
CAMP RAMAH IN CALIFORNIA
A Journey for a Lifetime
Camp Ramah in California
#PARTNERSHIP
RAMAH #PARTNERSHIP
PESACH 2021
FUNBOOK
BRING RAMAH HOME
WITH YOU



Chag Sameach

Shalom #Partnership community,

Chag Pesach Sameach! If you don't know me, my name is Adena Leon and I am the #Partnership intern this year bringing Ramah to more families like YOU. Every year, when Pesach arrives, I am not only excited about the matzah ball soup and brisket, but I know that summer is just around the corner and I get to spend it at Camp Ramah.

At Ramah, everyone encourages each other to ask a lot of questions. Questions about prayers, holidays, what someone's home town is like, their favorite ice cream flavor, etc. Similarly, Pesach is all about asking questions. In our seder we allow for all kinds of questions like "why do we recline on a pillow?" or "why on this night do we dip vegetables twice when normally we don't dip at all?" Questions are how we learn. They open us up to other people and questions give us the information we need.

This year at Pesach, I encourage you all to ask some new questions. Ever wonder what it was like to build a pyramid? Ask what kinds of materials the Israelites would have used. Want to know the secret ingredient in your favorite Pesach recipe? Ask your favorite chef. Want to know what it is like to spend the summer at Camp Ramah; I know you will like the answer. Open yourself up to new information and new ideas through the questions you ask this Pesach.

I hope you all have a chag sameach and hope to see you at Ramah very soon!

Adena



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Passover Conversation Cube

Directions: cut on the solid lines, fold on the dashed lines. Roll the cube and answer whichever question you land on!

What is something you sacrificed this year?

Where do you hope to be in a year from now?

What is one thing you have learned since last Pesach?

What is your favorite part about spring?

What has been the "sweetest" thing to happen to you this year?

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EACH OF THESE QUESTIONS REPRESENTS A PART OF THE SEDER PLATE. CAN YOU GUESS WHICH QUESTION MATCHES TO WHICH ITEM?

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Passover Conversation Cube

Print these out to use as a family!
Directions: cut on the solid lines, fold on the dashed lines.
Roll the cube and answer whichever question you land on!

Why do you think Pharaoh was so stubborn?

What does freedom mean to you?

Who do you think is the biggest hero of Passover (aside from Moses)?



If you had to leave home in the middle of the night, what would you bring with you?

If you could invite anyone to your seder, who would it be?

ANSWER THESE QUESTIONS DURING THE SEDER OR THROUGHOUT PASSOVER!

Midah Challenge Pyramid

Every day of Pesach, complete the midah challenge on each level of the pyramid. Print this out and color in each level you complete!

Your Choice!

Hodaya V'Asiyah
Gratitude & Action

Learn a new blessing

Do a random act of kindness

Yosher
Integrity

Chesed
Kindness

Give an "inside" compliment (e.g. "Your soul is shining today")

Lead an activity from this book for your family

Mechuyavut
Responsibility

Lashon
Language

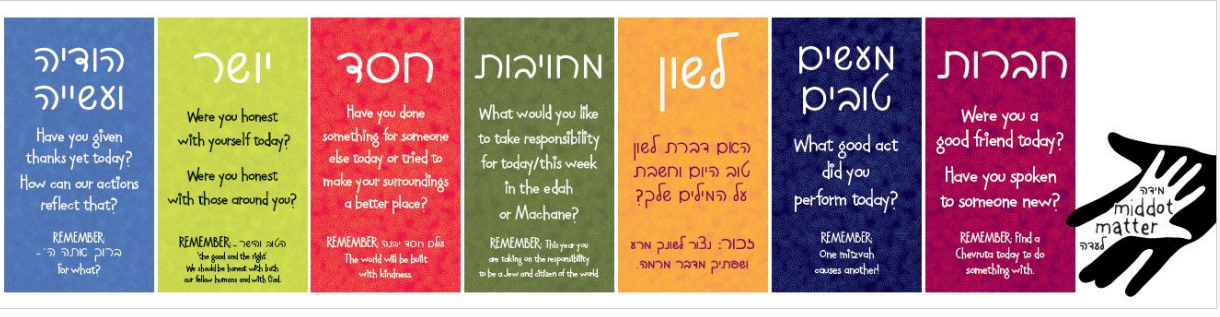
Create a "chalk walk" on the sidewalk and wish your neighbors a "Chag Sameach"

Ma'asim Tovim
Good Deeds

Help to clean up the seder table

Reach out to freinds and wish them a "Chag Pesach Sameach"

Chaverut
Friendship



Pesach Mad-Libs

Grab a freind and fill out your own version of the Pesach story!

