



CAMP JRF
Hanukkah
FAMILY ACTIVITIES

8 Crazy Dreidels

A dreidel for each night! What could be better?

Test your dreidel spinning skills using dreidels made from all kinds of stuff, from food to paper to recycled materials. Click on a dreidel below for instructions.

Milk Carton
Dreidel

CD
Dreidel

Paper
Dreidel

Origami
Dreidel

From our friends at the
Foundation for Jewish
Camp

Candy
Dreidel

Egg Carton
Dreidel

Cardboard
and Pencil
Dreidel

Howie Bee
Dreidel

Bonus!

Dreidel
Surprise
Cookies



How to Play Dreidel

What You'll Need

“Gelt” (such as chocolate gelt pieces, pennies, small candies, buttons) for each player
A dreidel for the group

How to Play

Distribute an equal number of gelt pieces to each player. Begin play by having each player add one or two pieces into the common pot. Take turns spinning the dreidel and taking the actions determined by the letter you spin:



Nun: Nothing happens.



Gimmel: You win everything in the common pot.



Hey: You take half of the gelt in the common pot.



Shin: You must add a piece to the common pot.

Each person should try to collect as many gelt pieces as they can.



Oil Vey!



Science experiments with oil.

- 1 Separate it:** Put water in a clear container (with a lid) and add food coloring to the water. Pour in some oil (any oil will work but try to use olive oil in honor of Hanukkah). The oil may go to the bottom, but after a minute or so it will rise to the top. Turn the container upside down to see what happens.
- 2 Emulsify it:** Shake the container of oil and water vigorously. The mixture will turn cloudy and you won't be able to see the separation any longer. This state is called an emulsion - a mixture of oil and water in the form of tiny droplets of the two liquids. Let it sit to see if it goes back to its original state. Sprinkling salt in the mixture speeds up the separation process.
- 3 Absorb it:** Did you know that you can separate oil and water by soaking it up? Most of the materials we use to clean up, like paper towels, are better at absorbing water. Pads made of polypropylene, however, soak up oil. Visit your local auto supply store to find them and race to see what material soaks up the oil fastest.
- 4 Freeze it:** Water becomes less dense when frozen into ice. Put some water and oil in a plastic bowl. The oil will rise to the top, similar to the first experiment. Put the bowl in the freezer for a few hours and then take it out to examine it. Where is the oil now? (Hint: Check underneath the frozen water!)

Post-lighting

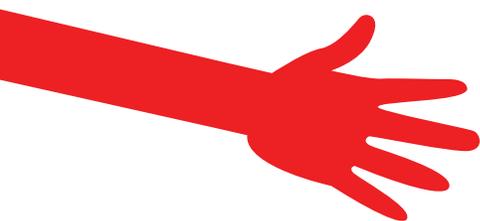
Family Games & Activities



Flashlight tag: One person is considered “it,” armed with a flashlight in a dimly lit or dark area. The “it” person counts to 20 while the rest of the group hides in a designated area. After reaching 20, the “it” person searches for the hiding people using the flashlight. Once everyone is discovered, a new “it” person is chosen.



“Get the oil”: There is only a small amount of oil left, so you must collect as much oil for your team as possible! Divide the group into two teams and give each person a number (either in English or Hebrew). Put “the oil” in the middle and have the two teams sit in parallel lines a significant distance from the center. Once everyone is ready, yell out a number. The two people with that number must try to get “the oil” before the person on the other team. The person to get “the oil” first receives one point for his or her team.



Calling all Macabees: Create a logo for the Macabees and project it using a blacklight, highlighters, and plastic cup. See how here.

