

into
Chanukah



Resource Packet



RTEH

Allyson Sheriff

December 6, 2020

A menorah with lit candles is shown in the background. A magnifying glass is positioned over the Hebrew text, highlighting it. The candles are lit, and the flame is visible. The menorah is silver and has a curved shape. The background is a soft, out-of-focus grey.

בְּרוּךְ אַתָּה, יי אֱלֹהֵינוּ מֶלֶךְ
הָעוֹלָם, אֲשֶׁר קִדְּשָׁנוּ
בְּמִצְוֹתָיו, וְצִוָּנוּ לְהַדְלִיק נֵר
שֶׁל חֲנֻכָּה.

*Baruch atah, Adonai Eloheinu,
Melech haolam, asher kid'shanu
b'mitzvotav v'tsivanu l'hadlik ner
shel Hanukkah.*

Blessed are You, Adonai, Our God, Ruler of the Universe, Who has made us holy through God's commandments and has commanded us to light the candles of Chanukah.



בָּרוּךְ אַתָּה, יי אֱלֹהֵינוּ
מֶלֶךְ הָעוֹלָם, שֶׁעָשָׂה נִסִּים
לְאַבוֹתֵינוּ בַּיָּמִים הָהֵם
בְּזַמַּן הַזֶּה.

*Baruch atah, Adonai Eloheinu,
Melech haolam, she-asah nisim
laavoteinu v'imoteinu bayamim
hahaeim baz'man hazeh.*

Blessed are You, Adonai, Our God, Ruler of the
Universe, Who has made miracles for our
ancestors, in those days and in this time.

First Night Only

בָּרוּךְ אַתָּה, יי אֱלֹהֵינוּ מֶלֶךְ
הָעוֹלָם, שֶׁהַחַיִּינוּ וְקִיָּמָנוּ
וְהִגִּיעָנוּ לְזֶמַן הַזֶּה.

*Baruch atah, Adonai Eloheinu,
Melech haolam, shehecheyanu
v'kiy'manu v'higiyanu laz'man
hazeh.*

Blessed are You, Adonai our God, Ruler of the
Universe, You have given us life, sustained us, and
enabled us to reach this joyous time.

O Chanukah, O Chanukah

O Chanukah, O Chanukah
Come light the menorah

Let's have a party –
we'll all dance the hora

Gather round the table we'll give you a
treat

S'vivon to play with and latkes to eat

While we are playing the candles are
burning low

One for each night
They shed a sweet light
To remind us of days long ago (2x)

Ma-oz tzur

מַעֲזַ צוּר יְשׁוּעָתִי לְךָ נָאֵה לְשַׁבֵּחַ
תִּכְוֹן בַּיִת תְּפִלָּתִי וְשֵׁם תּוֹדָה
נִזְבַּח

Ma-oz tzur ye- shu-a-ti
L'chana' eh l'sha-bei-ach
Ti-kon beit t'fi la-ti
V'sham to-da n'za-bei-ach

לֵעֵת תִּכְוִן מִטְבֵּיחַ
מִצֵּר הַמְּנִיבֵחַ
אֶז אֶגְמֹר בְּשִׁיר מִזְמוֹר תְּנַפְּת הַמִּזְבֵּיחַ.

L'eit ta-chin mat-bei-ach
Mi-tzor ham-na-bei-ach
Az eg-mor b'shir miz-mor
Cha-nu-kat ha-miz-bei-ach (x2)

I have a little dreidel

I have a little dreidel,
I made it out of clay.



And when it's dry and ready,
O dreidel I shall play.

O dreidel, dreidel, dreidel,
I made it out of clay
And when it's dry and ready,
O dreidel I shall play

S'vivon

סְבִיבוֹן סב סב
חֲנֻכָּה הוּא חַג טוֹב
חֲנֻכָּה הוּא חַג טוֹב
סְבִיבוֹן סב סב

S'vivon, sov, sov, sov Chanukah, hu chag
tov!

Chanukah, hu chag tov! S'vivon, sov, sov,
sov.

