

Hanukkah Festival of Lights



Recipes and Activities

Hanukkah Story

From **HISTORY.COM EDITORS**

<https://www.history.com/topics/holidays/hanukkah>

The eight-day Jewish celebration known as Hanukkah or Chanukah commemorates the rededication during the second century B.C. of the Second Temple in Jerusalem, where according to legend Jews had risen up against their Greek-Syrian oppressors in the Maccabean Revolt. Hanukkah, which means “dedication” in Hebrew, begins on the 25th of Kislev on the Hebrew calendar and usually falls in November or December. Often called the Festival of Lights, the holiday is celebrated with the lighting of the menorah, traditional foods, games and gifts.

History of Hanukkah

The events that inspired the Hanukkah holiday took place during a particularly turbulent phase of Jewish history. Around 200 B.C., Judea—also known as the Land of Israel—came under the control of Antiochus III, the Seleucid king of [Syria](#), who allowed the Jews who lived there to continue practicing their religion. His son, Antiochus IV Epiphanes, proved less benevolent: Ancient sources recount that he outlawed the Jewish religion and ordered the Jews to worship Greek gods. In 168 B.C., his soldiers descended upon [Jerusalem](#), massacring thousands of people and desecrating the city’s holy Second Temple by erecting an altar to Zeus and sacrificing pigs within its sacred walls.

Did you know? The story of Hanukkah does not appear in the Torah because the events that inspired the holiday occurred after it was written. It is, however, mentioned in the New Testament, in which Jesus attends a "Feast of Dedication."

Led by the Jewish priest Mattathias and his five sons, a large-scale rebellion broke out against Antiochus and the Seleucid monarchy. When Matthathias died in 166 B.C., his son Judah, known as Judah Maccabee (“the Hammer”), took the helm; within two years the Jews had successfully driven the Syrians out of Jerusalem, relying largely on guerilla warfare tactics. Judah called on his followers to cleanse the Second Temple, rebuild its altar and light its menorah—the gold candelabrum whose seven branches represented knowledge and creation and were meant to be kept burning every night.

The Hanukkah “Miracle”

According to the Talmud, one of Judaism’s most central texts, Judah Maccabee and the other Jews who took part in the rededication of the Second Temple witnessed what they believed to be a miracle. Even though there was only enough untainted olive oil to keep the menorah’s candles burning for a single day, the flames continued flickering for eight nights, leaving them time to find a fresh supply. This wondrous event inspired the Jewish sages to proclaim a yearly eight-day festival. (The first Book of the Maccabees tells another version of the story, describing an eight-day celebration that followed the rededication but making no reference to the miracle of the oil.)

Other Interpretations of the Hanukkah Story

Some modern historians offer a radically different interpretation of the Hanukkah tale. In their view, Jerusalem under Antiochus IV had erupted into civil war between two camps of Jews: those who had assimilated into the dominant culture that surrounded them, adopting

Greek and Syrian customs; and those who were determined to impose Jewish laws and traditions, even if by force. The traditionalists won out in the end, with the Hasmonean dynasty—led by Judah Maccabee’s brother and his descendants—wresting control of the Land of Israel from the Seleucids and maintaining an independent Jewish kingdom for more than a century.

Jewish scholars have also suggested that the first Hanukkah may have been a belated celebration of Sukkot, which the Jews had not had the chance to observe during the Maccabean Revolt. One of the Jewish religion’s most important holidays, Sukkot consists of seven days of feasting, prayer and festivities.

Hanukkah Traditions

The Hanukkah celebration revolves around the kindling of a nine-branched menorah, known in Hebrew as the hanukiah. On each of the holiday’s eight nights, another candle is added to the menorah after sundown; the ninth candle, called the shamash (“helper”), is used to light the others. Jews typically recite blessings during this ritual and display the menorah prominently in a window as a reminder to others of the miracle that inspired the holiday.

In another allusion to the Hanukkah miracle, traditional Hanukkah foods are fried in oil. Potato pancakes (known as latkes) and jam-filled donuts (sufganiyot) are particularly popular in many Jewish households. Other Hanukkah customs include playing with four-sided spinning tops called dreidels and exchanging gifts. In recent decades, particularly in North America, Hanukkah has exploded into a major commercial phenomenon, largely because it falls near or overlaps with Christmas. From a religious perspective, however, it remains a relatively minor holiday that places no restrictions on working, attending school or other activities.

Did Jesus Celebrate Hanukkah?

Jesus was in Jerusalem during Hanukkah, The Feast of Dedication, with his disciples (see John 10:22-23). He who was called “the Light of the World” may have taken great joy in the Festival of Lights as a celebration of hope and justice against the dark tyranny that existed in those days. He told His followers that they themselves were the “light of the world” and should not be hidden away but to be like a lamp stand (or menorah) and “let your light shine before others, that they may see your good deeds and glorify your Father in heaven” (Matthew 5).

During this season, let’s be lights in the midst of darkness. With all the evil, division, oppression, and injustice that takes place in this world, it’s important that those who celebrate the lights of this season become the lights of the world and shine the Light of Christ for those around us who desperately need light in their darkness. Let us point them to our Father in Heaven, the greatest light of all.



Hanukkah
Hanukkah



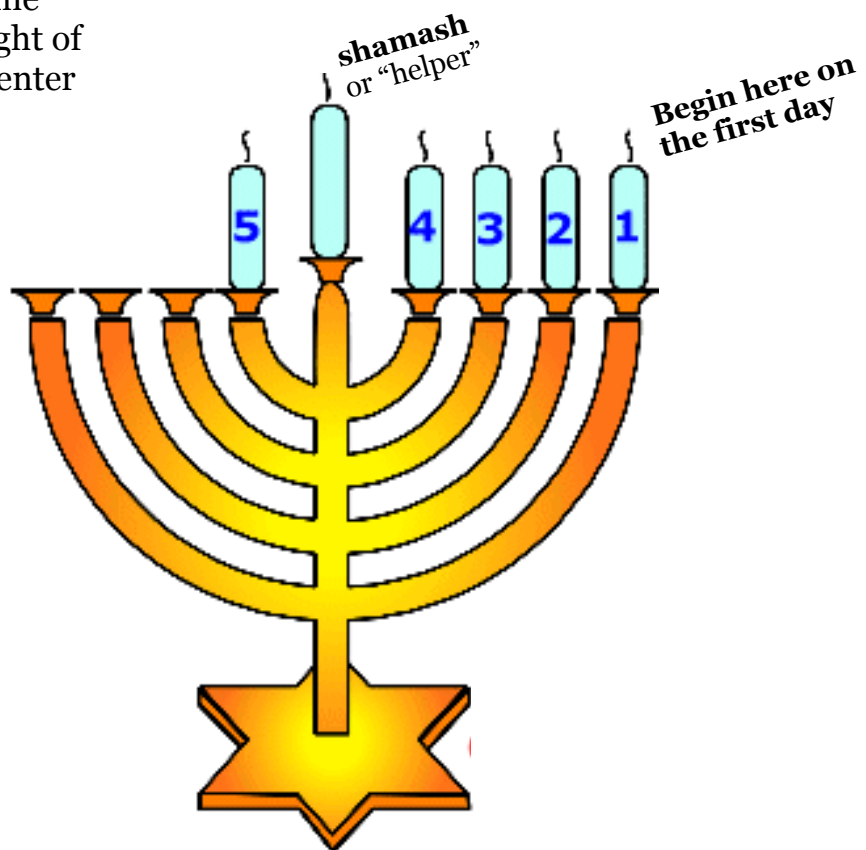
Hanukkiah or Hanukkah Menorah

**Lighting a special, nine-branched candelabrum
is the main ritual on Hanukkah.**

Most people incorrectly refer to this as a menorah, when in fact the correct name for the candleholder is **Hanukkiah or Hanukkah menorah**.

A Menorah, which has only seven candleholders, was the lamp used in the ancient holy temple in Jerusalem.

A Hanukkiah, however, has nine candlesticks — one for each night of Hanukkah and an extra one (center candle) to light the others.