[Click here to see how](#)





Latkes from around the world

Germany

The basic latke

Ingredients

1 pound (about three medium size) starchy potatoes
1/2 cup onion or shallots, coarsely chopped
1 whole egg or the whites of two eggs, lightly beaten
2 tablespoons all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
1/4 teaspoon fresh ground black pepper
about 1 to 2 cups olive oil

Recipe

- 1) Preheat the oven to 350°F. Take a sheet pan and put a rack over it for draining and crisping the pancakes and put it in the oven.
- 2) Crack the egg into a large mixing bowl, and beat it lightly with a fork. Add the flour, baking soda, salt, and pepper and stir together with the fork.
- 3) Peel and wash the potatoes. Put them in a bowl of cold water as you work to keep them from browning. When you are done peeling, pat them dry with a paper towel. Now shred them with the big holes on a box grater or a food processor so they are all uniform in size. Mix in the onions.
- 4) This next step is crucial. We are now going to try to get as much moisture as possible out of the potatoes and onions. With your hands, pick up a small amount of the grated potato/onion mix and, over the sink, squeeze out as much water as possible. Repeat. Readers tell me that giving the taters a ride in the salad spinner is a good idea. Then spread the grated potato mix out on a double layer of paper towels, cover with another double layer of paper towels, and press hard. Another method is to put the mix into the center of a few layers of cheesecloth, a clean T-shirt, or a clean kitchen towel, pull together the edges making a pouch, and twist and squeeze out as much moisture as possible.
- 5) Add the potato mix to the bowl with the egg mixture, stir/toss gently. Make patties about 3" across and about 1/2" high, but leave the edges jagged. An ice cream scoop is a good measuring device, then you can shape them. Place them on a platter or sheet pan. Do not stack them.
- 6) Heat the skillet over high. If you are using cast iron add a few tablespoons of oil and wipe the pan clean with a paper towel. Then add enough oil so that it fills the pan 1/4" deep. If the pancakes are 1/2" then the oil is deep enough to reach more than halfway up the pancake. Heat the oil to about 350°F or for about 10 minutes until, if you drop a shred of potato in, it begins to bubble and fries instantly.
- 7) Ease the patties into the oil one at a time about a minute apart, being careful not to splash. You should be able to fit four into a 12" pan at a time, and they should not be touching much. The reason to stagger their start time is to keep the oil temperature hot. If you add four at a time, the oil temp will drop and the pancakes can get soggy. When you add the last one, you should notice the edges of the first one are getting golden after 5 to 7 minutes. Check the bottom of the first patty by lifting it with a slotted spatula. It should be golden, but there still may be milky parts showing. That's fine. Turn it, and it is easiest to turn it with two spatulas or a spatula and a spoon so they don't splatter or break, and cook another 3 to 4 minutes on the second side until golden. The edges may get brown, so be careful that they do not burn. Remove the patty and gently put it on the rack over the baking pan in the oven to drain and crisp even further. If you are doing a large batch you might want to turn down the oven to 300°F so they don't overcook.
- 8) When they are all done, scoop out the bits that are left behind in the oil, drain, cool, and eat them yourself. Cook's treat!
- 9) After they have been in the oven for about 15 minutes the latkes will darken a bit, crisp even more on the outsides, and cook thoroughly through the center. Sprinkle lightly with salt and serve hot.





Latkes from around the world

Korea

Kimchi latkes

Ingredients

3 potatoes, grated
1 onion, grated
1/4 cup kimchi, chopped
1 – 1 1/2 cups flour
2 eggs
1/2 cup cilantro and 1 serrano chili, diced
sour cream
gochujang*
sesame oil or sesame chili oil
vegetable oil in which to fry

*Gochujang is a Korean hot sauce that is made with chili, rice, and fermented soybeans. It is slightly spicy, but also nutty, earthy, and a little sweet. You could always use Sriracha or Sambal Olek in place of this, but you won't get the same complexity or subtlety of flavor that you get with the gochujang. You can get it in upscale grocery stores or Asian grocery stores.

