

The Story of **PASSOVER**

A Coloring Book
with Crafts

Written and illustrated by
Barbara Soloff-Levy



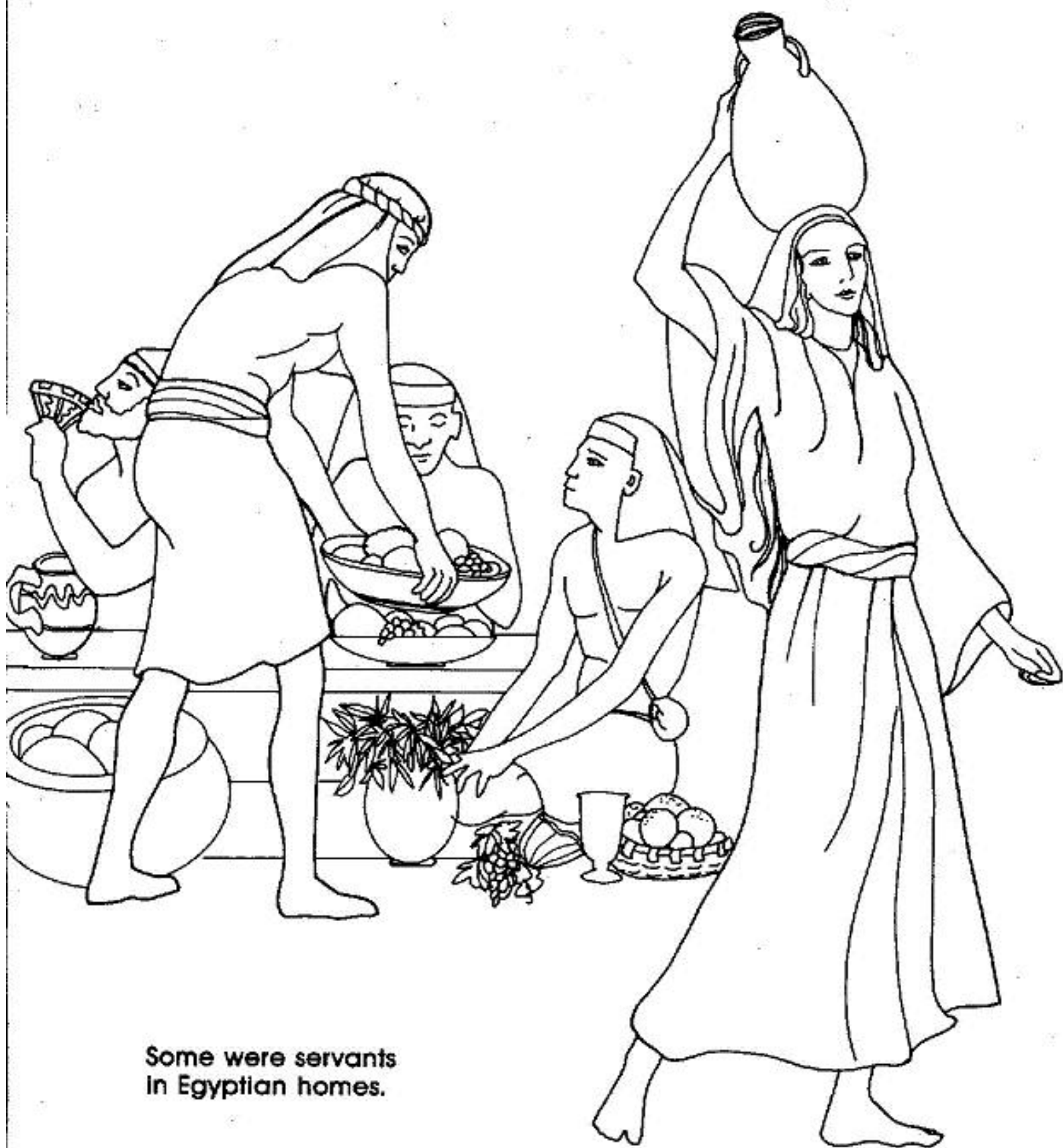
Watermill Press

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The Passover holiday is celebrated each year in the early spring. It is celebrated by the Jewish people, known in ancient times as the *Hebrews*.

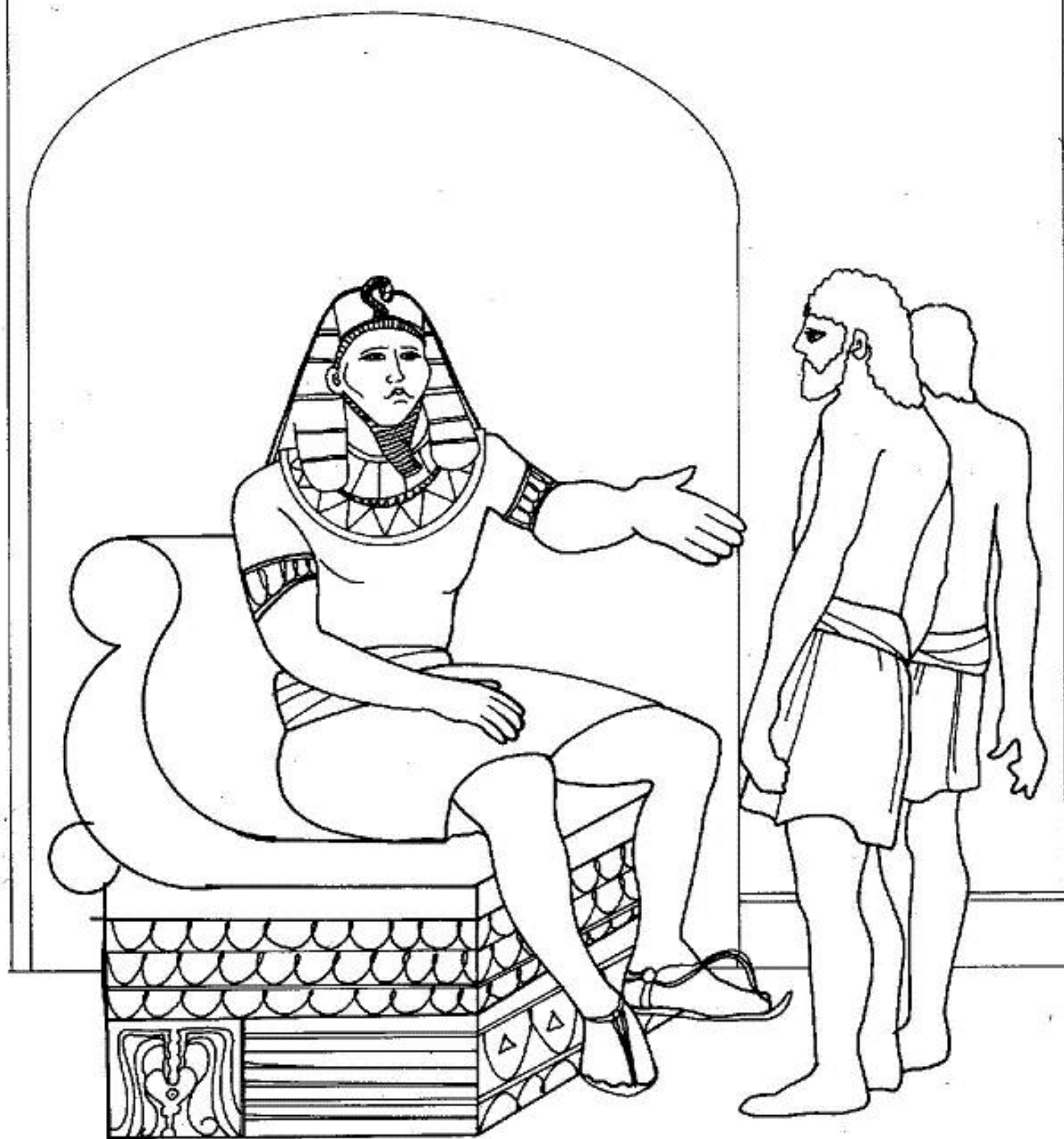


Thousands of years ago, the Hebrews lived as slaves in the land of *Egypt*. They plowed the fields and harvested the crops.

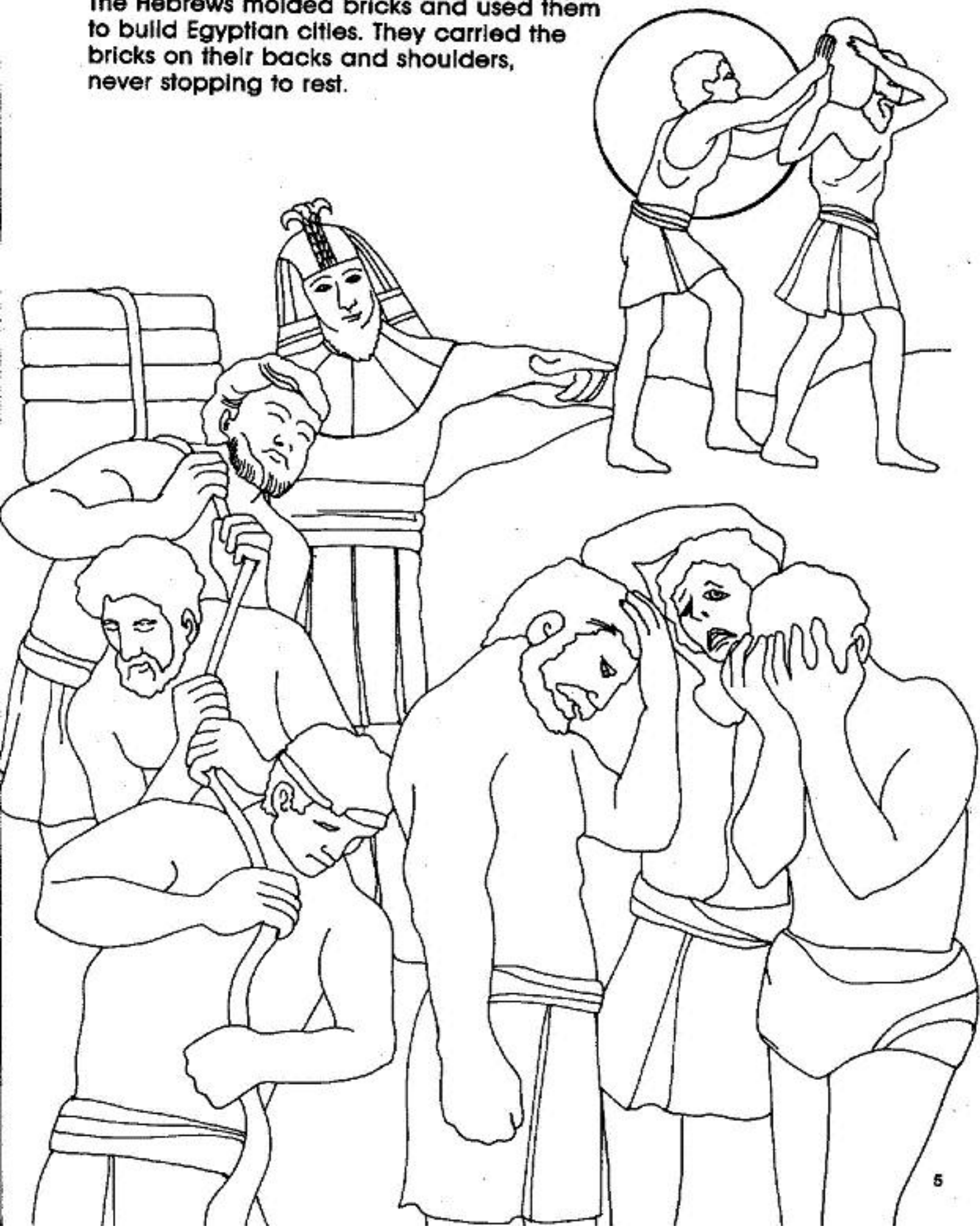


Some were servants
in Egyptian homes.

