



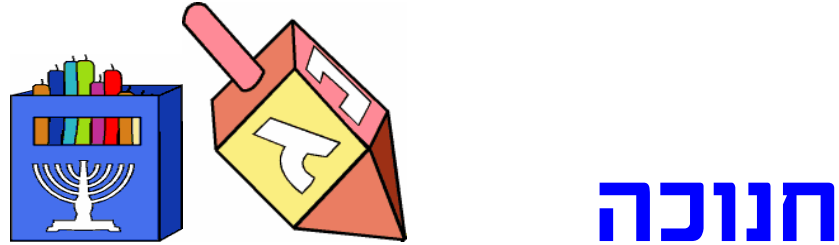
The Richmond Jewish Day School

A Family Guide for Chanukah



Compiled by:

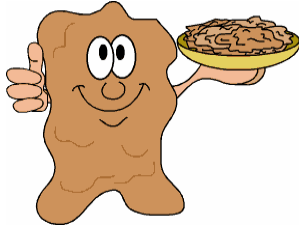
Dr. Ella Levy
Head of School



Many Jewish holidays commemorate events imbued with historical and religious meaning. Hanukkah means “dedication”, and it commemorates the rededication of the Temple in Jerusalem after its desecration by foreign forces. The story of Hanukkah is about the struggle for religious freedom.

Over two thousand years ago, the foreign ruler of the Israelites decreed that the Jews bow down to the image of their leader, Antiochus, whose statue was erected in the Temple. Jewish law forbade Jewish people to bow down to statues or idols. Inspired by Mattathias and led by his son, Judah, a small group of Jews called Maccabees (meaning “hammer”) rebelled. The Maccabees won, but the Temple in Jerusalem was destroyed. The Jews cleaned the Temple and rededicated it to God by rekindling the Menorah. There was only enough olive oil to light the Menorah for one night. The legend of the miracle at Hanukkah says that the one-day supply of oil burned for eight days and nights until more oil could be made.

There are eight days of Hanukkah corresponding to the legend of the miracle of the oil in the Temple. Food cooked in oil are traditional, particularly potato pancakes, called latkes, and sufganiot-jelly donuts.



Today, candles are used instead of oil. On each successive night, the number of candles lit increases by one.

Prayers accompany the lighting of the candles.



ברוך אתה ה' אלוהינו מלך העולם אשר קדשנו במצוותיו וציוונו להדליק נר של חנוכה

ברוך אתה ה' אלוהינו מלך העולם שעשה ניסים לאבותינו בימים ההם בזמן הזה

ברוך אתה ה' אלוהינו מלך העולם שהחיינו וקיימנו והיגיענו לזמן הזה

***Baruch Atta Adonai Eloheynu Melekh Ha-olam Asher Kiddeshanu
Be-mitsvotav Ve-tsivanu Lehadlik Ner Shel Hanukka***

Blessed are You, Lord our God, King of the universe, who has sanctified us by His commandments, and has commanded us to kindle the lights of Hanukka.

Followed by:

***Baruch Atta Adonai Eloheynu Melekh Ha-olam She-asa Nissim
La-avoteynu Ba-yyamim Ha-hem Ba-zzman Ha-zze***

Blessed are you, Lord our God, King of the universe, who wrought miracles for our fathers in days of old, at this season.

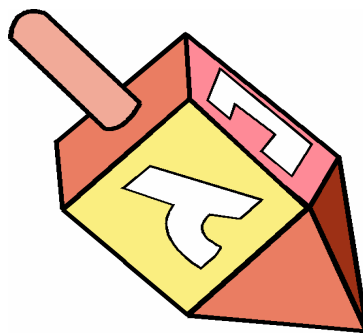
On the 1st night or 1st first time you kindle the Hanukka lights:

***Barukh Atta Adonay Eloheynu Melekh Ha-olam She-hekheyanu
Ve-kiymanu Ve-higgi'anu La-zzman Ha-zze***

Blessed are You, the Lord our G-d, King of the universe, Who has kept us alive, sustained us, and brought us to this season.

