



Guy Boyland ז"ל

Din Hever & Nikita Borla heard and recorded the family's recipes and memories

Guy was born in New Zealand in 1993 and then made Aliyah with his parents, Adva and Glenn, and his sister Kim. After some time in Kibbutz Hukok, they moved "across the road" to Kibbutz Ginosar on the Kinneret's shores. Guy was a redhead, energetic boy with a great sense of humor, and a born musician. He was killed in action at the age of 21, during Operation Protective Edge (2014).

Guy served in the IDF Combat Engineering Corps. Toward the end of his service, one of his responsibilities was to sew and mend various military objects. He would sit for hours and add special decorations to his friends' and commanders' bullet-proof vests and other items (see picture).

Guy was a gifted guitarist in the Silent Sin metal band. To commemorate his life and love for music, his friends and family started an annual festival called Bringing Back the Noise. Reflecting Guy's character, the festival seeks to celebrate the life he left behind and break the silence that took over when he died. It is a huge rock production, with plenty of beer and lots of joy by the shores of the Kinneret, offering an alternative way to consecrate and remember the young life that was taken.

Guy loved chocolate. Here is his Mom's recipe for his favorite chocolate cake.

Guy's Chocolate Cake

Ingredients

Cake:

- 1½ cups sugar
- 1 cup yogurt or sour cream
- ¼ tsp salt
- 0.4 lb. butter
- 1½ tsp vanilla extract
- 1 cup hot instant coffee
- 3 tbs cocoa powder
- 3 tbs hot chocolate mix
- 1 tsp baking soda
- 2 eggs
- 3 cups self-rising flour

Chocolate Cream Frosting:

- 1.8 oz butter
- ¾ cup sugar
- 2 tbs cocoa powder

2 tbs hot chocolate mix

A little vanilla extract

7 oz bittersweet chocolate (or some bittersweet and some milk chocolate)

2-3 tbs milk

Directions

1. Preheat oven to 180°C (350°F)
2. Put all the cake ingredients except the flour in a food processor.
3. Stir for a minute or two, then gradually add the flour.
4. Put in a greased baking pan and bake for about 40 minutes or until ready.

To make the cream frosting:

1. Put all ingredients except the chocolate in a small pot.
2. Mix and heat on the stove; when it melts and starts bubbling, turn off the heat and add in the chocolate. Stir until the chocolate melts.
3. When the cake is ready, take it out of the oven, let it stand for a few minutes, and then pour the warm coating over the warm cake.