

8 Nights—8 Actions

1. According to the Hanukkah story, a small amount of oil lasted eight days, a miracle. Talk about ways we can make sure we are doing our part to ensure that our world's limited resources last?

2. Read aloud each night - *The Spotted Pony*, by Eric A. Kimmel (1992, Holiday House, New York) is a wonderful collection of Jewish folk tales to read aloud each night of Hanukkah. Some are funny, some are sad, and all of them appeal to both kids and adults.

3. Concentrate on enjoying the holiday's more traditional pleasures. Therefore, try to minimize gift giving - instead consider choosing a gift that can be donated to a worthy cause.

4. Israel Night - Everyone brings a clipping, item or idea about the modern Maccabees and their state: Israel. The clippings would be about both amazing and challenging things that are going on in Israel or about Israel. Let each person present what they brought and figure out a way to bless it after a thorough discussion.

5. On one of the nights of Hanukkah open all of the tzedakah boxes in the house and count the money. Have every person suggest a cause they believe needs funding and then decide which important causes to send the money to.

6. One night find a way to bring your light into someone's life - light your hanukkiah with friends or find a shelter for battered woman, or homeless persons or elders and bring your hanukkiah over their for lighting.

7. Think of something you can do to become the best possible version of yourself, then create a personal improvement goal. Write it on a piece of paper, place it with/ under your hanukkiah, read it next Hanukkah, and evaluate progress.

8. Have fun and Hug your family and friends!

Hanukkah "Light" Latkes

This recipe keeps the oil and fat calories at bay...

2 large potatoes, scrubbed and unpeeled
1 small onion
1/2 small carrot
2 egg whites
1 1/2 tsp. baking powder
3-4 Tbls. flour
Pinch celery seed
Scant 1/4 tsp. each curry and fennel
1/4 tsp. pepper

Grate potatoes alternately with onion and carrot in the food processor. Drain. Mix with remaining ingredients. Spray a good quality non-stick frying pan with Pam or another oil spray. Drop mixture by heaping tablespoons into hot frying pan and flatten with a fork to make the latkes thin. Fry on medium - high heat until brown. Flip over and brown the other side as well. Serve with applesauce. Yields 16-20 thin latkes.

Additional Resources:

On the web:

www.myjewishlearning.com

www.ritualwell.org

Books:

A Different Light: The Big Book of Hanukkah
Hanukkah (The Art of Jewish Living)
Latkes and Applesauce: A Hanukkah Story
Maccabees: The Lions of Judea - Ravid Ben-Tsur



Temple Aliyah

Our Jewish Home:



Temple Aliyah's Hanukkah Guide

**6025 Valley Circle Blvd
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Lighting Candles

HOW TO LIGHT

On the first night, one candle is placed at the far right (as you face the hanukkiah). This applies whether the hanukkiah is placed next to a doorway or by a window. Another candle is placed for the shamash (taller helper candle) which is used to light the others (it is not counted as one of the candles). Each night we place the shamash, then we add a candle to the left of the previous night and light it first and then light the rest of the candles.



WHEN TO LIGHT

The hanukkiah should be lit after nightfall. It is best to wait, however, until all the members of the household are present. This adds to the family atmosphere and also maximizes the mitzvah of "publicizing the miracle." However, the hanukkiah can be lit (with the blessings) late into the night, as long as people are still awake. On Friday, the hanukkiah should be lit just before Shabbat candles, approximately 18 minutes before sundown.

Blessings

Light the shamash, recite the blessings, and then light the candles.

BLESSING #1

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

Baruch ata Ado-nai Elo-heinu melech ha-olam, Asher kid-shanu bi-mitzvo-tav, Vetzee-vanu lei-had-leek ner shel Hanukkah.

We praise You, Adonai our God, Ruler of space and time, Who commanded us to kindle the Hanukkah light.

BLESSING #2

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

Baruch ata Ado-nai Elo-heinu melech ha-olam, She-asa ni-seem la-avo-teinu, Ba'ya-meem ha-haim b'z-man ha-zeh.

We praise You, Adonai our God, Ruler of space and time, Who made miracles for our forefathers, in those days at this season.

BLESSING #3

This blessing is said on the first night only.

ברוך אתה יי אלהינו מלך העולם שהחיינו וקיימנו והגיענו לזמן הזה.

Baruch ata Ado-nai Elo-heinu melech ha-olam, Sheh-he-che-yanu vi-kee-yimanu Vi-hee-gee-yanu laz-man ha-zeh.

We praise You, Adonai our God, Ruler of space and time, Who has kept us alive, sustained us, and brought us to this season.

It is traditional to sing **Maoz Tzur** following the second blessing.

Dreidel

The dreidel has four sides: נ-Nun, ג-Gimel, ה-Hey, ש-Shin. The game is usually played with coins, chips, or gelt (chocolate coins). Collectively, these letters are interpreted as, "a great miracle happened there."

Before spinning the dreidel each player deposits one coin into the "kupah" or pot. One of the players spins the dreidel. The dreidel stops and lands with one of the letters facing up and the appropriate action is taken:

- Nun - *nischt* (Yiddish) - "nothing" - the next player spins
- Gimel - *gantz* (Yiddish) - "all" - the player takes the entire pot
- Hey - *halb* (Yiddish) - "half" - the player takes half of the pot
- Shin - *shtel* (Yiddish) - "put in" - the player puts one or two in the pot

Each player is given a turn to spin the dreidel. Enjoy the game and eating the winnings.



Maoz Tzur

מעוז צור ישועתי	<i>Maoz tzur yeshuati</i>
לך נאה לשבת,	<i>Lekha na'eh l'shabey'ah</i>
תכון בית תפילתי	<i>Tikkon beit tefillati</i>
ושם תודה נזבת,	<i>V'sham todah nizabeyah</i>
לעת תכין מטבח	<i>L'eit takhin matbeyah,</i>
מצר המנבח,	<i>Mitzar hamnabeyah</i>
אז אגמור בשיר מזמור	<i>Az egmor, b'shir mizmor,</i>
חנכת המזבח.	<i>Hanukat hamizbeyah.</i>

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