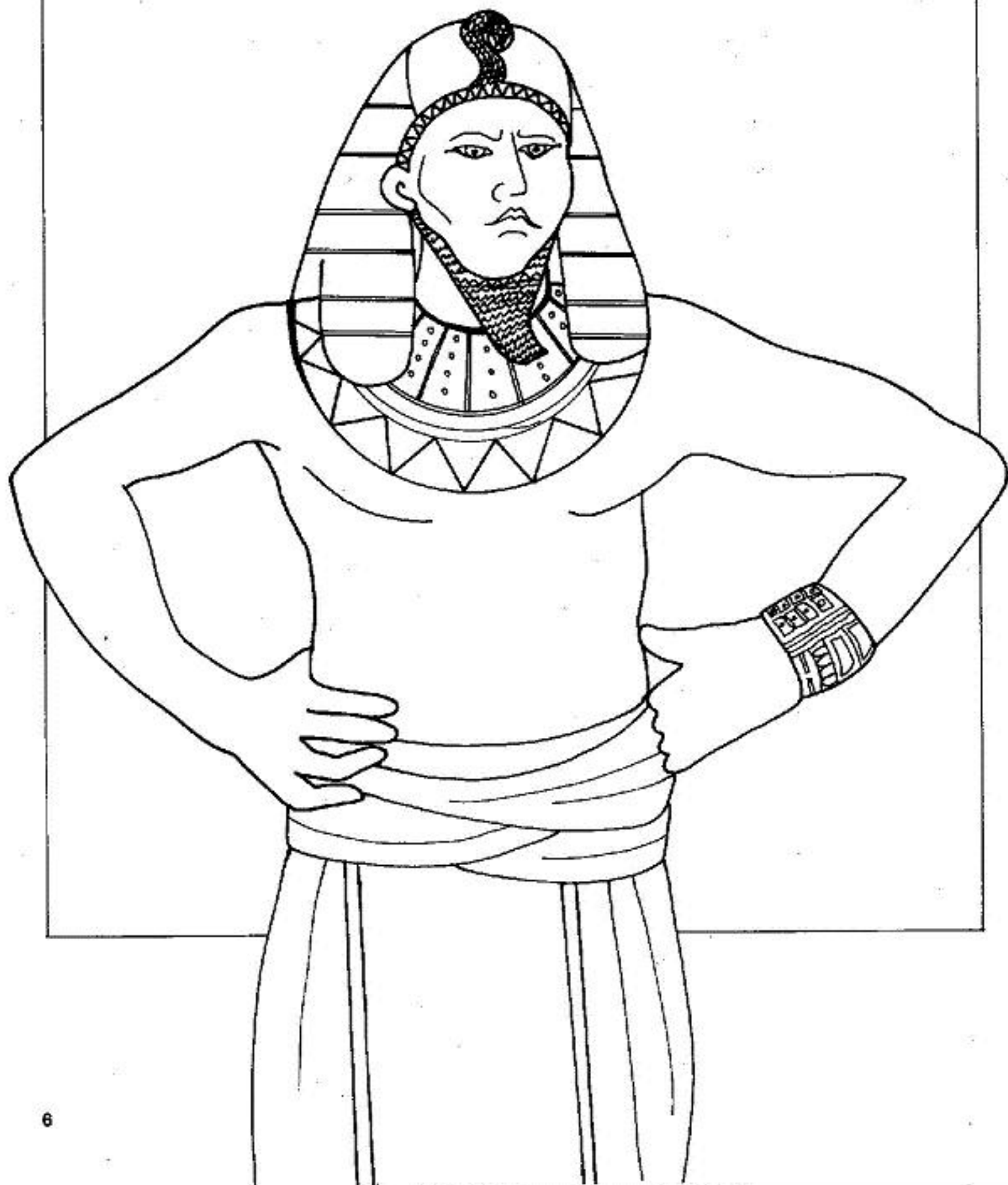
The Egyptian ruler, called *Pharaoh*, feared that the slaves would rise up against him. He ordered the Hebrews to work all day in the hot sun to weaken their bodies.



The Hebrews molded bricks and used them to build Egyptian cities. They carried the bricks on their backs and shoulders, never stopping to rest.



Pharaoh learned that, one day, a Hebrew male child would free his people. He ordered that every Hebrew male Infant be thrown into the Nile River.



At that time, a son was born to a Hebrew woman named *Jocheved*. Fearing her child would be killed, Jocheved made a special plan. She wove a basket of reeds and put her baby boy inside it. Then she told her daughter, *Miriam*, to send the basket floating down the river. Jocheved hoped that someone would find her baby and rescue him!



Miriam hid in the bushes and watched. Just then, she saw Pharaoh's daughter. She was coming to the river to bathe. Miriam held her breath.



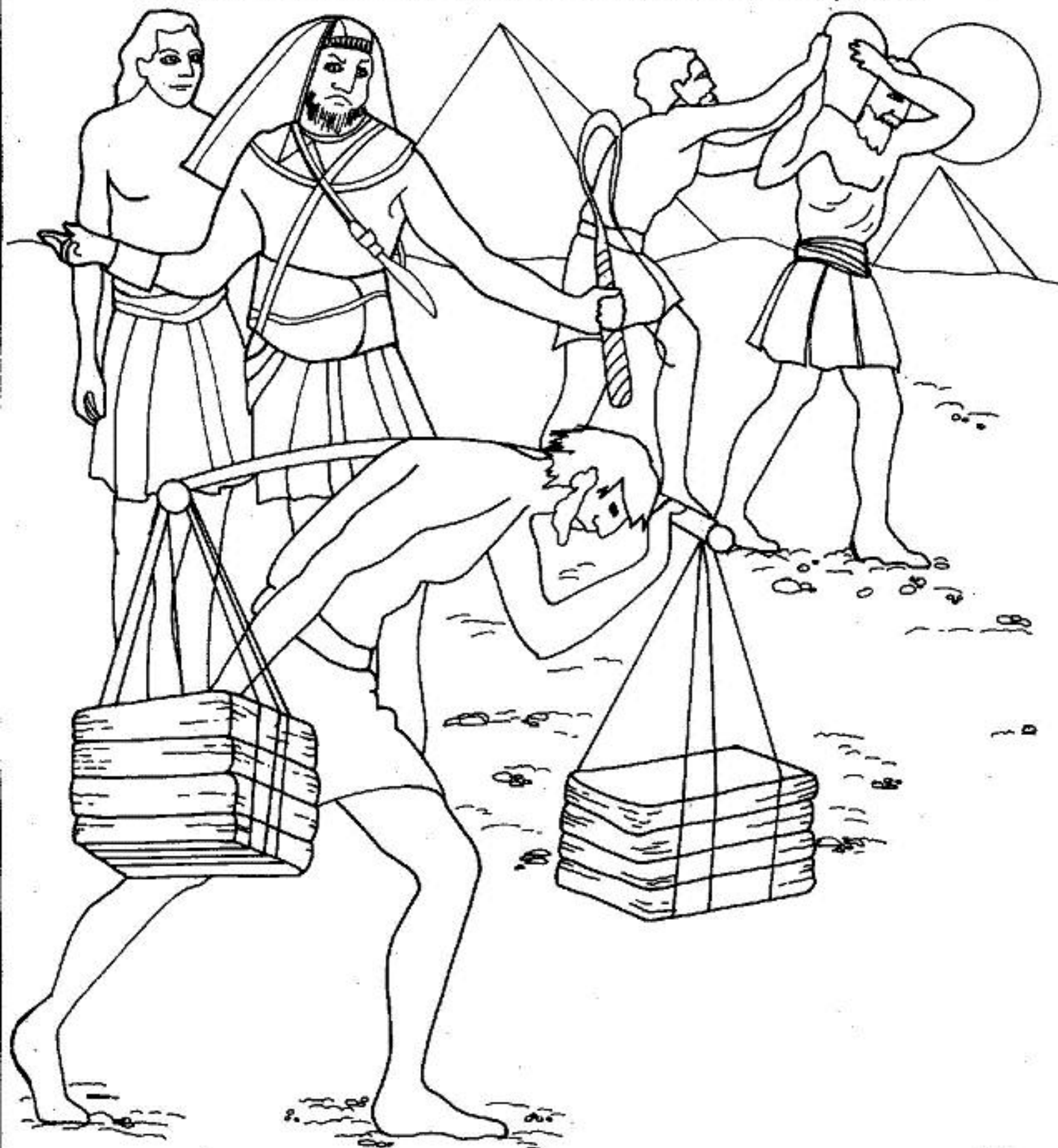
When Pharaoh's daughter spotted the basket, she sent her maid to fetch it. The princess looked at the child and cried, "This is one of the Hebrew's children!" Having no children of her own, Pharaoh's daughter loved him at once. Miriam stepped forward and offered to bring the baby to a nurse. The baby's mother, Jocheved, would be his nurse until he was older.