Recipe

- 1) Combine the potatoes, onions, cilantro, and serrano pepper in a bowl.
- 2) Put the mixture into a paper towel, and squeeze the moisture. This is a VERY important step, or your pancakes will be mushy and not crisp properly.
- 3) Take the kimchi (which I like to cut with kitchen shears) and blot it with a paper towel to remove excess moisture. It doesn't have to be super dry here, just not sopping wet.
- 4) Add the kimchi, eggs, and flour to the potato mixture.
- 5) Combine with a fork or your hands until a thick mortar is formed. Add more flour if necessary. You need the flour to work with the eggs to bind the pancakes.
- 6) Heat some oil in a skillet over medium heat.
- 7) Drop a small lump of latke mixture into the pan – it should sizzle when it hits the oil. Mash the latke down with a fork to make it thin, so it has enough time to cook on the inside. Thick latkes = raw potatoes.
- 8) When the latke is golden brown on one side (about 2 minutes) flip it, and cook it until it is crispy on the other side. Then remove it from the pan, and place it on a paper towel-covered plate to drain.
- 9) In the meanwhile, combine the sour cream, gochujang, and sesame oil. I like to use a 1.5:1 ratio of sour cream to gochujang with just a splash of sesame oil, but you do what tastes good to you.

When it is all combined, the sauce should be a lovely orange-y color.

10) Serve. These are really pretty outstanding. Somewhere between a traditional Pajeon and a classic latke, these are crispy on the outside and tender on the inside – like the hash browns of your dreams. The kimchi becomes soft in texture and mild in taste when it is cooked, removing the overt fishiness kimchi can have, but leaving behind a pleasantly salty, tangy taste. The cilantro is herbal, and the diced serrano adds heat to the potatoes and sweet onions. These latkes are perfect on their own, but the dipping sauce really takes it over the top. The cool sour cream and nutty, deep sesame oil play well off each other. The gochujang adds heat and a bit of funky umami flavor. This would be delicious with sliced flank steak or maple salmon.

[Click here to check out the source of this recipe](#)





Latkes from around the world

India

Indian spiced latkes

Ingredients

2 medium potatoes (1 pound total)
2 small onion
1 small jalapeno or serrano chili pepper
1/2 cup canola oil, or more as needed
1 cup chickpea flour
3/4 cup water
1 large egg
3/4 teaspoon salt, or more to taste
1/2 teaspoon ground turmeric
1/2 teaspoon ground cumin
1/2 teaspoon crushed red pepper flakes
1/2 cup packed cilantro leaves

Recipe

Line a mixing bowl with several layers of paper towels, allowing them to hang over the sides of the bowl. Peel and grate the potatoes (a food processor fitted with a shredding disk works fast), adding them to the bowl as you work. Cut the onions in half, then into very thin slices. Stem and seed the pepper, then cut it lengthwise into very thin strips (julienne).

Divide the oil between 2 large skillets; heat over medium-high heat until the oil shimmers.

Preheat the oven to the lowest setting. Line one baking sheet with parchment paper and place one wire cooling rack on top of a second baking sheet.

Whisk together the chickpea flour and water in a separate large mixing bowl to form a smooth batter. Whisk in the egg until well incorporated, then add the salt, turmeric, cumin and crushed red pepper flakes.

Use the paper towels to squeeze as much moisture as possible from the potatoes, then add the potatoes to the batter along with the onions, jalapeno or serrano pepper and the cilantro, stirring to incorporate. Taste, and add salt as needed. The mixture will be a lovely golden color.

Drop a teaspoon of batter into the hot oil in one of the skillets; if the batter sizzles at the edges, the oil is ready.

Scoop separate heaping tablespoons of the latke mixture and drop them into the skillets (4 at a time, in each), flattening them slightly. Cook for a few minutes, until deep golden, then turn them over and cook until crisped and golden on the second side (about 6 minutes total per batch). Transfer to the rack to drain while you drop another batch into the oil; transfer the drained latkes to the parchment-paper-lined baking sheet and place in the oven to keep warm. Repeat to use all of the latke mixture.

Serve warm.