According to strict Jewish law, a Hanukkiah should have eight candleholders of the same height and a ninth branch that is set higher than the rest. Olive oil was traditionally used to light the Hanukiah, today we use candles that are inserted incrementally each night from right to left. Each night add another candle. Light the candles with the shames or helper candle that is either above or below the other candles beginning with the new one, left to right. On the Sabbath, light the Hanukkiah before the Shabbat candles. For more information see https://www.youtube.com/watch?v=ZAj3lPdnLbA&feature=emb_logo

Interesting fact: The world's largest Hanukkiah (32-ft.-high, gold colored steel structure) can be found in New York city's Central Park during the Festival of Light.

Hanukkah Blessing

Recite or sing these blessings as you light the Hanukkiyah each night during Hanukkah:

ברוך אתה יי, אלוהינו מלך העולם, אשר קידשנו במצוותיו, וציוונו להדליק נר של חנוכה

(Baruch atah Adonai Eloheinu Melech ha-olam, asher kid'shanu b-mitzvotav, v-tzivanu l'hadlik ner shel Hanukkah.)

Blessed are you, Our God, Ruler of the Universe, who makes us holy through Your commandments, and commands us to light the Hanukkah lights.

ברוך אתה יי, אלוהינו מלך העולם, שעשה נסים לאבותינו, בימים ההם בזמן הזה

(Baruch atah Adonai Eloheinu Melech ha-olam, she-asah nisim la-avoteinu v-imoteinu ba-yamim ha-heim ba-z'man ha-zeh.)

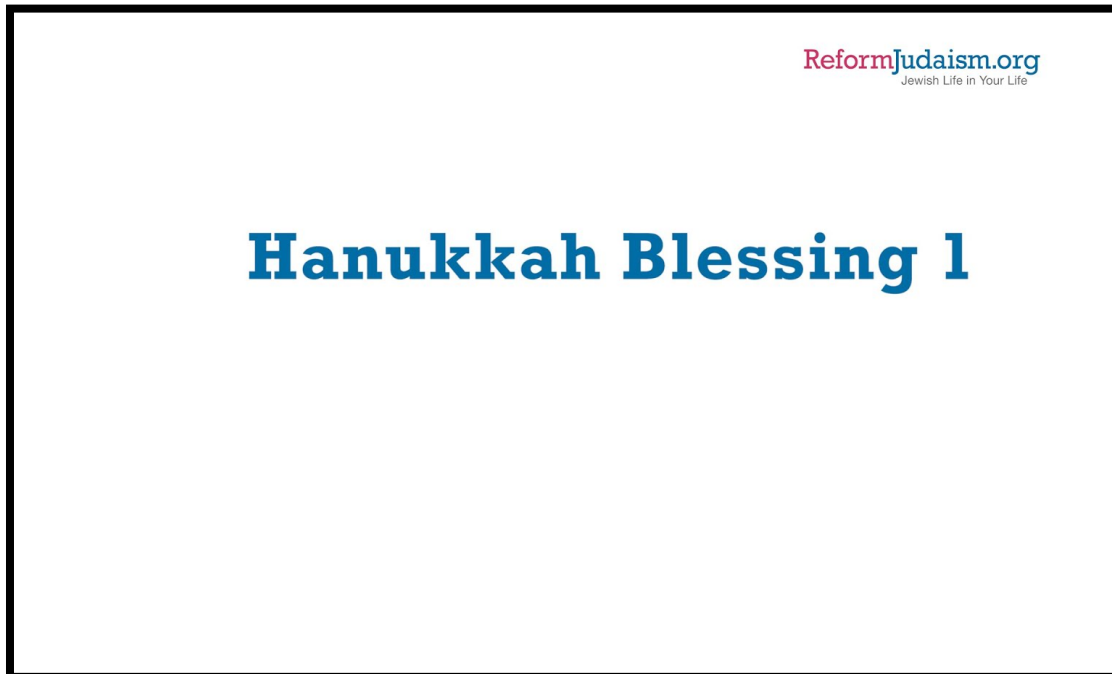
Blessed are you, Our God, Ruler of the Universe, who performed miracles for our ancestors in their days at this season.

On the first night of Hanukkah add this blessing:

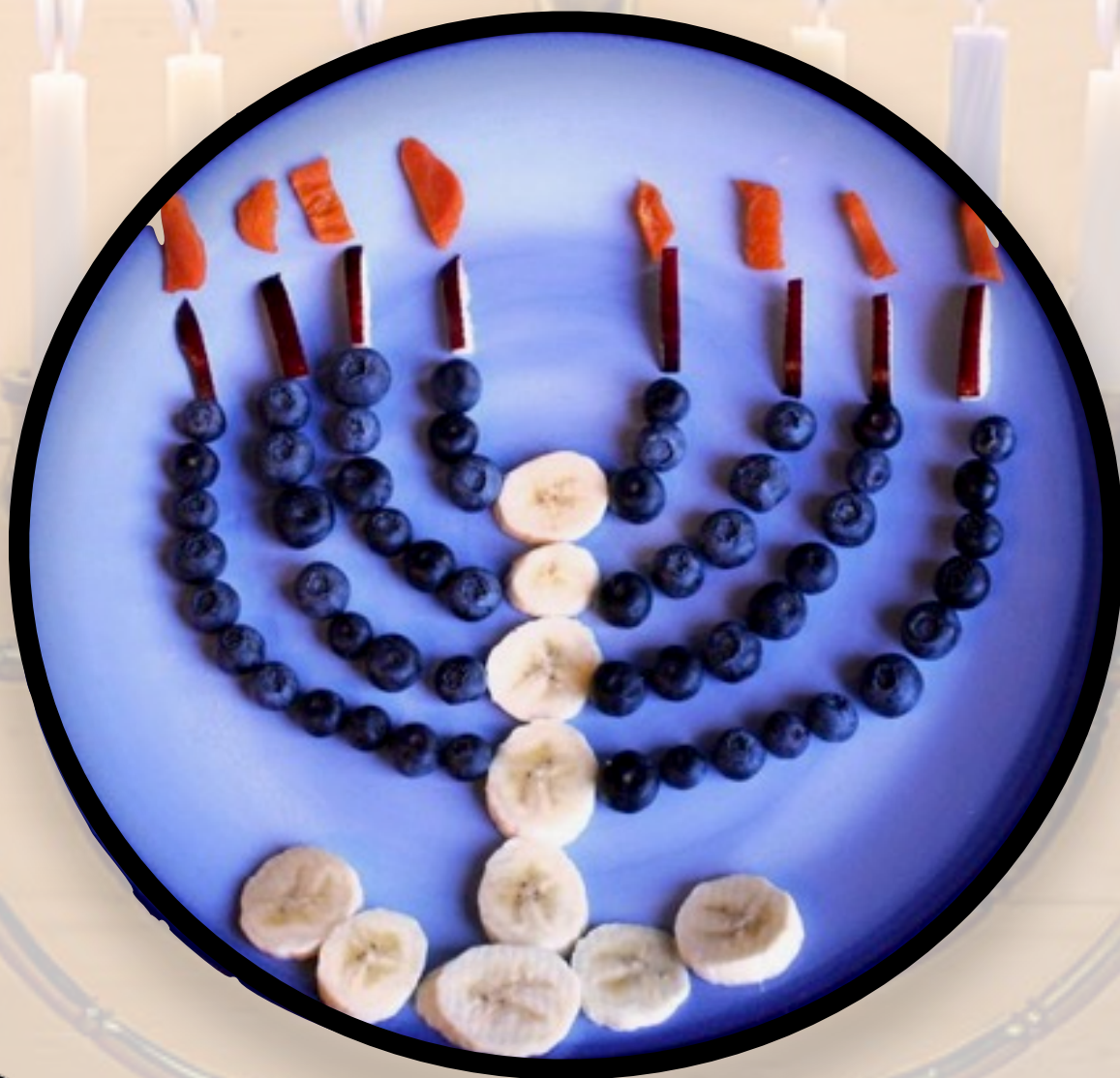
(Baruch atah Adonai Eloheinu Melech ha-olam, shehecheyanu v-ki'y'manu v-higianu la-z'man ha-zeh.)

Blessed are you, Our God, Ruler of the Universe, for giving us life, for sustaining us, and for enabling us to reach this season.