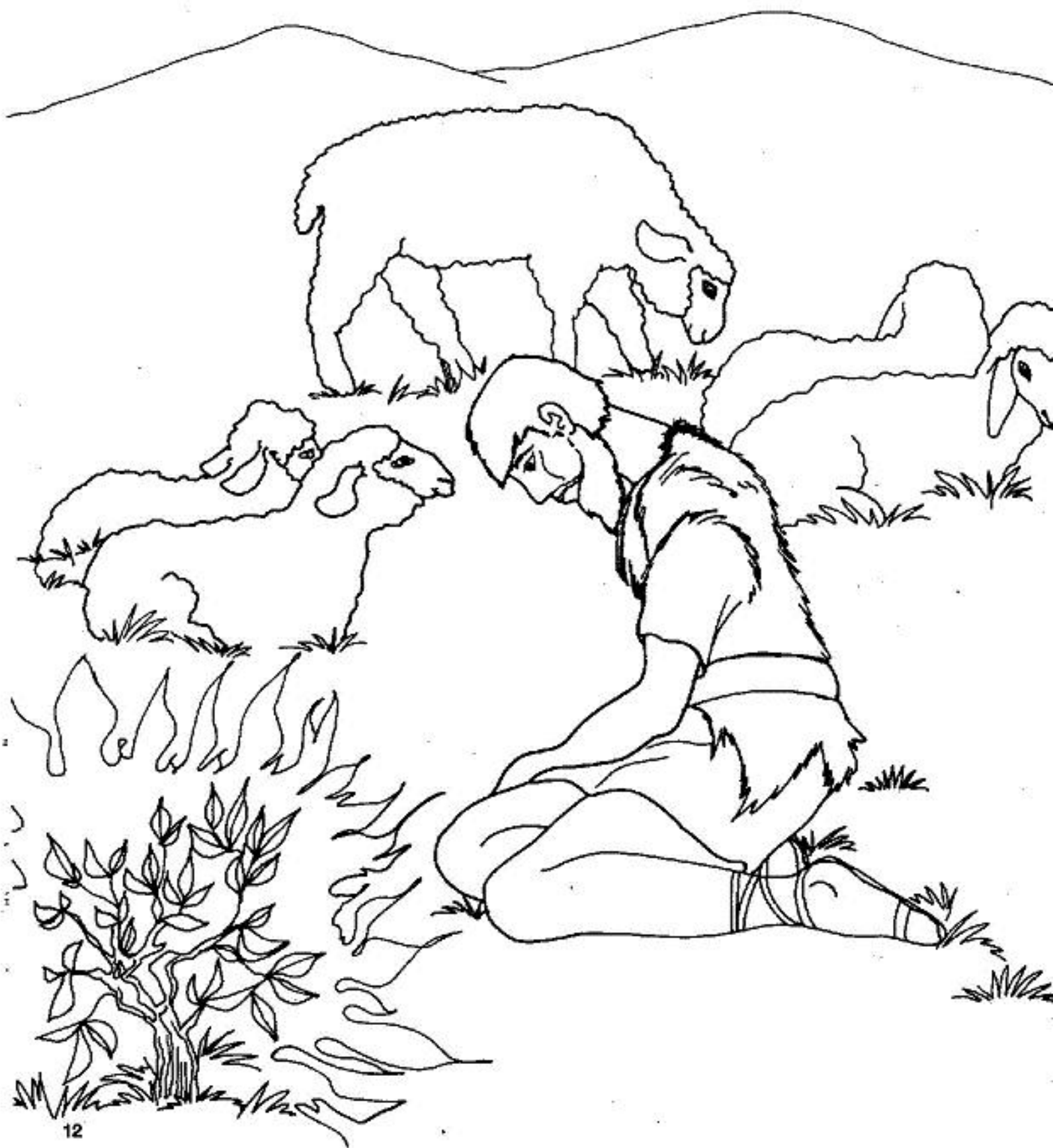
When the baby was three, Jocheved brought him back to Pharaoh's daughter. She called him her son and named him Moses, which meant "drawn out of the water."



As Moses grew older, he often went among his own people, the Hebrews. One day, he saw an Egyptian soldier striking a Hebrew slave. Moses killed the soldier. This made Pharaoh very angry. Moses knew that he too would be killed, so he fled the palace.



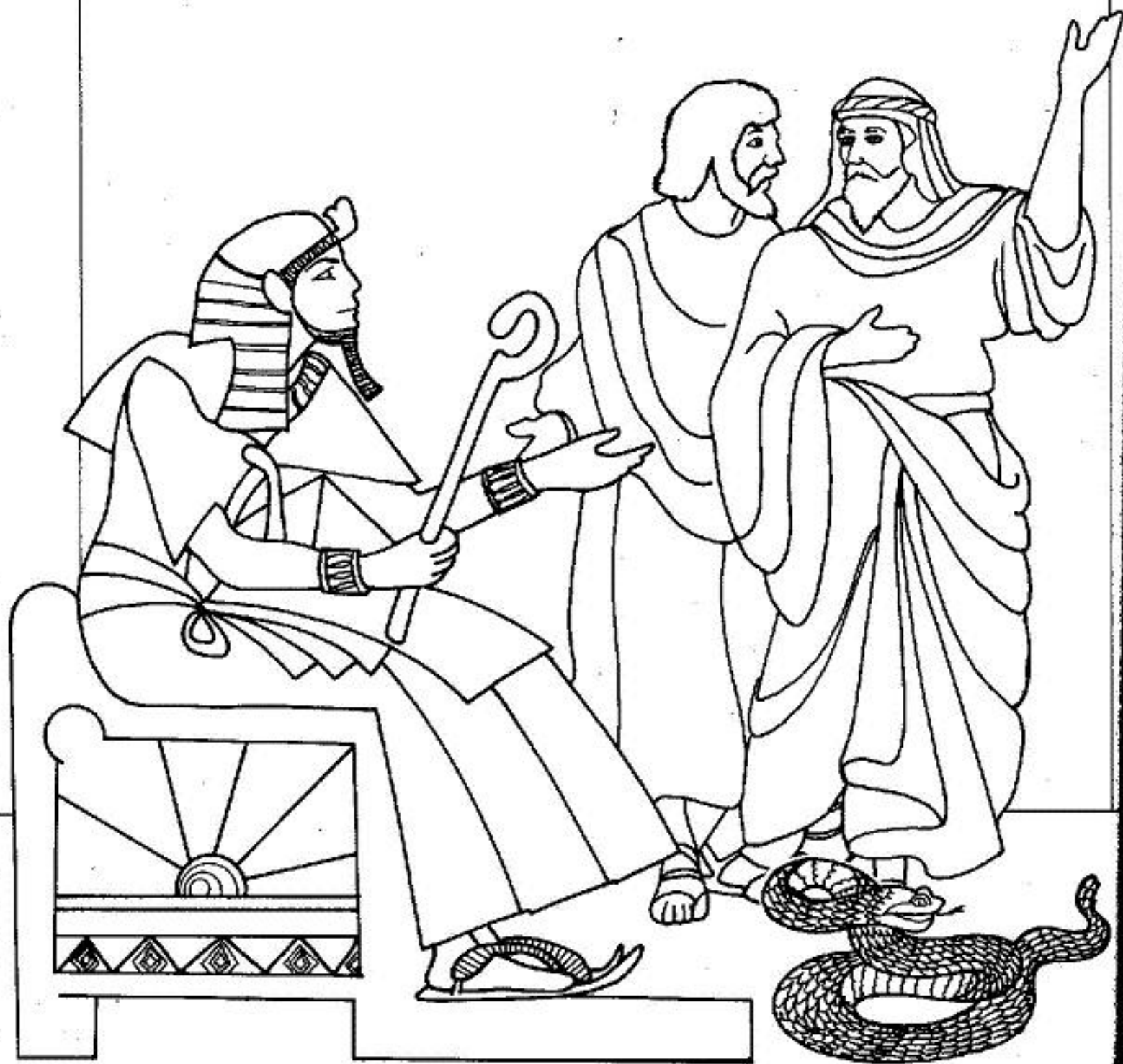
Moses lived as a shepherd in the hills of *Midian*. One day while he was tending his sheep, Moses saw a burning thornbush. From the bush, a voice called out, "I am the god of the Hebrews. I will send you to Pharaoh and you shall free my people."



The god of the Hebrews gave Moses a staff through which to perform miracles. The staff was meant to prove to Pharaoh that Moses's god was with him.



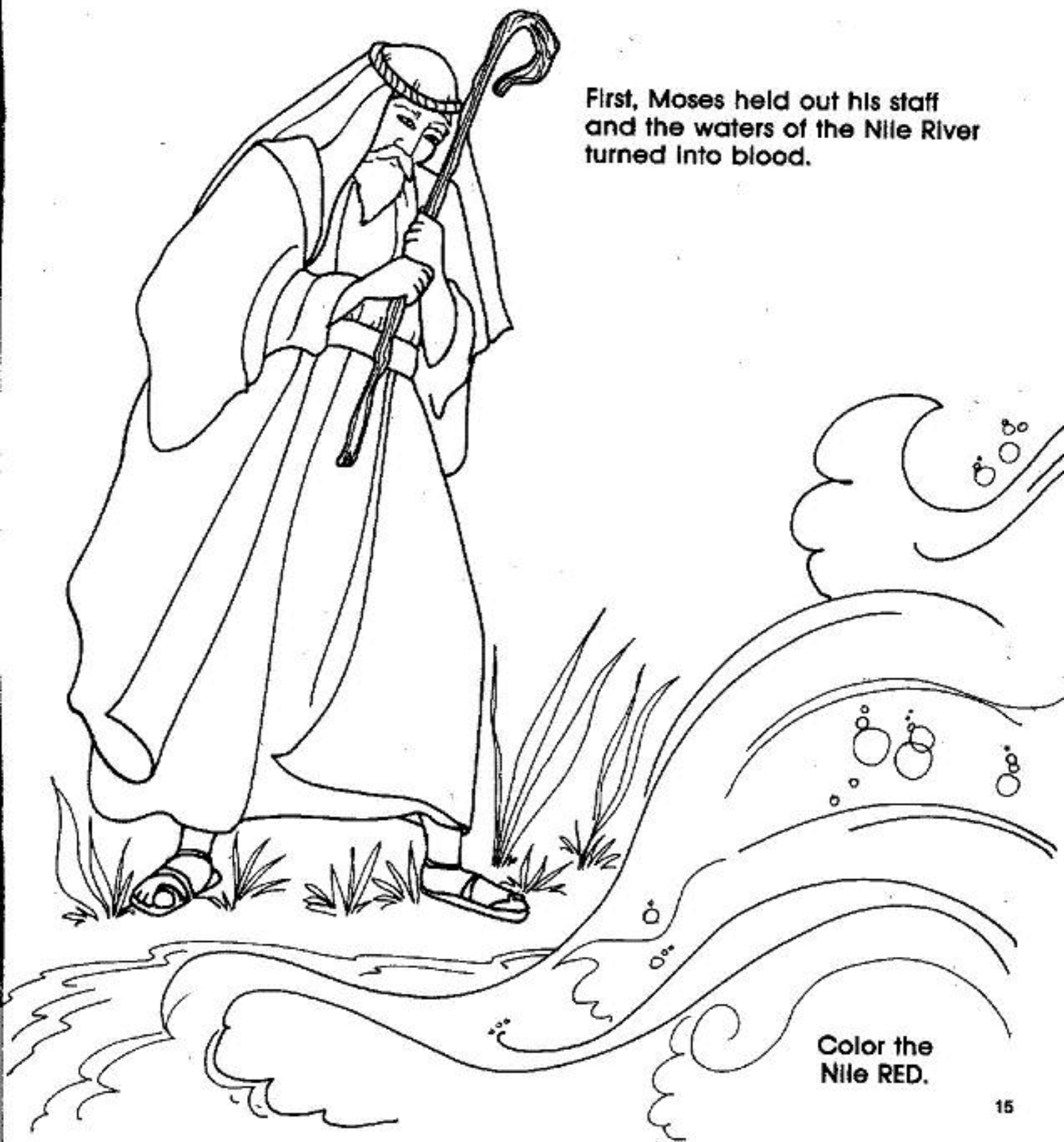
Moses and his brother, *Aaron*, went to Pharaoh as messengers. They told him that the god of the Hebrews said, "Let my people go!" But Pharaoh did not believe them, and he would not believe in their god.



