Shavuos KIDS CORNER

SHAVUOS WORD SEARCH

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      R J T                                 C A K
    P Z E J R I                         U B Q S A L
  N U V Q F X X F E               S S V I M R N V W
  Y B V Z R G A S C               C Y C A X Y V N P
  B D B L I N T Z E S           Y E R S J E W M A Z
  A D S G T O R A H A           W A I W Y M X S C S
  V X X N R O C I H N N   F Y I A U P G E L R K
    I E C V I X A O Q H N P H T D G K R Q U L D
      Y M A T A N T O R A S E I N U E S X O W
          L I V N T I T Q T Q I P S N U
                W I B M D Z N H H
            C Q J X S L P R K A A B S
          A H V A I F R A K D V O O E C
      D E S A A N Y V E A I Q A X T M H F O
    H G B Q G B N I L X B H Z X I I R E M C K
    Q U W C H U R S S R S O H C U L I E R T U
  H N R F K T Q V C O H X T T Z I V Z S S O B K
  C M F L O W E R S   G M Q   G M N A E O N X Z
  X T X S T N A L P   A B A   A P K K C U G D M
  Q K Z I S L A H     R Y J     I I A A V Z R K
  A M M D A O Z       N U P       M H K A U C V
    W V K V G         A N S         H E H Z A
      E F P           O V C           C S V
                      M H M
                      I M Q
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TORAH
SHAVUOS
CHEESECAKE
ASERESHADIBROS
RUS
LEARNING
HARSINAI
NAASE
VNISHMA
DAIRY
NAOMI
HAKAZIR
HAOMER
MATANTORASEINU
BOAZ
LUCHOS
BLINTZES
FLOWERS
PLANTS
CHAG

Shavuos KID RECIPES

Homemade Sifrei Torah

INGREDIENTS:
Hotdogs (pareve,fleishig or cocktail size)
Batzaik Alim (Pastry Dough)

Roll two hotdogs in a blanket of dough leaving the tops and the bottoms of the hotdogs uncovered. Seal underneath and bake.

Looks like miniature Sifrei Torah. Serve warm with or without sauce. (onion,mushroom,tomato...)

One Neis of the Luchot

Use a square piece of deli, or a slice of cheese. Cut out a short word in block letters BEFORE yom tov.

Show the kids that you can read it on the front side - But not on the back side. Explain that the luchos could be read from the front and the back!

(You could also show how the inside of a mem sofeet was suspended in the air!)

Har Sinai Cake

Use an all metal, round mixing bowl. Make a simple chocolate cake recipe. Fill the bowl a little more than half. Bake the cake - extra time if your bowl is very deep.

Cool, and remove cake. Cut the top so that it sits flat on a plate.

Frost with green frosting. Decorate Har Sinai with candies, coconut, wafer Luchot etc.

Submitted by Shari Spiegel