



IT STARTED WITH A COUPLE, DALYA AND YAIR HAR-SINAI FOUNDED THEIR ORGANIC FARM OVER 30 YEARS AGO, ON THE OUTSKIRTS OF THE JUDEAN DESERT.

HIS WIFE, DALYA, HAS BEEN KEEPING THEIR JOINT DREAM ALIVE EVER SINCE...

WHICH THEY GRIND INTO THEIR SPECIAL "SHIRAT HA-DAGAN" ORGANIC FLOUR, USING TRADITIONAL GRIND-STONES...



A bag of Shirat Ha-Dagan organic flour stands next to a traditional grind-stone. The bag is orange and white, with Hebrew text and a logo. The grind-stone is a flat, circular stone with a handle, resting on a wooden surface.

ONE OF THE MANY WORKSHOPS THEY OFFER IS MAKING BREAD FROM GRAIN TO PITA, USING THOSE GRIND-STONES...

AND OF COURSE, HERD SHEEP FOR WOOL AND MEAT, AND GOATS FOR MILKING.

...ONE OF WHICH IS THE DEVOUT AND DEVOTED FARMWORK OF THE HAR-SINAIS, EXEMPLIFIED, IN THEIR CHEESE, TOO...

PLUS, THE TRUE GIFT WE RECEIVED AT MOUNT SINAI - THE TORAH - CAN ONLY REALLY BE ACQUIRED THROUGH ASKING QUESTIONS! WITH REVERENCE, OBVIOUSLY, BUT ALSO WITH PURE CURIOSITY! YOU ASK AWAY, SON!

OK, BEDTIME!