



# ALL-OF-A-KIND FAMILY HANUKKAH

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*Remember the characters from the classic All-of-a-Kind series? They're back in this sweet picture book. Rejoin Ella, Henny, Sarah, Charlotte, and especially Gertie as this loving Lower East Side family prepares for a Hanukkah feast.*

## JEWISH CONCEPTS

Hanukkah is a joyous holiday that celebrates the triumph of the Maccabees, a small Jewish troop that fought against the much larger Syrian-Greek army in the land of current-day Israel during the second century BCE. The Hebrew word Hanukkah means “dedication”: When the Jews discovered the Syrian-Greek army had defaced the Second Temple, they went to work cleaning it up. They then rededicated the Temple, using just enough oil to light the *ner tamid*, a special ritual lamp, for one day. Miraculously, the oil lasted for eight days, long enough to procure more oil -- and to keep a flame of hope alive during a time of darkness.

Some readers may recognize the characters in this story from the classic All-of-a-Kind Family series by Sydney Taylor. If you're not familiar with these sisters yet, you're in for a treat! The tales of this family living on the Lower East Side of New York at the turn of the 20th century have been capturing the hearts of readers for generations. In this new story, the All-of-a-Kinds take part in a classic Hanukkah celebration filled with food, song, games, family togetherness, and most of all, light. When little Gertie lights the Hanukkah menorah, she's taking part in the central Hanukkah ritual – kindling a hope-filled flame in the midst of darkness, just as Jewish families have done for centuries all over the world.

## USING THIS BOOK AT HOME

Make Latkes!

Latkes, the potato pancakes the All-of-a-Kinds make, are a classic Hanukkah treat.

This recipe makes two dozen latkes.

5-6 medium white potatoes

2 medium onions

2 eggs, beaten

¼ cup flour

salt and pepper (to taste)

vegetable oil

applesauce (optional)

sour cream (optional)

Grate the potatoes and onions (by hand or with a food processor). Wring out the potatoes and onions in cheesecloth or a clean dishtowel to remove as much moisture as possible, then mix them in a large bowl with the flour, eggs, salt, and pepper.

Cover a large, heavy skillet in about ¼ inch of oil and heat. Use a large spoon to form round latkes, around 3 inches in diameter. Fry on one side, flattening the top with the back of the spoon, then flip to fry the other side. Serve hot with applesauce and/or sour cream. Enjoy!