



**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.

Milk carton  
Dreidel

CD  
Dreidel

Paper  
Dreidel

Nesting  
Chain  
Dreidel

Candy  
Dreidel

Egg Carton  
Dreidel

Cardboard  
and Pencil  
Dreidel

Howie Bee  
Dreidel

Bonus!  
Dreidel  
Surprise  
Cookies



# How to Play

## What You'll Need

“Gambling pieces” (plastic chips, pennies, small candies, buttons, peanuts in the shell, etc. may be used) for each player  
A dreidel for the group.

## How to Play

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



Nun: The player takes nothing.



Gimel: The player takes all.



Hey: The player takes half.



Shin: The player puts in.

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



# Oil Vey!



## Science experiments with oil

- 1 Separate it:** Add water to a clear container (with a lid) and 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 to 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

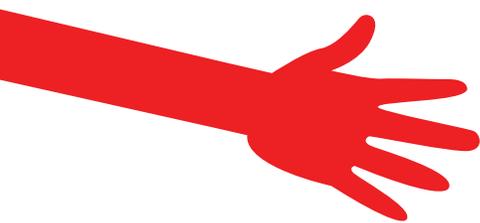
# Family Games & Activities



**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:

<http://www.stevespanglerscience.com/lab/experiments/black-light-secret-message>





# Latkes from around the world

## Germany

The basic latke

### Ingredients

Yield. 6-8 pancakes, 3" x 1/2"

Preparation time. 30 minutes

Cooking time. 40 minutes

### 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 Morton's kosher salt

1/4 teaspoon fresh ground black pepper

about 1 to 2 cups olive oil

### Method

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.

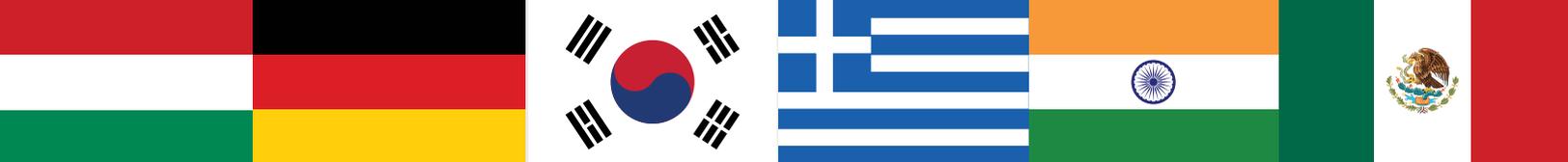
#### Method

- 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.





# Latkes from around the world

## Indian spiced latke

### Ingredients

Yield. Makes 16 medium pancakes

### 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 (see headnote)  
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

### Method

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.





# Latkes from around the world

## Greece Spanolatkas

Ingredients  
Preparation time. 20 minutes  
Cooking time. 20 minutes

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: (or sour cream), for serving  
1/2 small cucumber, shredded  
3/4 cup sour cream  
1/2 teaspoon dried dill  
coarse salt and fresh ground black pepper

### Method

- 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.

### 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.

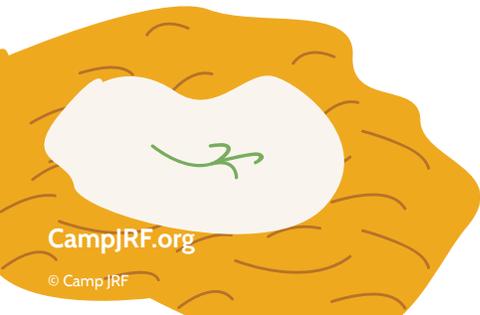
## Hungary Hungarian Cheese Latkes

Ingredients  
Yield. About 10 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

### Method

- 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.





# Latkes from around the world

## Mexico

### Mexican Potato Latkes

#### Ingredients

Serves 5

Preparation time: 20 minutes

Cooking time: 20 minutes

#### Ingredients

For latkes:

3 cups russet potatoes, washed well

2 tablespoons onion, diced

1 large jalapeño, deseeded and diced

2 corn stocks

1 clove garlic, minced

2 eggs, whisked

2 tablespoons flour

1 teaspoon salt, plus more to taste

½ cup vegetable oil

#### Avocado Cream Sauce:

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

#### Method

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 stocks 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!

*Gum!*

We wanna see your creations!  
Share your pictures with us at  
[facebook.com/CampJRF](https://facebook.com/CampJRF)

#HowWeBee



# Hanukkah Blessings



with thanks to RitualWell.org

All three blessings are pronounced prior to lighting the candles. The third blessing is said only on the first night. New candles are added from right to left and lit from left to right. If feminine God-language is new to you, you might consider trying it out on the 7th night of Chanukah, Chag Habanot. (See Chag Habanot ritual.)