חַג שְׂמֵחָה הוּא לָעַם
נֶס גְּדוֹל הָיָה שָׁם
נֶס גְּדוֹל הָיָה שָׁם
חַג שְׂמֵחָה הוּא לָעַם

Chag simcha hu la-am
Nes gadol haya sham
Nes gadol haya sham
Chag simcha hu la-am.

S'vivon, turn, turn, turn
while the lovely candles burn.

What a great holiday;
Watch us sing and watch us play!
Tell the story ev'rywhere,
A great miracle happened there!
It's a festival of light
For eight days and for eight nights!



Al Hanisim



עַל הַנִּסִּים
וְעַל הַפְּרָקוֹן,
וְעַל הַגְּבוּרוֹת,
וְעַל הַתְּשׁוּעוֹת,
וְעַל הַמְּלַחְמוֹת,
שֶׁעָשִׂיתָ לְאַבוֹתֵינוּ
בְּיָמֵי הַהֵם
בְּיָמֵי הַזֶּה

Al ha-ni-sim

V'al ha-pur-kan

V'al hag-vu-rot

V'al ha-t'shu-ot

V'al ha-mil-cha-mot

She-a-si-ta la-a-vo-tei-nu

Ba-ya-mim ha-heim

Baz-man ha-zeh

For all your miracles, and all your wondrous deeds, and all your mighty acts which you did for our ancestors in those days at this time.

Dreidel Song

Chorus:

Nun, Gimel, Hey, Shin. Watch the dreidel spin spin spin.

Nun, Gimel, Hey, Shin. Watch now, let the fun begin.

Nun, Gimel, Hey, Shin. Spin the dreidel try to win,

and sing along, this dreidel song with me.

See the dreidel spinning round, spinning round and round and round.



When it stops it will tell you. This is what you have to do.

Chorus

Nun, Gimel, Hey, Shin. Watch the dreidel spin spin spin.

Nun, Gimel, Hey, Shin. Watch now, let the fun begin.

Nun, Gimel, Hey, Shin. Spin the dreidel try to win,

and sing along, this dreidel song with me.

You take nothing, nun will say; Gimel wins, it's fun to play.

Hey takes half, but land on Shin; and you'll have to put some in.

Chorus

Nun, Gimel, Hey, Shin. Watch the dreidel spin spin spin.

Nun, Gimel, Hey, Shin. Watch now, let the fun begin.

Nun, Gimel, Hey, Shin. Spin the dreidel try to win,

and sing along, this dreidel song with me.

Latke Song

Music and Lyrics by Debbie Friedman

I am so mixed up that I cannot tell you
I'm sitting in this blender turning brown,
I've made friends with the onions and
the flour,
and the cook is scouting oil in town.
I sit here thinking what will come of me,
I can't be eaten looking as I do,



I need someone to take me out and
cook me,
Or I'll really end up in a royal stew!

Chorus:

I am a latke, I am a latke,
And I am waiting for Chanukah to come!
I am a latke, I am a latke,
And I am waiting for Chanukah to come!

Every holiday has food so special,

I'd like to have that same attention too,
I do not want to spend life in this
blender,

Wondering what I'm supposed to do!
Matzah and Charoset are for Pesach,
Chopped liver and Challah for Shabbat,
Blintzes on Shavout are delicious,
And gefilte fish, no holiday's without!

Chorus

Light One Candle

Light one candle for the Maccabee
children

Give thanks that their light didn't die
Light one candle for the pain they
endured

When their right to exist was denied
Light one candle for the terrible sacrifice
Justice and freedom demand

Light one candle for the wisdom to know
When the peacemaker's time is at hand

Don't let the light go out.
It's lasted for so many years.
Don't let the light go out.
Let it shine through our love and our
tears.

Light one candle for the strength that we
need

To never become our own foe
Light one candle for those who are
suffering
the Pain we learned so long ago
Light one candle for all we believe in
Let anger not tear us apart
Light one candle to bind us together
With peace as the song in our hearts

Don't let the light go out.
It's lasted for so many years.
Don't let the light go out.
Let it shine through our love and our
tears.

What is the memory that's valued so
highly
That we keep alive in that flame?
What's the commitment to those who
have died

When we cry out they've not died in
vain?
We have come this far always believing
That justice will somehow prevail
This is the burden, this is the promise
This is why we will not fail!