Moses placed his staff on the ground and, right before Pharaoh's eyes, the staff turned into a snake to show that Moses's god was with him.

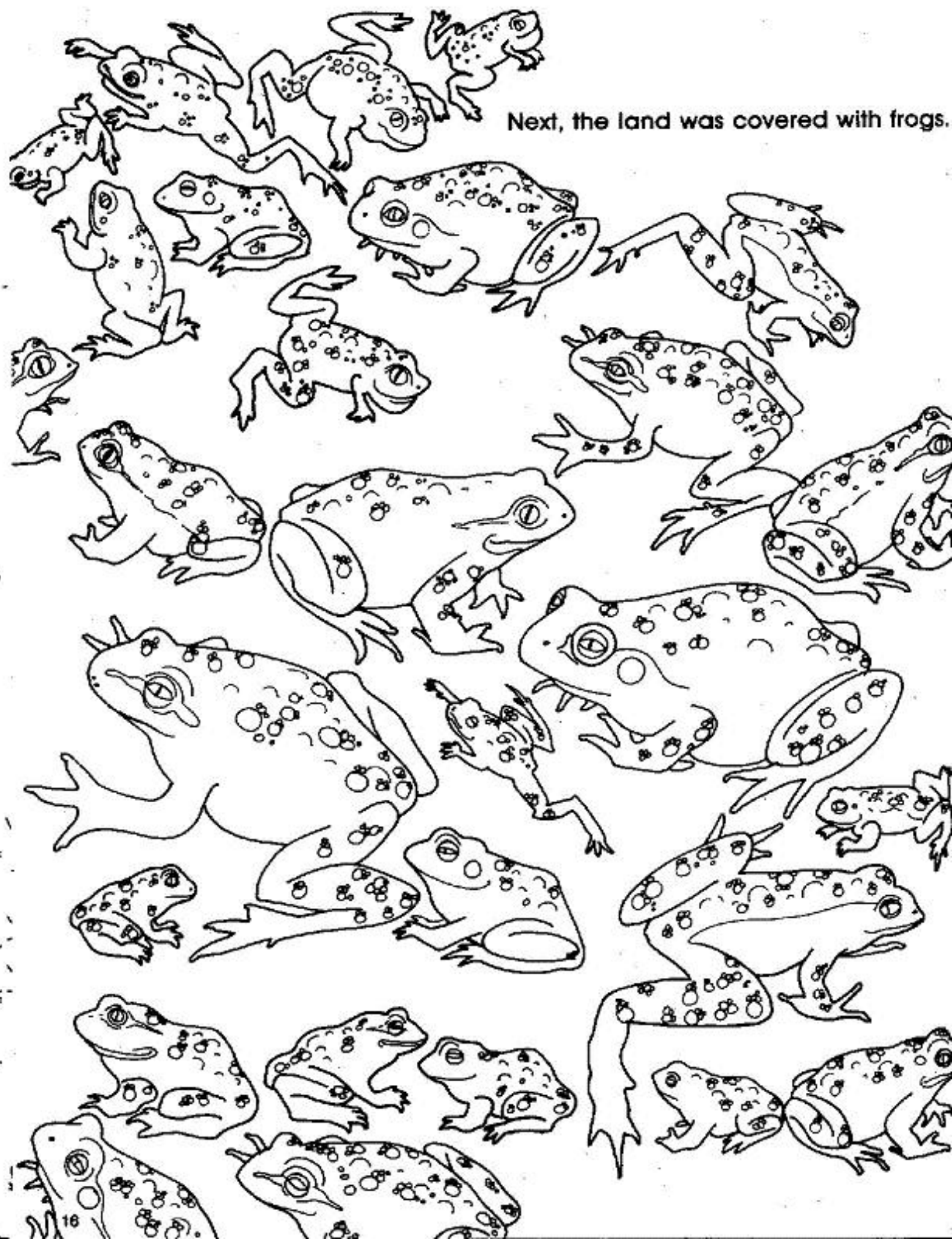
When Pharaoh refused to free the slaves, he angered the god of the Hebrews. Through Moses and Aaron, the anger was shown in the form of ten *plagues*.

First, Moses held out his staff and the waters of the Nile River turned into blood.

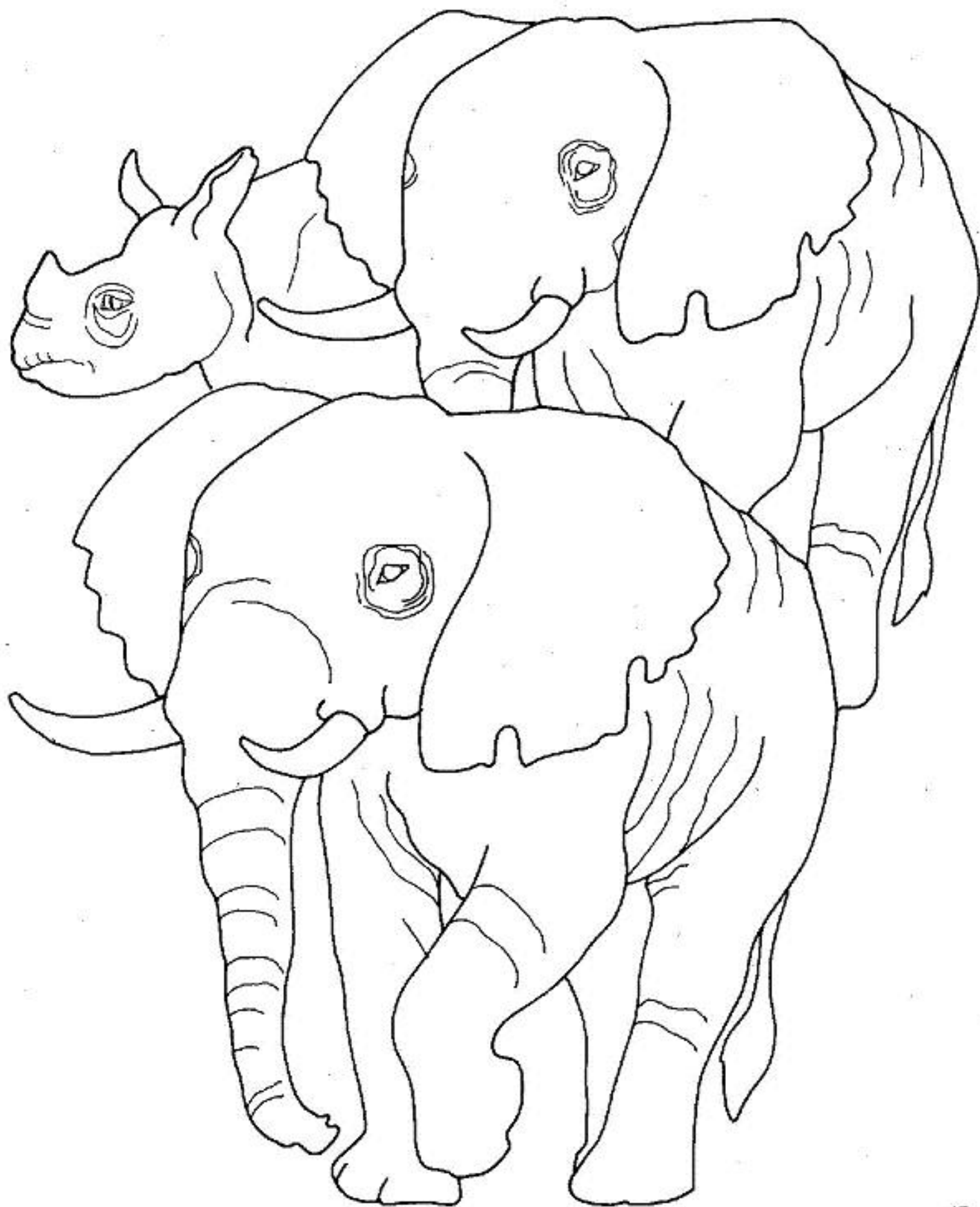


Color the
Nile RED.

