

SEPHARDIC HANUKKA GUIDE



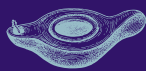
*According to the Customs & Traditions of the
Ladino-speaking Sephardic Community*



The Sephardic Jewish
Brotherhood of America
La Ermandad Sefaradi

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generous support from Clifton Russo, David &
Terry Azose, and Richard & Judith Matza*

Forward On Ḥanukka Traditions



While Ḥanukka is not a biblically rooted holiday, the Festival of Lights is a celebration of a key episode in Jewish history, and has become an increasingly joyous celebration of Jewish identity and tradition. Yet the customs within our Sephardic Community for the holiday have become increasingly unknown and unused. Using this new booklet, it is our hope and goal to bring about a resurgence in our Sephardic practices for the holiday, including liturgical tunes (ḥazzanut) for the blessings, Ladino songs, Sephardic foods, and the core story of the holiday itself.

There are a series of blessing we recite when lighting the Ḥanukiya (Menora) each of the eight nights of Ḥanukka, along with several songs we sing to add a little extra joy for the holiday. Below are a few important notes on the order for Lighting the Ḥanukiya in the Sephardic tradition, including the recitation of the blessings.

- It is our community's custom to setup the Ḥanukiya with the Shammash (the elevated candle) in its place and not lit.
- Take another candle for lighting purposes only, recite the appropriate blessing, and light the ritual Ḥanukka candles from left to right, lighting the newest candle first.
- Lastly, light the Shammash candle.
- It is our Sephardic custom to light only one Ḥanukiya per family.
- Historically, our communities do not sing Ma'oz Tzur, which is sung to an Ashkenazi tune.

Wishing you all a Ḥanukka Alegre!

Isaac Choua
Editor

Ethan Marcus
Deputy Editor



****When You See the speaker and click symbol, make sure to click on them to hear and learn the recording of the specific prayer according to Sephardic custom!***

Birkoth Hanukka

Hanukka Blessings

The following blessings are said before the lights are lit. Our custom is after the first night, each succeeding light is set to the left of the preceding evening and lit from left to right. We use an independent light to light all the others, with the Shammash (the elevated candle) being lit last. There are those who use olive oil rather than wax candles; this is not halakha (law), but enhances the symbolism, as the miracle of Hanukka took place with olive oil.

Blessings recited before lighting (Many Sepharadim do not include the word shel in parenthesis below when reciting this blessing):



ברוך אתה יי אלהינו מלך
העולם, אשר קדשנו
במצותיו וצונו להדליק נר
(של) חנוכה:

Blessed are You, our Lord,
Sovereign of existence, who
who hallows us with mišyoth,
commanding us to kindle the
Hanukka lights.

Barukh atta Adonai Eloheni melekħ á'olam, asher qideshanu beMišyothay
vešiyanu leHaqlıq ner (shel) Hanukka

ברוך אתה יי אלהינו מלך
העולם, שעשה נסים
לאבותינו בימים ההם בזמן
הזה:

Blessed are You, our Lord,
Sovereign of existence, who
performed wondrous deeds
for our ancestors in days of
old at this season:

Barukh atta Adonai Eloheni melekħ á'olam, she'asa nissim leAvothenu
baYamim áHem baZeman áze

Recited on the first night only.

ברוך אתה יי אלהינו מלך
העולם, שהחיינו וקיימנו
והגיענו לזמן הזה:

Blessed are You, our Lord,
Sovereign of existence, who
has kept us alive, sustained
us, and brought us to this
moment:

Barukh atta Adonai Eloheni melekħ á'olam, sheheheyanu veQiymanu
veHigif'anu laZeman áze:



הנרות הללו

הנרות הללו אָנוּ מְדַלִּיקִין,
עַל הַנְּסִים, וְעַל הַפְּדוּת,
וְעַל הַגְּבוּרוֹת, וְעַל הַתְּשׁוּעוֹת,
וְעַל הַנִּפְלְאוֹת, וְעַל הַנְּחֻמוֹת,
שֶׁעָשִׂיתָ לְאַבוֹתֵינוּ בַּיָּמִים הָהֵם
בְּזֶמֶן הַזֶּה,
עַל יְדֵי כְהֵנִיךָ הַקְּדוֹשִׁים.

