyard. Later, he met Eti, whose father was also into making homemade alcohol, and not only from grapes. Ya'akov and Eti married and started a family, while Ya'akov studied and **experimented** with the secrets of making great ale from all kinds of fruit. It was just a hobby and the ale was used mainly for partying with friends while singing Israeli songs together on weekend nights. All this time, Ya'akov worked at Soltam, the pots and pans company. When, in 1999, Soltam had a financial crisis, Ya'akov and Eti decided to turn their hobby into a business and became **professional**. In 2008, another family joined them, helping them become more **industrial** (while still keeping the high quality of the products) and started selling in the US.

Eti **generously** offered tastings of many different **flavors** of their ales and liqueurs and we were immediately **hooked**. The drinks were pure and refreshing, fruity and lovely. We wanted to buy every single one, but **managed** to finally stop at four bottles. We will be back, though.

To visit, just turn left at the first **junction** at the entrance of Yoqne'am – you won't be sorry! (You can also buy the Morad products at some of the best alcohol stores around the country. To learn more, go to - www.morad.co.il/).

It was lunchtime and we were hungry (and a bit drunk) and decided to eat at our favorite Rosh Pina place, Amburger (used to be Macaroni and Grill Bar and serves many things besides hamburgers), which is right at the entrance of the town, in the shopping center. This place never fails to **impress** us with its great food. We've been coming here for years, with or without our children and have always enjoyed a good meal. This time, all I can say is that whoever misses out on Amburger's Goulash soup, is missing out on a very **fulfilling**, culinary **experience**.

By then, we were tired after the long car ride and the heavy meal and got back on the road towards our hotel, Bayit Ba'Galil. We had heard a lot about the place, but had never been there before. We were not disappointed. The hotel is **situated** in the midst of the Biria Forest, near Tzfat. The building itself is made of stone, with small garden corners all around it and small **fountains**, **providing** a pleasant soundtrack of running water. Other than that, the place is completely silent. It is clearly meant for relaxation, an **opportunity** to put everything aside and just **unwind**. After checking in and getting a short nap, I enjoyed a shiatsu massage, while my husband trained in the hotel's gym. We had a good Jacuzzi bath, dressed up and went to the hotel's restaurant for dinner, which was fantastic. The food was well prepared and fresh, with dishes such as homemade bread, sun-dried tomatoes and pepper **spreads**, salad, a creamy and **velvety** zucchini soup and a fabulous entrecôte steak served with vegetables and mashed potatoes. All this and more was **accompanied** by a plate of desserts out of this world. Breakfast the next day was just as wonderful, after which, we sat reading in front of the fire in the lobby, warming our feet, looking at the rain and fog outside and imagining we were in a wooden cabin in the Alps. Wow. The hotel's prices are quite high, but I would **recommend** anyone to make the effort – it's worth it!

Sadly, we had to check out of the hotel **eventually** and decided to continue our wine route and traveled to Dalton to visit the Adir boutique winery. Since it was very busy with lots of visitors, we gave up and went across the street to the Butterfly **Brewery**. The brewery was **established** in 2008 by two twin brothers and has been very



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successful ever since. We were offered tastings of their three brands, Blond, Sunset and Brown; they were all very good and we bought ourselves a six-pack. The place also has a kosher meat restaurant, bar and a room for groups and special events.

For lunch, we decided to give Lala a try. Lala is situated on Sarid-Kfar Baruch junction, but don't be **intimidated** by that. Junction restaurants aren't what they used to be. Lala is a beautiful chef restaurant, **decorated** in classic cream-tones, in a **traditional** style. Its menu is simply fantastic, offering great quality Italian dishes, with Israeli touches, for good prices. For starters, we tried the antipasti and the house bread (baked on the spot) and the sweet potato ravioli, whose **dough** was thin and melted in the mouth – it was all just too tasty. Then we had some mushroom pizza; the dough was again homemade and crispy and the sauce and mushrooms were **delicately seasoned** – just right. We also tried a lemon-baked fish, a steak with mashed potatoes, but were so full we couldn't finish them, so we asked that they pack them for us; they were just too good to give up. A crêpe brulée was a **suitable** dessert for the **feast** and was great, not like the industrial stuff you sometimes get in some places. All in all, we had a great time.

With all of these **treats** and more, we were very sad to have to leave the Galilee and go back home, but I can assure you – we'll be visiting again soon.

Dictionary	
Delightful	דליטפול מלבב
Winery	ואינרי יקב
Fascinating	פסיניטינג מרתק
Grapevine	גריפבאין כרם
Experimented	אקספרימנטד ערך ניסויים
Professional	פרופסנל מקצועיים
Industrial	אינדסטריאל תעשייתיים
Generously	ג'נרוסלי בנדיבות
Flavors	פליבר טעמים
Hooked	הוקט מכורים
Managed	מנג'ד הצלחנו
Junction	ג'נקשן צומת
Impress	אימפרס להרשים
Fulfilling	פולפילינג מספקת
Experience	אקספיריאנס חוויה
Situated	סיצ'ואיטד ממוקם
Fountains	פאונטנז מזרקות
Providing	פרובידינג מספקות
Opportunity	אופורטיניטי הזדמנות
Unwind	אנואינד להשתחרר
Spreads	ספרדז מרחים
Velvety	ולבטי קטיפתי
Accompanied	אקומפניד לווה
Recommend	רקומנד ממליצה
Eventually	איבנצ'ואלי בסופו של דבר
Brewery	ברוארי מבשלה
Established	אסטבלישט הקמה
Intimidated	אינטימיטד תירתעו
Decorated	דקורטד מעוצבת
Traditional	טרדישנל מסורתי
Dough	דו בצק
Delicately	דליקטלי באופן מעודן
Seasoned	סיונד מתובל
Suitable	סוטבל מתאים
Feast	פיסט סעודה
Treats	טריצ פינוקים