[Click here to check out the source of this recipe](#)





Latkes from around the world

Greece

Spanolatkes

Ingredients

1 pound russet potatoes, peeled
1/3 cup onion, minced
4 scallions, just the green parts, diced
2 large eggs
1/4 cup fresh dill, chopped or 1 teaspoon dried dill
1 cup feta cheese, crumbled
1 cup baby spinach, chopped
coarse salt and fresh ground black pepper
4 tablespoons all-purpose flour
vegetable oil, for frying

Tzatziki (for serving)

1/2 small cucumber, shredded
3/4 cup sour cream
1/2 teaspoon dried dill
coarse salt and fresh ground black pepper

Recipe

- 1) Grate the potatoes on the large holes of a box grater. Add them to the center of a clean kitchen towel and wring out over the sink to remove as much moisture from the potatoes as you can.
- 2) Transfer to a large bowl and add the onion, scallions, eggs, dill, feta, spinach, 1 teaspoon coarse salt, 1/8 teaspoon black pepper. Sprinkle the flour over top and mix well with a fork or your hands.
- 3) Heat 1/2 inch vegetable oil in a large skillet over medium-high heat until a deep-fry thermometer registers 350 degrees F. or add a small spoon of the latke mix to the oil to test - it should sizzle and bubble immediately.
- 4) Working in batches, scoop heaping tablespoons of the potatoes into the pan for each latke and flatten with a spatula. Fry until golden brown and cooked through about 2 - 3 minutes per side. Make the tzatziki, if using, while the latkes are frying.
- 5) Drain on paper towels. (Maintain the oil at 350 degrees F between batches.) Serve with tzatziki or sour cream.

For the Tzatziki

Wring the water out of the cucumber the same way you did the potatoes in a clean kitchen towel over the sink. Add to a small bowl and mix in the sour cream and dill. Season with salt and pepper to taste.

[Click here to check out the source of this recipe](#)

Hungary

Hungarian cheese latkes

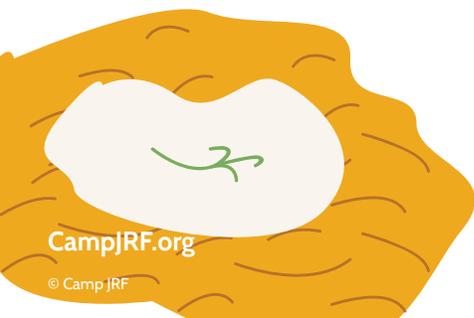
Ingredients

2 large eggs
1 cup sugar
8 ounces cream cheese
6 tablespoons large-curd cottage cheese
3/4 to 1 cup all-purpose flour
1/2 teaspoon salt
Vegetable oil for frying

Recipe

- 1) Mix the eggs and the sugar in the bowl of a food processor fitted with the steel blade. Add the cheeses 3/4 cup of the flour, and salt. Process until smooth.
- 2) Heat a nonstick frying pan (any size) and pour in a film of vegetable oil. To test the thickness of the batter drop about 4 tablespoons into the pan and fry for a few minutes on each side. Do not worry if some of the batter spills out of the pancakes. Just scrape off the excess. If the batter seems too liquid, add flour. When the consistency is correct, continue frying all the pancakes, a few at a time.
- 3) Drain on a paper towel and serve with a dollop of whipped cream, a spoonful of jam, or a sprinkle of cinnamon sugar.

[Click here to check out the source of this recipe](#)





Latkes from around the world

Mexico

Mexican potato latkes

Ingredients

3 cups russet potatoes, washed well
2 tablespoons onion, diced
1 large jalapeño, deseeded and diced
2 corn stalks
1 clove garlic, minced
2 eggs, whisked
2 tablespoons flour
1 teaspoon salt, plus more to taste
½ cup vegetable oil

Avocado Cream Sauce (for serving)

1 large avocado
1 tablespoon Greek yogurt or sour cream
Juice of 1 lime
1 clove garlic, minced
Salt and pepper to taste
Sour cream and cilantro for garnish

Recipe

- 1) Start with making your avocado cream sauce. Combine avocado and Greek yogurt, then add lime juice to get the consistency you like (saucy).
- 2) Add in minced garlic and salt and pepper to taste. Set aside.
- 3) Put corn stalks in a pot of water, bring to a boil, and your corn is done! Drain and cool. Remove from stock.
- 4) After peeling and shredding potatoes using a food processor or hand grater, wring with a cheesecloth or towel, removing all moisture.
- 5) Mix potatoes, onion, jalapeño, garlic, corn, eggs, corn, flour and salt together in a large bowl.
- 6) Heat oil in a large pan over medium high heat until the oil is hot.
- 7) Drop large spoonfuls of the potato mixture into the oil in batches, and flatten them down to form ½ inch patties. Brown on one side, about 2 minutes, and then flip and brown the other.
- 8) Place on paper towels to absorb any excess oil and sprinkle with more salt. Serve hot with avocado cream, cilantro and sour cream!