וְכָל שְׂמוֹנַת יָמֵי חֲנֻכָּה
הַנְּרוֹת הַלְלוּ קֹדֶשׁ הֵם.
וְאֵין לָנוּ רְשׁוֹת לְהַשְׁתַּמֵּשׁ בָּהֶם,
אֶלָּא לְרְאוֹתָם בְּלֶבֶד,
כְּדֵי לְהוֹדוֹת לְשִׁמְךָ,
עַל נִסֶּיךָ, וְעַל נִפְלְאוֹתֶיךָ,
וְעַל יְשׁוּעָתְךָ:

Áneroth Állalu

Áneroth állalu 'anu
madleeqeen, 'al hannisseem,
ye'al áppureqan, ye'al
ággevuroth, ye'al hteshu'oth,
ye'al ánnifla'oth, ye'al
ánnehamoth, she'aseetha
la'avothenu bayyameem áhem
uvazeman áze, 'al yede
konekha áqedosheem.

Vekhol shemonath yeme
Hanukka áneroth állalu
qōdesh hem. Ye'en lanu
reshuth lehishtammesh
bahem, 'ella' lir'otham bilvad,
kede lehodoth lishmekha, 'al
nissekha, ye'al niphle'othekha,
ye'al yeshu'athekha:

These Lights

We kindle these lights because of the miracles and the redemption, for the mighty deeds and the deliverances, for the wonders and the solace, which You performed for our fathers in those days at this time through Your holy priests. These lights are sacred all eight days of Hanukka. We are not permitted to make use of them but only to look at them, in order to offer thanks to Your Name for Your miracles, for Your wonders and for Your deliverances.

Mizmor Shir - Psalm of David



מִזְמוֹר שִׁיר־חֲנֻכַּת הַבַּיִת לְדָוִד:

Mizmor shir Hanukhath
áBayith, LeDavid.

Pslm.
30

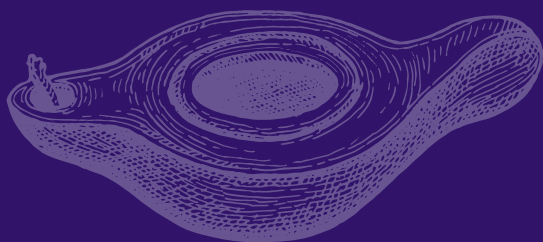
אֲרוּמֶמְךָ יי כִּי דִלִּיתָנִי
וְלֹא־שִׁמַּחְתָּ אִיבִי לִי: יי אֱהִי
שׁוֹעֵתִי אֶלֶיךָ וְתִרְפְּאֵנִי: יי הַעֲלִיתָ
מִן־שָׂאוֹל נַפְשִׁי, חֲיִיתָנִי מִיָּרֵד־
בּוֹר: זָמְרוּ לַיהוָה חֲסִידָיו, וְהוֹדוּ
לְזִכֵּר קִדְשׁוֹ: כִּי רָגַע בְּאָפֹ
חַיִּים בְּרָצוֹנוֹ בְּעֶרֶב וְלִזְ בְּכִי
וְלִבְקָר רָנָה: וְאַנִּי אֲמַרְתִּי בְשָׁלוֹ
בַּל־אֶמּוֹט לַעֲוֹלֹס: יי בְּרָצוֹנְךָ
הָעֲמַדְתָּה לְהַרְרִי עַל הַסִּתְרֹת פְּנֶיךָ
הַיִּיתִי גִבְהָל: אֵיךְ יִהְיֶה אֶקְרָא
וְאֶ־אֲדַנֶּי אֶתְחַנֵּן: מִה־בִּצָּע בְּדַמִּי
בְּרִדְתִּי אֶל שַׁחַת הַיְדוּד עֲפָר
הַיָּגִיד אֲמַתְךָ: שָׁמַע־י וְחֲנִנִי
יִהְיֶה הִי־הָעֶזֶר לִי: הִפַּכְתָּ מַסְפְּדִי
לְמַחֲוֹל לִי פִתַּחְתָּ שָׂקִי וְתִאֲזַנְנִי
שָׁמַחַה: לִמְעַן אֶזְמַרְךָ כְּבוֹד
וְלֹא יִדָּם יי אֱהִי לַעֲוֹלֹס אֲדִידָךְ:

