

ROSH HODESH

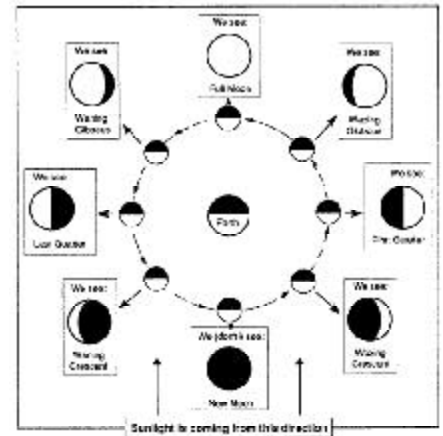
Chizuk Amuno Congregation
Rosenbloom Religious School

KITAH ALEPH

AT HOME

Here are some activities you can do at home to celebrate Rosh Hodesh--the new Hebrew month!

- Wear your favorite/special clothes
- Eat a special snack.
- Choose Rosh Hodesh night to eat out.
- Prepare a special moon dessert - incorporate round or crescent shapes into special treats (cookies, watermelon, cake, etc.)
- Sing a Jewish song.
- Listen to a Jewish tape or CD.
- Go out and find the moon (sliver shape.)
- Buy moon or Jewish themed paper goods to use at dinner.
- Buy moon oriented prizes for everyone (pencil, eraser, ruler.)



5764 NEW MONTHS

Tishrei	Saturday, September 27, 2003
Heshvan	Sunday, October 26, 2003
Kislev	Tuesday, November 25, 2003
Tevet	Tuesday, December 25, 2003
Shevat	Saturday, January 24, 2004
Adar	Sunday, February 22, 2004
Nisan	Tuesday, March 23, 2004
Iyar	Wednesday, April 21, 2004
Sivan	Friday, May 21, 2004
Tammuz	Saturday, June 19, 2004
Av	Monday, July 19, 2004
Elul	Tuesday, August 17, 2004

- Read a Jewish story.
- Talk about the Jewish holiday which comes in that month.
- Pull up a Jewish web site and share the information.
- Review all the special events happening in the month ahead and mark them in a family calendar.
- Celebrate your Hebrew birthday!
- Use a blank calendar or a piece of graph paper to chart the phases of the moon over the course of a month.
- Send handmade "Hodesh Tov" (Have a Good Month!) greeting cards or send e-mail greetings to friends.

ROSH HODESH RECIPES

Moon Pies

Smear marshmallow spread between two cookies and dip the whole sandwich in melted chocolate. (Kind of like S'mores, only round like the moon.)

Almond Crescents

(Makes 4 dozen cookies)

- 1 cup soft butter
- 1/2 cup confectioner's sugar
- 1 tsp. vanilla
- 2 1/4 cups white flour
- 1/4 tsp. salt
- 3/4 cup finely chopped almonds

Mix butter, sugar, and vanilla thoroughly. Blend flour and salt. Add to butter mixture. Stir thoroughly. Blend in nuts. Chill until very cold (approximately 2 hours). Heat oven to 400 degrees. Roll dough into 1" balls. Shape into crescents. Place on ungreased baking sheet. Bake 10-12 minutes (until lightly browned). Roll in confectioner's sugar. Cool, roll in sugar again.