Don't let the light go out.
It's lasted for so many years.
Don't let the light go out.
Let it shine through our love and our
tears

Don't let the light go out.
It's lasted for so many years.
Don't let the light go out.
Let it shine through our love and our
tears.
Don't let the light go out. (3x)



How to Play Dreidel: The Traditional Game



Dreidel is the traditional game played to celebrate Hanukkah. The letters on the dreidel—*nun*, *gimel*, *hei*, and *shin*—are interpreted to stand for the first letter of each word in the Hebrew statement “*Neis gadol hayah sham*,” which means, “A great miracle happened there” and refers to the defeat of the Syrian army and the re-dedication of the Temple in the story of Hanukkah.

In Israel, one letter on the dreidel differs from those used in the rest of the world. Instead of *shin*, you will find the letter *pei*, transforming the Hebrew statement into *Neis gadol hayah po*, which means, “A great miracle happened *here*.”

So light your *hanukkiyah*, eat some latkes and *sufganiyot* (jelly doughnuts), exchange gifts, play some Hanukkah music, and enjoy a game of dreidel!

What You’ll Need

- Playing pieces (plastic chips, pennies, small candies, buttons, peanuts in the shell, etc. may be used) for each participant.
- A dreidel for the group.

How to Play

Distribute an equal number of playing pieces to each person. Begin by having each person put one or two pieces into a common pot. Take turns spinning the dreidel and taking the actions determined by the letter you spin:

- g** *Gimel*: The player takes all.
- h** *Hei*: The player takes half.
- n** *Nun*: The player takes nothing.
- ש** *Shin*: The player puts in.



The winner is the person who collects all the playing pieces.

You may also try playing the dreidel game with a charitable twist: Everyone puts some money in the kitty, and the winner gets to choose where to donate it.



How to Play Dreidel: A New Spin for Your Family

For a change of pace, your family may wish to try a new spin on the dreidel game.

What You'll Need

- Eight (8) sheets of construction paper or copy paper
- Scissors
- Markers, pens or crayons

How to Play

Cut a large dreidel shape from each of the eight sheets of construction paper.

Write one of these discussion starters (or your own eight discussion starters) on the dreidels so that each dreidel has a different discussion starter on it:

- Togetherness is part of our family when...
- Sharing is part of our family when...
- Loving is part of our family when...
- Fun is part of our family when...
- Celebration is part of our family when...
- Mitzvot are part of our family when...
- Learning is part of our family when...
- Tradition is a part of our family when...

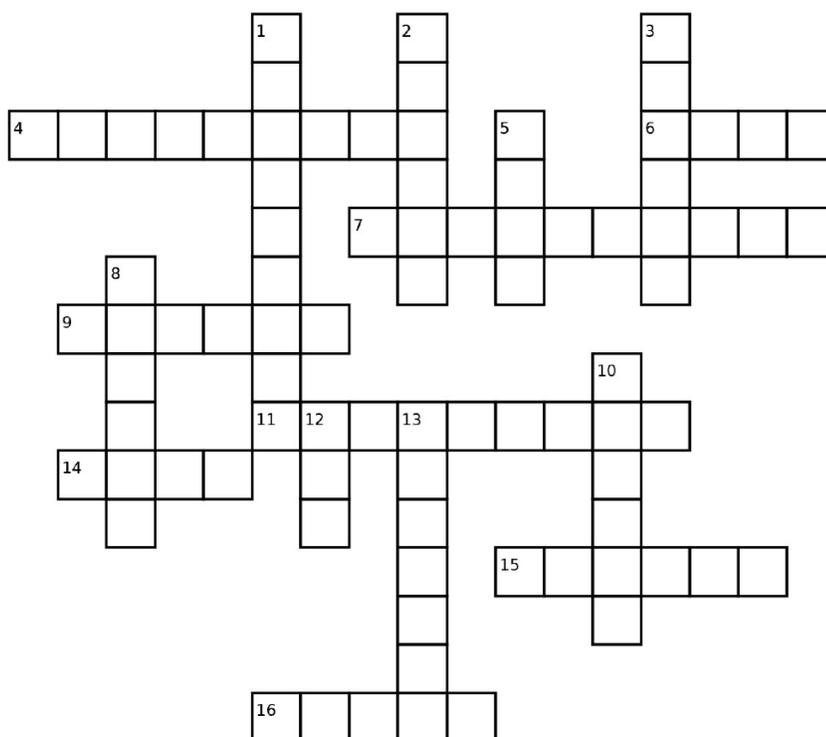
Draw eight blank lines below each discussion starter.