Aromimkha Adonai ki dillithani
velo'-simmahta 'oyevai li. Adonai
elohai shivva'ti 'elekha yatirpa'eni.
Adonai he'elitha min-she'ol naphshi
hiyyithani miyyordl vor. zammeru
la'donai hasidayv yehodu lezekher
qodsho. ki rega' be'appo hayyim
birsono ba'erev yalin bekhi
yelaboqer rinna. va'ani 'amarti
beshalvi bal-'emmot le'olam.
Adonai birsonekha he'emadta
lehari-'oz histarta phanekha hayithi
nibhal. elekha Adonai 'eqra' ve'el-
Adonai 'ethhannan. mah-beša'
bedami beridti 'el-shaḥath
hayodekha 'aphar hayaggid
'amittekha. shema'-Adonai
yehonneni Adonai heyeh-'ozar li.
haphakhta mispedi lemaḥol li
pittahta saqqi yatte'azzereni simḥa.
Ima'an yezammerkha khavod velo'
yiddom Adonai elohai le'olam
'odekka.

Oesaka Boreka, leBoreka Seka - Did Someone Eat the Last Boreka?

A Psalm, a song for the inauguration of the Temple, by David. I will exalt You, Adonai, for You have upheld me, and not let my foes rejoice over me. Adonai, my God, I cried out to You, and You healed me. Adonai, You have raised my soul from the lower world. You have kept me alive, lest I descend to the Pit. Sing to Adonai, (you) His pious ones, and give thanks to His holy Name. For His anger lasts only a moment, but there is (long) life, in His conciliation. In the evening, one retires weeping, but in the morning there is (a cry of) joy! I said, in my serenity, I would never be moved. (But) Adonai, it was Your will (alone) that established my mountain as a stronghold. When You concealed Your Presence, I was terrified. To You, Adonai, I called, and my Master I beseeched. What gain is there in (the shedding of) my blood? In my going down to destruction? Will the dust give thanks to You? Will it proclaim Your truth? Hear (me) Adonai, and be gracious to me; Adonai, be a help to me. You have turned my mourning into dancing, You have loosened my sackcloth and supported me with joy. In order that my soul might sing to You and not be stilled, Adonai, my God, forever will I thank You.

Songs for Hanukka



Ocho Kandelikas

Eight Little Candles

By Flory Jagoda z"l



Ḥanukka linda sta aki,
ocho kandelas para mi. (x2)

Beautiful Ḥanukka is here,
eight candles for me. (x2)

O — Una kandelika, dos
kandelikas,
trez kandelikas, kuarto
kandelikas sintyu kandelikas,
sesh kandelikas, siete
kandelikas, ocho kandelas
para mi.

O — One little candle, two
little candles, three little
candles, four little candles, five
little candles, six little candles,
seven little candles, eight
candles for me.

Munchas fiestas vo fazer,
kon alegriyas y plazer. (x2)

Many parties to have,
with happiness and pleasure.
(x2)

Los pastelikos vo kumer,
kon almendrikas y la myel.
(x2)

Little pastries to eat,
with little almonds and honey.
(x2)

Ḥanukka, Ḥanukka

By Flory Jagoda z"l



Ḥanukka, Ḥanukka
Ocho diyas di felisita
x2 Lai, lai...

Ḥanukka, Ḥanukka
Eight Days of happiness
x2 Lai, lai...

Ḥanukka, Ḥanukka
Ocho diyas di kantar
x2 Lai, lai...