Hanukkah is celebrated beginning on the 25th day of the Jewish month of Kislev. The celebration is enhanced with songs, games and toys such as a dreidel. It is also traditional to give the children small gifts or “gelt”-money.

חג שמח



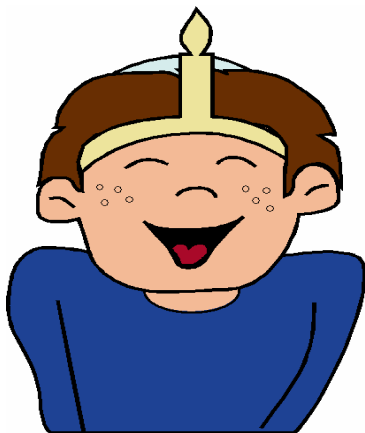
Songs for the Holiday

מעוז צור

מעוז צור ישועתי, לך נאה לשבח
 תכון בית תפלתי, ושם תודה נזבח
 לעת תכין מטבח, מצד המנבח
 אז אגמור בשיר מזמור, חנוכת המזבח
 אז אגמור בשיר
 מזמור, חנוכת המזבח

O Rock of my salvation, with delight we praise
 You.
 Restore the Temple where we will bring
 offerings.
 When You will eliminate our enemies,
 Then I shall sing at the rededication.

הנרות הללו
 אנחנו מדליקים,
 על הניסים
 ועל הנפלאות,
 ועל התשועות,
 ועל המלחמות,
 שעשית לאבותינו,
 בימים ההם
 בזמן הזה.



הנרות הללו

*Ha-nerot ha-lalu anach-nu
 mad-likin
 Al ha-nissim vi-al hanif-laot
 Al ha-tshu-ot vi-al ha-
 milchamot
 She-asita la'avo-teinu
 Ba-yamim ha-heim, ba-zman
 ha-zeh
 Al ye-dey kohan-echa haki-
 doshim.
 Vi-chol shmonat ye-mey
 Hanukka
 Ha-nerot ha-lalu kodesh heim,
 Ve-ein lanu reshut li-heesh-
 tamesh ba-hem
 Ela leer-otam bilvad
 Kedai le-hodot u-li-hallel li-
 shimcha
 Al ni-secha vi-al niflo-techa
 vi-al yeshua-techa.*

סביבון

Sivivon, sov, sov, sov Hanukka, hu chag
tov
Hanukka, hu chag tov Sivivon, sov, sov,
sov!

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

Dreidel, spin, spin, spin.
Hanukka is a great holiday.
It is a celebration for our nation.
A great miracle happened there.

סביבון טוב, טוב, טוב

חנוכה הוא חג טוב,

חנוכה הוא חג טוב

סביבון
טוב, טוב, טוב

The Dreidel Tradition

The Dreidel is the most traditional game played on Hanukka. The dreidel goes back to the time of the Syrians. The Syrians prohibited the Jews from studying Torah. When the Syrians saw a group of Jews together, they checked to see that they were not studying. The Jews would hide their books and take out their dreidels and trick the Syrians into thinking they were just playing a game

How to play.

It is a gambling game so some stakes are needed! Anything can be used, but it is often chocolate coins (Hanukka gelt). All players get an equal amount of chocolate coins. All players put one coin in the pot in the center.

Then players take turns spinning the dreidel. The player acts according to the letter, which is facing up when the dreidel stops spinning.

If the dreidle lands on the letter, follow the “Yiddish” meaning:

- **nun**: Player does nothing “nisht” or “nothing”
- **gimel**: Player takes pot “ganz” or “everything”
- **hay**: Player takes half “halb” or “half”
- **shin**: (outside of Israel) Player must put one coin “shtel” or “pay”
- **Pay**: (in Israel) Put one coin in “Pay” or pay one coin

The winner is the person with the most coins at the end of the game.

