

Dreidel game

Learn to play Dreidel!

Instructions:

Each player begins with an equal number of pieces of Hanukkah gelt, raisins, nuts, pennies, or another small token.

Everyone puts one token in the center, or, the pot.

Each player spins the dreidel and then adds, subtracts, or does nothing to the pot depending on what side the dreidel lands on.



- **Nun** = *nisht* (nothing), so the player doesn't do anything



- **Gimmel** = *gantz* (everything), so the player gets the whole pot



- **Hey** = *halb* (half), so the player gets half of the pot. If there is an odd number of tokens, the player takes half of the pot plus one.

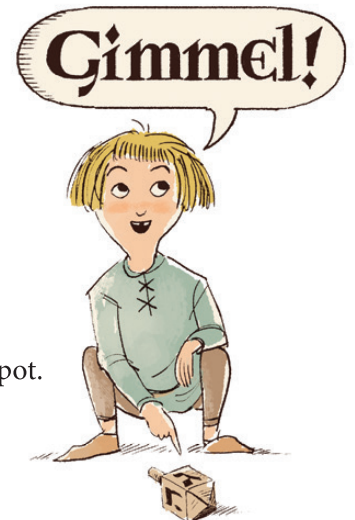


- **Shin** = *shtel* (put it), so the player adds a token to the pot.

Whenever the pot is empty, everyone adds one token to make a new pot.

A player who runs out of tokens is out of the game.

The game ends when one player has won all of the tokens!



EIGHT KNIGHTS OF HANUKKAH

by Leslie Kimmelman

illustrated by Galia Bernstein

Illustration © 2020 by Galia Bernstein

HOLIDAY HOUSE

HolidayHouse.com



May be reproduced at no charge.

Make Latkes with Sir Gabriel!

(and author LESLIE KIMMELMAN)

Make sure you have an adult to help you make these. (And maybe let them try one or two at the end!)

Traditional Latkes

Serves 4

Ingredients

- 1 large carrot, grated
- 3 large potatoes, grated
- ½ onion, grated
- 1 egg, beaten
- 1 ½ tablespoons matzoh meal (or flour)
- ½ teaspoon baking powder
- Salt and pepper to taste
- Dash of cinnamon
- 2 tablespoons chopped parsley, opt
- Canola or vegetable oil for frying



1. Combine the grated vegetables in a large mixing bowl. Stir in the egg. Stir together the matzoh meal or flour and baking powder; add to the potato mixture. Add the salt and pepper, cinnamon, and chopped parsley, if desired.

2. Drain excess liquid.*

3. Heat a large skillet, then add about three tablespoons of oil. When the oil is quite hot, drop the latke mixture into the pan, about 1-1/2 tablespoons for each pancake.

4. Flatten slightly and fry until brown and crispy-looking. Flip and fry on the other side. Add extra oil to the pan if needed between batches. Drain the latkes on paper towels. Serve nice and hot with applesauce or sour cream.

* Keep a little bit of liquid in the batter for both texture and taste.



EIGHT KNIGHTS OF HANUKKAH

by Leslie Kimmelman

illustrated by Galia Bernstein

Illustration © 2020 by Galia Bernstein

HOLIDAY HOUSE

HolidayHouse.com



May be reproduced at no charge.