Ḥanukka, Ḥanukka
Eight Days of Singing
x2 Lai, lai...

Ḥanukka, Ḥanukka
Ocho diyas di baylar
x2 Lai, lai...

Ḥanukka, Ḥanukka
Eight Days of Dancing
x2 Lai, lai...

Ḥanukka, Ḥanukka
Ocho diyas di guzar
x2 Lai, lai...

Ḥanukka, Ḥanukka
Eight Days of Enjoying
x2 Lai, lai...

The Bumuelo Song

By Hazzan Isaac Azose



Ḥanukka, Oh, Ḥanukka,
come light the menorah

Let's have a party,
we'll all dance the horah
Gather 'round the table,
we'll give you a treat
A sevivon to play with
and goodies to eat.

And while we are playing,
the candles are burning low

One for each night,
they shed a sweet light
To remind us of days long ago (x2)

Each Ḥanukka we glorify,
brave Judah Maccabeus
Who had the courage to defy,
the enemy and free us

Yet it is not fair
that we should forget
Mrs. Maccabeus,
to whom we owe a debt

She mixed it,
she fixed it,
she poured it into a bowl,

You may not know,
but it was the bumuelos,
That gave brave Judah a soul. (x2)

The Syrians said it cannot be,
that old Mattathias
Whose years are more than eighty three,
will dare to defy us
But they didn't know his secret,
you see
Mattathias dined on bumuelos
and tea.

Un bumuelo,
dos bumuelos,
and so on into the night

You may not know,
but it was the bumuelos,
That gave him the courage to fight.
(x2)

Now this is how it came about,
this gastronomic wonder
That broke the ranks of Syria,
like flaming bolts of thunder
Mrs Maccabeus wrote in the dough,
Portions of the Torah,
then fried them so.
They shimmered,
they simmered,
absorbing the olive oil

You may not know,
but it was the bumuelos,
That made the Syrians recoil. (x2)

How these little bumuelos,
brown and delicious
Must have hit the spot,
'cause with appetites vicious
All the heroes downed them after
their toil
Causing in our Temple a shortage of
oil.

Un bumuelo,
dos bumuelos,
and so on into the night

You may not know,
but it was the bumuelos,
That gave us the Ḥanukka light. (x2)

Fiesta de Hanukka

Festival of Hanukka

By Sarah Aroeste



Bendicho tu Adonai nuestro
Dio, rey del mundo, ke nos
santifiko kon sus
enkomendansas i nos
enkomendo por ensender
kandelas de Hanukka.

Praised are You, Our God,
Ruler of the universe, who
made us holy through Your
commandments and
commanded us to kindle the
Hanukka lights.

Kandelas de Hanukka...

Candles of Hanukka

Bendicho tu Adonai nuestro
Dio, rey del mundo, ke izo
milagros a nuestros padres en
los dias los estos i en el tiempo
el este, milagros de Hanukka.

Praised are You, Our God,
Ruler of the universe, who
performed wondrous deeds for
our ancestors in those ancient
days at this season.

Milagros de Hanukka...

Miracles of Hanukka

Fiesta de Hanukkaa...

Festival of Hanukka

Hanukka, O Hanukka in Ladino

Translation by Lucy Spring (Almelech)

Es Hanukka, Es Hanukka
La Ora de Menora
Ke Vengan por Alegria
i bailen la óra
Veni a la mesa
vos daremos presentes
Un dreidel para jugar
bumuelos para komer
i kuando, kantando
Ensienden las kandelas

Oh Hanukka, Oh Hanukka
The Light of the Menora
Lets have a party
and all dance the hora
Come to the table
We'll give you some treats
A dreidel to play with
and bumuelos to eat
and while we are singing
the candles are burning low