Together with your family, come up with eight answers for one of the discussion starters on the first night of Hanukkah. Choose one family member to record the answers on that dreidel. When you're finished, add the dreidel to your Hanukkah decorations. Use a different discussion starter dreidel (and a different family member to record the answers) for each of the subsequent nights of the holiday.



Hanukkah Fun

A crossword puzzle challenge, for kids from 5 to 125!



Across

4. The tyrant in the Hanukkah story.
6. Chocolate-covered coins.
7. What the word "Hanukkah" actually means.
9. The best letter to get when you spin the dreidel.
11. Sivivon, _____ .
14. _____ of ages, hear our song.
15. A food we eat to celebrate Hanukkah.
16. The number of nights of Hanukkah.

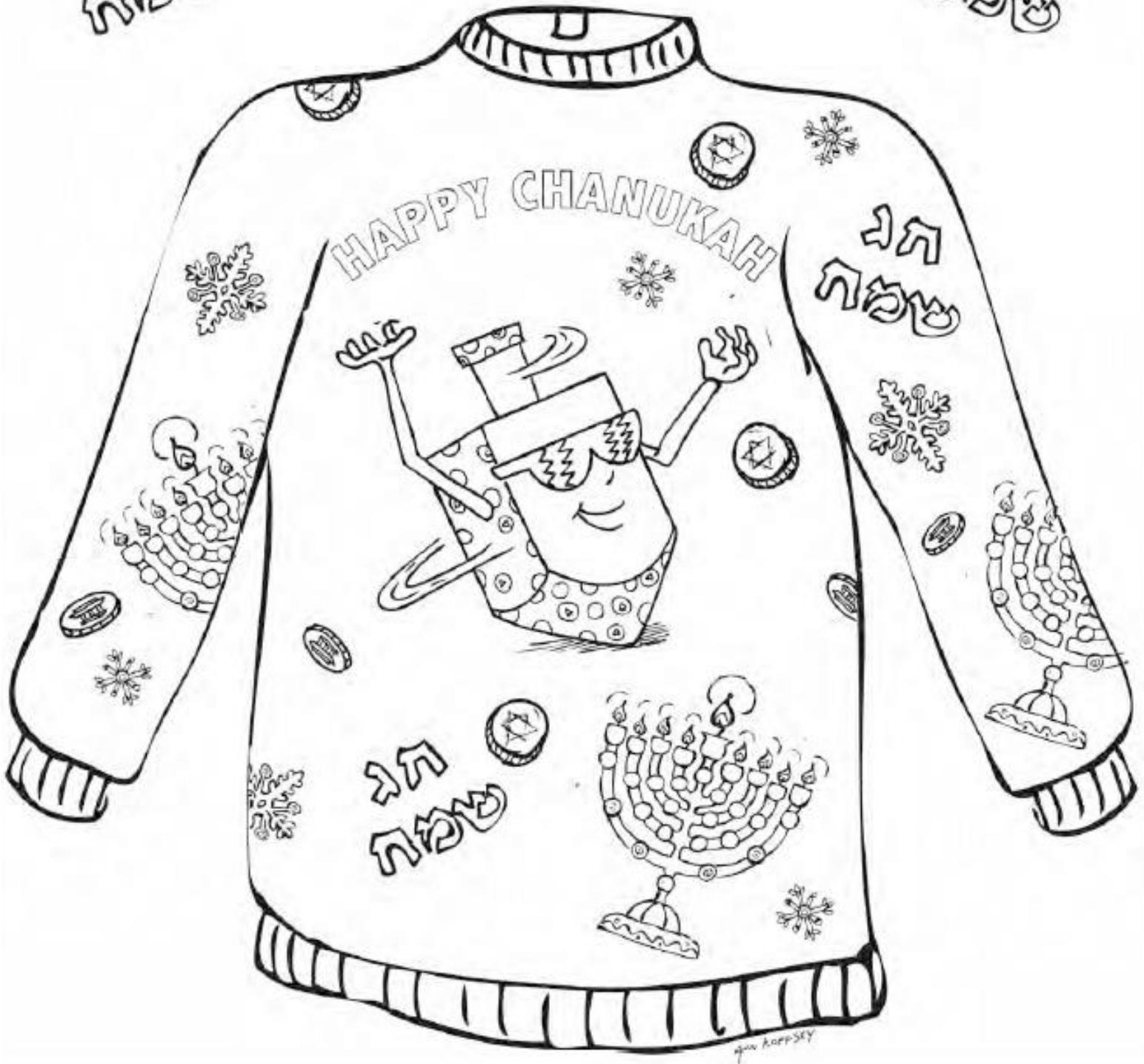
Down

1. The family of Hanukkah heroes.
2. The Hebrew month in which Hanukkah is celebrated.
3. Hanukkah is the festival of _____.
5. When the dreidel lands on _____, you "put one in."
8. Where we display the *hanukkiyah* (Hanukkah menorah).
10. What are sufganiyot?
12. Hanukkah celebrates the miracle of the _____.
13. The helper candle.

Across answers: 4. ANTIOCHUS 6. GELT 7. DEDICATION 9. GIMMEL 11. SOVSOVSOV 14. ROCK 15. LATKES 16. EIGHT
Down answers: 1. MACCABEES 2. KISLEV 3. LIGHTS 5. SHIN 8. SHAN 10. WINDOW 12. DONUTS 13. SHAMASH

הג
שנה

הג
שנה



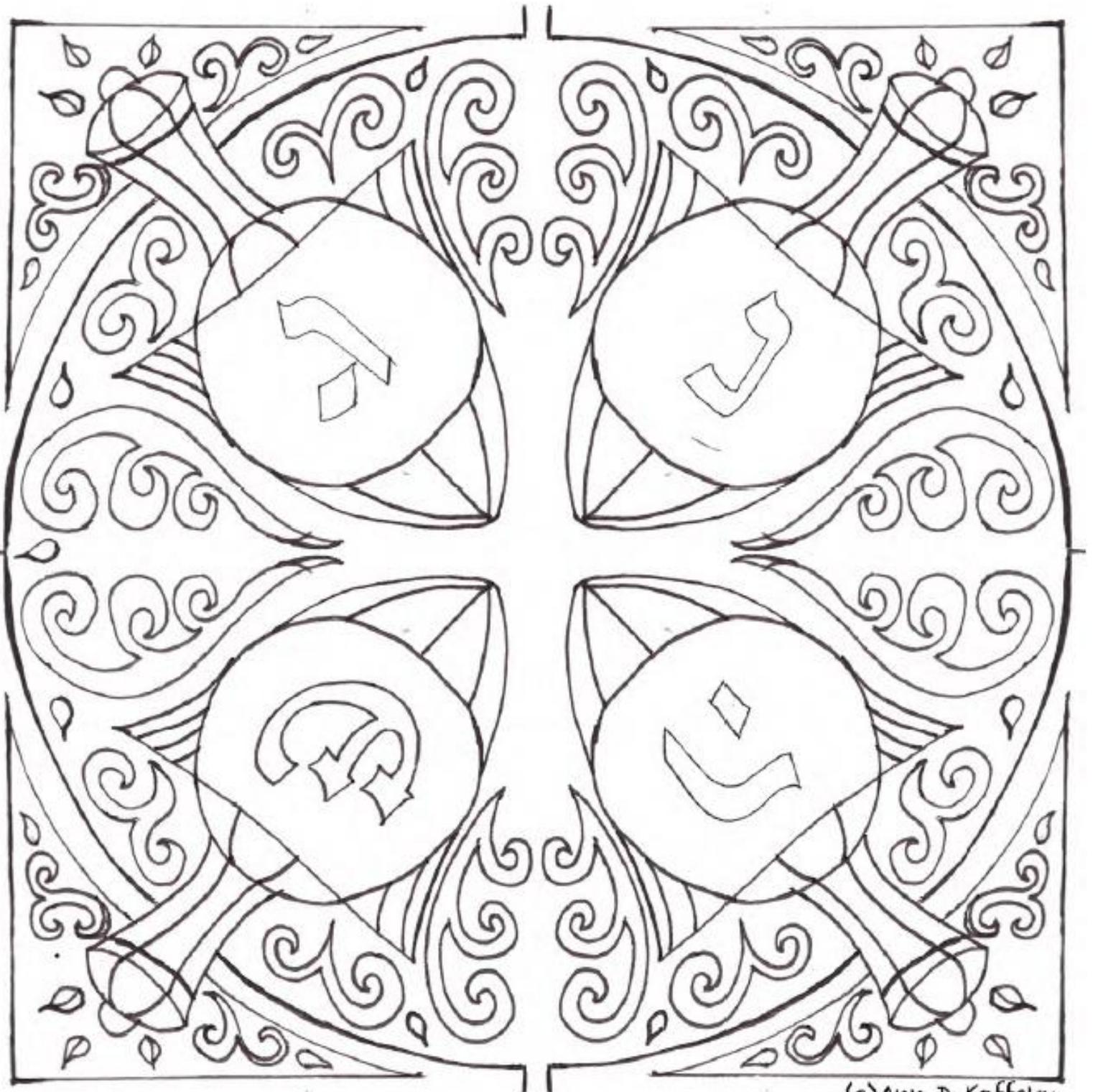
! HAPPY CHANUKAH !



