



## How To Play The Dreidel Game

1. Any number of people can take part.
2. Each player begins the game with an equal number of game pieces (about 10-15) such as pennies, nuts, chocolate chips, raisins, 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 side it lands on, you give or get game pieces from the pot. For those who don't read Hebrew, some dreidels also feature a transliteration of each letter. If yours doesn't, use the photo as a cheat sheet:
  - a) **Nun** means "nisht" or "nothing." The player does nothing.
  - b) **Gimel** means "gantz" or "everything." The player gets everything in the pot.
  - c) **Hey** means "halb" or "half." 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 "shtel" or "put in." *Peh* (in Israel) also means "put in." The player adds a game piece to the pot.
5. If you have no game pieces left, you are either "out" or may ask a fellow player for a "loan."
6. When one person has won everything, that round of the game is over!



## Lighting the Menorah

Candles are added to the hanukkiyah (menorah) from right to left but are kindled from left to right. The newest candle is lit first.

Light the shamash (the helper candle) first, using it to kindle the rest of the Hanukkah lights. As you do, say or sing:

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

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

Blessed are You, Adonai our God, Sovereign of all, who hallows us with mitzvot, commanding us to kindle the Hanukkah lights.

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

בְּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, שֶׁעָשָׂה נִסִּים לְאַבֹּתֵינוּ  
וְאִמֹּתֵינוּ בַּיָּמִים הָהֵם בְּזִמְנֵי הַזֶּה.

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

On the first night only:

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

בְּרוּךְ אַתָּה יי אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, שֶׁהַחַיָּנוּ וְקִיַּמְנוּ  
וְהִגִּיעָנוּ לַזִּמְנֵי הַזֶּה.

Blessed are You, Adonai our God, Sovereign of all, for giving us life, for sustaining us, and for enabling us to reach this season.

## The REAL (easy) Story of Chanukah

A long, long time ago (in 168 BCE, to be exact), King Antiochus IV ruled over ancient Israel. Not being a fan of variety, he demanded that if you didn't pray to the Greek gods and share in his same culture, you would be in trouble.

This was a problem for the Jews, who still wanted to partake in Jewish traditions like studying Torah and celebrating Shabbat. This made some of the Jewish people so angry that they decided to disobey the king. Priest Mattathias and his sons were joined by other Jews to fight back against King Antiochus IV. One son, Judah, a.k.a. Judah the Maccabee, stepped into the spotlight, leading all of his fellow fighters, the Maccabees, in an attempt to save their Jewish heritage. Even as the king's soldiers rode in on elephants to attack, the Maccabees stayed strong and drove them right out of Jerusalem.

Upon their victory, the Maccabees cleaned up the Temple and decided to light a menorah, an oil-burning lamp. As the story goes, they only had enough oil to burn for one day, but miraculously, the oil lasted for eight days and eight nights. That is why we celebrate Hanukkah for eight days, lighting another candle in the menorah each night to remember this miracle and the triumph of the Jews.

### Easy Latke Recipe

SERVES 6

2 lbs (1 kg) potatoes

2 large eggs

Salt

Oil for frying

Peel and finely grate the potatoes. Put them straight into cold water, then drain and squeeze them as dry as you can by pressing them with your hands in a colander. This is to remove the starchy liquid, which could make the latkes soggy.

Beat the eggs lightly with salt, add to the potatoes, and stir well. Film the bottom of a frying pan with oil and heat. Take serving-spoonfuls, or as much as 1/4 cup (50 ml), of the mixture and drop into the hot oil. Flatten a little, and lower the heat so that the fritters cook through evenly. When one side is brown, turn over and brown the other.

Lift out and serve very hot.

#### VARIATION

You may add black pepper, chopped parsley, and finely chopped onion to the egg and potato mixture.

Adding 4 tablespoons of flour binds the latkes into firmer, more compact cakes, easier to handle but not quite as lovely to eat.



*from The Book of Jewish Food*

For more resources:

18doors.org Jewbelong.com/holidays/hanukkah Myjewishlearning.com rj.org