Uno kada noche
la luz ke a klara
Rekonta la istoria de Hanukka

One for each night
Which will shed us with light
To remind of days long ago

Uno kada noche
la luz ke a klara
Rekonta la istoria de Hanukka

One for each night
Which will shed us with light
to Remind us of days long ago

Vayehi Mikeş And It Was At The End By Sarah Aroeste



"Vayehi mikeş"
Bumuelos kon miel
Paro los hasia
Yosi se los komia

"And it was at the end"
Bumuelos with honey
Pharoah made them
Joseph ate them

Ḥanukka bayla tu tia
Ḥanukka bayla tu baba

Your aunt danced on Ḥanukka
Your grandmother danced on Ḥanukka

"Vayehi mikeş"
Bumuelos kon miel
Paro al kanyo
Yosi al banyo

"And it was at the end"
Bumuelos with honey
Pharoah fell into the mud
Joseph went to the bath

Ḥanukka bayla...

Your aunt danced on Ḥanukka...

"Vayehi mikeş"
Bumuelos kon miel
Paro al bet haḤayim
Yosi a los kidushin

"And it was at the end"
Bumuelos with honey
Pharaoh went to the cemetery
Joseph went to the wedding ceremony



Las Tiyas - The Aunts By Flory Jagoda z"l

Tiya Mazalta muz va a yamar noche de Ḥanukka
Tiya Grasya muz va a yamar noche de Ḥanukka
Para sinder las kandelikas kun toda la mishpaha
Las hanukiyas de sirma blanka muz kali alimpyar.

Tiya Luna muz va a yamar noche de Aggada
Tiya Safira muz va a yamar noche de Aggada
Para kumer las albondikas kon toda la mishpaha,
Kantaremus "Un Kavrikiko" despues de las birahas.

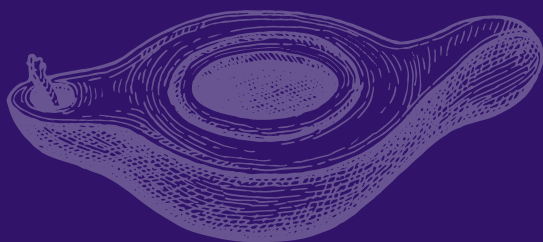
Tiya Paloma mus va a yamar a kumer en la Sukka
Tiya Estreya mus va a yamar a kumer en la Sukka,
Kon frutas i flores de munchas kolores
Kon toda la mishpaha.

Aunt Mazalta will invite us on the night of Ḥanukka;
Aunt Grasya will invite us on the night of Ḥanukka;
To light the little candles with the whole family;
The menorahs of white silver must be cleaned.

Aunt Luna will invite us on the night of Passover;
Aunt Safira will invite us on the night of Passover;
To eat the matzoh balls with the whole family;
We will sing "Had Gadya" after the prayers.

Aunt Paloma will invite us to eat in the Sukka;
Aunt Estrella will invite us to eat in the Sukka;
With fruits and flowers of many colors;
With the whole family.

Hanukka Recipes



BUMUELOS

by Susan Barocas

INGREDIENTS

Dough:

4 ½ teaspoons dry yeast
1 ½ cups warm water
1 egg, well beaten
1/2 tsp. salt
1 tbsp. oil
3 cups + 3 tbsp. all-purpose flour
vegetable oil for deep frying
ground cinnamon for sprinkling (optional)



Syrup:

1 cup sugar
½ cup honey
1 cup water
1 tbsp. lemon juice
1 stick cinnamon

PART 1:

To make the dough, in a medium mixing bowl, dissolve the yeast in 1/3 cup warm water until it starts to bubble, about 10 minutes. Stir in the beaten egg, salt and 1 tablespoon oil. Put the flour in a large bowl.

Add the liquid mixture all at once and stir (a wooden spoon is best), gradually adding as much of the remaining water as needed to make a sticky, slightly loose dough. Cover the bowl with a clean towel and set aside in a warm place to rise for at least 1 hour or up to 2.

The syrup can be made while the dough rises or ahead of time. Stir all the ingredients together in a saucepan over medium heat. Once the sugar dissolves, boil for about 15 minutes, then set aside.