<https://reformjudaism.org/sites/default/files/Hanukkah-Blessing2.mp3>



Hanukkah *Recipes*



Hanukkah Jelly Doughnuts (Sufganiyot)

Sufganiyot are deep-fried jelly doughnuts that are traditionally eaten during the Jewish holiday of [Hanukkah](#). The oil used to fry the doughnuts are reminiscent of the oil that miraculously burned— according to the Hanukkah story—in the ancient Temple in Jerusalem.

For Carmel filled donuts:

- 2 1/2 to 2 3/4 cups all-purpose flour, plus more for rolling out the dough
- 1 teaspoon ground cinnamon
- 1/2 teaspoon fine salt
- 1/8 teaspoon freshly grated nutmeg
- Vegetable oil, for coating the bowl
- 1 (1/4-ounce) packet active dry yeast (2 1/4 teaspoons)
- 1/4 cup plus 1 teaspoon granulated sugar
- 3/4 cup apple cider
- 2 large egg yolks
- 1 tablespoon apple butter
- 1 teaspoon vanilla extract
- 1 tablespoon unsalted butter, cut into 4 pieces and at room temperature

For the caramel filling:

- 1 cup granulated sugar
- 1/4 cup water
- 1/4 teaspoon plus 1/8 teaspoon fine salt
- 1/3 cup heavy cream
- 1 teaspoon vanilla extract

To finish:

- 2 quarts vegetable oil (to fry in)
- 1/2 cup granulated sugar (to roll in)

Ingredients for jelly filled sufganiyot:

- 1 packet (2 1/4 teaspoons) active dry yeast
- 3 cups, plus 1 tablespoon all-purpose flour
- 1/4 cup sugar (divided)
- 1 1/4 cups water (room temperature)
- 1/4 cup margarine (melted)
- Dash of kosher salt
- 2 large egg yolks
- Strawberry jelly or jam
- Canola oil (for frying)
- Garnish: powdered sugar



For the donuts:

- Place 2 1/2 cups of flour, the cinnamon, salt, and nutmeg in a large bowl and whisk to aerate and combine; set aside. Coat a second large bowl with vegetable oil; set aside.
- Place the yeast and 1 teaspoon of the sugar in a medium bowl. Heat 1/2 cup of the apple cider until warm, between 105°F and 115°F. Add to the yeast and sugar and stir to combine. Let sit until the mixture is foaming, about 5 minutes.
- Add the remaining 1/4 cup sugar, remaining 1/4 cup apple cider, egg yolks, apple butter, and vanilla to the yeast mixture and whisk to combine. Add this mixture to the reserved flour mixture and stir with a wooden spoon until the dough comes together and begins to form a ball.
- Transfer the dough to a lightly floured work surface. Scatter the butter pieces over the dough and knead until the butter is fully incorporated and the dough is smooth, shiny, and elastic, about 6 to 8 minutes. Add up to 1/4 cup of additional flour as needed if the dough is sticky. Form the dough into a ball, place it in the oiled bowl, and turn to coat it in the oil. Cover the bowl with plastic wrap or a damp towel and let the dough rise in a warm place until doubled in size, about 2 hours. Meanwhile, make the filling.

For the caramel filling:

- Combine the sugar, water, and salt in a medium saucepan and bring to a boil over medium heat, stirring often until the sugar has completely dissolved. Continue to boil, swirling the pan occasionally (but not stirring), until the mixture turns a deep amber color, about 10 to 15 minutes.
- Remove the pan from the heat, carefully pour in the cream and vanilla (the mixture will bubble up and steam), and stir until evenly combined. Transfer to a medium heatproof bowl and let the caramel cool at room temperature, uncovered, for about 30 minutes before using.

To finish:

- Line a baking sheet with parchment paper; set aside. Punch down the dough, transfer it to a lightly floured work surface, and roll it out until it's about 1/4 inch thick. Using a 2-1/2-inch round cutter, stamp out as many dough rounds as possible and place them on the prepared baking sheet about 1/4 inch apart. Gather the dough scraps into a ball and roll out and cut again. Discard any remaining dough scraps.
- Cover the dough rounds loosely with plastic wrap or a damp towel. Let rise in a warm place until puffy and about 1/2 inch thick, about 30 minutes.
- Heat the oil in a Dutch oven or a large, heavy-bottomed pot over medium heat until the temperature reaches 365°F on a candy/fat thermometer. Meanwhile, fit a wire rack over a second baking sheet; set aside. Place the sugar in a large bowl; set aside. Transfer the cooled caramel to a piping bag fitted with a 1/4-inch round tip; set aside.
- When the oil is ready, add 4 of the dough rounds and fry until golden brown, flipping halfway through, about 2 minutes total. (If air bubbles appear in the donuts, pierce them with the tip of a paring knife.) Remove the donuts with a slotted spoon to the rack. Add 4 more dough rounds to the oil. While these dough rounds are frying, use tongs to transfer the first 4 (still-hot) donuts to the bowl of sugar. Toss to coat in the sugar, then return to the wire rack. Repeat frying and sugarcoating the remaining dough rounds.
- When the donuts are cool enough to handle, use a paring knife to puncture the side of each to form a pocket in the center. Place the tip of the piping bag into the pocket and pipe about 1 heaping teaspoon of caramel inside. Serve warm or at room temperature.

Israeli Salad

4 tomatoes, diced
1 small yellow or red bell pepper, diced
1 Tbsp. coarsely chopped parsley 2 Tbsp. olive oil
1/2 cucumber, diced
2 green onions
3 Tbsp. fresh lemon juice 3/4 tsp. salt and pepper

In a bowl mix all the ingredients together well. Serve chilled or at room temperature. (Make sure the vegetables are diced approx. the same size.) Serves 6

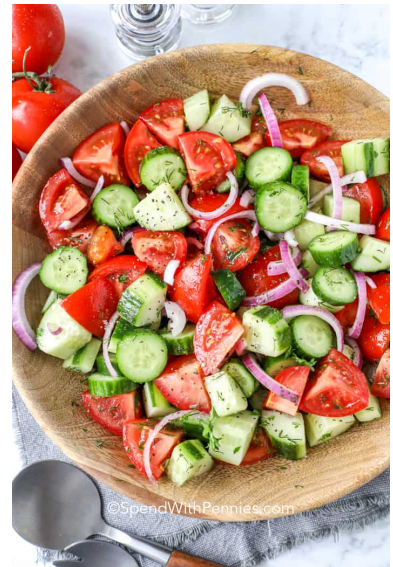


Cucumber and Tomato Salad

Variations of this light, refreshing salad are served throughout Israel.

3 English-style cucumbers
7 large tomatoes
3/4 cup fresh basil, chopped 1/3 cup green onions, chopped
1 cup plain yogurt
1 cup balsamic vinaigrette salad dressing
Salt and pepper to taste

Slice cucumbers and tomatoes into a large bowl. Add basil and green onions. In a separate bowl, mix yogurt and salad dressing and beat until smooth. Pour dressing mixture on top of cucumbers and tomatoes. Add salt and pepper to taste. The salad should be prepared at least one hour before serving to allow flavors to marinate.



Vegetable Kugel

Kugel is a tasty casserole made from potatoes or noodles.

1 (12 oz.) package thin egg noodles (use Passover noodles for a kosher dish)

1 onion, diced

1 package sliced mushrooms 1 zucchini, sliced

4 carrots, sliced

2 cans cream of chicken soup

1/2 cup sour cream

5 eggs

1 cup matzo meal (or bread crumbs) 1/2 cup mozzarella cheese

salt and pepper to taste paprika to taste

Preheat oven to 350°. Grease a 9" x 13" baking dish. Cook egg noodles in boiling water according to directions on package. While pasta is cooking, heat oil in a skillet over medium heat. Add all vegetables and sauté until barely tender. In a large mixing bowl combine cooked pasta, sautéed vegetables, matzo meal, soup, sour cream, cheese, and eggs. Mix thoroughly and season with salt and pepper to taste. Pour into baking dish and sprinkle with paprika. Bake 40 minutes, until top is crisp and golden.



