

Lighting the Chanukiya

Each night the candles are placed in the *chanukiyah* from right to left. Start by lighting the *shamash* and then light the candles from left to right, always starting with the newest candle first. As you light the candles say the following blessings:

ברוך אתה יי אלהנו מלך העולם אשר קדשנו במצותיו וצונו להדליק נר של חנכה.

Baruch Atah Adonai, Eloheinu Melech Haolam, asher kidishanu b'mitzvotayv, vitzivanu l'hadlik neir shel Chanukah.

Blessed are You Adonai our God, Ruler of the universe, who hallows us with mitzvot, and commands us to light the Chanukah lights.

ברוך אתה יי אלהנו מלך העולם שעשה נסים לאבותינו ואמותינו בימים קדמים בזמן הזה.

Baruch Atah Adonai, Eloheinu Melech haolam, she-asah nisim la'avoteinu v'imoteinu bayamim haheim baz'man hazeh.

Blessed are You, Adonai our God, Ruler of the universe, who performed wondrous deeds for our ancestors in days of old, at this season.

On the first night we add

ברוך אתה יי אלהנו מלך העולם, שהחיינו וקימנו והגיענו לזמן הזה.

Baruch Atah Adonai, Eloheinu Melech haolam, she-he-cheeyanu, v'kee-yi-manu, v'hig-ee-yanu lazman hazeh.

Blessed are You, Adonai our God, Ruler of the universe, for giving us life, for sustaining us and for enabling us to reach this day.

The Story of Chanukah:

More than twenty-one centuries ago, the Holy Land was ruled by the Seleucids (Syrian-Greeks), who sought to forcefully Hellenize the people of Israel. The Selucids, under the rule of Antiochus, captured the Jewish Temple in Jerusalem and began pagan worship, sacrificing pigs on the holy altar and erecting idols. Against all odds, a small band of faithful Jews, the Macabees, defeated one of the mightiest armies on earth, drove the Greeks from the land, reclaimed the Holy Temple in Jerusalem and rededicated it to the service of God. When they sought to light the

Temple's menorah, they found only a single cruse of olive oil that had escaped contamination by the Greeks; miraculously, the one-day supply burned for eight days, until new oil could be prepared under conditions of ritual purity.

Chanukah -- the eight-day festival of light that begins on the eve of Kislev 25 -- celebrates the triumph of light over darkness and freedom of religion over oppression and intolerance.

Playing Dreidel

(Taken from Myjewishlearning.com)

The Hebrew word for dreidel is *sevivon*, which, as in Yiddish, means to turn around. Dreidels have four [Hebrew] letters on them, and they stand for the saying, "*Nes Gadol Haya Sham*," meaning "a great miracle occurred there." In Israel, instead of the fourth letter "*shin*," there is a "*peh*," which means the saying is "*Nes Gadol Haya Po*" -- "a great miracle occurred here."

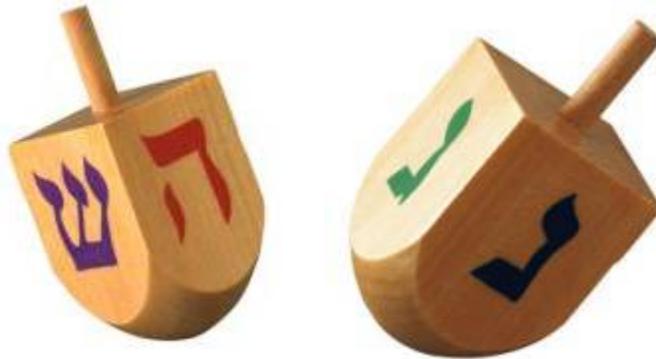
Playing with the dreidel is a traditional Chanukah game played in Jewish homes all over the world, and rules may vary. Here's how to play the basic dreidel game:

1. Any number of people can take part in this great game.
2. Each player begins the game with an equal number of game pieces (about 10-15) such as pennies, nuts, chocolate chips, raisins, matchsticks, gelt, etc.
3. At the beginning of each round, every participant puts one game piece into the center "pot." In addition, every time the pot is empty or has only one game piece left, every player should put one in the pot.
4. Every time it's your turn, spin the dreidel once. Depending on the outcome, you give or get game pieces from the pot:
 - a) *Nun* means "*nisht*" or "nothing" [in Yiddish]. The player does nothing.
 - b) *Gimmel* means "*gantz*" or "everything" [in Yiddish]. The player gets everything in the pot.

c) *Hey* means "*halb*" or "half" [in Yiddish]. The player gets half of the pot. (If there is an odd number of pieces in the pot, the player takes half of the total plus one).

d) *Shin* (outside of Israel) means "*shtet*" or "put in" [in Yiddish]. *Peh* (in Israel) means "pay." The player adds a game piece to the pot.