OH! Dreidel, Dreidel, Dreidel







(c) Ann D. Koffsky



Classic Potato Latkes

By Melissa Clark

YIELD About 3 dozen

TIME 45 minutes

This recipe is for a classic, unadorned latke; the kind your Bubbe used to make. No kohlrabi or cumin here. Serve them hot and make more than you think you need. They go fast.

INGREDIENTS

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

½ cup all-purpose flour

2 teaspoons coarse kosher salt (or 1 teaspoon fine sea salt), plus more for sprinkling

1 teaspoon baking powder

½ teaspoon freshly ground black pepper

Safflower or other oil, for frying

PREPARATION

Step 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.

Step 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.

Step 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.

Air Fryer Potato Latkes



By Deborah Rood Goldman

Interested in a healthier version of traditional deep-fried [Hanukkah](#) latkes (potato pancakes)? Meet the air fryer. These mini convection ovens work in a fraction of the time it takes to cook in a conventional oven.

[My dear cousin Michael](#) sent me an air fryer for a recent birthday. Before I understood its capabilities, I reluctantly cleared countertop space for my new all-in-one air fryer-toaster oven. In fact, I learned that this appliance works by circulating hot air around foods at a high speed, turning out crisp results with significantly less fat and no mess. (Imagine no more hot splattering oil or days of the lingering aromas of frying).

This Hanukkah, I'll whip up batches of these crispy, flavorful latkes and serve them with a choice of toppings as an appetizer, as a side, or even as an entrée with soup and a side green salad. Here's to enjoying a healthier Hanukkah!



Serving Size

4-16 3-inch wide latkes **INGREDIENTS**

LATKES:

2 shallots

6 potatoes, like Yukon Golds,
peeled and quartered

Pinch of baking soda

2 eggs

1 1/2 teaspoons salt

1/2 teaspoon pepper or to taste

1/4 teaspoon baking powder

2 tablespoons flour

Olive oil spray to coat the air fryer
basket

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TOPPINGS (optional):

Sour cream or Greek yogurt

Gravlax, fresh dill, and capers

DIRECTIONS

1. In food processor, grate shallots and transfer them to a medium-sized mixing bowl. Grate potatoes and transfer to a colander. Use paper towels or cheesecloth to squeeze out moisture. [Note: Enclose the potato mixture in batches in the paper towels or cheese cloth and seriously squeeze out the liquid.] Add the potatoes to the bowl of shallots.
2. Add baking soda to prevent the shallot-potato mixture from turning brown.
3. Add eggs, salt, pepper, baking powder, and flour; mix well.
4. Coat the air fryer basket with olive oil spray.
5. To shape the latkes, use a 1/4-cup measuring cup, and gently flatten each latke with the bottom of the measuring cup. Continue to scoop in 1/4-cup amounts into air fryer basket in a single layer. (Note: The Cuisinart air fryer toaster oven basket holds about eight 3-inch wide latkes.)
6. Air fry at 375°F until the latkes are crispy and golden brown (about 8 to 10 minutes).
7. Serve with toppings.