PART 2:

To fry the dough, add 3 to 4 inches of oil to a deep 5 or 6-quart saucepan or a deep fryer. Heat the oil to 365 to 375 degrees. Drop pieces of dough from a tablespoon into the hot oil. Quickly dipping the tablespoon into oil before each scoop of dough will keep it from sticking to the spoon. The bumuelos puff up, so do not crowd more than 3 or 4 at a time in the pan. Cook to a beautiful golden brown, about 2 minutes on the first side, then carefully flip over with tongs (or chopsticks) to the other side. When cooked on both sides, gently remove each from the oil to drain on paper towels or cooling racks set over a large baking sheet covered with paper towels or brown paper from a cut-up shopping bag. Serve immediately, first dipping in the hot syrup and sprinkling with cinnamon or passing the syrup for people to dip or drizzle for themselves. Alternately, the warm bumuelos can be dusted with confectioner's sugar before serving.

KEFTES DE KALAVASA

Pumpkin Fritters

by *Susan Barocas*



INGREDIENTS

Makes about 15 3-inch patties

1 cup all-purpose flour or 1:1
gluten-free flour

1/4 cup granulated sugar or to taste

1 1/2 teaspoon cinnamon

1/2 teaspoon coriander

1/4 teaspoon allspice

1/2 teaspoon salt

3 large eggs, well beaten

1 15-ounce can pumpkin (about 1
3/4 cup)

Good neutral vegetable oil for frying
(like sunflower, safflower, avocado)

INSTRUCTIONS

Cover a large baking sheet in paper towels or a cut open brown paper bag. Leave as is or place wire cooling racks on top of the paper.

In a bowl, whisk together the flour, sugar, spices and salt. In a separate large bowl, mix the eggs and pumpkin. Add the dry ingredients to the wet and mix well until smooth.

Heat about 1/4 inch of the oil in a large skillet over medium heat for 5 to 10 minutes. To tell if the oil is hot enough, put the end of a wooden spoon in it while it heats. Once the oil starts bubbling around the wood, it's ready. If it starts to splatter and bubble hard, the oil is too hot.

Add the batter to the hot oil by full tablespoons. With the back of the spoon, slightly flatten and spread each patty into a circle as you add it. Cook about 3 to 4 minutes per side, gently turning over only once, until each patty is a deep golden brown. The patties will be crispy on the outside and soft on the inside. Drain well on prepared baking sheet.

Best when served immediately, drizzled with warm honey, maple syrup or date syrup (available at Middle Eastern and some kosher markets) or sprinkled with powdered sugar. Cooked patties can be kept warm in a 200 degree oven for up to 30 minutes. To refrigerate for up to two days or freeze for up to two months, put in a freezer-proof container, dividing each layer with parchment paper. Warm, defrosted, in a 350-degree oven for 6 to 8 minutes.

AZETUNAS KON LIMON

Roasted Olives with Lemon

by *Susan Barocas*

INGREDIENTS

3 cups olives, assorted colors and sizes, all with or without pits (about 1 pound)

1 small lemon

3 tablespoons olive oil

2-3 cloves garlic, minced (about 2 teaspoons)

1/2 teaspoon total fennel seeds and/or cumin seeds

1/4 teaspoon Aleppo pepper or crushed red pepper (optional)

2-3 sprigs rosemary



INSTRUCTIONS

Preheat oven to 400 degrees.

Wash the lemon peel very well, then dry it. Cut the lemon in half the long way. Then slice one of the halves into thin half-moons the short way. Slice half of the remaining piece the same way, saving an uncut piece for later.

Put the olives into a glass or ceramic baking dish just large enough to hold the olive mixture in one layer.

In a medium mixing bowl, stir together well the olive oil, garlic, fennel and/or cumin seeds, Aleppo pepper and salt if using. Add the lemon slices and rosemary sprigs, stirring to coat everything evenly. Pour all of the evenly mixture over the olives. Tuck the lemon slices in around the olives. Roast about 25 to 30 minutes until bubbly and the olives start to wrinkle. Stir once halfway through cooking. When the rosemary is cool enough to handle, run your fingers down the stems to remove the leaves and scatter over the olives if desired.

