

The Most wonderful
CHANUKAH
COLOURING
& ACTIVITY **BOOK!**



JNF
FAMILIES

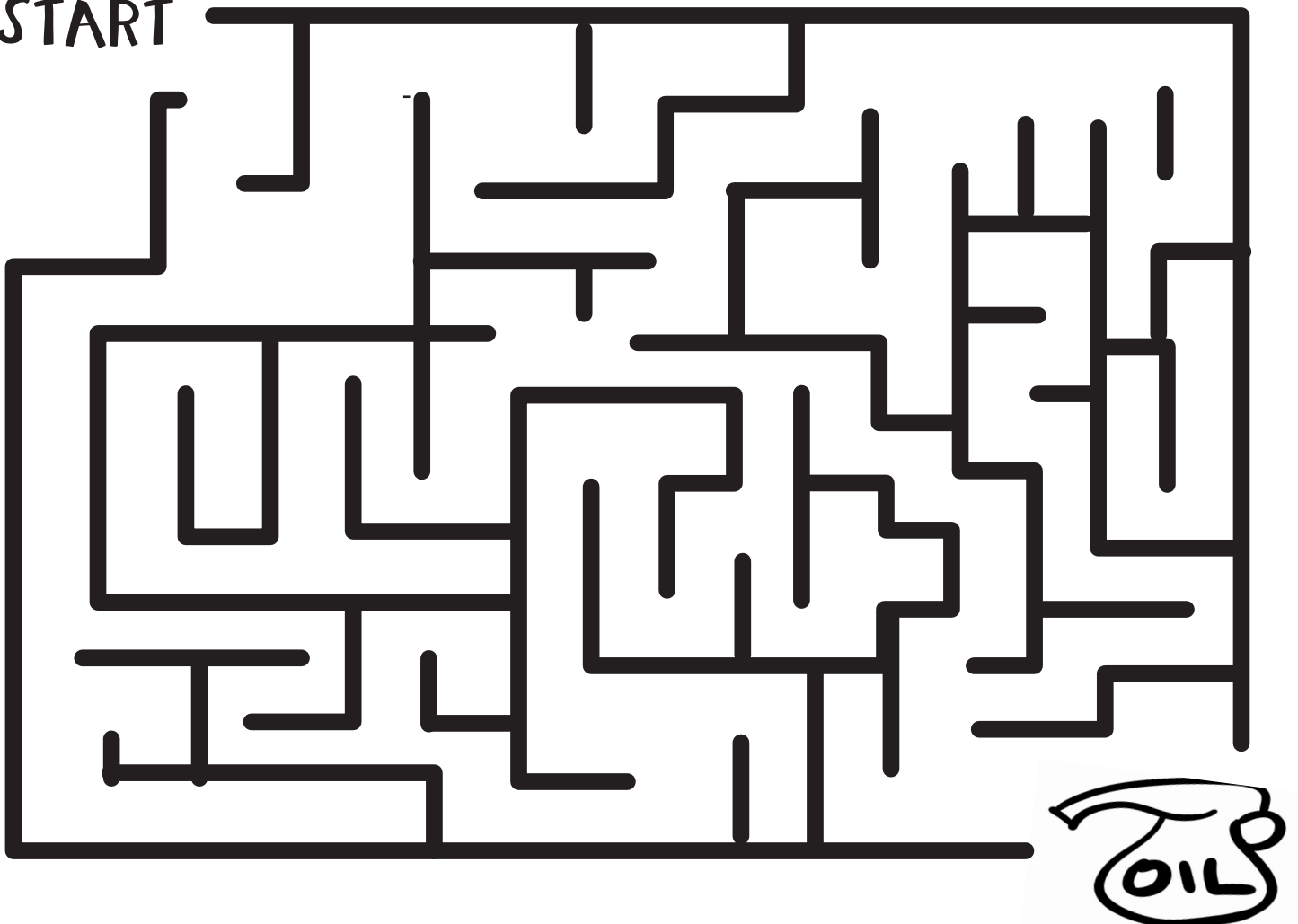
Yehudi

— JNF Families —

We are excited to share our activity book with you to enjoy with your family over the 8 days of Chanukah. JNF Families is an exciting new program for young families to connect with Israel, learn about the tradition of tzedakah, and have fun along the way. Find out more at jnffamilies.ca, Happy Chanukah!

