

1. Yacob first learned of Hannukah when he got to Israel at 16. Ethiopians had never heard of Hanukkah because it is not a Biblical holiday got to Israel that he first learned of Hannukah, which the Ethiopians had never heard of because it is not a Biblical holiday. http://articles.sun-sentinel.com/2005-12-26/news/0512250100_1_ethiopian-jews-ethiopian-israeli-ethiopian-children

2. **Indian Sweet Potato Curry Pancakes**

1 large sweet potato, peeled and coarsely grated
1/2 cup white flour
1 teaspoon sugar
2 teaspoons brown sugar
1 teaspoon baking powder
dash cayenne pepper
2 teaspoons curry powder
1 teaspoon ground cumin
1/4 teaspoon salt
freshly ground pepper
3 large eggs*, beaten
1/4 cup whole milk
1/4 to 1/2 cup vegetable or canola oil (for frying)

For serving:

Apple sauce
2 large mangoes, cubed
Sour cream
Cinnamon

1. In a large mixing bowl, combine flour, sugars, baking powder, cayenne pepper, curry powder, cumin, salt and black pepper.
2. Add the eggs* and milk to the dry ingredients to make a stiff batter. Add the potatoes and mix (the batter should be moist but not runny; if too stiff, add a little more milk.)
3. Heat 2 to 3 tablespoons of oil in a large frying for about 1 to 1 1/2 minutes. Drop two heaping tablespoons of the potato batter into the hot pan and flatten down with the back of a spatula. Continue in this manner so that you are frying 3 to 4 pancakes at a time. Continue to cook over medium-high heat for several minutes until all of the pancakes are golden on each side. Place fried pancake onto a plate covered with a paper towel to absorb excess oil. Serve hot sprinkled with a dash of cinnamon and cubed mango chunks or a dollop of apple sauce and/or sour cream.

Note: If you want to stretch the batter a bit and make more pancakes with less potatoes, add another egg or two

Yield: Serves 4 to 6 (Makes 20 three-inch pancakes)

3. Moroccan Sfenj (Sufganiyot)

The dough for sfenj should be quite sticky. Allow 3 to 4 hours rising time. This recipe yields 8 to 10 three-inch sfenj.

Ingredients:

3 cups flour

2 teaspoons yeast

1 teaspoon salt

1 1/4 cup warm water

vegetable oil, for frying

sugar, for garnish (optional)

Preparation:

Dissolve the yeast in the warm water and set aside. Mix the flour and salt in a large bowl. Add the water and yeast mixture, and stir vigorously with your hand or a spoon until smooth. The dough should be too sticky to knead or shape, almost like a batter. Cover the bowl, and leave the dough to rise for three to four hours, until double or triple in bulk.

In a wide pot, heat an inch or more of vegetable oil until hot. Dip your hands in water, and pull off a piece of dough about the size of a small plum. Use your fingers to make a hole in the ball of dough, stretch the hole wide to make a ring, and place the dough in the hot oil.

Repeat with the remaining dough, wetting your hands as necessary to keep the dough from sticking as you work with it.

Fry the sfenj until golden brown, turning once or twice. Remove the cooked sfenj to a plate lined with paper towels to drain.

Serve the sfenj hot. If desired, dip the sfenj in sugar to sweeten them. They're also good served with sweet Moroccan tea (Chinese Gunpowder Tea, fresh sprigs of mint and as much sugar as you can handle).

<http://www.jewlicious.com/2011/12/hanukkah-day-2-forget-latkes-and-sufganiyot-try-sfenj/#sthash.2HR5Xk4j.dpuf>

4. **Hanukkah 1916**

Jewish soldiers at military Hanukkah celebration

World War I; Russia
c/o the Leo Baeck Institute

Even now, representatives of all Jewish organizations celebrating Hanukkah in Moscow are unanimous in saying that the real miracle is that Russia has this holiday.

