Continue activities following the story – What? What? A Potato! [Mah? Mah? Tapuah Adamah!]



By: **Lea Naor**
Illustrations: **Lee Kurzweil**
הוֹצָאָה: ספרית פועלים
Age Group: **Daycare (2–3)**

קְרִיאָה

Family reading advice

Books on customs, symbols and holiday dishes enrich the holiday experience, helping to develop anticipation and curiosity before it arrives. This book should also be read together with your toddlers during the holiday, and even when it is over – so that, together, you can think back on the beautiful moments, melodies, colors, flavors and scents.
Lea Naor was born in Herzliya in 1935.



שִׂיחָה

Discussion — cooking and having fun together

You can discuss the food you enjoy making at home, and how to make it – Which ingredients are used? Which utensils? What do you do in each step?



שְׁמַע

Listen to the song

Listen to the song Ma? Ma? Tapuah Adama! (What a Potato). You can join in, sing and dance, coming up with your own dance movements.



קְרִיאָה

What an illustration

Every time you read this book, try looking for new interesting details in its illustrations – Where's the parrot? What is it doing in each of the illustrations? What are the father and children doing? Which items and ingredients are on the table? And which objects do you recognize in the kitchen? Perhaps you can also find them in your own home and kitchen.



בְּשׁוּל

Step by step

While making latkes, or any other of your favorite foods, you can take pictures of the preparation process. These pictures can later be incorporated into a small photo album that will help you repeat the correct steps, as well as the names of actions and ingredients.

A recipe for latkes

Ingredients:

5 potatoes

1 large onion

2 eggs

Half a cup of flour

Half a teaspoon of sugar

1 teaspoon of salt

Frying oil

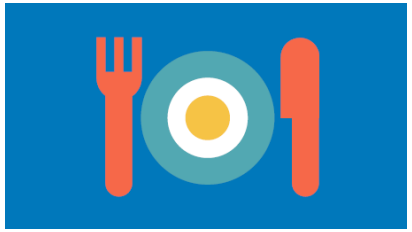
Method:

1. Peel and grate the onion and potatoes. Squeeze out all the fluids, and place in a bowl.

2. Add the rest of the ingredients – the eggs, flour, sugar and salt (as well as other condiments, if you so wish) – to the bowl, and mix them well.

3. Fry the latkes carefully in hot oil (one to one and a half tablespoons for each latke) until golden on both sides.

4. Place on a paper towel, and enjoy!



יְצִירָה

שלב אחרי שלב

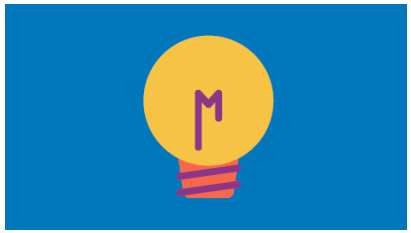
בזמן הכנת לביבות, או מאכל אהוב אחר, תוכלו לצלם את תהליך ההכנה. מהתמונות אפשר להכין אלבום קטן שיעזור לחזור על השלבים ועל שמות הפעולות והמצרכים.



הַשְׁרָאָה

Pinterest

More arts & crafts, songs and activities can be found on the Sifriyat Pijama Pinterest page.



www.pjisrael.org **More activities on the Pajama Library website**