

**Family Concert: Jewish Folk Song Sing-Along
Activity Packet**



SONG LYRICS**DURME**

Traditional Sephardic song from Bulgaria. Translated by S. Behar

DURME DURME KERIDO IJIKO
DURME DURME SIN ANSYA I DOLOR
SERRA TUS LINDOS OJIKOS
DURME DURME KON SAVOR

DE LA KUNA SALIRÁS
A LA ESKOLA ENTRARÁS
I TU AYI, MI KERIDO IJIKO
A MELDAR TE AMBEZARÁS

DURME DURME KERIDO IJIKO
DURME DURME SIN ANSYA I DOLOR
SERRA TUS LINDOS OJIKOS
DURME DURME KON SAVOR

DE LA ESKOLA SALIRÁS
NOVYA ERMOZA TOMARÁS
I ENTONSES KERIDO IJIKO
KRIATURAS TENIRÁS

DURME.....
DURME.....

English translation

Sleep, Sleep, my dear son
Sleep, Sleep, without worry or pain
Close your beautiful eyes
And sleep with pleasure

From the crib you'll get out
To the school you will go
And there, my dear son
You will learn to read

Sleep, Sleep, my dear son
Sleep, Sleep, without worry or pain
Close your beautiful eyes
And sleep with pleasure



From the school you'll get out
And a beautiful bride you will find
And then, my dear son
You will have little ones



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OD YAVO SHALOM

Israeli song by Mosh Ben Ari. Translated by S. Behar

In Hebrew

OD YAVO SHALOM ALEINU
OD YAVO SHALOM ALEINU
OD YAVO SHALOM ALEINU
VE AL KULAM

OD YAVO SHALOM ALEINU
OD YAVO SHALOM ALEINU
OD YAVO SHALOM ALEINU
VE AL KULAM

SALAM, ALEINU VE AL KOL HAOLAM
SALAM, SHALOM

SALAM, ALEINU VE AL KOL HAOLAM
SALAM, SHALOM

In English

SOON THERE WILL BE PEACE UPON US
SOON THERE WILL BE PEACE UPON US
SOON THERE WILL BE PEACE UPON US
FOR EVERYONE

SOON THERE WILL BE PEACE UPON US
SOON THERE WILL BE PEACE UPON US
SOON THERE WILL BE PEACE UPON US
FOR EVERYONE

PEACE, FOR US, FOR ALL AND EVERYONE
SALAM, SHALOM

PEACE, FOR US, FOR ALL AND EVERYONE
SALAM, SHALOM

SI VERIASH A LA RANA

Traditional Sephardic song from Turkey. Translated by S. Behar.

SI VERIASH A LA RANA
ASENTADA EN LA ORNAYA
AZIENDO SUS BOREKITAS
I ESPARTIENDO A SUS ERMANIKAS

BEN SENI SEVERIM
ÇOK* SENI SEVERIM

SI VERIASH AL RATON
ASENTADO EN EL KANTON
MUNDANDO SUS MUEZIZIKAS
I ESPARTIENDO A SUS ERMANIKAS

BEN SENI SEVERIM
ÇOK SENI SEVERIM

SI VERIASH AL GAMEYO
ASENTADO EN EL TAVLERO
AVRIENDO SUS BUENAS FILAS
MAS DELGADAS KE SUS KAVEYOS

BEN SENI SEVERIM
ÇOK SENI SEVERIM

*Ç - it is Turkish orthography and the sound is equivalent to [ch] in English

English translation

If you could see the frog
Seated on the stove
Making her 'borekitas' [a typical Sephardic savory pastry]
And sharing with her sisters

I love you,
I love you so much!

If you could see the mouse
Seated on the corner
Shelling walnuts



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And sharing them with his sisters

I love you,
I love you so much!

If you could see the camel
Seated on the board
Rolling out the phyllo dough
Thinner than his hair!

I love you,
I love you so much!

EL HAMAAYAN

Traditional folk song. Translations by Susana Behar.

In Hebrew

EL HAMAMAYAN (2)
BA G'DI BA G'DI KATAN (2)
EL HAAMAAYAN (2)
BA G'DI KATAN (2)

HASHALOM LO (2)
LE LAVAN BEN BETUEL (2)
HASHAALOM LO (2)
GAM LE RACHEL (2)