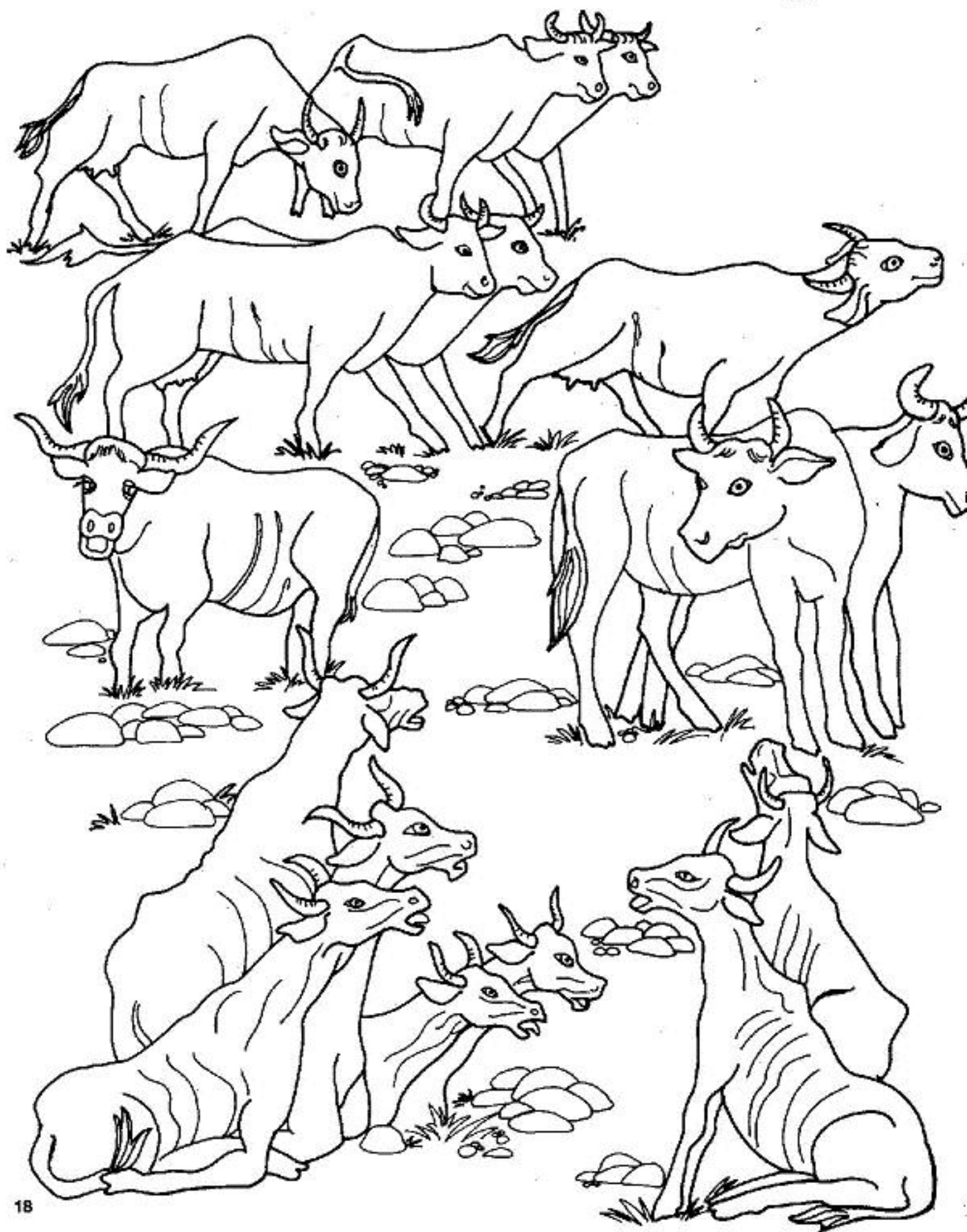
Next, the land was covered with frogs.



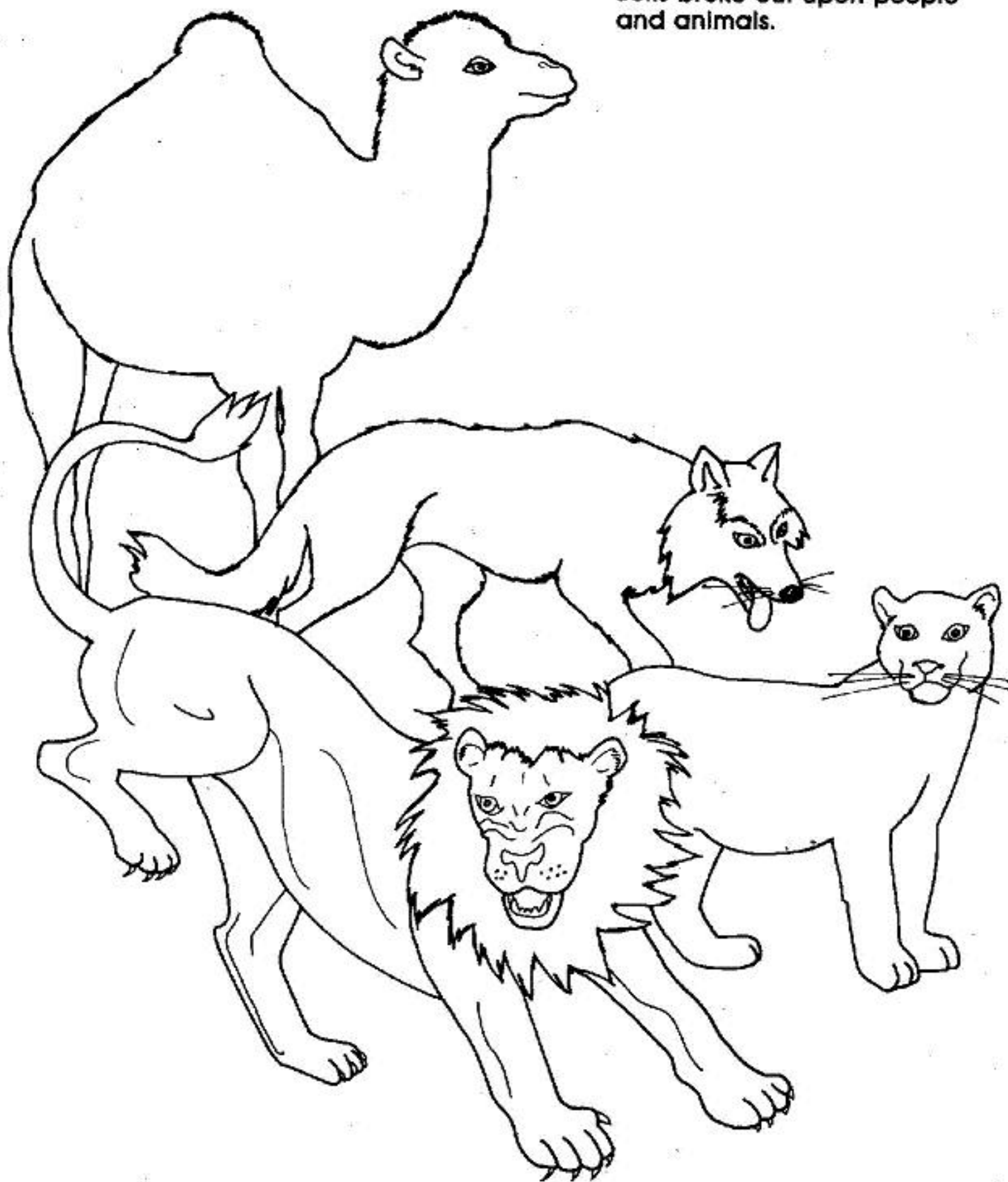
Dust was turned Into lice. Wild beasts roamed Egyptian land.



Disease killed Egyptian cattle.



Bolls broke out upon people
and animals.

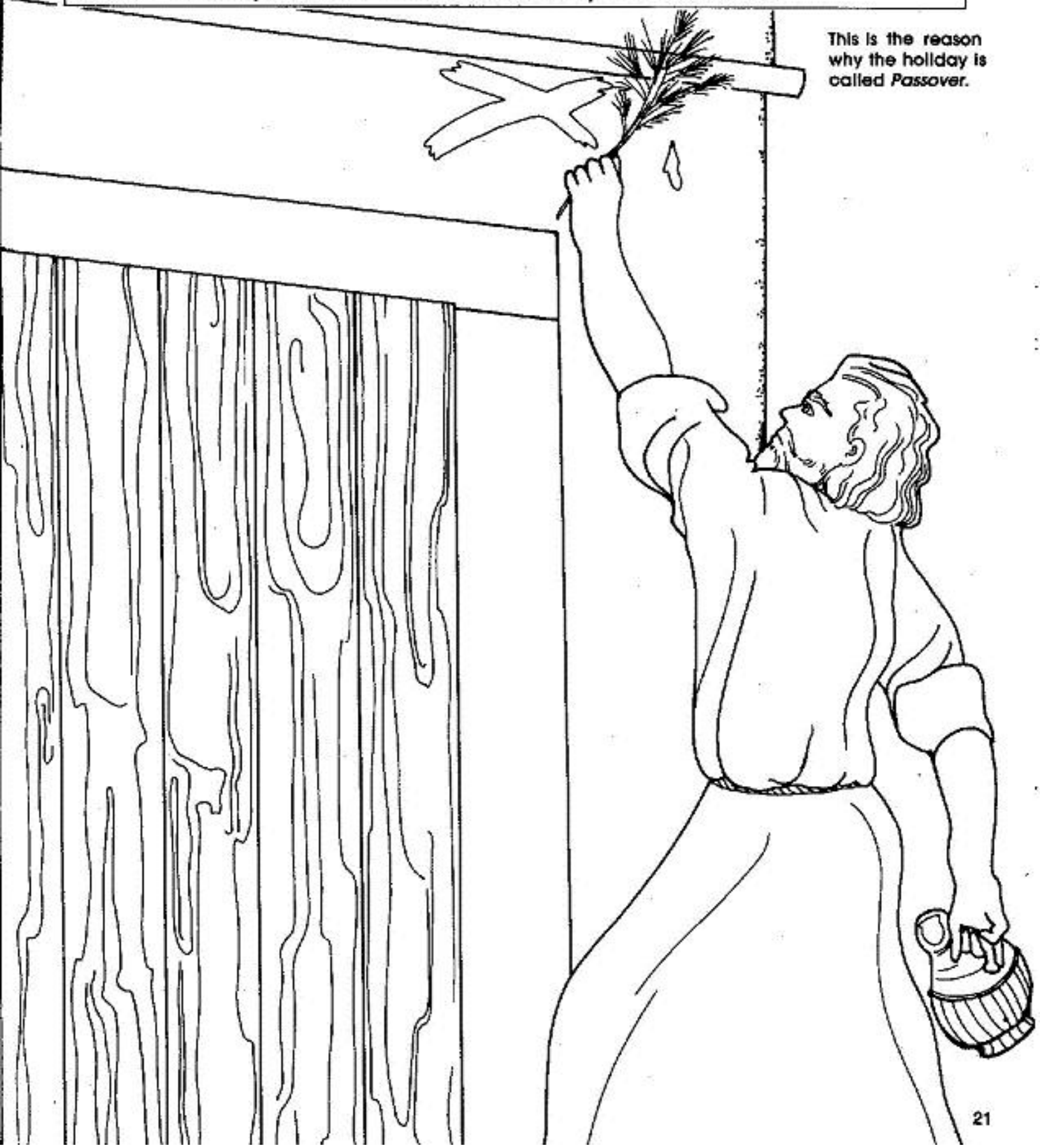


Hail fell from the sky.
Swarms of locusts covered the land.
Then darkness fell over Egypt, but Pharaoh would not free the slaves.