Latkes

- 2 large Russet potatoes (about 1 pound), scrubbed and cut lengthwise into quarters
- 1 large onion (8 ounces), peeled and cut into quarters
- 2 large eggs
- 1/2 cup all-purpose flour
- 2 teaspoons coarse kosher salt (or 1 teaspoon fine sea salt), plus more for sprinkling
- 1 teaspoon baking powder
- 1/2 teaspoon freshly ground black pepper
- Safflower or other oil, for frying



1 Using a food processor with a coarse grating disc, grate the potatoes and onion. Transfer the mixture to a clean dishtowel and squeeze and wring out as much of the liquid as possible.

2 Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.

3 In a medium heavy-bottomed pan over medium-high heat, pour in about 1/4 inch of the oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 5 minutes, flip. Cook until the second side is deeply browned, about another 5 minutes. Transfer the latkes to a paper towel-lined plate to drain and sprinkle with salt while still warm. Repeat with the remaining batter.

Spinach Casserole

3-10 oz. pkg frozen chopped spinach
1 onion chopped sautéd
1/2 c butter
2 tsp salt
2 tsp sugar
1 tsp nutmeg
1/2 tsp pepper
6 eggs

Instructions

Cook spinach without water on low heat. Drain. Add onion, butter, seasonings. Cook 4-5 min at low heat.

Beat egg one at a time into mixture. Turn into 12x8x2 inch baking dish. Bake at 350 degrees for 45 minutes or until set. Serve hot.



1. Knead the dough for 6 to 8 minutes. Fit the mixer with the hook attachment and knead on low speed for 6 to 8 minutes. (Alternatively, turn out the dough onto a floured work surface and knead by hand for about 10 minutes.) If the dough seems very sticky, add flour a teaspoon at a time until it feels tacky, but no longer like bubblegum. The dough has finished kneading when it is soft, smooth, and holds a ball-shape.
2. Let the dough rise until doubled. Place the dough in an oiled bowl, cover with plastic wrap, and place somewhere warm. Let the dough rise until doubled in bulk, 1 1/2 to 2 hours.
3. Divide the dough and roll into ropes. Divide the dough into 3 or 6 equal pieces, depending on the type of braid you'd like to do. Roll each piece of dough into a long rope about 16 inches long. If the ropes shrink as you try to roll them, let them rest for 5 minutes to relax the gluten and then try again.
4. Braid the dough. Gather the ropes and squeeze them together at the very top. If making a 3-stranded challah, braid the ropes together like braiding hair or yarn and squeeze the other ends together when complete. If making a 6-stranded challah, the directions are below.
5. Let the challah rise. Line a baking sheet with parchment paper. Place the braided loaf on top and sprinkle with a little flour. Cover with a clean kitchen towel. Let rise in a warm place away from drafts until puffed and pillowy, about 1 hour.
6. Brush the challah with egg white. About 20 minutes before baking, arrange a rack in the middle of the oven and heat to 350°F. When ready to bake, whisk the reserved egg white with 1 tablespoon of water and brush it all over the challah. Be sure to get in the cracks and down the sides of the loaf.
7. Bake the challah 30 to 35 minutes. Bake, rotating the baking sheet halfway through, until the challah is deeply browned and registers 190°F in the very middle with an instant-read thermometer, 30 to 35 minutes total.
8. Cool the challah. Let the challah cool on a cooling rack until just barely warm. Slice and eat.



Knot Bread

- 3/4 cup cool water
- 1/4 cup fresh yeast, or 2 1/2 teaspoons active dry yeast
- 6 3/4 cups all-purpose flour, sifted (plus extra)
- 1/4 cup granulated sugar
- 1 tablespoon fine salt
- 3/4 cup whole milk yogurt
- 5 tablespoons unsalted butter
- 1 small onion, finely chopped
- 2 cups fresh parsley (or dill) fronds, finely chopped
- egg wash
- 1 large egg
- 1 tablespoon water
- 1 pinch fine sea salt
- garlic

For the dough

9. Combine the water and yeast in the bowl of a stand mixer and whisk until the yeast has dissolved. Add the flour, sugar, salt, yogurt, and butter pieces.
10. Attach the dough hook and knead on low speed until the dough comes together, 1 to 2 minutes (if, after 2 minutes, the dough has dry spots at the bottom of the bowl or the dough looks very wet, add more water or flour — a little at a time — as needed). Once the dough comes together nicely, continue to mix on low speed for 3 minutes. Then increase the mixer speed to medium and knead until the dough looks shiny and cleans the bowl, about 5 minutes.
11. Stretch and fold the dough, then let it rise: Lightly flour a work surface and set the dough on it. Lightly flour the top of the dough. Take one corner of the dough and stretch the dough until it tears, then fold it on top of the center. Give the dough a quarter turn and continue the stretching/folding/turning for 2 minutes.
12. Use a bench scraper or chef's knife to cut the dough into 12 pieces, and return the pieces to the mixer bowl (this helps incorporate the onion, garlic, parsley easily). Add the onion, garlic and parsley, and knead on low speed just until they are well incorporated, about 1 minute.
13. Transfer the dough to a lightly floured work surface and fold again, giving it about 4 turns. Place the dough in a lightly floured large bowl, dust the top with flour, and cover the bowl with plastic wrap. Set it aside at room temperature until the dough has doubled in volume, about 1 hour.
14. Divide and shape the dough: Transfer the dough to a lightly floured surface and divide it into 3 equal pieces. Firmly press down on each piece of dough, and then pull it to make a 9-by-5-inch rectangle with a short side facing you.
15. Fold the top edge a quarter of the way down and use the heel of your hand to seal the edge to the bottom part of the dough. Repeat 3 more times to make a cylinder. Repeat with the remaining pieces of dough. Use your hands to roll each piece to form a 20-



inch-long cylinder. Then cover them with a clean kitchen towel and let them rest for 15 minutes.

16. Roll and shape the dough again, then let the dough proof: Flatten each cylinder to a rectangle again and repeat the process, folding the top down by a fourth, using the heel of your hand to seal the edge, then repeating 3 times to make a cylinder. Now use your hands to roll each cylinder to make a 40-inch-long rope. Use scissors to snip diagonal slits three-quarters of the way through the dough at 1-inch intervals. Coil the snipped rope into a spiral shape overlapping to create a tall pyramid-like shape and set it on a parchment paper-lined sheet pan.
17. Repeat with the other 2 ropes, fitting 2 coils onto one of the sheets (you might have to refrigerate 1 coil of dough while the first 2 bake if your sheet pans aren't large enough to accommodate 2 loaves on one pan). Pull on each of the segments to separate them from one another, cover the sheet pans with a kitchen towel, and set them aside in a warm, draft-free spot until the dough jiggles slightly when tapped, 1½ to 2 hours (depending on how warm the room is).
18. Set a rimmed sheet pan on the oven floor (or, if not possible, on the lowest oven rack). Adjust the oven racks to the upper-middle and lower-middle positions, and preheat the oven to 350°F.
19. Bake the dough: Make the egg wash by whisking the egg, water, and salt together in a small bowl. Use a pastry brush to lightly coat each loaf with egg wash.
20. Place one sheet pan on the upper rack and the other on the lower rack, pour ¼ cup of water into the pan on the bottom of the oven, and quickly close the oven door. Bake for 12 minutes. Then rotate the bottom sheet pan to the top and the top to the bottom, and continue to bake until the loaves are browned, 5 to 8 minutes longer.
21. Remove from the oven and let cool on the sheet pans before serving.

Chocolate Nut Torte

6 eggs separated
1 1/2 cups sugar
4 oz. semi-sweet chocolate, grated
1 yellow delicious apple, peeled and grated
1 cup chopped walnuts
1/2 cup matzah meal

Preheat oven to 350°. Beat egg yolks with sugar until lemon-colored and thick. Gently stir in nuts, chocolate, apples, and matzah meal. In a separate bowl, beat the egg whites until they form stiff peaks. Fold egg whites into egg yolk mixture gently but thoroughly. Turn mixture into a greased 9-inch cake pan. Bake 55 minutes or until cake springs back when pressed lightly with your fingers. Cool in pan.