**(m) בָּרוּךְ אַתָּה יי אֱלֹהִים מֶלֶךְ הָעוֹלָם, אֲשֶׁר קִדְשָׁנוּ בְּמִצְוֹתָיו וְצִוֵּנוּ  
לְהַדְלִיק נֵר שֶׁל חֲנֻכָּה.**

*(m) Baruch Atah Adonai Elohaynu Melech Ha'olam asher kidshanu bemitzvotav vetzivanu lehadlik ner shel Chanukah.*

**(f) בְּרוּכָה אַתְּ יְהוָה מְקוֹר הַחַיִּים, אֲשֶׁר קִדְשָׁתָנוּ בְּמִצְוֹתֶיךָ וְצִוִּיתָנוּ  
לְהַדְלִיק נֵר שֶׁל חֲנֻכָּה.**

*(f) Berucha Aht Yah Mekor Hahayim asher kidshatnu bemitzvoteyha vetzivatnu lehadlik ner shel Hanukah.*

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

**(m) בָּרוּךְ אַתָּה יי אֱלֹהִים מֶלֶךְ הָעוֹלָם, שֶׁעָשָׂה נִסִּים לְאַבוֹתֵינוּ בַּיָּמִים  
הֵהָם בְּזַמַּן הַזֶּה.**

*(m) Baruch Atah Adonai Elohaynu Melech Ha'olam she'asah nisim l'imoteynu vela'avotenu bayamim hahem bazman hazeh.*

**(f) בְּרוּכָה אַתְּ יְהוָה מְקוֹר הַחַיִּים שֶׁעָשִׂיתָ נִסִּים לְאַמּוֹתֵינוּ וְלְאַבוֹתֵינוּ  
בַּיָּמִים הֵהָם בְּזַמַּן הַזֶּה.**

*(f) Berucha Aht Yah Mekor Hahayim she'astah nisim le'imoteynu vela'avoteynu 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:

(m) בָּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, שֶׁהַחַיִּים וְקִיּוּמָם וְהַגִּיעָם לְזַמַּן  
הַזֶּה.

(m) Baruch atah adonai elohaynu melech ha'olam shecheyanu ve'kiyemanu ve'higianu lazman hazeh.

(f) בְּרוּכָה אַתְּ יְיָ מְקוֹר הַחַיִּים, שֶׁהַחַיִּיתָנוּ וְקִיַּמְתָּנוּ וְהַגִּיעַתָּנוּ לְזַמַּן  
הַזֶּה.

(f) Berucha Aht Yah Mekor Hahayim shecheheyatnu vekiyematnu vehigi'atnu lazman hazeh.

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

The following, Hanerot Halalu, is recited or sung after the candles are lit.

Hanerot halalu anahnu madlikin al hanisim ve'al  
hanifla'ot ve'al hateshu'ot ve'al hamilchamot she'asit  
le'imoteynu velavoteynu bayamim hahem bazman  
hazeh al yedey kohanayich hakedoshim uvechol dorot  
ameh al yedey kol eleh shehidliku nerot hashra'ah  
tikvah veshalom.

Vechol shmonat yemey Chanukah hanerot halalu  
kodesh hem ve'ein lanu reshut lehishtamesh bahem  
elah lirotam bilvad kedey lehodot ulhalel lishmeh  
hagadol al nisayich ve'al nifle'otayich ve'al yeshuateh.

הַנְּרוֹת הַלָּלוּ אֲנַחְנוּ מַדְּלִיקִין עַל הַנִּסִּים וְעַל  
הַנִּפְלְאוֹת וְעַל הַתְּשׁוּעוֹת וְעַל הַנְּחֻמוֹת שֶׁעָשִׂית  
לְאֲמוֹתֵינוּ וְלָאֲבוֹתֵינוּ

בַּיָּמִים הָהֵם בְּזַמַּן הַזֶּה עַל יְדֵי כַּהֲנֵיךְ הַקְּדוֹשִׁים  
וּבְכָל דְּוָרוֹת עֲמִיד עַל יְדֵי כָּל אֱלֹהֵי שְׁהַדְּלִיקוּ  
נְרוֹת הַשְּׂרָאָה תִּקְוָה וְשָׁלוֹם:

וְכָל שְׁמוֹנֵת יָמֵי חֲנֻכָּה הַנְּרוֹת הַלָּלוּ קִדְּשׁ הֵם  
וְאֵין לָנוּ רְשׁוּת לְהַשְׁתַּמֵּשׁ בָּהֶם אֶלָּא לְרִאוֹתָם  
בְּלִבָּד כְּדֵי לְהוֹדוֹת וּלְהַלֵּל לְשִׁמְךָ הַגָּדוֹל  
עַל נִסֶּיךָ וְעַל נִפְלְאוֹתֶיךָ וְעַל יְשׁוּעָתְךָ:

These lights we kindle  
for the miracles and the wonders and  
the salvations and the victories that You performed for our ancestors  
in their day at this season,  
through Your holy priests,  
and in every generation of Your people,  
through all who kindled lights  
of inspiration, hope, and peace.

All eight days of Chanukah,  
these candles are holy.  
We are not permitted to use their light,  
but only to look at them and  
to appreciate and to praise Your great name  
for Your miracles,  
Your wonders, and  
Your salvations.



with thanks to RitualWell.org

## “How many compact fluorescent light bulbs does it take to change the world?”

In the Chanukah 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



CampJRF.org

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