[Click here to check out the source of this recipe](#)



Gum!

We wanna see your creations!
Share your pictures with us at
facebook.com/CampJRF

#HowWeBee

Hanukkah Blessings



All three of the blessings below are said before lighting the candles. The third blessing is only said on the first night. Traditionally, new candles are added from right to left and lit from left to right.

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

Baruh atah adonai elohaynu meleh ha'olam asher kidshanu bemitzvotav vetzivanu lehadlik ner shel Hanukkah.

Praised are You God, Source of Life, who makes us holy through your commandments and commands us to light the Hanukkah candles.

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

Baruh atah adonai elohaynu meleh ha'olam she'asah nisim la'avotenu bayamim hahem bazman hazeh.

Praised are You God, Source of Life, who performed miracles for our ancestors in their day at this season.

Recited the first night only:

ברוך אתה יי אלהינו מלך העולם שהחינו וקימנו והגיענו לזמן הזה

Baruh atah adonai elohaynu meleh ha'olam shehechyanu ve'kiyemanu ve'higianu lazman hazeh.

Praised are You God, Source of Life, who keeps us alive, sustains us, and brings us to this moment.



Try adding a new song!

Sing to the tune of "Twinkle, Twinkle Little Star"

Eight Little candles in a row,
Waiting to join the holiday glow.
We will light them one by one,
Until all eight have joined the fun,
Eight little candles burning bright,
Filling the world with holiday light.

Check out more songs here

<http://www.preschooleducation.com/shanukkah.shtml>

Hanukkah Blessings



with thanks to RitualWell.org

As you light the candle each night, try pairing each night with a prayer rooted in environmental and sustainability issues.

In the Hanukkah story, the small miracle of the oil that burned for eight days stands for the great miracle of Judaism surviving from generation to generation. In the same way, the small “miracle” of a CFL can stand for the greater miracle of changing our use of energy and other resources so that future generations will be able to enjoy the blessings we have.

First Night – Clean City Air

Blessed are You, Spirit of the World, who has given us the gift of life through breath. May we be able to continue to breathe in fresh, clean air, reminding us of humanity's creation.

Second Night – A More Peaceful World

Blessed are You, who spreads the canopy of peace over the four corners of the earth. Guide us in the pursuit of peace and wholeness throughout the world.

Third Night – Stabilized Climate

Blessed are You, Creator of All Worlds, who with wisdom created our world in a delicate balance. Let us respect how every being and every act connects us as one life.

Fourth Night – A Nuclear Genie Back in the Bottle

Blessed are You, Source of Life, who has given us the ability to destroy life and sustain life. Teach us to use our power to support life and growth and to refrain from harm of the earth and other beings.

Fifth Night – A Clean Water Cycle

Blessed are You, Living Waters, who grants rain in its seasons. Help us preserve the lakes, rivers, oceans and all bodies of water, so that all beings can depend on water's sustenance for life.

Sixth Night – A Safe Food Chain

Blessed are You, Nurturing One, who partners with us to bring nourishment to us through food. May we eat our fill and become more sensitive to the balance of all creatures on earth.

Seventh Night – Bountiful Land

Blessed are You, the Ancient One, who created the earth in its beauty. Grant us the foresight to respect the land that we have been given by working to conserve its natural beauty.

Eighth Night – A Gift for the Future

Blessed are You, Sustainer of Generations, who brings together parents and children. May we recognize that this earth will belong to those who will come after us, so that we may keep the earth as a vital gift that is eternal.

These blessings, written by Rabbi Joshua Lesser, have been excerpted from “One for Each Night: A Hanukkah Study Guide for a Brighter Future.”

WISHING YOU THE HAPPIEST



Hanukkah

FROM CAMP JRF