Help The Maccabees Find The Jug Of Oil

START



Candle Lighting Blessings

We light candles all 8 nights of Chanukah. Before lighting, we make these blessings:

1 בָּרוּךְ אַתָּה יְיָ, אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו, וְצִוָּנוּ לְהַדְלִיק נֵר שֶׁל חֲנֻכָּה.

Baruch ata Adonai, Elohenu melech ha-olam asher kiddeshanu be-mitzvotav, ve-tzivanu le-hadlik ner shel Hanukkah.

Blessed are you, Lord our G-d, King of the Universe, Who sanctified us by his commandments, and has commanded us to kindle the lights of Hanukkah.

2 בָּרוּךְ אַתָּה יְיָ, אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, שֶׁעָשָׂה נִסִּים לְאַבוֹתֵינוּ בַּיָּמִים הָהֵם בְּזֶמַן הַזֶּה.

Baruch ata Adonai, Elohenu melech ha-olam she-asa nisim la-avotenu ba-yamim ha-hem ba-zeman ha-zeh.

Blessed are you, Lord our G-d, King of the Universe, Who wrought miracles for our fathers in days of old, at this season.

Only for the 1st night we add:

(We don't say it for the remaining nights)

בָּרוּךְ אַתָּה יְיָ, אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם, שֶׁהַחַיָּנוּ וְקִיָּמָנוּ וְהִגִּיעָנוּ לְזֶמַן הַזֶּה.

Baruch ata Adonai, Elohenu melech ha-olam she-hecheyanu, ve-kiyemanu, ve-higiyanu la-zeman ha-zeh.

Blessed are you, Lord our G-d, King of the Universe, Who has kept us alive, and has preserved us, and enabled us to reach this season.



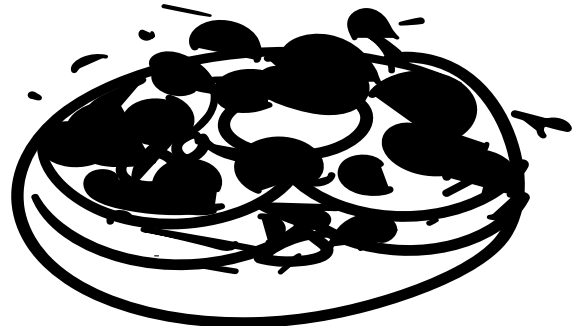
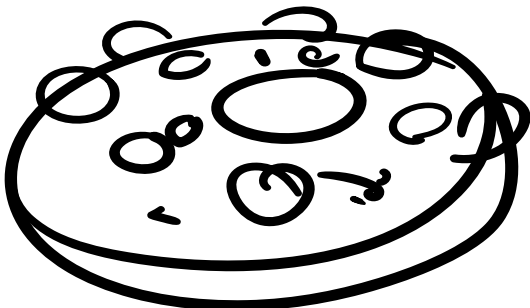
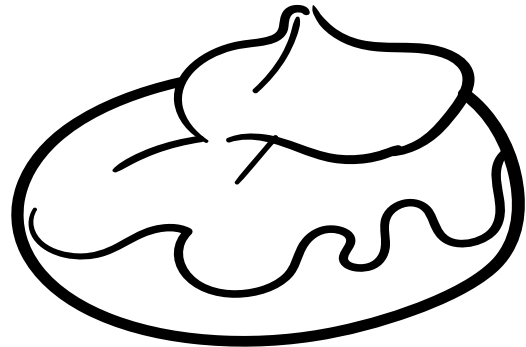
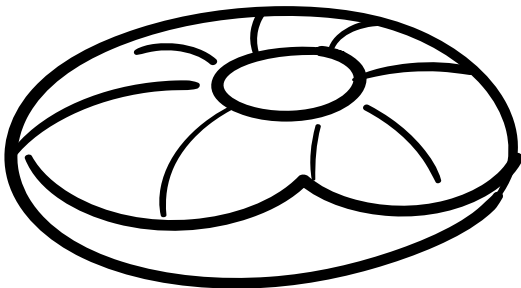
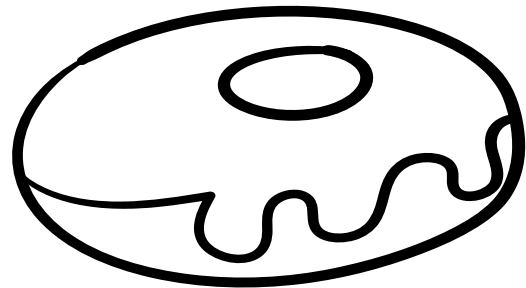
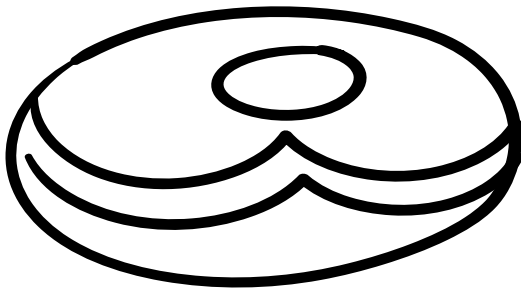
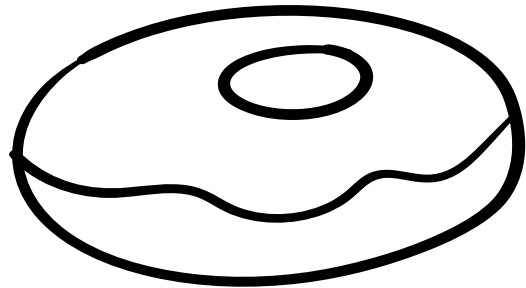
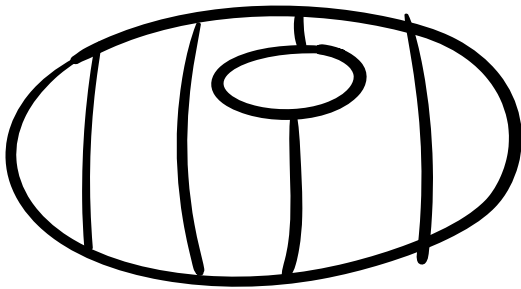