The god of the Hebrews was angered and sent out one more sign to Pharaoh. At midnight, the first-born child would be taken from every Egyptian home. Moses was told to put an X marked with lamb's blood on the doorpost of each Hebrew home. In that way, the "Angel of Death" would *pass* over that house and spare that child.

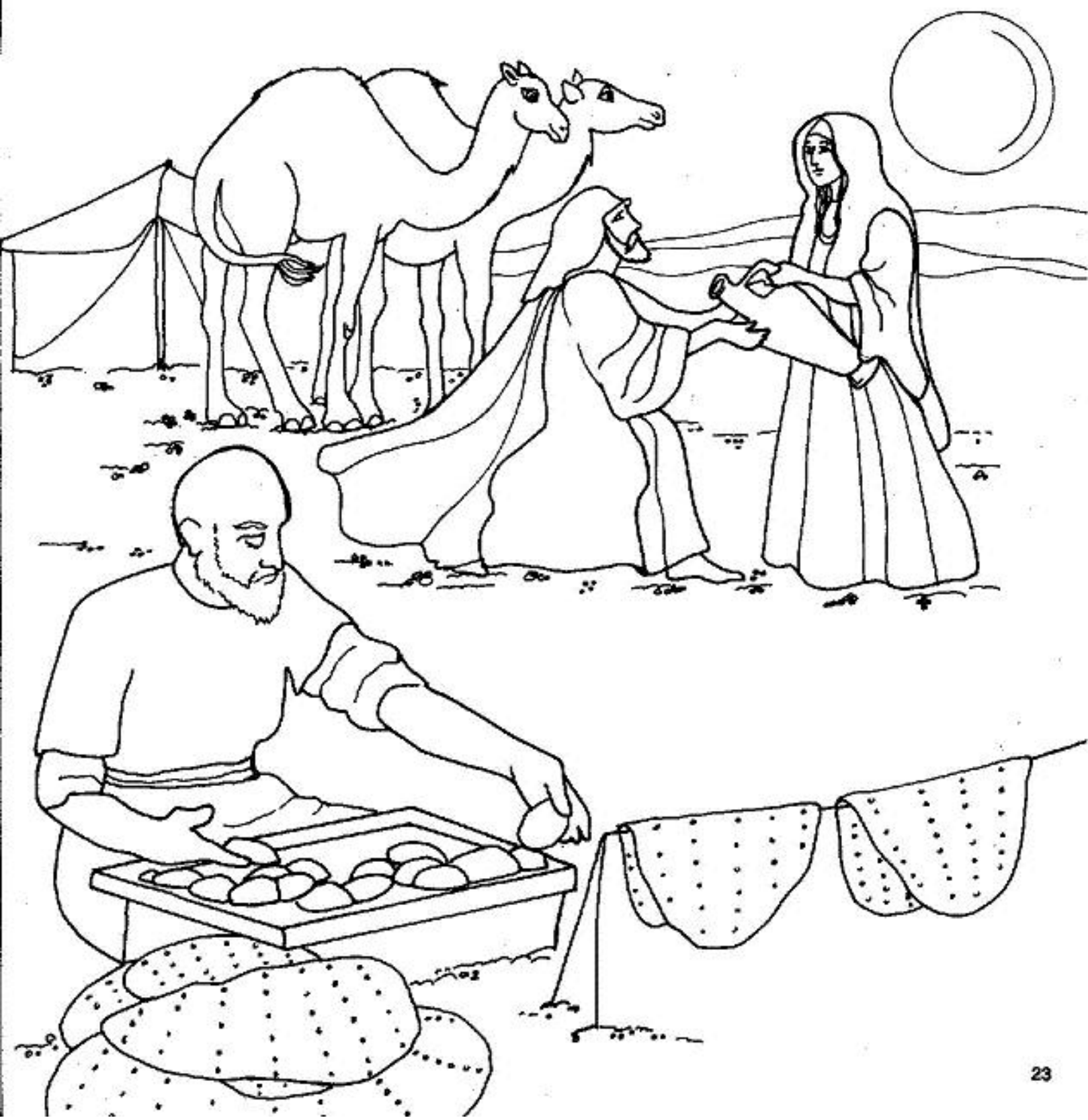
This is the reason why the holiday is called *Passover*.



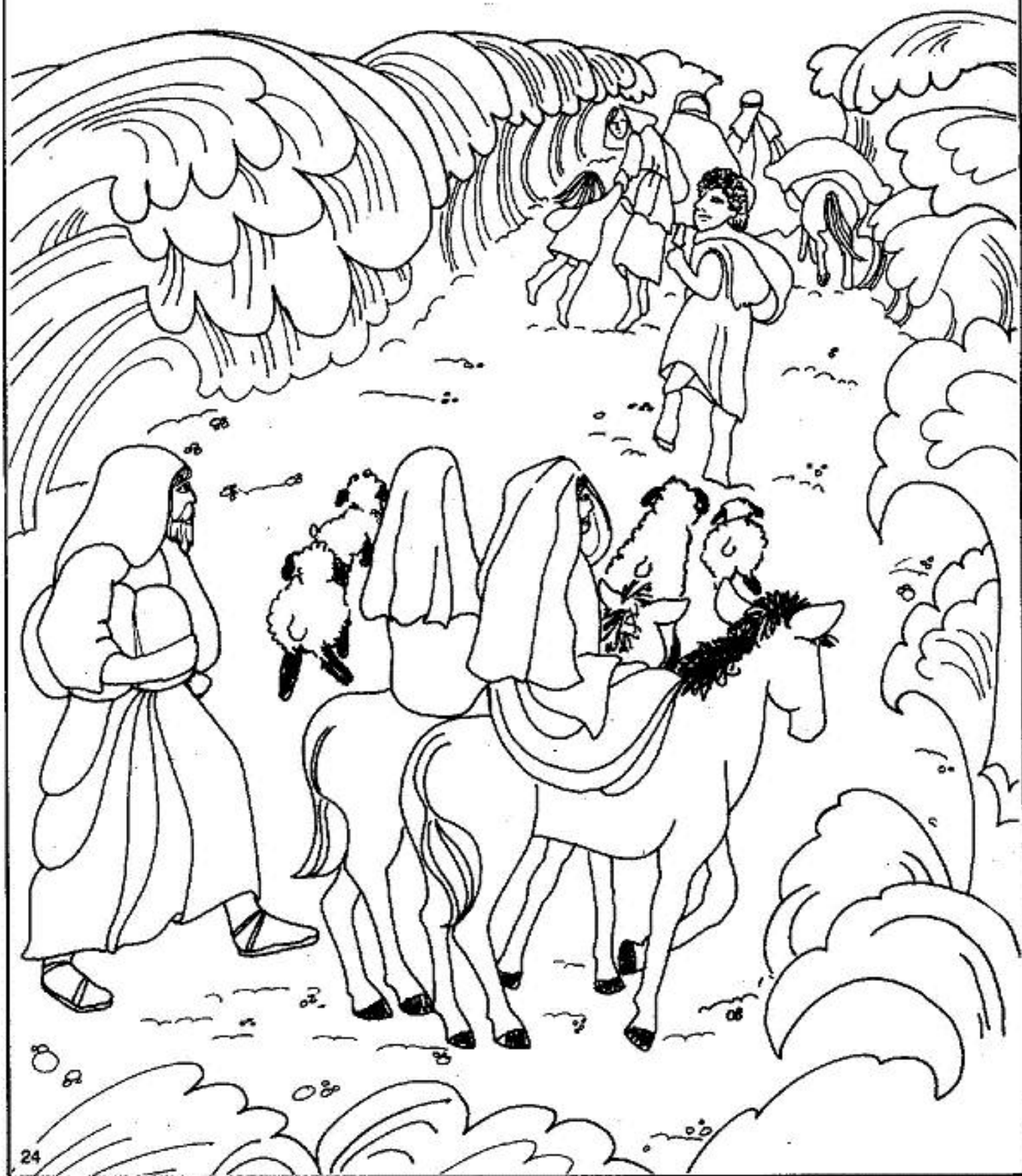
When Pharaoh lost his only child, he called Moses to the palace. He told him to take his people out of Egypt immediately.



The Hebrews left so quickly there was not even time for their bread to rise. Moses was commanded to lead his people to the land of milk and honey—Israel. But Pharaoh soon regretted having allowed his slaves to go free.

