



# Sun, Sea, Sand and Shushan on Purim 5781

## What you need to be able to join in

Don't worry if there is anything you can't get or don't have – our session presenters will be ready to help you think of a way to join in without it!

**Pages 1-4** The sessions which take place between 17:15 and 18:20 which need resources

**Page 4** The Kahoot Megillah quiz taking place during the reading of the Megillah at 18:30

**Page 5** The Cocktail ingredients from Dave the Barman at Harry's Purim Beach bar at 19:30

These sessions will be repeated at 17:15 and 17:50 – only sessions 1, 3 and 6 need resources

**1) Collecting Shells:** 'Make a Purim Gagger from What you Have around the House' with Rabbi Debbie.

- Empty bottle or paper plates
- Stapler
- Beads or beans or rice
- Tissue paper and glue (any kind) or glitter
- Paper and pens and chopstick
- Sellotape for boo/cheer signs
- **Or if you haven't got these:** a pair of spoons (wooden or metal) and a saucepan
- If you have Lego or Meccano can you make a gagger (noise maker) ahead of the session to show us your creativity!

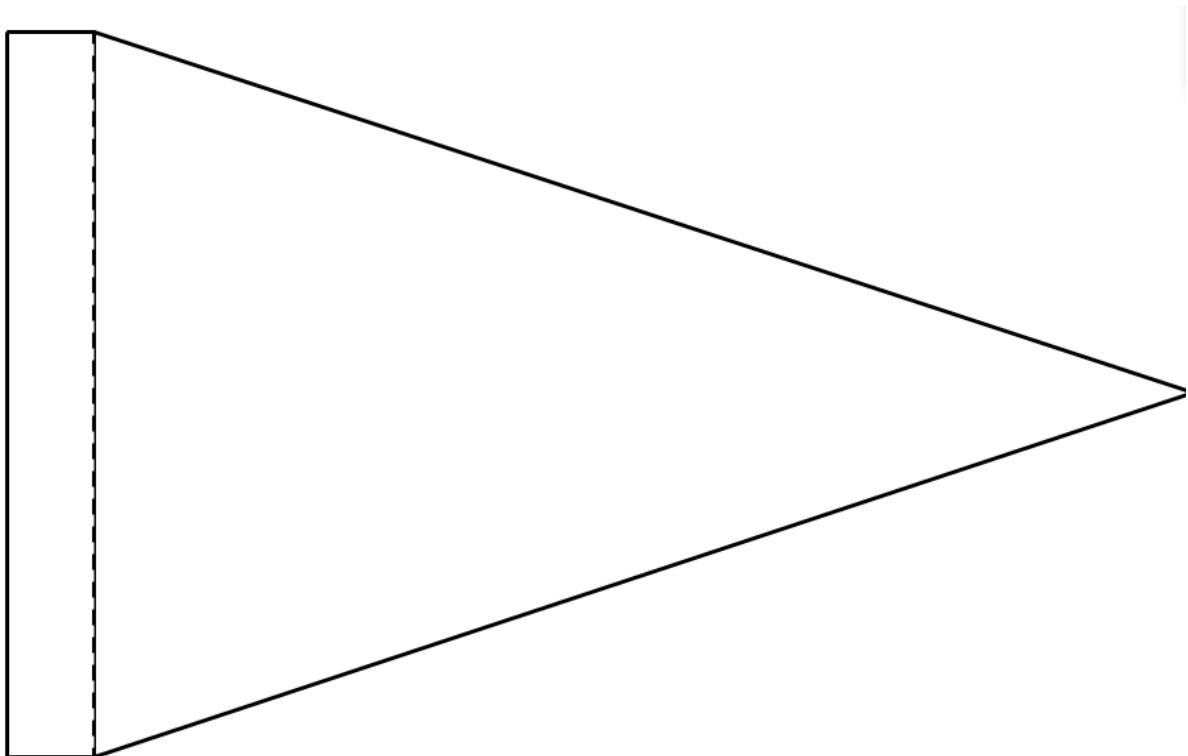
**3) Andie's Beach Bar:** 'Make a Purim Mocktail' with Andie Lucas.

- Any fruit juices (if possible: grape (white or red), orange, cranberry, pineapple,
- Sparkling water or soda water
- Ice cubes and crushed ice
- Sugar (granulated and icing)
- Lemon juice
- Mint leaves
- Coconut milk
- Chopped fruit (grapes, apple, orange)
- Lemonade or cream soda or ginger beer (whatever is your favourite!)
- A few jugs
- A stirrer
- Glasses

**6) Sandcastles:** 'Make your Purim Character Flag' with Nigel Williams – help make the Megillah reading come alive with your Purim flag.