Colour in your

MENORAH

Light it for 8 nights of Chanukah!

COLOUR THE SUFGANIYOT (DONUTS)



AAAAAAAAHHHHHHH!!!



SPIN A DREIDEL
& GET CHANUKAH GELT (MONEY)

CHANUKAH WORD SEARCH

I A L R K L C D T H I W L K V
Y P J N F F A M I L I E S M N
D D A U E B D Q O F G K P K T
V R H F W T G H E C G U J R J
V E C Y D A Z C H A N U K A H
I I M I Y O C A N D L E S O U
W D E X W L N Z H D D Q K Z U
H L N W I S U F G A N I Y O T
U E O J W M C I T P A M T A I
D S R A F R K C Z S A I T C X
Z I A E M A C C A B E E R U H
J Q H I H C S T L A T K E N Y
H N O O T R X J M I R A C L E
S E I E I G H T L I G H T S I
X N L J Q P W F X F M G E L T

WORD LIST:

CANDLES
CHANUKAH
DONUTS
DREIDLE

EIGHT LIGHTS
GELT
JNF FAMILIES
LATKE

MACCABEE
MENORAH
MIRACLE
OIL

SUFGANIYOT

LATKE RECIPE

Ingredients

- 2 pounds potatoes (russet or whichever you usually use), peeled and shredded (by hand or food processor)**
- 1 bowl of ice water**
- 1 medium onion, coarsely grated (by hand or food processor)**
- 2 large eggs, beaten**
- 2 tablespoons all-purpose flour**
- 1 teaspoon salt**
- 1/2 cup oil for frying**

Instructions

1. Peel & shred potatoes then place into a bowl of ice water immediately.
2. Grate the onion and place aside.
3. Remove potatoes, squeezing out the moisture into the water. Dry potatoes very well with a towel and keep covered. Let the water sit for 5-10 minutes for starch to accumulate on the bottom and drain water reserving the white starch on the bottom.
4. Mix the potatoes and onions together in a large bowl, dry again very well. Then add in the eggs, flour and salt and reserved dried off starch and combine.
5. Heat up 1/4 inch of canola oil in a large sauté pan with high sides. Add a small piece of peeled carrot to the oil to soak up the brown parts that flake off.
6. Scoop heaping 1/4 cup Spoonfuls of the potato mixture into the oil (they should sizzle and remember not to overcrowd the pan!), flatten slightly and fry until golden brown - about 3 minutes then flip and fry the other side for another ~2 minutes.

**Enjoy your latkes with your favourite toppings and share your photos with us on Instagram and Facebook
@JNFToronto and #JNFFamilies**

