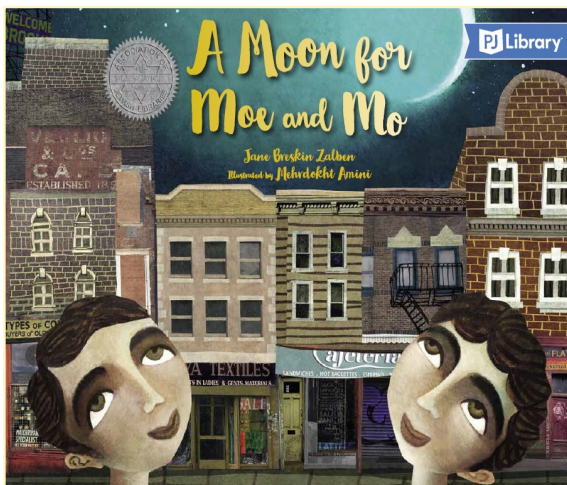


# A Moon for Moe and Mo

written by **Jane Breskin Zalben** illustrated by **Mehrdohkt Amini**

**What do we have in common?**



## Moe and Mo, Moses and Mohammed

This story stars two boys named Mo(e) – and while their names sound the same, they’re also different. Moe is named for the biblical hero Moses, who led the Jews out of slavery; at Mount Sinai, he transmitted the Torah, the defining text of Judaism. Mo is named for the Muslim prophet Mohammed, who unified disparate Arabic peoples and transmitted teachings through the words of the Quran, the defining text of Islam. Moe observes Rosh Hashanah (the Jewish New Year) while Mo celebrates Ramadan (a month-long Muslim festival), but both holidays honor the same God, as did Moe and Mo’s namesakes. To learn more, visit [pjlibrary.org/moemandmo](http://pjlibrary.org/moemandmo).

## All in the Family

Are you twins? Or cousins?” the shopkeeper, Mr. Sahadi, asks Moe and Mo. They shake their heads, but Mr. Sahadi may have been on to something. Islam and Judaism are both referred to as Abrahamic faiths because they both stem back to the biblical Abraham, who had two sons: Ishmael, who is the traditional ancestor of the Muslim people, and Isaac, a Jewish patriarch. But the Torah doesn’t begin with the story of Abraham. It starts with Adam and Eve, parents to all human beings. We are all cut from the same cloth.

## A Delicious Story

Did this story really happen? Maybe, maybe not – but there is a real Middle Eastern grocery store called Sahadi’s in Brooklyn, filled with raw ingredients and prepared foods from all over the world. It’s no accident that many of Sahadi’s patrons are folks like Moe and Mo’s mothers. Both Judaism and Islam originated in the Middle East and share some similar culinary staples and dietary laws. Try making the recipes at the end of this book – or on the back flap!

### HANDS ON!

## Make Homemade Hummus

Mr. Sahadi’s shop is filled with delicious foods from the Middle East. One of the most popular Middle Eastern staples is hummus, which is easy to buy at almost any grocery store – but it’s also easy to make at home.

- 5 tbsp tahini
- 3 tablespoons water
- 6 tablespoons lemon juice
- 15 ounces canned chickpeas, drained
- ½ tsp kosher salt
- 1 or 2 cloves garlic

Blend tahini, water, and lemon juice in a food processor or blender. Add chickpeas, salt, and garlic, and pulse ingredients until incorporated, then blend until smooth. Dip veggies, pita, and bread.

### TALK IT OVER WITH YOUR KIDS

**MOE** and Mo become friends when they realize they have the same name. What else do they have in common? Think of one of your friends. What do the two of you have in common?

**AFTER** finding Moe and Mo in the playground, the mothers tell their boys that they are “the sun, moon, and stars,” and “everything in between.” What do you think they mean? How do your parents tell you how they feel about you?

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