Looking for more holiday dishes to round out your menu? [Find additional recipes for a festive Hanukkah.](#)

Deborah Rood Goldman, a longtime member of the [Garden City Jewish Center](#) in Garden City, NY, is the congregation's immediate past president. She is a former digital communications producer for the [Union for Reform Judaism](#). A native New Yorker, Deborah grew up on Long Island, and holds a bachelor's degree in American civilization from Brown University and a master's degree in library science from Queens College.

Baked Potato Latkes (Gluten-Free)



By Chef Katie Simmons

This baked potato latkes recipe is a healthy take on a classic Jewish recipe. I've swapped out the eggs and flour for a gluten-free, vegan alternative. Serve with [applesauce](#) for Hanukkah and enjoy as a tasty appetizer at any party.

[Check out these nine tips for making the best baked latkes](#) to ensure that yours are just right!

INGREDIENTS

2 Russet potatoes
1 medium onion
¼ cup chickpea flour

½ teaspoon garlic powder
½ teaspoon baking powder
½ teaspoon salt



DIRECTIONS

Gather ingredients. Preheat oven to 425° F.

To make the latkes:

- Peel and quarter the potatoes and onion. Set up the large hole opening on a food processor slicing blade. You can also use a hand grater.
- Feed the onions and potatoes through the food processor.
- Transfer the shredded onion and potato to a clean kitchen towel, set up over a colander. Squeeze the onion potato mixture to get out as much of the moisture as you can. Discard these juices.
- Transfer the squeezed onion potato mixture to a mixing bowl. Add the chickpea flour, garlic powder, baking powder, and salt. Use your hands to mix well.
- Line a large sheet pan with a non-stick baking mat or spray lightly with oil. Portion about 1/4 cup of the potato onion mixture for each latke. Flatten with your hands. This should make about 15-16 latkes.

To bake the latkes:

- Bake at 425° for 25 minutes (30 minutes if using a non-stick baking mat). Flip after the first 15 minutes (20 for a a non-stick baking mat).
- Serve immediately with applesauce. (Try [classic applesauce](#) or [easy microwave applesauce](#).)

CHEF KATIE SIMMONS' TIPS

- To keep these oil-free, use a nonstick baking mat. It will take 5 more minutes to bake, but it will cut the calories significantly.
- Make a double-batch of these. After baking them in the oven, store extra in an air-tight container (or wrap in foil) in your freezer. When you're hungry, pop right into a 425°F oven for 10-12 minutes, until warm in the center.

Looking for more holiday dishes to round out your menu? [Find additional recipes for a festive Hanukkah.](#)

***Chef Katie Simmons** is a classically trained personal chef in Chicago. Her journey to cooking has been a winding path from Kentucky to backpacking in New Zealand through culinary school at Kendall College and working for Whole Foods Market. Her own frustrations of being an overweight fitness professional finally led her to embrace a plant-based, vegan diet.*

Vegan Baked Potato Latkes



By Mark Reinfeld

No [Hanukkah](#) meal would be complete without latkes, or potato pancakes. Of Eastern European origin and traditionally made with eggs, we use ground flaxseeds to hold everything together. Please see below for a few of the many variations that are possible. Take a break from spinning the [dreidel](#) and serve with vegan sour cream or apple sauce.