Serve warm from the oven or at room temperature with a squeeze of lemon from the remaining piece and sprinkle of salt. Cooked olives can be refrigerated up to two weeks. Bring to room temperature before serving or heat briefly in a 350-degree oven.

PESHKADO FRITO

Fried Fish (RhodesII Style)

By Stella Hanan Cohen

INGREDIENTS

2 lbs skinned firm fish fillets
(Cod, Flounder, or Halibut),
cut into about 2oz even pieces
Salt and finely ground white pepper

For Shallow Frying:

Vegetable or Grape Seed Oil

For Batter:

1/2 Cup plain (all-purpose) flour and
1/2 cup cornflower (cornstarch), pinch of baking powder,
salt and finely ground white pepper to taste; spread on a shallow dish
2-3 Eggs, lightly beaten in a shallow dish
Serve with Lemon Wedges



INSTRUCTIONS

Rinse the fish and pat dry with paper towels. Heat 1in of oil in a large heavy-based deep frying pan or cast-iron skillet over a medium-high heat. Preheat the oven to 200 degrees to warm the fried fish.

Dredge 4 pieces of fish lightly in the flour mixture and shake off the excess. Slide the fish into the beaten eggs. Using long handle tongs lift the pieces gently and lower the fillets carefully into the hot oil. Use a splatter screen if you have one. Fry until golden brown on the bottom, about 3 minutes. Carefully turn the fillets over once to cook until golden and crisp for a further 2 minutes. The cooking time will depend on the thickness of the fish. Reduce the heat to medium if the oil is getting too hot.

While the first batch is frying, flour and coat with egg the next 4 pieces. To test if the fish is ready, remove a piece from the heat and gently part the flesh – it should be barely opaque right through. Lift out the fried fish with a wire skimmer and drain on a paper towel lined plate. Transfer the fish onto a wire rack, set over a baking dish in the oven to keep warm until all the fish is fried. Serve immediately or at room temperature with a delicious sauce.

Tip: The fish will absorb less oil and keep its juices sealed in when the oil is at the right temperature – it should be sizzling, but not so hot that the coating quickly burns. Keep an eye on the oil and adjust the heat as needed.

After Blessing on The Three Special Foods

If one has eaten a kezayit (1oz) of cake or cookies (made from wheat, barely, spelt, oats, or rye), or the same measure of fruits of the five species indigenous to Israel (grapes, olives, figs, dates, pomegranates), or if one drank a revi'it (3oz) of wine or grape juice, one must say the following blessing:

ברוך אתה יי, אלהינו מלך העולם

על המצוה ועל הפלפלה (If Eating the 5 Grains)

על הגפן ועל פרי הגפן (If drinking wine)

על העץ ועל פרי העץ (If Eating the 5 Fruits)

ועל תנובת השדה, ועל ארץ חמדה טובה ורחבה, שרצית
והנחת לאבותינו, לאכל מפריה ולשבע מטובה. רחם יהוה
אלהינו עלינו ועל ישראל עמו, ועל ירושלים עירך, ועל הר ציון
משכן כבודך, ועל מזבחך ועל היכלך. ובנה ירושלים עיר הקדש
במהרה בימינו, והעלנו לתוכה, ושמחנו בבנינה, ונברכך עליה
בקדשה ובטהרה:

פי אתה טוב ומטיב לכל, ונודה לך על הארץ

על המצוה ועל הפלפלה (If Eating the 5 Grains)

על הגפן ועל פרי הגפן (If Drinking Wine)

על העץ ועל פרי העץ (If Eating the 5 Fruits)

ברוך אתה יי, על הארץ

על המצוה ועל הפלפלה (If Eating the 5 Grains)

על הגפן ועל פרי הגפן (If Drinking Wine)

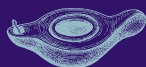
על העץ ועל פרי העץ (If Eating the 5 Fruits)

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Hanukkah Sameah

חֲנוּכָּה שִׂמְחָה

Hanukkah Alegre!

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