5. If you find that you have no game pieces left, you are either "out" or may ask a fellow player for a "loan."



The four sides of the dreidel, from right: *nun*, *gimmel*, *hey*, and *shin*

6. When one person has won everything, that round of the game is over!

7. We suggest that if you use money to play the game, ask players to donate part or all of their winnings to *tzedakah* (charity). You can ask parents to match these contributions. This way everyone wins and you can share the Chanukah gifts with those in need!

Chanukah Songs

Light One Candle

words and music by Peter Yarrow

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.

Chorus:

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 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 heart. *Chorus*

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 and this is the promise and
this is why we will not fail. *Chorus*

I Have a Little Dreidel

Music: Samuel Goldfarb

Verse: S.S. Grossman

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

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

My dreidel's always playful
It loves to dance and spin
A happy game of dreidel,
come play now let's begin.
Chorus

Ma'oz Tsur

Hebrew words by Mordechai, 13th century poet

English words: Marcus Jastrow, Gustav Gottheil

Adapted from the German of Leopold Stein

Ashkenazic melody

*Ma-oz tsur y'shu-ati, l'cha na-eh l'shabei-ach
Ti-kon beit t'filati v'sham toda n'zabeiach
L'eit tachin mat-beiach mi'tzar ham'na-bei-ach
Az egmor b'shir mizmor Chanukat ha-mizbeiach
(2x)*

Rock of ages, let our song praise your saving power.
You amidst the raging foes were our shelt'ring tower.
Furious they assailed us, but your arm availed us.
And your word broke their sword when our own strength failed us (2x)

Children of the Maccabees, whether free or fettered,
Wake the echoes of the songs, where you maybe scattered.
Yours the message cheering, that the time is nearing,
Which will see, all men free Tyrants disappearing. (2x)

Adam Sandler's Chanukah Song (Original Version)

Certain words changed to make it appropriate for children: by M. Fensin

Time to take out the Menorah ☐

Put on your yarmulke, Here comes Chanukah
So much funukah, to celebrate Chanukah

Chanukah is the festival of lights...Instead of one day of presents,
we have eight crazy nights
When you feel like the only kid in town, without a Xmas tree
Here's a list of people who are Jewish just like you and me
David Lee Roth , lights the menorah
So do Kirk Douglas, James Caan and the late Dinah Shore-ah
Guess who eats together at the Carnegie Deli
Bowser from Sha Na Na and Arthur Fonzerelli
Paul Newman's half Jewish, Goldie Hawn's half too
Put them together, what a fine lookin' Jew
You don't need "Deck the Hall" or "Jingle Bell Rock"
'Cause you can spin a dreidel with Captain Kirk and Mr. Spock - both
Jewish

Put on your yarmulke, It's time for Chanukah
The owner of the Seattle Supersonicahs Celebrates Chanukah
O.J. Simpson, not a Jew
But guess who is? Hall of famer Rod Carew-he converted
We got Ann Landers and her sister Dear Abby
Harrison Ford's a quarter Jewish - not too shabby
Some people think that Ebenezer Scrooge is
Well he's not, but guess who is --All three Stooges
So many Jews are in showbiz
Tom Cruise isn't, but I heard his agent is.
Tell your friend Veronica, It's time to celebrate Chanukah
I hope I get a harmonica, On this lovely, lovely Chanukah
So drink your milk and tonicah, And sing this silly songikah
If you really, really wannakah, Have a happy, happy, happy, happy
Chanukah!