In English

TO THE SPRING WE GO
WITH THE LITTLE GOAT
TO THE PRETTY SPRING WE GO
ALSO THE GOAT

WE SAY SHALOM TO YOU
LAVAN BEN BETUEL
WE SAY SHALOM HELLO TO YOU
AND TO RACHEL

In Ladino

VERSO LA FUENTE
KON EL KABRITIKO
VAMOS VERSO LA FUENTE
KON EL KABRITIKO

SHALOM I KE HABER
A LAVAN BEN BETUEL
SHALOM I KE HABER
TAMBIEN A RAHEL

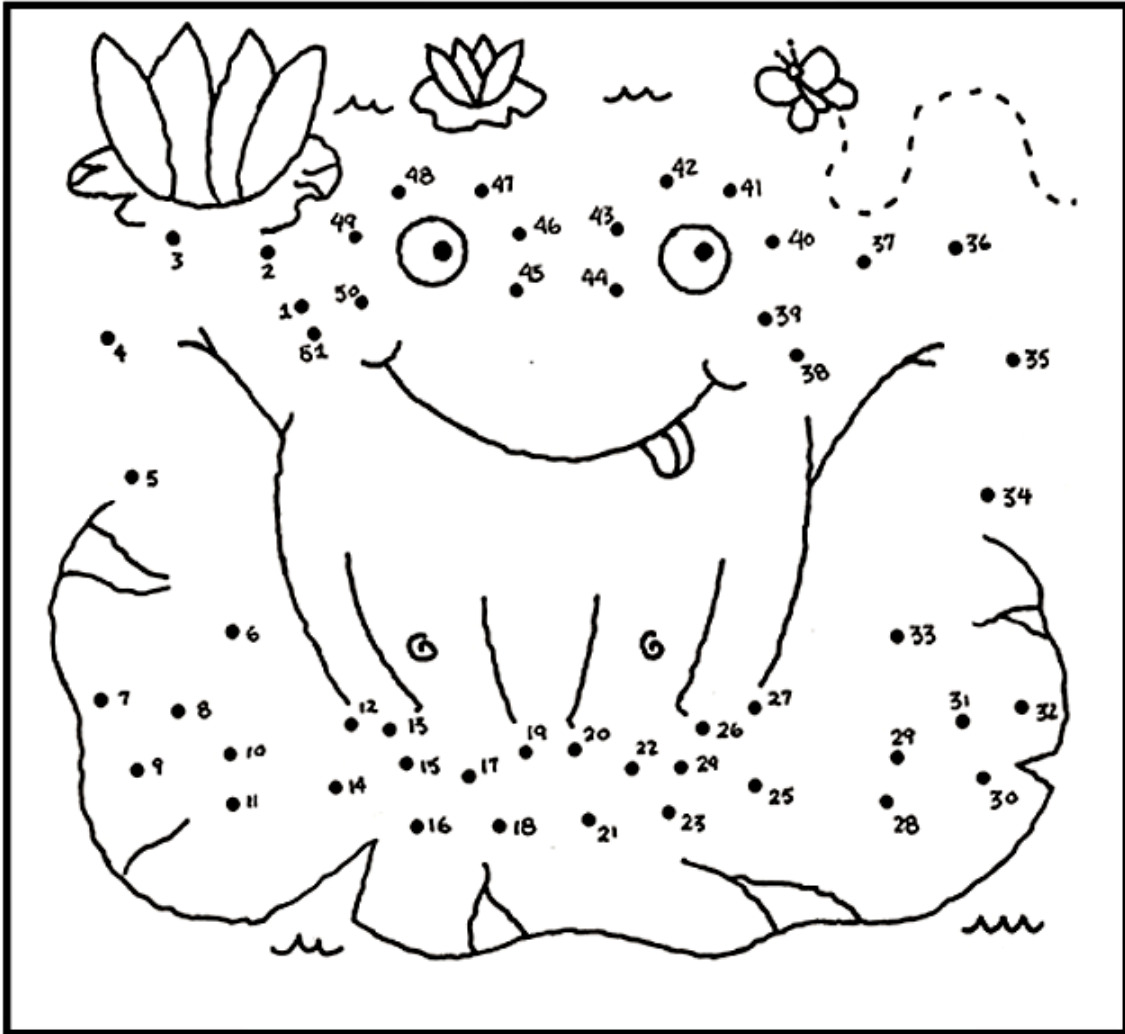
In Spanish

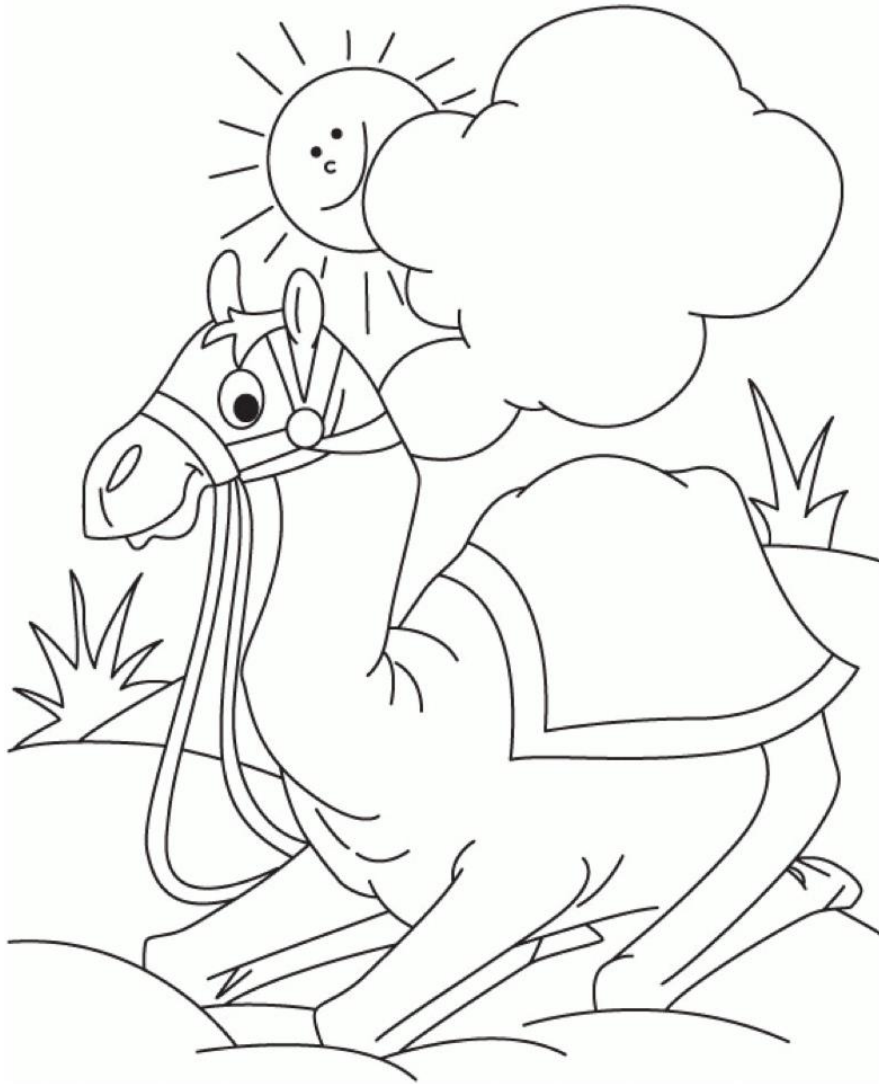
HACIA EL MANANTIAL
EL CABRITO YA SE VA
HACIA EL MANANTIAL
EL YA SE VA
SHALOM HOLA SHALOM
A LAVAN BEN BETUEL
SHALOM HOLA SHALOM
TAMBIEN A RAHEL!

Coloring Sheets

Inspired by SI VERIASH A LA RANA

Frog Dot to Dot







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Family Recipe



This is a photo of a recipe for borekas handwritten by Susana Behar's mother

BOREKAS DE KEZO I PATATA (CHEESE AND POTATO BOREKAS)





Dough ingredients

4 cups of All Purpose flour
1 cup oil (I prefer Sawflour Oil, can be any other vegetable oil)
1 cup cold water
1 teaspoon salt

Filling ingredients

1 lb. potatoes
1/2 lb. grated *Kashkaval* cheese*
2 oz. grated Parmesan cheese
1 egg
1 egg yolk
1 beaten egg (egg wash) to brush the borekas

**Kashkaval* cheese can be purchased in Middle Eastern, Jewish, or Russian markets. It can also be substituted by Gouda cheese.

Preparation of the filling

Boil the potatoes with a little bit of salt, until soft and tender. Drain them and mash them immediately. While they are still hot, add the grated *Kashkaval* and mix well. The heat of the potato will melt the cheese. By now the mashed potatoes have cooled down, so you can add the egg and the egg yolk you have previously beaten together and mix well. It is recommended to prepare the filling

