

CHANUKAH VOCABULARY

- ♦ **Chanukah:** Literally, dedication—also known as the "Festival of Lights"—that celebrates the victory of a small band of Jews over the Greco-Syrian army and Hellenism (those who followed Greek ways and culture) in 165 BCE and their fight for religious freedom.
- ♦ **Chanukiah:** The nine-branched menorah (lamp), or candleholder, used on Chanukah.
- ♦ **Ner:** Hebrew for candle
- ♦ **Shamash:** Hebrew word for Helper candle used to light other candles on Chanukiah

THE GAME OF DREIDEL

The spinning game of dreidel has been popular for centuries. The dreidel ("top"; *sevivon* in Hebrew) has four sides, each with an imprinted Hebrew letter. The letters on the dreidel stand for *NEIS GADOL HAYAH SHAM* — A Great Miracle Happened There."

Begin the game by giving all players an equal number of pieces (coins, candies, etc.) Each player must "ante up" any time the pot in the middle is empty. Players take turn spinning the dreidel until it lands on one of the following:

NUN: "None" — get nothing
GIMMEL: "Get" — take the entire pot
HEY: "Half" — take half of the pot
SHIN: "Share" — put one in the pot

The player with the most pieces at the end of the game wins. Good luck!

TRADITIONAL POTATO LATKES

12 large potatoes, grated	3 medium onions, grated
4 eggs, beaten lightly	5 tbsp. flour
3 tsp. salt	1 tsp. pepper
Oil for deep frying	

The secret to great latkes (*levivot* in Hebrew) is to remove as much liquid from the potatoes and onions as possible. Put the grated potatoes in a clean tea towel and squeeze the liquid out of the mixture. Do the same for the grated onions. Combine all the Ingredients and mix together well by hand.

In a heavy skillet, put a 3/4" deep layer of oil. Heat until sizzling. Form Individual pancakes by hand and carefully slide into the pan using a slotted spatula. Fill the pan, but leave room between the pancakes. When the latkes are nicely browned on one side, turn carefully and cook until browned on the other side and crisp on the edges. Remove with a spatula and place on paper towels. Let the excess grease drain onto the paper towel, Serve immediately for the best taste. You can keep the latkes hot in a warm oven. Serve with sour cream or applesauce.

Another option is to use a box of potato pancake mix — but making latkes from scratch is more fun, and they taste better, too!