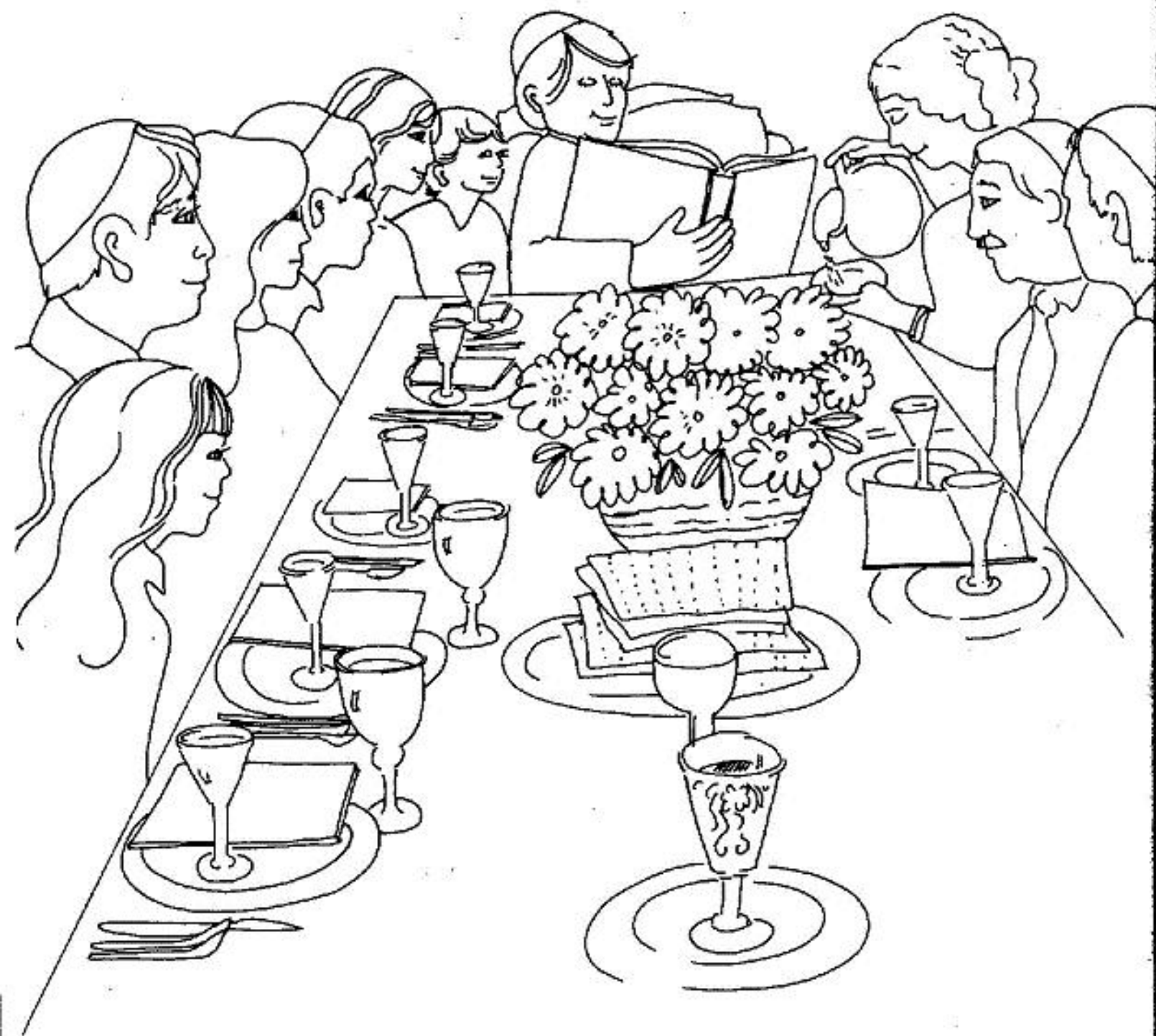


He sent his soldiers to find the Hebrews and bring them back to Egypt. The only hope the Hebrews had was to, somehow, cross the Red Sea. Moses held out his staff—and the god of the Hebrews parted the sea.



When the last Hebrew stepped on the shore,
the sea closed again. All the Egyptian soldiers
were drowned. The Hebrews had their freedom.





Today the Jewish people celebrate Passover in the spring. The holiday lasts for eight days. On the first two nights of Passover, the family gathers together. They share a special meal called a *seder*, and the Passover story is told. Each family member reads a part of the story from a book called a *Haggadah*. The *Haggadah* tells, in story and prayer, of the Hebrews' flight from slavery.

Flowers sit at the center of the table, representing the spring.

There is also a *seder plate* filled with food, symbolic of the story:

Hard-boiled Egg — the strength of the Hebrews and a sign of new life

Lamb Bone — lambs that were killed to mark the X over the Hebrew homes

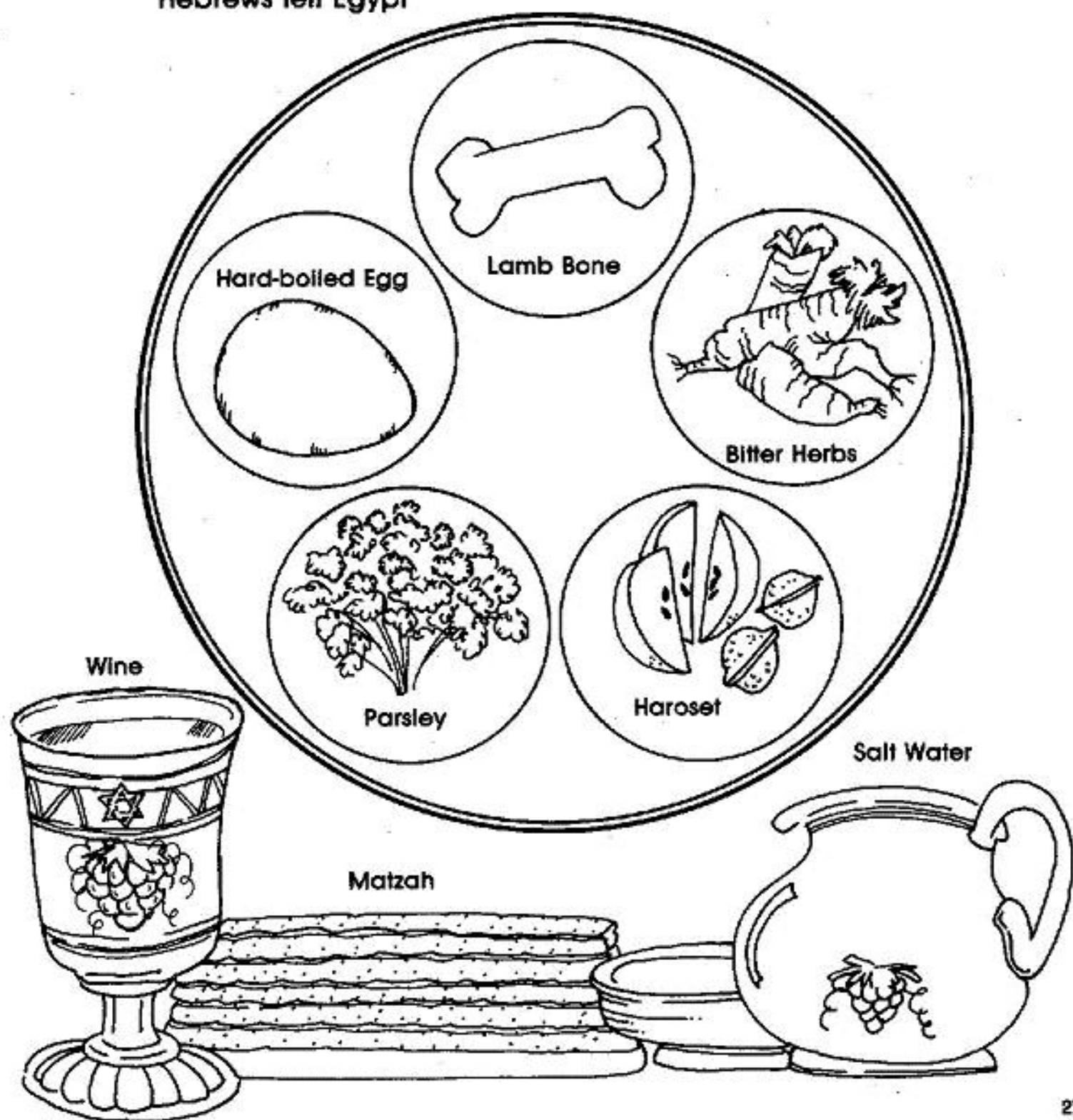
Salt Water — the tears shed by Hebrew slaves; and, the salty Red Sea

Greens — the spring; and, when dipped in salt water,
the parting of the Red Sea

Bitter Herbs — the bitterness of slavery

Haroset — the mortar used to make bricks

Matzah — the bread that didn't have time to rise when the
Hebrews left Egypt



Make a Seder Plate

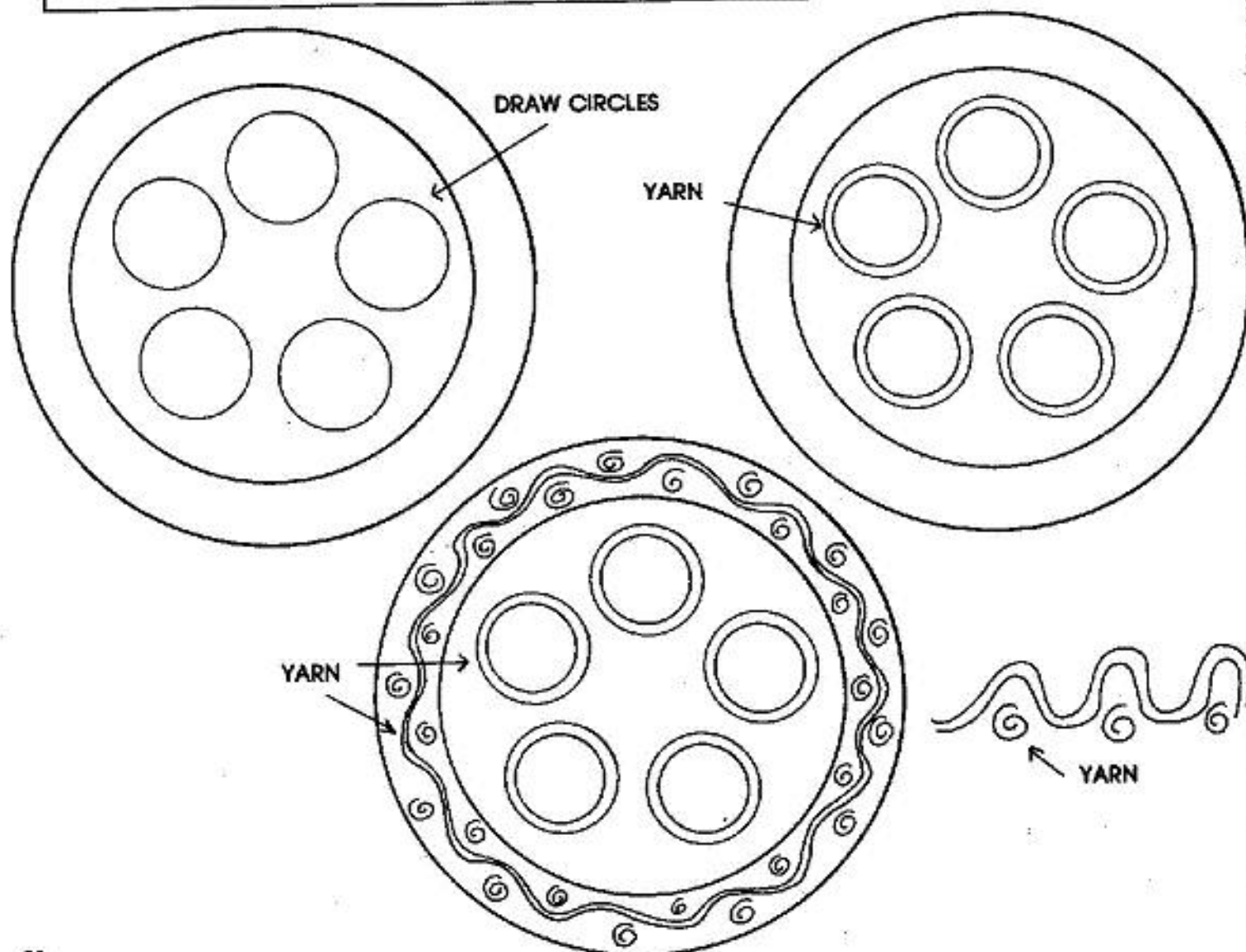
Here's a quick and easy way to make your own seder plate:

Materials

paper plate with 10½" diameter
plastic top or cap with 2" diameter
pencil
glue

aluminum foil
yarn
felt-tipped markers

1. Trace five circles, using small plastic tops—2" in diameter, around the inside edge of the plate.
2. Dip yarn in white glue and paste it around the rims of the circles.
3. Draw a design around the outside rim of the plate; decorate it with yarn.
4. When the glue is dry, cover the plate with aluminum foil and press down. The yarn will make a pattern on the plate.
5. Color the center of the circles and the outside rim design with markers. The finished product is a lovely seder plate for your table.