About _____ years ago, the Jewish people, called Hebrews, lived in the land of
number
_____. At first everything was fine and the Hebrews could
place
_____ and pray to their God as they pleased. But soon a new Pharaoh
verb
came into power and he was very _____. He forced the Hebrews to
adjective
_____. As if that wasn't bad enough, he also said that every
verb
baby boy born to a Hebrew mother was to be hurled into the _____.
body of water
One day around this time a Hebrew baby boy was born. His name was

_____. His mother did not want him to die, so she put him in a
boy name
_____ and set him to float in the _____.
noun
body of water
His sister, _____ hid behind a _____ to see
name 1
noun
who would find him. Soon a princess named _____ found him
name 2
and decided to keep him. _____ went up to _____
name 1
name 2
and said "I know just the right person to take care of this baby," and she went to get

her mother,_____. When _____ grew up, he saw that
name
boy name
his people suffered and this made him very _____. When he was
adjective
standing by a well one day tending to some _____, he was visited
animal
by God. "Go to Pharaoh," said God, and tell him "_____."
hebrew phrase



Dayeinu Dance Off



Get ready for the most epic dance battle the Israelites have ever seen!

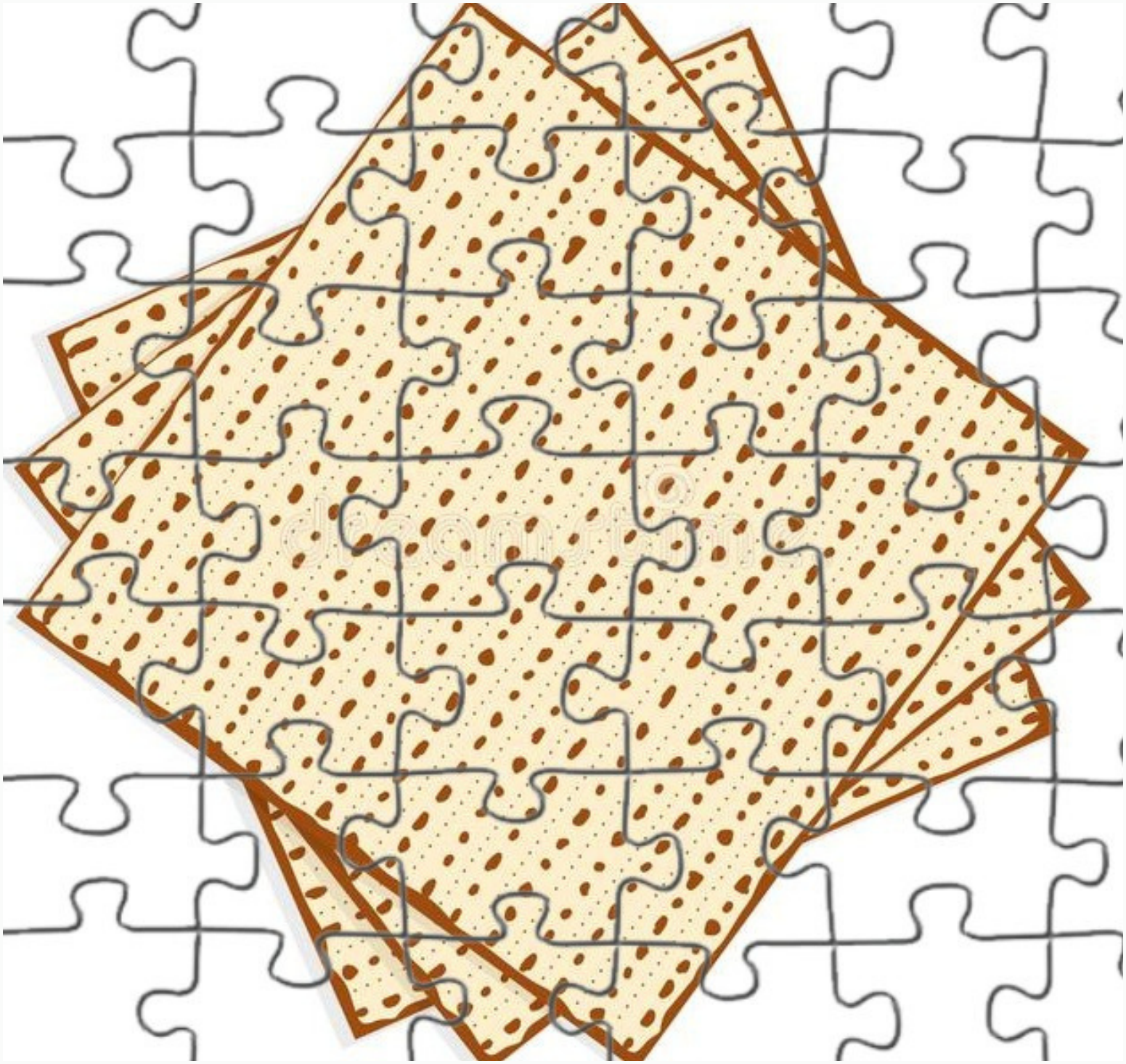
1. Break everyone into however many teams you would like!
2. Assign each team 1-3 lines of Dayeinu and send them off to choreograph their own interpretative dance
3. Give everyone 10 minutes to come up with their dance
4. Bring everyone back and get ready to perform!
5. Sing Dayeinu!
6. Have each team dance to their verses for the other teams
7. If you want, teach your dance to the other teams and perform a big group number at the end
8. Take this outside for a fun outdoor performance