[Learn more about Jewish veganism.](#)

Serving Size 8 large latkes

INGREDIENTS

LATKES

1 large russet potato, peeled and grated (2 cups)

1/4 cup minced yellow onion

1/4 cup plus 1 tablespoon white spelt flour

1 tablespoon ground flaxseeds mixed with 3 tablespoons water

3/4 teaspoon sea salt

A pinch of crushed red pepper flakes (optional)

1/4 teaspoon paprika (optional; try smoked)



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VEGAN SOUR CREAM

3/4 cup vegan mayonnaise (Vegenaise or homemade)

1 tablespoon freshly squeezed lemon juice

DIRECTIONS

1. Preheat the oven to 400°F. Oil a baking sheet well. Place all the ingredients in a large bowl and mix well. You can speed this process up by using the grater attachment on a food processor for the potatoes.
2. Scoop about 1/4 cup of the mixture for each latke onto the prepared baking sheet. Flatten to about 1/4 inch thick. Bake for 8 minutes.
3. Flip the pancakes and bake until golden brown, about 8 minutes, before serving.
4. Combine the vegan sour cream ingredients in a small bowl and stir well.

VARIATIONS

So many are possible!

- Make smaller latkes by using 2 tablespoons instead of 1/4 cup of the batter for each pancake.
- Replace 1 cup of grated potato with grated sweet potato or yam.
- Add 1 tablespoon of minced fresh dill, parsley, or basil. Add 2 tablespoons of finely chopped green onion.
- Add 1 pressed or minced garlic clove and 1/2 teaspoon of seeded and diced chile pepper.
- Add ½ cup of peeled and grated parsnip or carrot.
- Create Italian latkes by adding 1 tablespoon of Italian spice mix. Go Mexican by adding 1 tablespoon of minced fresh cilantro and 1 teaspoon each of chile powder and ground cumin.
- Add ½ cup of grated vegan cheddar or mozzarella-style cheese for an over-the-top latke experience.
- For a gluten-free version, replace the spelt flour with brown rice flour.

IF YOU HAVE MORE TIME...

- Allow the batter to sit for at least 10 minutes before shaping the pancakes and baking.
- For traditional latkes, you can fry the pancakes in a liberal amount of oil. Cook until both sides are golden brown, about 5 minutes, pressing down with a spatula and flipping occasionally to ensure even coating. Place on a paper towel after frying, to absorb some of the oil.

[Mark Reinfeld](#) *a multi-award winning chef and author of seven books, including the best selling 30 Minute Vegan series and his latest book, Healing the Vegan Way. Mark has over 20 years of experience preparing creative vegan and raw cuisine. Since 2012, he has served as the Executive Chef for the North American Vegetarian Society's Summerfest. He has offered consulting services for clients such as Google, Whole Foods, and Bon Appetit Management. Mark was the founding chef of The Blossoming Lotus Restaurant, voted "Best Restaurant on Kaua'i."*



By

URJ 6 Points Creative Arts Academy

If you love potato kugel, you'll *really* love these bite-sized potato kugel cups! The recipe comes from the 2018 campers at [URJ Points Creative Arts Academy](https://www.urj.org/), a Reform Jewish summer camp in West Chester, PA.

INGREDIENTS

1½ cups extra virgin olive oil

3 eggs

2 teaspoons kosher salt

½ teaspoon freshly ground black pepper

6 large Idaho potatoes

1 large onion, quartered

Paprika, to taste

DIRECTIONS

1. Preheat oven to 425°F. Liberally oil six (4- to 6-ounce) glass dessert dishes or custard cups with 1 to 2 tablespoons of EVOO each. Place custard cups on a baking pan.
2. Fill a large bowl with cold water and, as you peel potatoes, place them in cold water to prevent browning.
3. Place the pan of cups in 425°F oven to heat up the EVOO.
4. Beat eggs in a small bowl. Add salt and pepper, mix well, and set aside.
5. Pour ¾ cup of EVOO in a small saucepan and place over medium-low heat.
6. Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes and onions using the blade that creates thin, shoestring-like strips.
7. Transfer potatoes and onions to a large bowl, add egg mixture and heated oil from stovetop, mix very well. Remove any large pieces of potatoes or onions that weren't processed properly.
8. Remove heated cups from the oven and spoon potato mixture evenly into hot, oiled cups.
9. Bake at 425°F for 1 hour. If the sides are still pale, cook for 20 minutes longer until the tops look crunchy and sides look golden and browned. Loosen edges with a knife, unmold and serve on a platter.

Additional Notes

To make this as a potato kugel pie, bake at 425°F in a 9-inch round glass baking dish for 1 hour 20 minutes, depending on desired crunchiness.