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Ha Bore Pri Ha Geffen

Make Your own Wine/Grape Juice for Passover, Shabbat or Purim.

An exciting (and easy) project for children ages 3 and up.

Children will learn about the process of fermentation and the role of wine in Jewish life.

Contains: 24 Plastic bottles + corks.

Wine

Additional ingredients needed:

1 big glass jar, a cloth kitchen towel (or other clean piece of cloth) and a rubber band.

Raisins.

Water.

Sugar.

Instructions:

Start the project 3 weeks before the event the wine will be made for — the process of fermentation takes that long.

Put equal parts (in terms of cups) of raisins, sugar and water in the jar and mix the ingredients.

Seal the jar with the cloth towel and the rubber band.

Put jar on a stable and secure desk or shelf in the classroom, not in direct sunshine, so children can watch the changes during the fermentation (the raisins will slowly rise to the top).

After 3 weeks, the wine is ready to be poured into the bottles, filter the wine through a sieve and pour into bottles using a funnel.

Grape Juice

Additional ingredients needed:

4 cups Concord, Thompson or Reber grapes (for about 4 cups of juice)

1/2 cup water

1 cup sugar, or to taste

Measuring cup, 2 large pots - 1 with lid, large spoon for each child, colander, serving pitcher.

Instructions:

Wash the grapes and remove the stems. Place the grapes and the water in a large pot. Cover and cook over a low heat, stirring occasionally, until the fruit is softened, about 20 minutes. When the fruit is squeezable, place it in a large colander over an empty pot. Press the fruit with a spoon to squeeze the juice out. To every 6 cups grape juice, add 1 cup sugar, or make it as sweet as you like. Stir until the sugar dissolves and the juice cools. Now the juice is ready, pour into bottles using a funnel.

