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AN INVITATION TO Passover

ACTIVITY GUIDE



Meet the Author

RABBI KERRY OLITZKY was named one of the fifty leading rabbis in North America by Newsweek and is well-known for his inspiring books that bring Jewish wisdom and tradition into everyday life. He has written over seventy-five books and hundreds of articles in a variety of fields. In 2021 Kalaniot Books published his book *The Candy Man Mystery* and in 2020 *The Littlest Candle, A Hanukkah Story*, the latter written with his son, Rabbi Jesse Olitzky.



Meet the Author

RABBI DEBORAH BODIN COHEN has written nine books for children and teens. She is the rabbi at Beth Chai Jewish Humanist Congregation of Greater Washington and owner of the Story House, a bookstore for children and teens. She and her husband, David, a journalist, are joyfully raising three children—Arianna, Jesse, and Ezra.



Meet the Illustrator

MARIIA KOLKER was born and raised in Moscow. She graduated from Moscow State University of Printing Arts and has been creating books as both an illustrator and an author ever since. Whenever she can, she visits her grandmother in Israel.

LET'S TALK

Let's talk about Passover:

In the story, Hannah celebrates the Jewish holiday of Passover. She describes some of the holiday's themes and connects those themes to symbols used throughout the seder.

- How does your family celebrate Passover? Does your family have any unique traditions?
- Have you ever been a guest at a Passover seder? How did that seder differ from the seders you may have been to in the past?

Let's talk about celebrating:

Hannah describes some of the Passover holiday's themes as remembering history, freedom, springtime, and great food. Each of her friends brings something that connects to those themes.

- What would you have brought to Hannah's seder?
- Does your family celebrate a different spring-time holiday? What are some themes for this holiday?

Let's talk about being a good host:

When Hannah invites her friends and their families into her home, she is performing *hachnassat orchim*, the Jewish religious duty of welcoming guests.

- Have you and your parents ever welcomed guests to your Passover seder?
- How did you take care of your guests?

Here are some other ideas to make your guests feel welcome at your seder:

- Welcome each guest at the door.
- Walk each guest to the table and show them where they are sitting.
- If a guest is not familiar with the Passover holiday, seat these guests next to a guest that knows about the seder.
- Prepare a gift bag for each guest to bring home.
- Walk your guests to the door when it is time for them to leave. Thank them for coming.



WELCOME FRIENDS

HANNAH'S INVITATIONS

Make invitations for your own Passover seder! Here are some ideas to get you started.

1. Fold a piece of construction paper in half.
2. Now it's time to decorate! Here's one idea. Try copying the Hebrew word for Passover onto the front of your card. The word is pronounced "Pesach" and the letters (from right to left) are Pay-Samech-Chet:

פסח

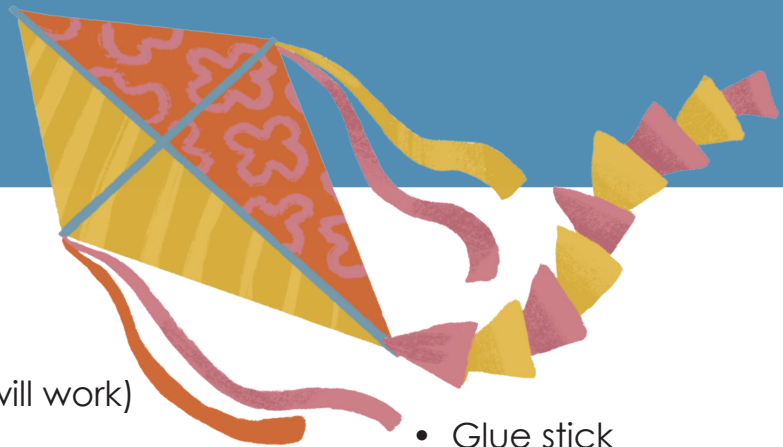
3. Be sure to add the following details inside your seder invitation:

- Where (address with complete directions)
- Date (date and day of the week)
- Time (what time it starts and ends)
- RSVP information (your email or phone number)
- You may also want to include any other information guests might need, such as how guests should dress, what to expect at the seder, and what food will be served.



FLYING FREE

SAMMY'S KITE



Materials:

- Craft paper (any 8.5 x 11" paper will work)
- Paper straws (2 per kite)
- String for the kite string (at least 25-30" long)
- Lightweight string or decorative ribbon for the tail of kite (at least 20" long)
- Decorative ribbon scraps
- Glue stick
- All-purpose glue
- Scissors
- Pencil
- Ruler

Directions (with the help of an adult):