- A wooden or plastic spoon with a long round handle
- Plain paper or a cardboard cereal box
- Glue
- Sellotape
- Scissors
- Coloured pens / Felt tip pens / coloured pencils.
- Tin foil or other shiny decorating material

Draw out on an A4 piece of paper one or the other flag shapes below:

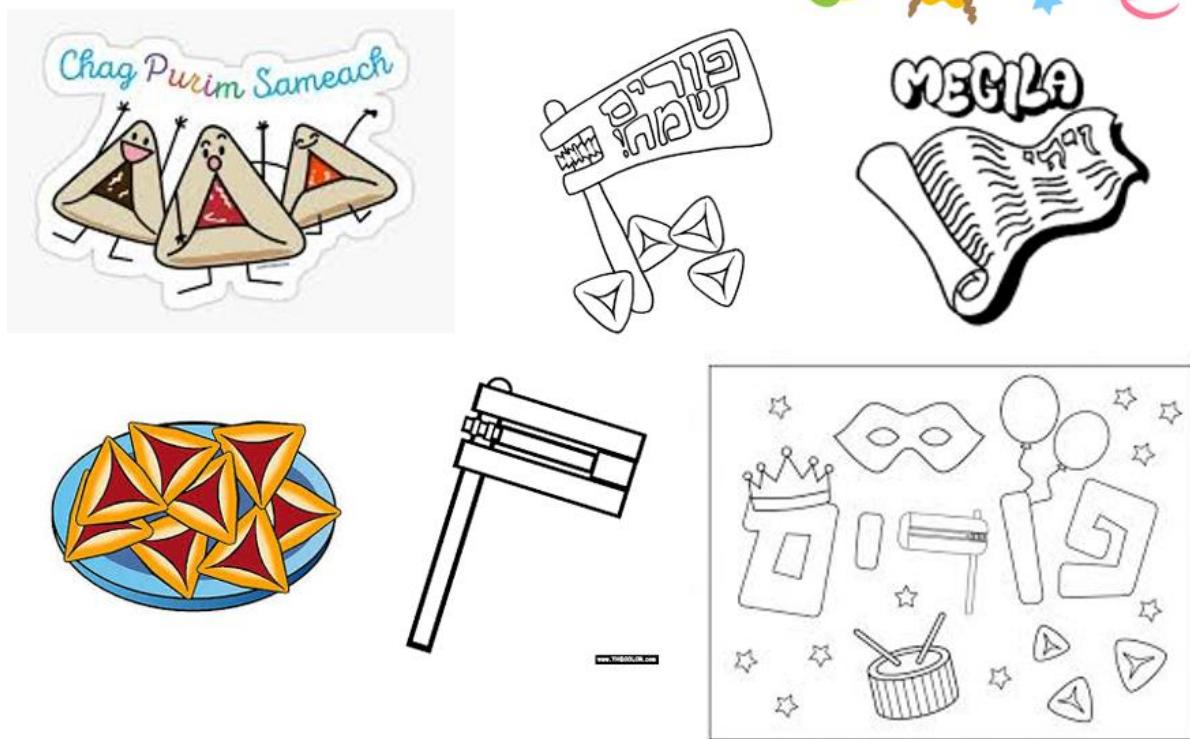


And print out these character sets:

## Character Templates 1



## Picture templates



# Character templates



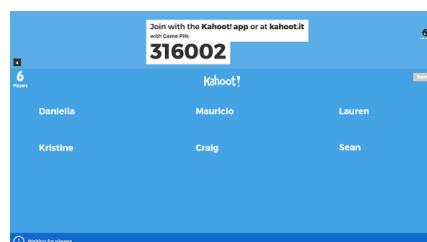
## The Kahoot Megillah quiz taking place during the reading of the Megillah at 18:30

You will ideally need a mobile phone and either an iPad, laptop or PC. The mobile phone is to answer the questions; the other device is to be able to see the questions clearly.

The website you will need is: [www.kahoot.it](http://www.kahoot.it) - Please download the free app from the app store or play store beforehand. Marian Cohen and Rabbi Mark will explain all before the reading begins.

The game lobby launches, displaying a unique game PIN, for all players to see.

1. Players use their own devices, e.g. a phone, to join the game by entering the PIN and their nickname.
2. Players answer the questions they see on the shared screen with their devices. Each answer option on the shared screen is inside a box with a specific colour and shape that matches the boxes displayed on the players' screen. You tap the colour box that you believe to be the correct answer.
3. After each question, a leaderboard showing the top 5 players is displayed. Players see their points and place on their own devices.



4. At the end of the game, the winner's nickname appears on the shared screen, and players see their final place on their device.
  
5. If you want a practice run, try this game <https://create.kahoot.it/l/#/preview/700b6bfa-a0ff-46a6-ae7e-c4d4e58f1e35>

### The Cocktail ingredients from Dave the Barman at Harry's Purim Beach bar at 19:30



**Text on the Beach** - Peach schnapps (Archers), Vodka and orange juice, cranberry and pineapple juice

**Hamanhatten** - Amaretto, 1 Lemon (juice half; garnish with half), sugar syrup (can be bought or see simple instructions below of how to make it)

**Esther's Delight** (Pina Colada) - pineapple juice, coconut milk (tinned- Full fat or light is fine) and rum - a blender helps!

**Mordechai's Tai** Cointreau or Triple Sec, white rum and dark rum, orange curaçao, lime

**Virgin Vashti** Ginger beer or apple juice, lime, mint, sugar syrup (as above) (if you want to make this boozy just add rum)

**Sugar syrup:** take equal parts granulated sugar and water, in a pan, bring to the boil and simmer for a few minutes until the solution starts to thicken but not caramelise, it should just coat the back of a spoon - it still needs to be pourable (similar to the 'jam' test). Let it cool and pour into an airtight container/bottle. Should keep in the fridge for a pretty long time.

And you will need a cocktail shaker or a kilner (wide necked) jar for shaking!

If you are missing any of these ingredients then Dave will also help you make a 'store cupboard' cocktail from whatever you do have!