Yom Ha’atzmaut
B’Yachad
Yom Ha'atzmaut:

By Kiddle; Kids Encyclopedia

*Independence Day* (Hebrew: *Yom Ha'atzmaut*, lit. "Day of Independence") is the national day of Israel, commemorating the *Israeli Declaration of Independence* in 1948. The day is marked by official and unofficial ceremonies and observances.

Because Israel declared independence on 14 May 1948, which corresponded with the Hebrew date 5 Iyar in that year, Yom Ha'atzmaut was originally celebrated on that date each year. To avoid religious problems, today it is celebrated either on 5 Iyar or on one of the preceding or following days; the day of the week it falls on being the decisive factor. Yom Hazikaron, the Israeli Fallen Soldiers and Victims of Terrorism Remembrance Day is always scheduled for the day preceding Independence Day.
Arts N Crafts:

Israeli Star Necklaces

Here’s what you need:
1. 6 craft sticks
2. Glue
3. Blue and White buttons (different sizes would make it more fun!)
4. Blue or white yarn/ribbon/string
5. Scissors

Let’s get started:
1. Glue two separate triangles
2. Glue them on top of each other, one upside down creating the image of the Star of David
3. Place glue on your different color buttons and place them on the star in fun patterns
4. Wait for star to dry and attached string to the length of your liking
Famous Israeli Cuisine
Falafel and Chummus

What you will need:

Falafel (1-11) and Chummus (12-21):
1. 6 cups vegetable oil, for frying
2. 1 small shallot, halved
3. ¼ cup fresh parsley leaf, plus more for garnish
4. 6 cloves garlic
5. 2 cans chickpeas, drained and rinsed
6. 1 teaspoon ground cumin
7. 1½ teaspoons ground coriander
8. ½ teaspoon freshly ground black pepper
9. 1 teaspoon kosher salt
10. 6 tablespoons all purpose flour
11. ¼ cup extra virgin olive oil
12. 2 cans chickpeas, drained and rinsed
13. 1 cup roasted red pepper, jarred
14. ¼ cup tahini
15. 1 clove garlic
16. 1 tablespoon fresh lemon juice
17. 1 tablespoon extra virgin olive oil
18. ¼ teaspoon smoked paprika
19. ½ teaspoon freshly ground black pepper
20. 1 teaspoon kosher salt
21. 2 tablespoons water, as needed

Let’s get started:

1. Make the falafel: Line a baking sheet with parchment paper.
2. Heat the vegetable oil in a large pot over medium-high heat until it reaches 375°F (190°C).
3. Add the shallot, parsley, and garlic to a blender and pulse until coarsely chopped. Add the chickpeas, cumin, coriander, pepper, salt, flour, and olive oil and blend until combined, but still slightly chunky, 15–20 pulses, scraping down the sides of the blender as needed. Transfer the mixture to a large bowl and rinse out the blender.
4. Scoop the falafel mixture into 2-tablespoon portions and gently roll into balls, then flatten slightly. Place on the prepared baking sheet. You should have about 12 balls.
5. Working in batches, fry the falafel balls in the hot oil for 2–4 minutes, until dark golden brown. Transfer to paper towel-lined plate to drain, then arrange on a serving platter, garnish with parsley, and set aside while you make the dips.
6. Make the chummus: Add the chickpeas, roasted red peppers, tahini, garlic, lemon juice, olive oil, paprika, pepper, and salt to the blender. Purée until smooth, adding the water 1 tablespoon at a time until the desired consistency is reached. Transfer to a serving bowl and rinse out the blender.
7. For serving: pitas, red onion, tomatoes and cucumber will make it fully complete
 יום עצמאות שמח
Israel Independence Day
Happy Yom Ha'atzmaut
Israeli Classic Dessert:

Homemade Milky’s & Crembo

Milky’s:

What you will need:

1. Plastic cup or glass jar
2. Vanilla pudding
3. Chocolate pudding
4. Whip cream

Let’s get started

1. Layer the chocolate pudding and vanilla pudding on top of each other
2. Place any amount of whip cream to your liking
3. Place in fridge so hardens
4. Enjoy!

Crembo:

What you will need:

1. 1 package of circular tea biscuits
2. 1 package of marshmallows
3. Melted chocolate

Let’s get started:

1. Melt chocolate on a low heat on stove
2. Place a little on the marshmallow as glue to glue onto your tea biscuit
3. Wait for it dry
4. Dip entire cookie and marshmallow in chocolate
5. Place on tray in fridge to harden
6. Enjoy!
Yom Ha'atzmaut

Play this puzzle online at: https://thewordsearch.com/puzzle/2247561/

YACHAD
YOM HA’ATZMAUT PLAYLIST

https://open.spotify.com/user/1277788979/playlist/4Ess4BjbALO9OrxdyB8hsJ?si=dKtijCB3QLi3a5lbLRRQCg