



HANUKKAH FAIRY TALE FEASTS

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Get hungry for Hanukkah – these traditional folktales go hand-in-hand with delicious recipes that you'll enjoy preparing for your own holiday festivities.

JEWISH CONCEPTS

Hanukkah, also known as the Festival of Lights, is an oily holiday! Why? As you can read in the short history found in this book, when the Jewish people rededicated their holy Temple after an amazing military victory, they wanted to rekindle the Eternal Light, the symbol that God is ever-present in the world. The soldiers found only a tiny amount of oil and believed it would last just one night – but miraculously, it burned for eight! This is why the *hanukkah* (Hanukkah menorah or candelabrum) is lit for eight nights. Many people light the hanukkah with candles, while others light wicks in cups of olive oil.

Almost every Jewish holiday has special foods associated with it, and Hanukkah is no exception. It's no surprise that many traditional Hanukkah foods are made with oil. The best known delicacy is latkes, fried potato pancakes. Many families have also adopted the Israeli custom of eating *sufganiot*, fried jelly donuts.

In this book author Jane Yolen tells three Jewish folktales from around the globe. Folklore is a wonderful means of transmitting the history and culture of a people. One example of this comes at the end of the first of this book's stories, with a reference to Elijah, a well-known and beloved prophet. Jewish tradition teaches that Elijah, more renowned in legend than in the Bible, periodically appears on earth to help the needy or share teachings.

USING THIS BOOK AT HOME

Intergenerational cooking is a wonderful way of making meaningful holiday memories. After you have fun with the recipes included in this book, see what else you can find on the Internet. There's sure to be a recipe for *sufganiot*!

Hosting a party is a great way to celebrate Hanukkah, while also performing another Jewish *mitzvah* (literally, a commandment, but also understood as a good deed), welcoming guests, known in Hebrew as *hachnasat orchim*. Make a guest list – and in addition to family and friends, consider inviting a neighbor who lives alone, a new family in town, or a few people from a local senior center.

While most of us think of latkes being made from potatoes, as in the recipe in this book, they can be made from many different vegetables. Why not make a variety of latkes – from white potato, sweet potato, zucchini, or carrot – and then take a survey to see which is the most popular? Another survey might reveal favorite latke toppings: apple sauce, sour cream, cranberry sauce, jam, or anything else you try. If your guests are adventurous conduct a blindfold test: who can guess what type of latke and what type of topping they are eating?

Find a few Jewish folktales with Elijah as a main character. List some of the ways he helps people in the various tales. Can your family write your own Elijah story?