O Chanukah O Chanukah

Folk melody

English: F. Minkoff

Hebrew Verse: E. Indelman

English:

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
Dreidels to play with and latkes to eat
And 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)

Yiddish:

*Oy Chanukah oy Chanukah a yontif a sheiner
A lustiker a freylicher nito noch a zeyner
Alle nacht in dreydlech shpiln mir
Zudik hesse latkes essen mir
Geshvinder tsindt kinder di Chanukah lichtelech on
Zol yeder bazunder bazingen dem vunder un tantzen freylech in kohn (2x)*

Mi Y'Maleil?/Who Can Retell?

Hebrew: Music by Menashe Ravina; words: unknown

English: B.M. Edidin, Judith K. Eisenstein and others

*Mi y'maleil g'vu-rot Yisraeil? Otan mi yim-neh?
Hein b'chol dor ya-kum ha-gi-bor go-eil ha-am.*

Who can retell the things that befell us?
Who can count them?
In ev'ry age a hero or sage came to our aid (repeat)

*Sh'ma! Bayamim ha-heim bazman hazeh
Makabi moshia ufodeh
Uv-yaminu kol am Yisraeil, yit-acheid yakum l'hi-ga-eil.*

For a very complete song sheet check out this link:

<http://ot006.urj.net/ChanukahSongSheet.pdf>

Chanukah Recipes:

Potato Latkes (taken from epicurious.com)

What is the secret to making great latkes? We found that the starchier the potato, the crisper the latke. As for varieties, we tested baking potatoes (the starchiest), Yukon Golds, and boiling potatoes (the least starchy) and liked the flavor of them all. You can easily double this recipe for a crowd.

Yield: Makes 12 to 16 latkes

Active Time: 45 minutes

Ingredients

1 pound potatoes
1/2 cup finely chopped onion
1 large egg, lightly beaten
1/2 teaspoon salt
1/2 to 3/4 cup olive oil

Accompaniments: sour cream and applesauce

Preheat oven to 250°F.

Peel potatoes and coarsely grate by hand, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after last batch is added to water, then drain well in a colander.

Spread grated potatoes and onion on a kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible. Transfer potato mixture to a bowl and stir in egg and salt.

Heat 1/4 cup oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4 latkes, spoon 2 tablespoons potato mixture per latke into skillet, spreading into 3-inch rounds with a fork. Reduce heat to moderate and cook until undersides are browned, about 5 minutes. Turn latkes over and cook until undersides are browned, about 5 minutes more. Transfer to paper towels to drain and season with salt. Add more oil to skillet as needed. Keep latkes warm on a wire rack set in a shallow baking pan in oven.

Cooks' notes:

- Latkes may be made up to 8 hours ahead. Reheat on a rack set over a baking sheet in a 350°F oven, about 5 minutes.
- Grating the potatoes, soaking them briefly in water, and then squeezing out the liquid keeps the batter from turning brown too quickly.

-If you want to make latkes ahead of time, you can lay put them on a cookie sheet in the freezer. Once they are frozen, transfer them to an airtight container or a plastic ziplock bag and store frozen until needed. Reheat frozen latkes at 350°F until they are hot and crspsy again, around 15 minutes.

Surefire Sufagniyot (Jelly Doughnuts)

Ingredients:

2 1/4 cup flour, either self-rising or if not add 2 t baking powder

1 1/2 cups plain yogurt, a low percent of fat

2 large eggs

1T sugar

1 t vanilla

A small or medium pot of vegetable oil, at least 3" or 7cm high of oil and not more than 2/3 the way up the pot.

Heat the oil

Mix all of the ingredients

When the oil is hot enough to cook in, *check by dropping a little of the batter in, and if it bubbles enthusiastically, it's ready.* Use two spoons to drop into the hot oil. Be careful, and don't drop from too high, since the oil will splash and burn you! The two spoon method means that you put some batter in one teaspoon and use the other teaspoon to push it off and into the oil.

Don't crowd the pot, better make less at a time than more, or you'll find them undercooked on the underside and inside.

You will not see attractive symmetric balls. They will look sort of like strange creatures, related to an octopus but they really taste good! When they're brown on the outside, and you may have to nudge them to turn over for an even tan, take them out with a large spoon and put them on paper towels to drain off the "extra oil." Sprinkle with powdered sugar or use a pastry bag to pipe in yummy fillings such as raspberry or strawberry jam, nutella or lemon curd. Be creative!