Sephardic Orange Sponge Cake

7 eggs, separated 1/2 tsp. cream of tartar 1 1/2 cups sugar 1 1/2 cups sifted flour
1/2 c. fresh orange juice

In a bowl, beat the egg whites until foamy. Add the cream of tartar and 1/2 cup sugar. Beat until stiff and shiny but not dry. In another bowl, beat the egg yolks with the remaining 1 cup sugar until light and fluffy. Gently fold the yolk mixture into the beaten whites. Gradually fold in the flour and orange juice. Do not over mix.

Pour the batter into an ungreased 10-inch tube pan with removable bottom. Bake for 50 minutes at 325. Increase the temperature to 350° and bake until the cake springs back when touched and a toothpick inserted into the center comes out clean, 5 to 10 minutes. Allow to cool in the pan for 30 minutes, then loosen the cake from the sides and center of the pan and unmold onto a serving platter.

Glaze

1/2 cup fresh orange juice 2 tsp. sugar Grated zest of 1 orange

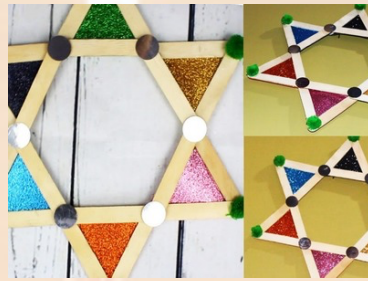
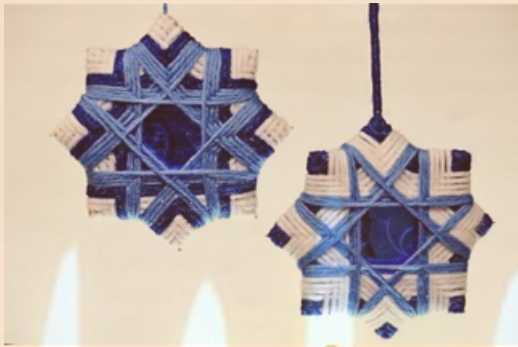
To make the glaze, combine the orange juice, orange zest and sugar in a small saucepan and heat until dissolved. Pour it over the warm cake.