Dai Dayeinu, Dai Dayeinu, Dai Dayeinu,

Dayeinu Dayeinu

Matzah Puzzle

Print it, Cut It, Solve it





Matzah Toffee

Ingredients:
4-5 lightly salted matzos (preferably the Streit's brand - see note below)
2 sticks (1 cup) unsalted butter
1 cup firmly packed dark brown sugar
1 (12-ounce) bag semi-sweet chocolate chips
1 heaping cup chopped pecans (Optional)
1/2 teaspoon sea salt flakes or kosher salt

Directions: Preheat the oven to 350°F and line a rimmed baking sheet with aluminum foil, making sure the foil goes up and over the edges, and top with a sheet of parchment paper.Cover the baking sheet with the matzos, cutting and piecing them together as necessary to fill the entire pan.
Make the toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. Once the mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. Immediately pour the toffee over the matzos and, using a spatula, spread into an even layer.Put the pan into the oven and bake for 8 to 10 minutes, or until the toffee topping is crackled and bubbling all over. Remove the pan from the oven and place on cooling rack on the counter. Immediately scatter the chocolate chips evenly over top. Wait 3 to 5 minutes for the chips to soften, then use an offset spatula to spread the chocolate into an even layer. Sprinkle with the pecans and sea salt. Refrigerate until the chocolate is firm, about 45 minutes. Don't leave it in the fridge too much longer, otherwise it will be hard to cut.Lift the foil overhang to transfer the matzo crack onto a large cutting board. Using a large sharp knife, cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.



Noodle Kugel

Ingredients:
2 bags of kosher for passover egg noodles
1 stick of butter, melted
2 pounds cottage cheese
2 pounds of sour cream
1 cup sugar
12 eggs
1 teaspoon ground cinnamona canister of coconut macaroons

Directions: First things first, boil your noodles as per package directions. keep an eye on them however because they are made from potato starch and they stick to everything. i had e by the pot stirring while i handled the rest.in a large mixing bowl mix the butter, cottage cheese, eggs, sour cream, sugar and cinnamon.when noodles are done, strain and rinse with cold water. mix noodles with the cottage cheese mixture and put into a baking dish. during passover i use those throw away tins, i invest in about 20 of them because i don't have kosher for passover baking ware.in a food processor or with your hands crumble the coconut macaroons and sprinkle on top of the kugel.cook at 375 for about 45 minutes.



CHAG PESACH SAMEACH!

For more information about Camp Ramah please visit www.ramah.org

For more information on #Partnership visit www.ramah.org/partnership

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