Chanukkah's Recipes

7

Potato

Pancakes... "Latkes"

Servings: 10 pieces

Preparation Time :0:45

Ingredients

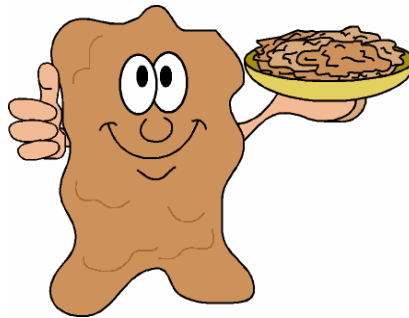
- 3 medium potatoes, peeled (18 oz unpeeled)
- 1 medium onions, peeled (4 oz)
- 1 clove garlic small
- 2 eggs large
- 2 tbl parsley chopped
- 1 tbl chicken fat melted -- optional
- 1/2 cup matzo meal, medium
- salt and pepper to taste
- oil to fry



Preparation

1. Peel and grate the potatoes, onion and garlic. I chop the potatoes with the onion and garlic and grate in a blender. This quantity will give 2 batches in a blender, do one fine and one coarse. Fill the blender 1/2 full of water, grate half the potatoes and onions, strain dry, but save the drained water to use in the blender for the second batch. Press the grated potato and onion to get out as much water as you can. Or you can, as my grandmother did, use a hand grater. If you do, watch your fingers.
2. Add the eggs and beat in till well blended.
3. Add the chopped parsley. If you are planning to serve the potato pancakes with a pot roast or such, add a tablespoon of melted chicken fat for flavor. (The combination of garlic, parsley and chicken fat is a great flavor enhancer.) You can taste the raw mixture (I do, but you may not care for

- it) or just add a teaspoon or two of salt and a pinch of black pepper, and then taste the sample pancake.
4. Add enough matzo meal to bind. The mixture should hold its shape in a spoon when tapped against the side of the bowl.
 5. Fry a small sample pancake in 1/4 inch of 375-400 degree F oil. Peanut oil tastes especially good to me for this. When one side is done, flip it over, using a slotted spatula and a fork. When both sides are crisp and brown remove it to a tray with absorbent paper towels. Adjust the seasoning based on the sample. Fry subsequent pancakes lighter than you want them to be served. You can do the whole batch (makes 10 pieces medium size) and then finish them all at once at serving time. They can also be finished in a hot oven or a deep fryer. Be sure to blot them well. These can be done ahead, and held for a few hours, unrefrigerated, and served in the evening as part of the dinner meal, or as a Hanukkah treat.



SUFGANIYOT

- 1 tablespoon dry yeast (1 pkg)
- 4 tablespoon sugar
- 3/4 cup lukewarm milk (or water for pareve)
- 2-1/2 cups flour
- pinch of salt (does it hurt the salt to get pinched :-))
- 1 teaspoon cinnamon
- 2 eggs, separated
- 2 tablespoon butter (or pareve margarine)
- Apricot, strawberry or some type of preserves

Sugar

Vegetable oil

Preparation

Mix yeast, 2 tablespoons sugar and milk. Let sit till it bubbles. Sift flour, mix in remaining sugar, salt, cinnamon, egg yolks and yeast mixture.

Knead dough until it forms a ball. Add butter or margarine; knead until butter is well absorbed. Cover with a towel and let rise overnight in fridge.

The next morning:

Roll out the dough to a thickness of 1/8 inch. Cut dough into 24 rounds with a juice glass or other object about 2 inches in diameter. Place 1/2 teaspoon of preserves in center of 12 rounds. Top with the other 12. Press down at edges, sealing with egg whites. Crimping with the thumb and second finger is best. Let rise for about 30 minutes.

Heat 2 inches of oil to about 375 degrees. Drop the doughnuts into the hot oil, about 5 at a time. Turn to brown on both sides. Drain on paper towels. Roll in sugar. Makes 12