Hanukkah *Activities*



Craft Ideas



Star of David



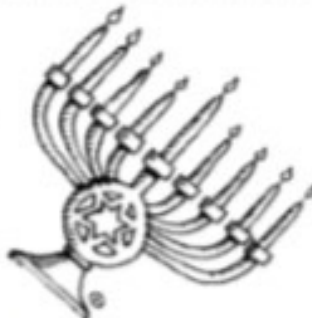



Scroll

Need long paper
Write a message
Roll it up and tie it together



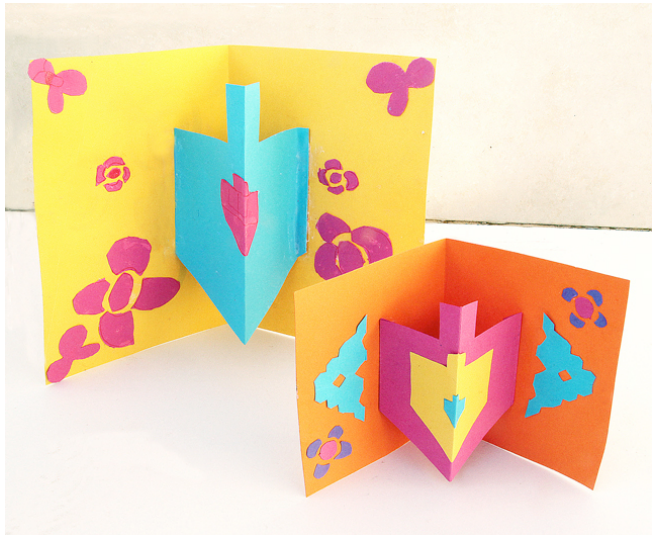
Hanukkah Packet

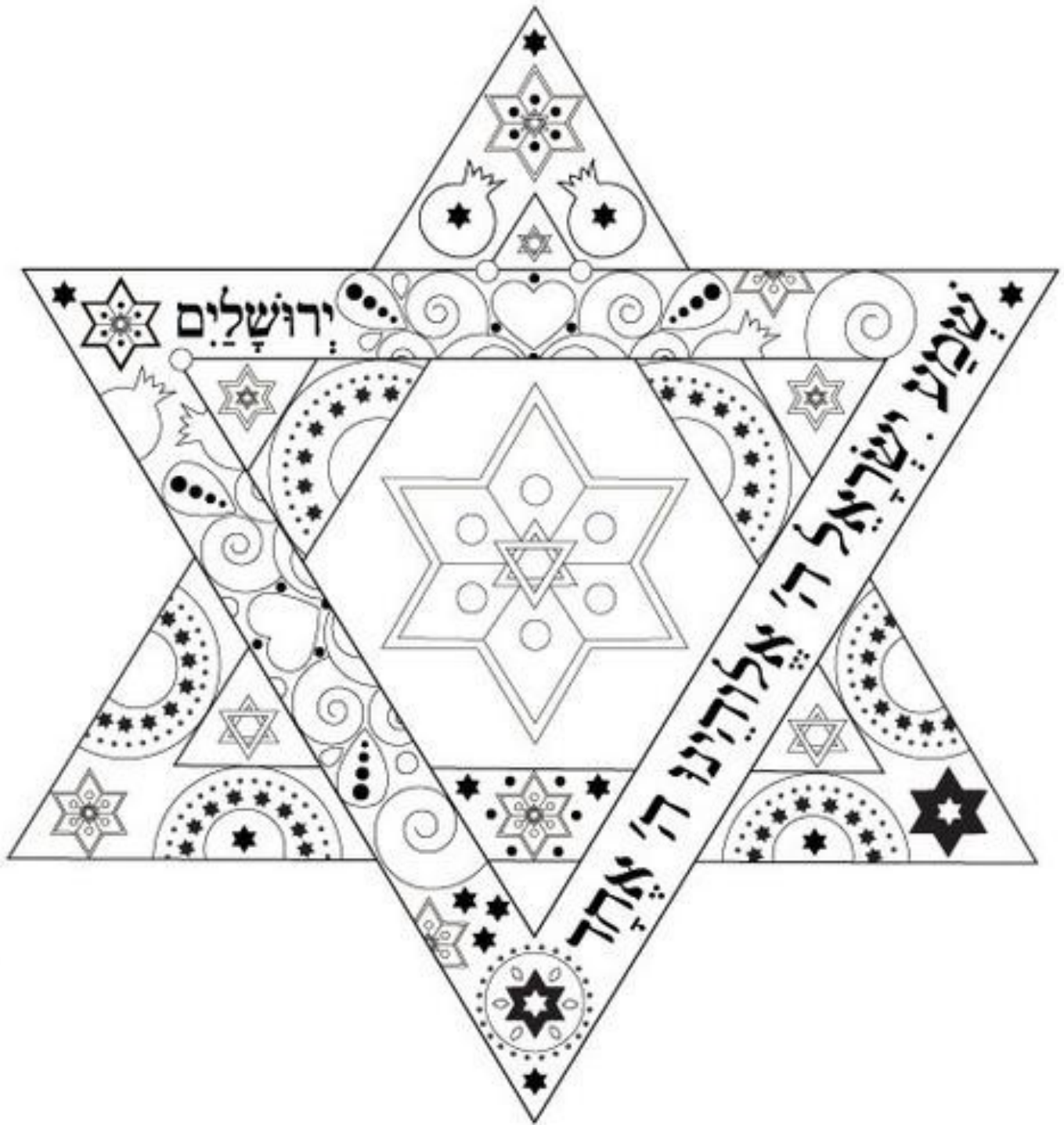
	<p>Q: What Hebrew letters are on a dreidel?</p> <p>A:</p>	<p>Q: What is the name of the candle we use to light the other Chanukah candles?</p> <p>A: the <u>shamash</u></p>	
<p>Q: For how many days do we celebrate Chanukah?</p> <p>A:</p>	<p>Q: What do the letters on a dreidel stand for?</p> <p>A: <u>Menorah</u> <u>Great</u> <u>Miracle</u> <u>Happened</u> <u>There</u></p>	<p>Q: Name at least two Chanukah songs</p> <p>A:</p>	<p>Q: Name at least two Chanukah songs</p> <p>A:</p>
<p>Q: Chanukah begins on what Hebrew date?</p> <p>A: 25 Kislev</p>	<p>Q: What foods do we eat at Chanukah?</p> <p>A:</p>	<p>Q: What do we call Chanukah "money" and what is it made out of?</p> <p>A: <u>Gelt</u>, chocolate</p>	<p>Q: What do we call Chanukah "money" and what is it made out of?</p> <p>A: <u>Gelt</u>, chocolate</p>
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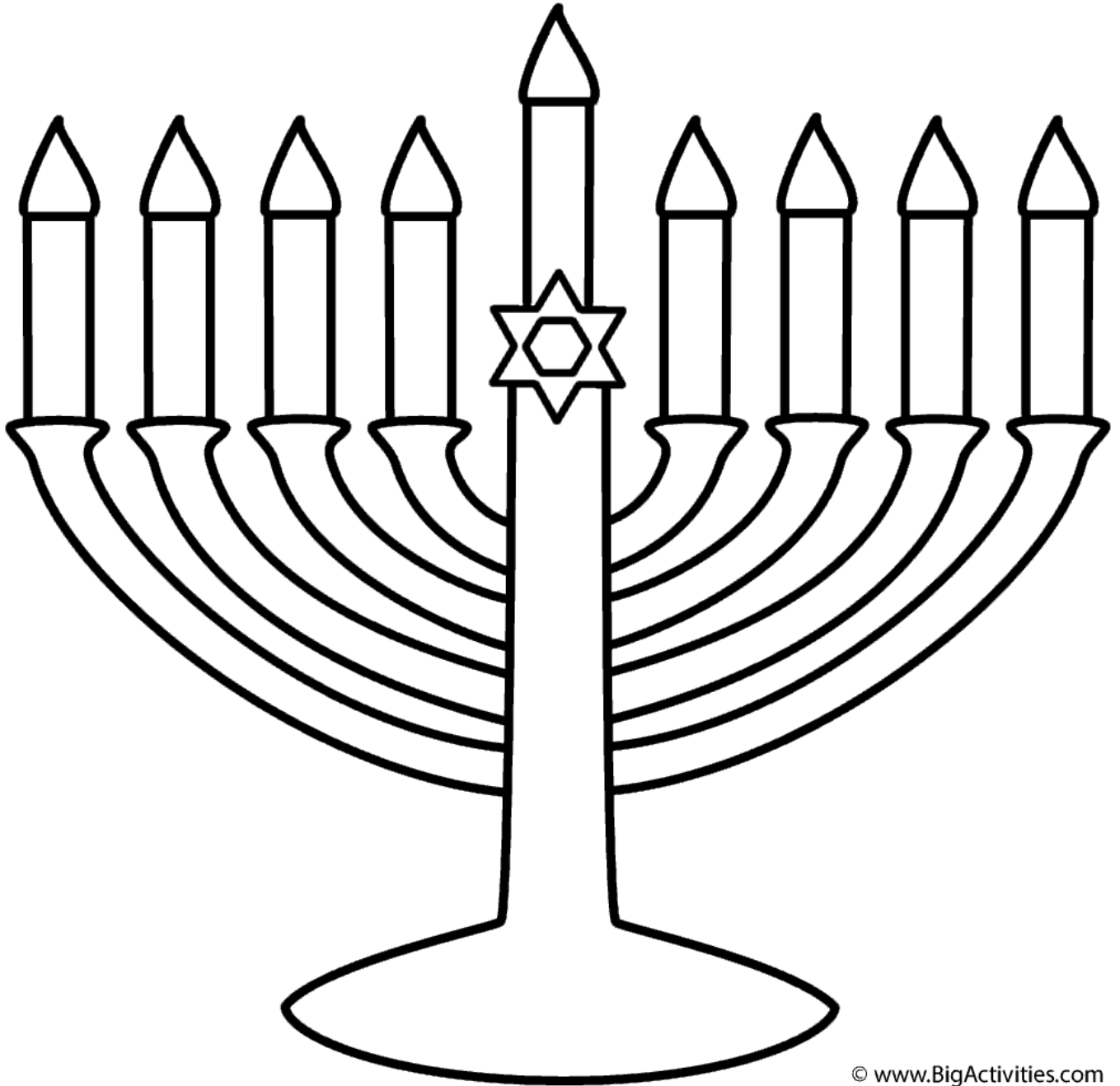




Quilled Hanukkah Dreidel Craft
www.creativejewishmom.com







© www.BigActivities.com



How to Play Dreidel (Sevivon)

Instructions for the traditional Chanukah spinning-top game

What Is a Dreidel?

The classic *dreidel* is a four-sided spinning top made of wood, plastic, or the proverbial clay. On the four sides of the *dreidel* appear four letters from the Hebrew alphabet—*nun* (נ), *gimmel* (ג), *hey* (ה), and *shin* (ש). These four letters are an acronym for "*nes gadol hayah sham*"—"a great miracle happened there."



Getting Your Dreidel Game Started

- In addition to *dreidels*, you'll need the the currency—nuts, pennies, nickels, chocolate coins, or just about anything else...
- All players sit around the playing area.
- The currency is equally divided amongst all players.
- Everyone takes a turn at spinning the *dreidel*; the one with the highest spin has first turn. (*Nun* is highest, then *gimmel*, *hey*, and *shin*.) If there is a tie for highest, those who tied spin again.
- Everyone puts one unit of the currency (penny, nut, etc.) into the pot.
- The one who has first turn is followed in clockwise direction by all the others.

How to Play Dreidel

If the *dreidel* lands on a...



Nun Absolutely nothing happens. *Nun* stands for the Yiddish word *nul*, which means zero. It's time for the player to your left to take a spin.



Gimel You get to take the whole pot! *Gimmel* stands for *gantz*, which means whole. Everyone, including you, now puts another unit into the pot, and the person to your left tries his luck at spinning.



Hey You get to take half of the pot. *Hey* stands for *halb*, half. If the pot has an odd amount of units, don't try to split that penny, nut, or piece of chocolate in half. Leave the odd item there.



Shin You put a unit into the pot. *Shin* is for *shenk*; yes, that means "give."

You can speed up the game by upping the ante, raising *shin* and post-*gimmel* contributions to two, three or even four units.

Any player that cannot contribute after landing on a shin or after a fellow player lands on a gimmel, is out of the game. The game ends when there is one player left.

Why People Play Dreidel on Chanukah



(Photo: Nati Shohat/Flash90)

The traditional Chanukah *dreidel* is a throwback to the times when the Greek armies of King Antiochus controlled the Holy Land, before the Maccabees defeated them. The powerful regime passed a series of laws outlawing the study of Torah and many of the mitzvot. The Jews were compelled to take their Torah learning “underground.” Jewish children resorted to learning Torah in outlying areas and forests. It is said that if a Greek patrol passed by they would quickly pull out and play with small tops. Our Chanukah *dreidel* games are a salute to these Jewish heroes of yore.

SHAM AND PO שם ופה

The word dreidel is a yiddish word, originating from ‘drei,’ meaning ‘turn’.

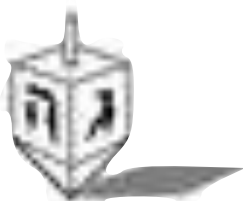
The Hebrew word for dreidel, sevivon (סְבִיבּוֹן), follows the same logic and comes from the Hebrew root, סבב, meaning "to turn". And another fun fact: the word was created by the adolescent son of Eliezer Ben Yehuda, the founder of Modern Hebrew.

In the same way there are some variations on the word, there are also variations of the letters on the sevivon. The Hebrew letters on a North American dreidel – Nun (נ), Gimel (ג), Hey (ה), Shin (ש) – are an acronym for the phrase "Nes Gadol Haya Sham" (נֶס גָּדוֹל הָיָה שָׁם, "a great miracle happened there"). But in Israel, where the Chanukkah miracle happened, the sevivon replaces Shin with a Pey (in place for the word "Po") – "Nes Gadol Haya Po" (נֶס גָּדוֹל הָיָה פֹּה, "great miracle happened here").