A Matzah Cover

Matzah at a seder table usually has a cover.

Materials

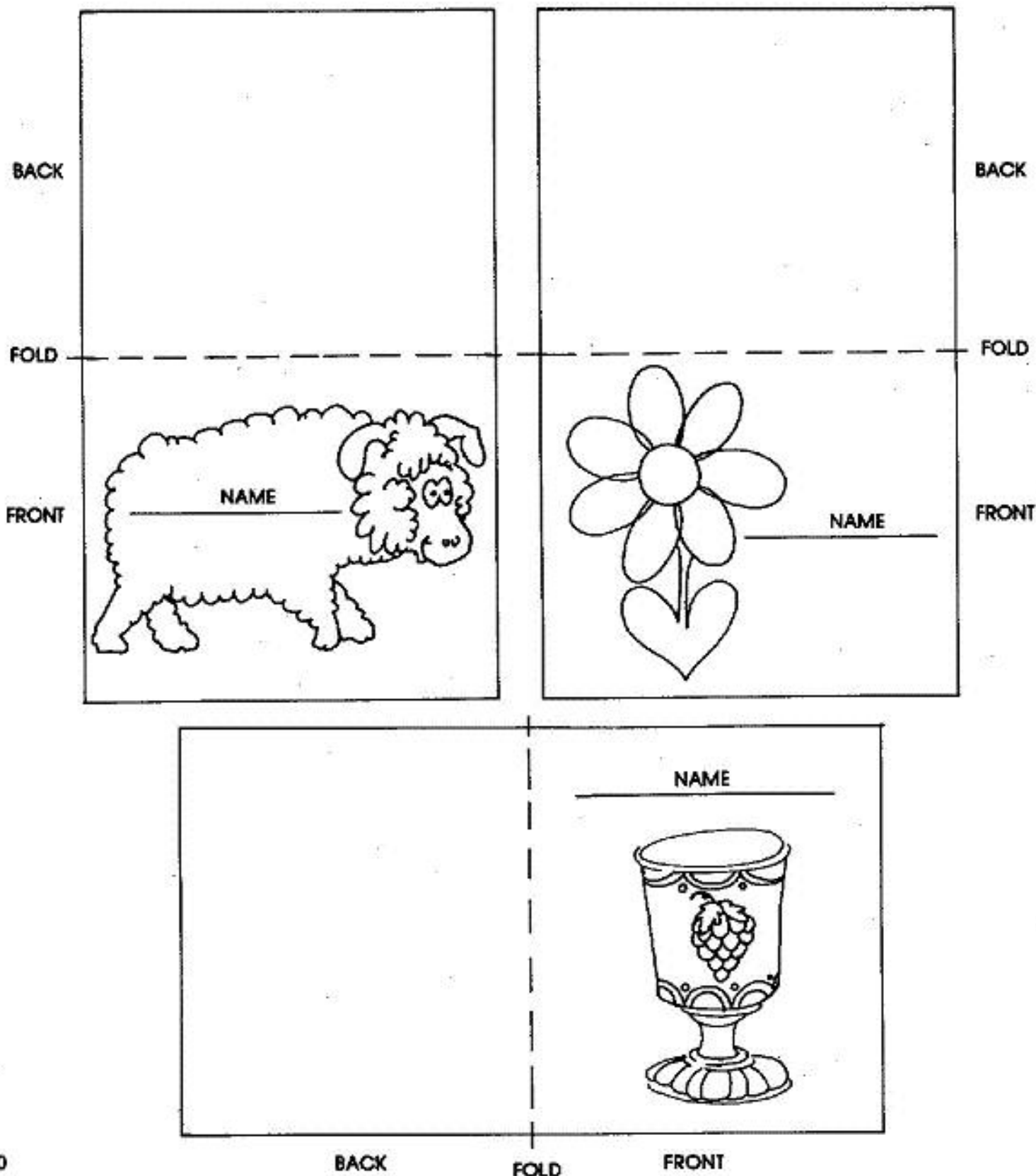
1' square solid fabric
fringes
felt-tipped markers

1. Cut a piece of fabric—1 foot square.
2. Hem the edges. Sew on fringe (optional).
3. Trace the word matzah in Hebrew or English.
4. Trace and color the design below.



Place Cards

1. Fold a 3" x 5" index card in half.
2. Then use these designs to decorate your card, or think of a design of your own.
3. With felt-tipped marker, write the person's name on the card.

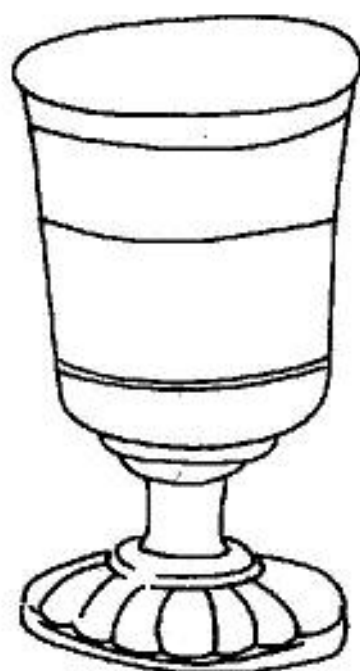


Haggadah Cover

To protect the outside of your book, make a Haggadah cover.

1. Cut a piece of paper 6" longer and 2" wider than your book.
2. Fold the paper as shown below.
3. Then trace the Hebrew word for Haggadah on the cover with a felt-tipped marker. Or, write the word Haggadah in English.

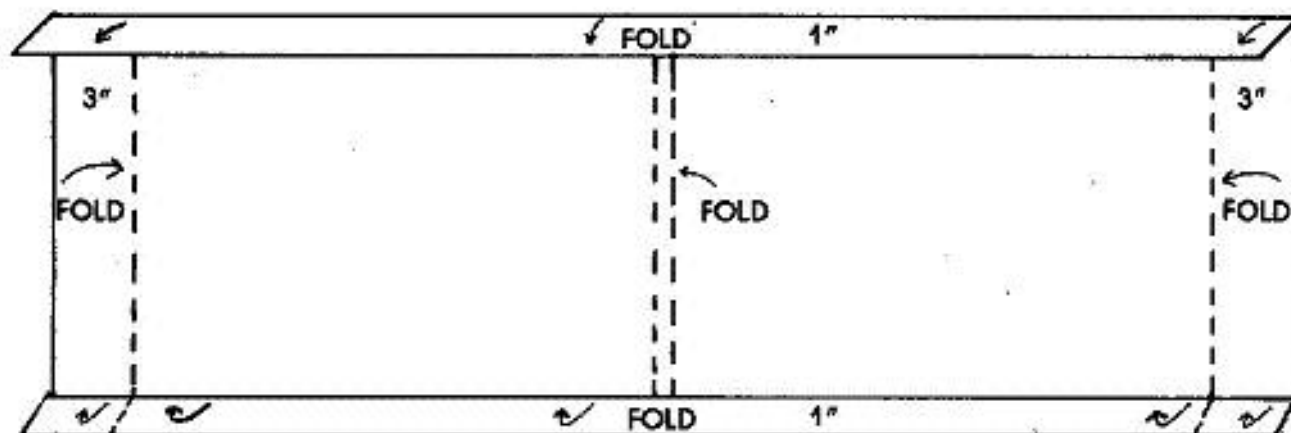
WINE GLASS



GRAPES

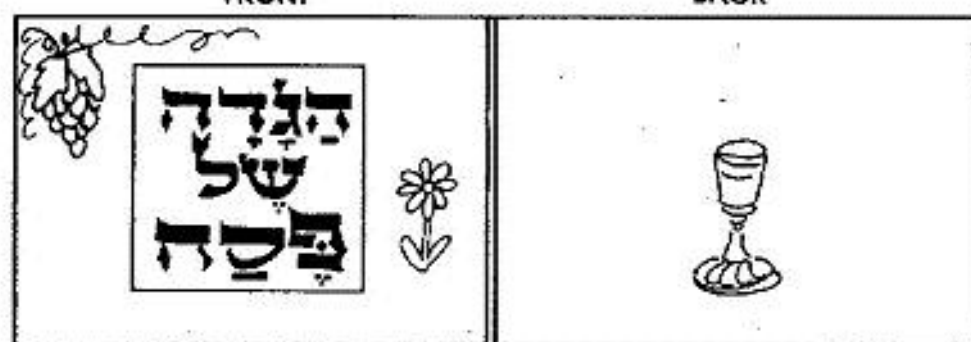


* Trace or copy these decorations.



FRONT

BACK



* Haggadahs open from left to right.

A Passover Recipe

Matzah Brel (fried matzah)

For a delicious Passover breakfast treat, make some matzah brel. Have a grownup help you.

1 box matzahs

Boiling water

4 or 5 eggs, beaten

Salt to taste

Freshly ground black pepper to taste

Butter or oil for frying

Break matzahs into pieces in large bowl. Add enough boiling water to moisten. There should not be an excess of water; it should all be absorbed by matzahs. Add beaten eggs; it should be quite "eggy." Add salt and pepper; mix well.

Heat butter in skillet. If using oil, use just enough to cover bottom of skillet. Cook on medium-high heat 3 or 4 minutes, turning frequently, only until matzah is no longer wet. (Some people prefer matzah crispy and very dry. For this, cook another 2 or 3 minutes.) Serve immediately with your favorite jam. Makes approximately 4 servings.

