

The PJ Library

JEWISH BEDTIME STORIES & SONGS FOR FAMILIES



Kids Cook for Passover

**A FUN AFTERNOON OF EXCITING PASSOVER
ACTIVITIES FOR THE WHOLE FAMILY!**

- * **Bake Your Own Matzah**
- * **Prepare & Sample Charoset from Around the World**
- * **Create a Beautiful Afikoman Bag for your Seder**
- * **PJ Library Story Time**

For children up to third grade • No Charge

RSVP at pjlibrary@bjephoenix.org or at (480) 634-8050

Sunday, April 10 • 2:00 - 4:00 p.m.

Ina Levine Jewish Community Campus

12701 North Scottsdale Road

Bureau of Jewish Education Classroom - Suite 101 • Scottsdale

PJ Library, Greater Phoenix

GOALS

- Promote PJ Library
- Enhance PJ Library's visibility
- Build community
- Provide fun, quality, Jewish education to children and families in the community
- Collaborate with the Bureau of Jewish Education
- Enroll new families

PLANNING

PJ Library, Greater Phoenix is a collaboration of the Bureau of Jewish Education (BJE) and the Jewish Federation of Greater Phoenix. BJE owns a special oven that they use each year to bake *Matzah* at Jewish schools and synagogues throughout the Valley. We decided to collaborate (PJ-BJE) and offer a Kids Cook for Passover event including *Matzah* baking.

The event took place at the JCC in two parts - *matzah* baking in one classroom; *charošet*-making and crafts in an adjacent room. When participants showed up they were greeted, signed a photo release form, provided their name and contact info (for follow up), and received a name tag with a *matzah* picture (they hand wrote their name on it). We briefly explained the set up and sent them to one of the classrooms.

Every 20 minutes we switched the children so that everyone got a chance to participate in each station.

The event ended with a PJ Library Passover story time.

MATZAH-BAKING

- A few tables in the front of the classroom for the oven and supplies.
- Three vertical rows of tables (no chairs), perpendicular to the presenter, where the children stood and made their *matzah*.
- The children heard about Passover and *matzah*-making. They then saw the presenter prepare a large piece of dough, which was divided among participants. Flour was spread on the tables and each child got to flatten their dough and prepare their *matzah*.
- Once the children were done, they handed their creations to the presenter who placed them in the oven.
- While the *matzah* baked, children heard the Passover story and sang holiday songs.

CHAROSET-MAKING

- We used a very large classroom and divided it to two. The front half was set up for making *charošet*. The back was set up for arts and crafts.
- The *charošet* making station featured three different kinds of *charošet*.

- Participants received cups and spoons and then walked around the station (attached tables set up in a large rectangular) and prepared the *charoset* of their choice.
- Each *charoset* was featured three times. The ingredients for each were in separate bowls. Recipe signs (see enclosed) were placed next to the ingredients.
- A volunteer floated and helped the children.
- When the children finished preparing and sampling the *charoset*, they received a My *Charoset* sheet to fill out (see enclosed).
- The recipes were also printed for participants to take home (see enclosed).

ARTS & CRAFTS

- Children created *matzah* covers and place signs using foam sheets and pipe cleaners (to close the sides).
- Decoration supplies were provided.

VISUALS

- PJ Library banner and book rack
- Sign up brochures

PUBLICITY:

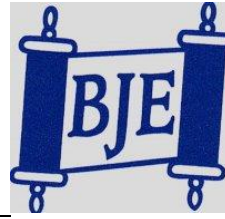
- A Kids Cook for Passover flyer was designed(see enclosed).
- The event was featured in the Jewish News calendar for two weeks.
- The event was posted on our Facebook page.
- The event was featured in our monthly newsletter.
- The flyer was sent separately to the PJ community through Constant Contact.

FOLLOW UP:

- Images from the event were posted on our Facebook page, as well as in the following month's newsletter.

CONTACT INFO:

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 pjlibrary@bjephoenix.org



Californian Charoset

- 2 apples, peeled and cut in eighths
- 2 pears, peeled and cut in eights
- 1 cup almonds
- 1 cup dried cherries
- Lemon juice to taste
- 1 teaspoon cinnamon
- 2-3 tablespoons grape juice

Grind almonds and cherries in food processor. Add remaining ingredients to processor and pulse until ingredients form a paste like consistency

BELEVON!





Turkish Charoset

- 2 apples, peeled and cut into wedges
- 1 tablespoon lemon juice
- 1 cup golden raisins
- ½ cup figs or figlets
- ¼ cup dried cherries
- ½ cup walnuts
- ½ cup almonds
- 1 tablespoon brown sugar or honey
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- 2 tablespoons grape juice

Grate almonds and walnuts in food processor; add remaining ingredients to processor and pulse until ingredients form a paste like consistency.

BEHAVE!





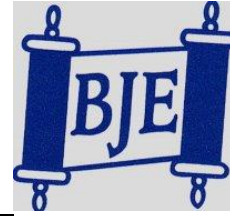
Ashkenazi Charoset

- 5 medium apples (either peeled or unpeeled)
- 2 cups walnuts
- 2-3 teaspoons cinnamon
- 2-3 tablespoons honey or sugar (optional)
- ½ to ¾ cup grape juice

Grind nuts in processor (Turn processor on and off in 5 second pulses). Remove ground nuts and place in a bowl. Cut the apples in eighths. Process in about 3 batches until minced (not pureed). Add apples to ground nuts. Add remaining ingredients.

BEITAVON!





My Charoset:

What's Charoset?

Charoset symbolizes the mortar Jewish slaves used when they were forced to build castles and pyramids for Pharaoh.

Of all the types of charoset I've tasted, the one I prefer is?

My favorite ingredient in charoset is?

If I could create my own charoset, what ingredient/s would I want to include?