Hanukkah Word Search



H	A	G	E	B	H	D	H	R	G	E	P	O	E	J	P	R	J	O	D	🔍	HANUKKAH
W	R	P	D	J	Y	J	C	C	F	N	J	N	L	N	V	C	M	C	G	🔍	JEWISH
S	Q	R	A	R	F	Q	R	E	J	M	H	F	I	Q	N	A	Z	B	H	🔍	CALENDAR
E	P	A	Y	X	G	X	D	L	H	E	F	W	G	O	X	L	R	A	T	🔍	WINTER
A	Y	Y	S	O	N	G	S	E	H	M	B	I	H	H	G	E	E	D	T	🔍	RELIGIOUS
W	Q	E	L	G	S	I	S	B	R	F	N	N	T	T	A	N	L	P	K	🔍	FESTIVAL
Y	X	R	Y	H	I	F	Y	R	J	G	W	T	S	E	C	D	I	K	C	🔍	HOLIDAY
H	W	S	M	H	N	T	B	A	S	K	O	E	Z	I	Y	A	G	V	M	🔍	EIGHT
W	H	O	D	M	G	S	N	T	S	Y	N	R	Q	G	O	R	I	P	Q	🔍	DAY
R	P	T	R	K	I	J	E	I	B	O	I	J	O	H	W	J	O	F	J	🔍	CELEBRATIONS
M	E	H	E	Y	N	M	U	O	Z	U	Y	E	N	T	P	I	U	N	F	🔍	SINGING
F	I	Y	I	D	G	Q	M	N	H	A	N	U	K	K	A	H	S	L	U	🔍	SONGS
E	I	Q	D	Z	F	T	V	S	C	V	D	X	S	G	J	X	N	Y	N	🔍	MENORAH
S	J	N	E	D	M	R	B	C	A	F	J	K	C	G	H	H	J	P	G	🔍	LIGHTS
T	E	X	L	W	M	E	N	O	R	A	H	S	W	N	Q	O	W	E	L	🔍	PRAYERS
I	W	M	P	X	Y	A	F	I	Y	G	X	K	Q	Y	B	L	W	F	C	🔍	TEMPLE
V	I	U	J	T	D	T	U	N	W	A	B	U	T	T	R	I	I	I	D	🔍	GIFTS
A	S	K	I	O	H	Y	S	S	R	M	C	N	T	I	T	D	U	B	I	🔍	GAMES
L	H	Y	F	B	J	A	O	N	X	E	E	T	X	H	B	A	B	A	A	🔍	COINS
C	S	T	E	M	P	L	E	S	B	S	C	B	K	Z	Q	Y	M	K	G	🔍	DREIDEL



Hanukkah Word Maze

Find the Hanukkah words in the maze and write them in the blanks below.



1. _____

11. _____

2. _____

12. _____

3. _____

13. _____

4. _____

14. _____

5. _____

15. _____

6. _____

16. _____

7. _____

17. _____

8. _____

18. _____

9. _____

19. _____

10. _____

20. _____



Hanukkah
Poems &
Stories



I Have a Little Dreidel

Well

I have a little dreidel
I made it out of clay
And when it's dry and ready
Then, dreidel I shall play.

Oh, dreidel, dreidel, dreidel
I made it out of clay
And when it's dry and ready
Then, dreidel I will play.

It has a lovely body
With legs so short and thin
And when it gets all tired
It drops and I will win.

Oh, dreidel, dreidel, dreidel
I made it out of clay
And when it's dry and ready
Then, dreidel I will play.

My dreidel is so...

the Feast of Lights

by Miriam Biskin

When Jesus was a little boy,
He celebrated a very old holiday called
Hanukah.

Hanukah means "the Feast of Lights."
It comes in the winter,
Somewhere in December.

In the land of Israel, winters are warm,
And the children were given oranges and
dates to eat

At holiday time.

And they listened to the ancient story
Of the miracle of the lights . . .

How long ago, the pagans tried to destroy
God's temple,

But the people were strong and drove them
out.

The people cleaned the temple.

But when they came to light the altar lamp,
They found only one small jar of oil.

"Not enough for one night," the people said.
But the lamp was lighted, and the people
gave thanks to God.

The lamp burned bright . . . not for one
night . . . but for eight nights.

"It is a sign from the Lord," said the people,
"that all

People should be free and love the Lord."

This is the story that Jesus heard and

That all Jewish children still hear today . . .

As winter rolls round and Hanukah
time is near.

ILLUSTRATED BY RONALD WILKINSON



A Hanukkah for

By Elaine Fantle Shimberg

“What are you looking for, Dad?”

David’s father was searching the kitchen cupboards. “I’m trying to find our menorah. I know Mom must have put it in here somewhere.”

“Why bother?” said David, drawing circles on the floor with the toe of his sneaker. “I mean, it won’t be much of a Hanukkah celebration without . . .” He broke off.

“Without Mom?” Dad finished. David nodded.

It was the first holiday without Mom.

Dad pulled a chair away from the tile-covered table that David and his mother had designed. “Have a seat,” he said gently.

David sighed and sat down. He felt uncomfortable during these talks with his father. Dad talked about Mom all the time, and so did Jason, David’s little brother. But David felt his throat tightening just thinking about her.

“I know this is the first holiday without Mom,” Dad said. “It won’t be easy. But Mom would want us to celebrate anyway. Hanukkah was her favorite holiday. Remember how she loved polishing the menorah?”

“I remember,” Jason said, pulling his wagon into the kitchen.

David nodded. “She told me stories about the menorah,” he said. “How Grandma Rose had brought it with her from Poland.”

Dad smiled. “That’s right.” His smile disappeared as he looked toward the cupboards. “I just wish I could find it.”

David hesitated, then got up and walked over to the pantry. “It’s in here. Mom . . . Mom always kept it wrapped in what’s left of Uncle Ben’s baby blanket. Just like Grandma Rose did.” He handed the bulky package to his father.

“You open it,” Dad said.

David shook his head. “Mom always did that.”

“She’s gone now,” Dad said softly. “Nothing can bring her back to us. But maybe we can keep her traditions alive—tell the stories she told, do the things she did. She would have liked that.”

David looked at his father, then took the package. “Grandma Rose wrapped the menorah in Uncle Ben’s baby blanket so it wouldn’t get scratched,” he said, almost to himself. “It was so old already.”

David removed the soft material. There it was, the beautiful nine-branched candleholder that his mother had loved.

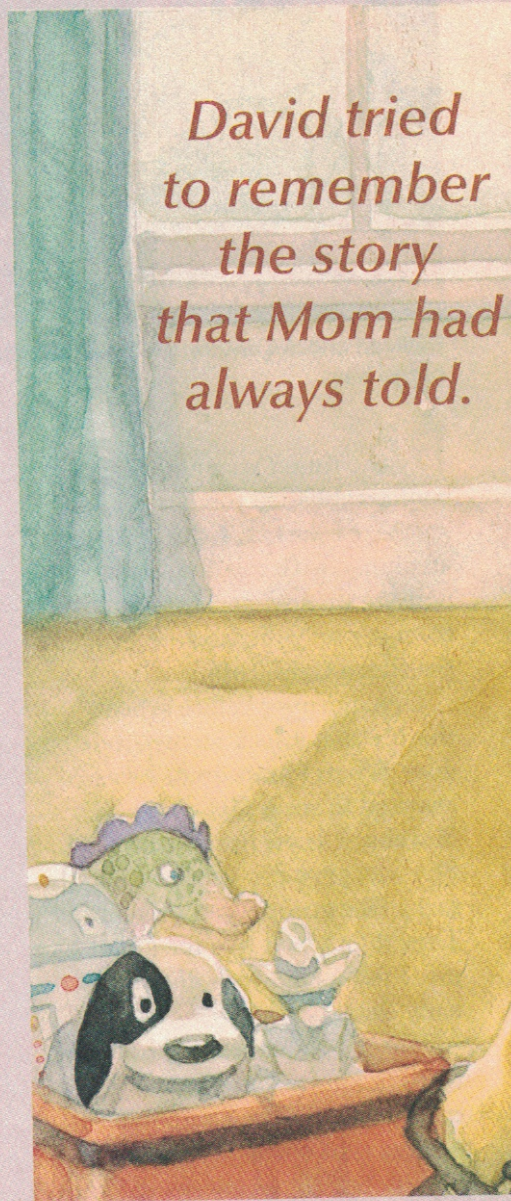
“Let’s light all the candles now!” said Jason.