a day before or 3 to 4 hours before preparing the dough. In either case, refrigerate until using.

Preparation of the dough

Combine the flour and salt in a medium size mixing bowl. Mix together the oil and the cold water and add slowly to the flour mixture. Start mixing the dough with your hands making sure all is incorporated. The dough should be very supple, yet it should be able to hold its shape and not be sticky when rolled out. Separate the dough into walnut size balls. Roll them in your hands to make them smooth (this will make it easier to roll them out). Place them on a sheet of parchment paper.

To assemble the borekas

Roll each ball out to approx. 3 inches in diameter. Place a tablespoon of filling in the center of each circle, fold the circle to form a half moon and press to close it, around the filling.

To give it the rope design edge, hold the boreka gently in your left hand (if you are right handed) with the edge side out. Starting on the extreme left and using your right thumb and index fingers, pinch the edge, right at the corner, giving it a little pull and folding it forward. Press softly to seal it, creating the first scallop in the rope. Continue this until you get to the right corner and seal it. Trying to form a rope design in the border can be a little challenging, so you may also simulate the design with a fork or anything else your imagination will dictate!

Place the assembled borekas on a cookie sheet lined with parchment paper, spacing them evenly. Brush them with the egg wash and sprinkle with the grated Parmesan cheese. Preheat the oven to 350 degrees and bake for approx. 35 minutes, until golden.

This recipe will yield between 28 to 30 borekas.

Enjoy!!!!