Only fifteen years ago no one would have believed it possible to openly celebrate Jewish holidays in this country. The Jewish community in Russia today is a living proof that miracles did not happen only in ancient times and can occur even today.

For several successive years, a hanukiah, or a nine-candle menorah, has been placed in the heart of Moscow, in Manezh Square near the Kremlin. Traditionally, Moscow Mayor Yuri Luzhkov lights the first candle. The tradition to celebrate Hanukkah has been spreading from Moscow to other Russian cities, he says.

<http://sputniknews.com/analysis/20051228/42768815.html>

5. [Jews](#) have been present in [Greece](#) for a little more than two thousand years. The oldest and the most characteristic Jewish group that has inhabited Greece are the [Romanipotes](#), also known as "Greek Jews". However, the term "Greek Jew" is predominantly used for any person of Jewish descent or faith that lives in or originates from the modern region of Greece.[...] The Jewish community in Greece currently amounts to roughly 8,000 people, concentrated mainly in [Athens](#), Thessaloniki (or Salonica), [Larissa](#), [Volos](#), [Chalkis](#), [Ioannina](#), [Trikala](#) and [Corfu](#), while very few remain in [Kavala](#) and [Rhodes](#) [...]
6. For me, the Hanukkah experience in Israel is quite different than when I celebrated Hanukkah as a child in the United States. **In America, many Jewish parents give their children presents, have elaborate Hanukkah light displays, hang Hanukkah banners, and utilize big menorahs, etc. This is very likely due to the occurrence of Hanukkah around the time of Christmas.** The *Saturday Night Live* television show has created a character known as Hanukkah Harry, a sort of Jewish Santa Claus. In the New York Times, Jonathan Safran Foer satirically claimed that "he is a real person who drops in on Jewish homes each of the nights of Hanukkah to deliver gifts that are in no way dependent on children's good behavior."

None of this exists in Israel, where Hanukkah is not viewed to be an eight-day gift giving holiday. However, children do receive Hanukkah "gelt" (coins) made out of chocolate and dreidels, and every one does light candles, like in America. Furthermore, young Israeli children frequently do crafts related to the holiday, sing various songs, have parties, and go to Hanukkah performances. During Hanukkah, there are several big-production children's shows that tour the country. Many Israeli families also utilize the fact that school is closed to visit Jerusalem and

Modi'in, where the Hanukkah story actually took place.
<http://unitedwithisrael.org/celebrating-hanukkah-in-israel/>

7. Living in Sweden taught me about appreciating darkness- and the inevitable light that comes afterwards.

The darkness has a peaceful grace to it in the biting cold, perhaps lifted by glow of the snow and of course human attempts to add lights and lift the spirit through the darkness. The darkness itself holds a beauty and grace. [...]

we can only appreciate light and flame because of darkness. One without the other can become meaningless.

So this Chanukah, while we celebrate the beauty and miracle of light, we can also take time to appreciate the darkness that winter affords us, for it's own sake, as well as for the fact that it helps us appreciate the light of spring!

8. Successive American Jewish generations have continued to reinvent the holiday. Turn-of-the-century immigrant Jews related to the Hanukkah theme of oppression. The Forward's editor, [Abraham Cahan](#), for example, saw the Maccabees as models for modern-day Socialists. Zionists, meanwhile, saw the Maccabees as nationalist prototypes. In the 1960s and '70s, The Jewish Catalog, the Bible of the Jewish Renewal movement, instructed readers to "forage in the wood to find your own menorah." Nor was it only leftist Jews who molded Hanukkah to serve their own aims in the late 20th century. Chabad has put itself on the national and religious maps with its huge public Hanukkah menorah displays.

In recent years, Hanukkah has even gotten a boost from two branches of America's government: The Supreme Court has ruled in favor of religious displays in public places, while presidents have celebrated Hanukkah inside the White House. Indeed, Hanukkah has done so well in the United States that some Christians now believe Christmas is under siege.

<http://forward.com/articles/188004/how-hanukkah-entered-american-mainstream/#ixzz3Kf4yQZ00>