“Not yet,” David said. “We’ll use the tall middle candle to light one candle on the first night of Hanukkah, then two on the second night. After eight nights, all the candles will be lit.”

“But why eight nights?” asked Jason.

David tried to remember the story that Mom had always told. “It reminds us of the miracles that happened thousands of years ago.

David tried to remember the story that Mom had always told.



Some Jews won a battle against a big army. When the Jews came home, they wanted to light the menorah in the temple. It was supposed to burn for a week, but the Jews only had enough oil for one day. They put it in anyway, and that little bit of oil lasted eight days.”

David looked at his father. “Mom said Grandma Rose’s

Remembering



menorah reminded her of those miracles—the Jews’ victory and the oil. But it also reminded her of Grandma Rose, Uncle Ben, and everyone else. It made her feel close to them, even after they died.”

Dad put his hand on David’s arm. “Mom would be proud of you for remembering that,” he said. “The great thing about traditions

is that by passing them on, we become a part of something bigger than ourselves. They link our family together.”

“Like Mom’s menorah,” David said quietly.

“Like Mom’s menorah,” Dad agreed, standing the silver menorah upright. “It’s yours now, boys. That’s what Mom would have wanted.”

“Does that mean I can help light the candles this year?” asked Jason.

“Sure,” said Dad, smiling.

David looked at the menorah for a long time. “Well,” he said at last, “if it’s ours, I’d better find the silver polish and get to work. Hanukkah will be starting soon, and I want Grandma Rose’s menorah to shine.”

The Jewish holiday Hanukkah literally lights up the home. The eight-day, 2,000-year-old holiday, also called the Festival of Lights, celebrates God's glory, an ancient victory of the Jews over their enemies, and the freedom Jews enjoy today.

The story of Hanukkah begins in strife. Antiochus, a Greek who was king of Syria, marched with an army of soldiers into the kingdom of Judea, home to many Jews. He insisted that the Jews worship the Greek gods rather than the one God they worshipped. When the Jews refused to worship the Greek gods, the soldiers attacked the Temple in Jerusalem and killed countless Jews. They stole holy objects. They even stole the sacred lamp, called the menorah, that stood before the altar. The lamp's flame, which always burned brightly, went out. That had never happened before. Special oil stored in small containers called cruses was always used to keep the flame alive. The soldiers dumped the oil all over the floor. As a last insult, they let pigs roam in the Temple.

The king returned to his own country, but the soldiers stayed on. They did not respect the Jewish Temple. They brought food and drink in, played noisy games, and shouted and laughed there. Jews could not say their prayers in the Temple.

One old man, Mattathias, wanted to fight to take back the Temple. He went with his five sons into the wilderness, where other families joined them. The men began to fight the enemy anywhere and in any way they could.

Mattathias became sick. He named one of his sons, Judah the Maccabee, the leader of the fighting band. For two years the Jews fought their enemy. Then one night they attacked Jerusalem, the enemy stronghold. Judah the Maccabee and his followers camped outside Jerusalem all winter. When the people inside had little food or water left, they attacked and overwhelmed the enemy. The Jews were free!

One of the first tasks of the Jews was to clean up the Temple. They restored the holy lamp -- the menorah -- but found only enough clean and holy oil to last one day. Yet the flames of the menorah burned steadily for eight days. With each passing day, the flames grew brighter.

From then on, every year at that time, Jews have celebrated with the Festival of Lights. Candles are lit at sundown for eight nights in a row. Today's menorahs have nine branches; the ninth branch is for the shamash, or servant light, which is used to light the other eight candles. People eat potato latkes, exchange gifts, and play dreidel games. And as they gaze at the light of the menorah, they give thanks for the miracle in the Temple long ago.

Key vocabulary for the Jewish Festival of Lights

Al Hanisim — Pronounced ahl hah-nee-SEEM. Literally “on the miracles,” the prayer added to the Amidah prayer and Birkat Hamazon (blessing said after meals) during Hanukkah .

Dreidel (also commonly spelled dreydel) — A spinning top with four sides, each marked with a different Hebrew letter and each indicating a different play in this game.

Gelt — Yiddish for money, which was traditionally given on Hanukkah. Today, it is more often used to identify foil-covered chocolate coins, which are included in many Hanukkah celebrations.

Hanukkah (also commonly spelled Chanukah) — Literally “rededication,” an eight-day holiday commemorating the Maccabees recapturing the Temple from the Greeks.

Hanukkiyah — Pronounced hah-noo-kee-YAH or hah-noo-KEE-yuh (oo as in boot). Literally “Hanukkah lamp,” it is more commonly referred to as a menorah (see below). It contains nine candle-holders, one for each night of Hanukkah and one to hold the Shamash (see below).

Latkes — Pancakes, usually potato ones, fried in oil and eaten on Hanukkah.

Maccabees — The family of religious zealots who triumphed over the Syrian Greeks and liberated the Temple.

Menorah— Literally “lamp,” it originally was used only to describe the seven-branched candelabrum that was used in the ancient Temple in Jerusalem. However, the hanukkiyah used on Hanukkah is commonly referred to as a menorah.

Nes Gadol Hayah Sham —Pronounced ness gah-DOHL high-YAH shahm. Literally “a great miracle happened there,” the letters on the dreidel (nun, gimme, hey, shin) represent these words. In Israel, the shin is replaced with a peh, so the letters spell out Nes Gadol Hayah Po, or “a great miracle happened *here*.”

Olive Oil — because olive oil was part of the miracle much of the food used at Hanukkah is fried in oil as a temperance of the miracle.

Sevivon — Pronounced suh-vee-VOHN. The Hebrew word for dreidel.

Shamash — Literally “the helper,” the candle on the Hanukkiyah that is used to light the other candles.

Sufganiyot — Pronounced soof-gahn-ee-YOHT. Doughnuts, usually jelly-filled ones, fried in oil and eaten on Hanukkah

Hanukkah Songs



Hanukkah O Hanukkah

Piano

Ha - nuk - kah O

Pno.

Ha - nuk - kah come light the me - no - rah!

Pno.

Let's have a par - ty we'll all dance the

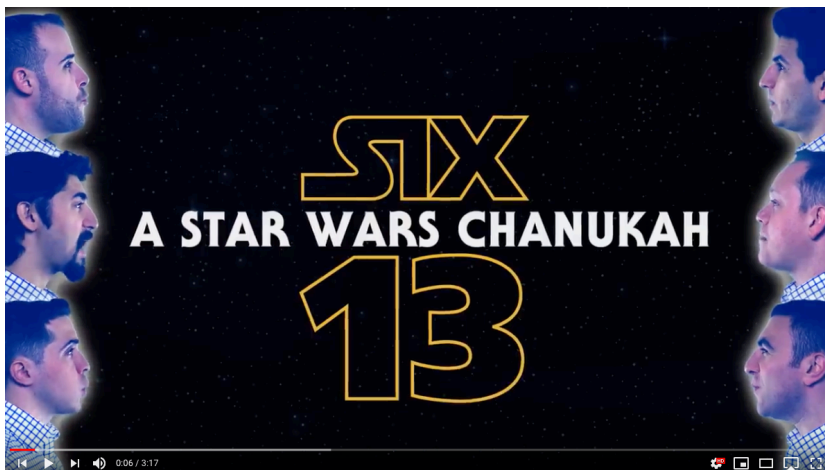
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https://www.youtube.com/watch?v=DtILHwk9_Rw



<https://www.youtube.com/watch?v=kH83oNwhDVM>



https://www.youtube.com/watch?v=qRGIpowJQeM&list=PLbEpvu_N5kitW7M7OsylepBOKLRrw-Zp8