

Purim	Year Group: KS1	No. of lessons: 2 /3
Learning objectives: To hear about a Jewish Festival and investigate its underlying messages at an appropriate personal level		
Themes to discuss: Bravery. Persecution (bullying).		
Activities and experiences: <ul style="list-style-type: none"> • Find or make some noisemakers. Hear the story of Esther from a storybook. Talk about Esther’s bravery in saving her people from persecution, and the conflict between good and evil encapsulated in the story. Discover how Jews celebrate this story annually with parties and storytelling – including drowning out the name of the villain, Haman, and cheering for Mordecai when the story is read in the synagogue. Read the story again – and use those noisemakers! • Find how Purim is celebrated and hold a Purim party – make some traditional Purim food (Hamantaschen - “Haman’s ears”) , Purim cards, make masks of the main characters in the story and dress up. Typical Purim games include making up humorous rhymes about the Esther story, parades of costumed characters and distributing gifts of food. • Revisit the story of Esther using the sheet below. As appropriate to your class, draw out themes related to bullying. 		
Websites and resources: http://akhlah.com/holidays/purim/purim.php for a selection of Purim resources including a Purim play		

This is a simple Hamantaschen recipe which you can make with your pupils and doesn’t involve lots of fruit peeling:

INGREDIENTS:

- 2/3 cup margarine, room temperature
- 1/2 cup sugar
- 1/4 cup orange juice
- 1 cup white flour

- 1 cup wheat flour
- Fruit Pie Filling

PREPARATION:

1. Blend butter and sugar thoroughly.
2. Add flour and orange juice, alternating.
3. Refrigerate batter for a few hours.
4. Roll out dough as thin as you can.
5. Cut out 3-4 inch circles.
6. Put a tablespoon of filling in the middle of each circle.
7. Fold up 3 sides to form a triangle (Overlap the sides so only a little filling shows through the middle).
8. Bake at 375 degrees for about 10-15 minutes (bake until golden brown, but take out before the filling boils over).

See http://www.virtualjerusalem.com/jewish_holidays/purim/by.htm too!