- Choose two pieces of craft paper. Cut them both in half along the longest edge. (The size is now 5.5 x 8.5".)
- Using a very strong glue stick, cover the back of one sheet with glue. Place the other sheet on top. Smooth the page down. Make sure there are no bubbles.
- Using a ruler, measure and mark a spot at the top and bottom of the short edges at 2.75". Measure and mark the long edges at 3". Use a ruler to connect the four marks and draw lines to make the kite shape.
- Cut out the kite.
- Cut a length of string. Tie one end to a paper straw about 2/3 of the way down. Cut the second straw into thirds to get three pieces. Tie the other end of the string to the middle of one of the paper straw pieces. This will be the kite handle.
- Add a drop of glue onto the knot you tied on the handle so that the string won't slide off of the handle.
- Place the side of the kite that you want to be the bottom (the side that will hold the paper straw frame) face up on the table. Using a ruler and a pencil, connect the corners to draw a cross. Squeeze a bead of craft glue along the cross.
- Place the straws into the glue to form your kite frame. Let the glue dry for a few minutes. (Try to get the knot of the string about even with the center of the cross before you press down the straw.)
- Cut a 20" (or longer) piece of lightweight ribbon or string to make the kite tail. Thread it through the long straw. Add a bead of glue at the top of the straw to keep the string from falling out.
- Tie a few decorative ribbons to the tail. Allow all of the glue to dry completely.

TASTE TEST

HA-JOON'S KIMCHI

Ingredients

- | | |
|--------------------------------------|--------------------------------------|
| 1 big green cabbage (about 2 pounds) | ½ onion |
| 3 cups water | ½ teaspoons ginger |
| 4 tablespoons sea salt | 1 tablespoons sugar |
| 3 cloves garlic | 2 tablespoons dried red chili powder |
| 2 fresh red chili peppers | 2-3 green onions or chives |

Directions (with the help of an adult):

1. Cut cabbage in half, and remove the core, then slice cabbage into 1 to 1½ inches in wide squares.
2. Mix 3 cups of water and 3 tablespoons sea salt in a big bowl.
3. Add half of the cabbage and sprinkle more salt on top of it.
4. Add the rest of the cabbage and toss.
5. Let it sit for an hour but come back two or three times to toss again to make sure the salt water reached all the cabbage.
6. While it sits, finely chop up the garlic, red chili peppers, onion, and ginger.
7. Add 1 tablespoons sugar and 2 tablespoons of dried red chili powder. You can taste the mixture now. It will be spicy! You can add more chili or sugar if you want. Don't add too much sugar or it will get sour quickly.
8. Cut the green onions or chives into 2-inch pieces
9. Check the cabbage to see if it is ready. Except for very thick pieces, it should easily bend.
10. Rinse and drain cabbage.
11. Mix everything together in a large bowl. You might want to wear gloves or you will smell like kimchi.
12. Give it a taste and change the seasonings as you like.
13. Put it in a sealed container. Let it ferment for two days at room temperature or in the refrigerator for a week or two.

Kimchi tastes best either fresh (like a salad) or when it is fully fermented. Don't be afraid to test it along the way and see when you like it best.



SING OUT LOUD

MONIQUE'S SONG

GO DOWN, MOSES

*When Israel was in Egypt land,
Let my people go!
Oppressed so hard they could not
stand,
Let my people go!*

*Go down Moses
Way down in Egypt land
Tell all Pharaohs to
Let My People Go!*

*So Moses went to Egypt land...
Let My People Go!
He made all Pharaohs understand...
Let My People Go!*

*Yes The Lord said 'Go down, Moses
Way down in Egypt land
Tell all Pharaohs to
Let My People Go!*



This is an African-American spiritual song. The lives and histories of slaves in America and the ancient Jews fleeing slavery in Egypt are very different, however, there are some similarities. Can you name some similarities and differences?

Listen to Louis Armstrong singing *GO DOWN, MOSES* by scanning this code:



MAKE IT QUICK!

IRINA'S MATZAH

Matzah is a symbol of the bread that Israelites made as they were escaping from Egypt. They didn't have time to let their bread rise, so it was flat. In that same way, when we make matzah today, we must be very quick and not let the dough rise. Because of this, matzah must be baked within 18 minutes.

Ingredients

2 cups flour, wheat, white, or a mix

1 cup water

Timer

Directions (with the help of an adult):

1. Pre-heat the oven to 475°. Have ready two baking sheets lined with parchment, a rolling pin, and a fork for pricking holes.
2. Set your timer for 18 minutes. Ready, set, go!
3. When the oven has pre-heated, mix together the flour and water. Knead briefly until the dough comes together into a smooth ball, 3-5 minutes. If the dough sticks to your hands or the counter, add flour a teaspoon at a time until it is no longer sticky.
4. Cut the dough into egg-sized pieces and sprinkle the counter with flour. Working with one piece at a time, roll out the dough as thin as you can. Transfer to a baking sheet and prick it all over to prevent the dough from puffing in the oven.
5. Repeat until the baking sheet is full. The matzah won't spread, so you can put them fairly close together. Bake until crisp, 3-4 minutes.
6. While the first batch is baking, prepare the second batch. Continue baking and rolling until all the matzah has been cooked.

