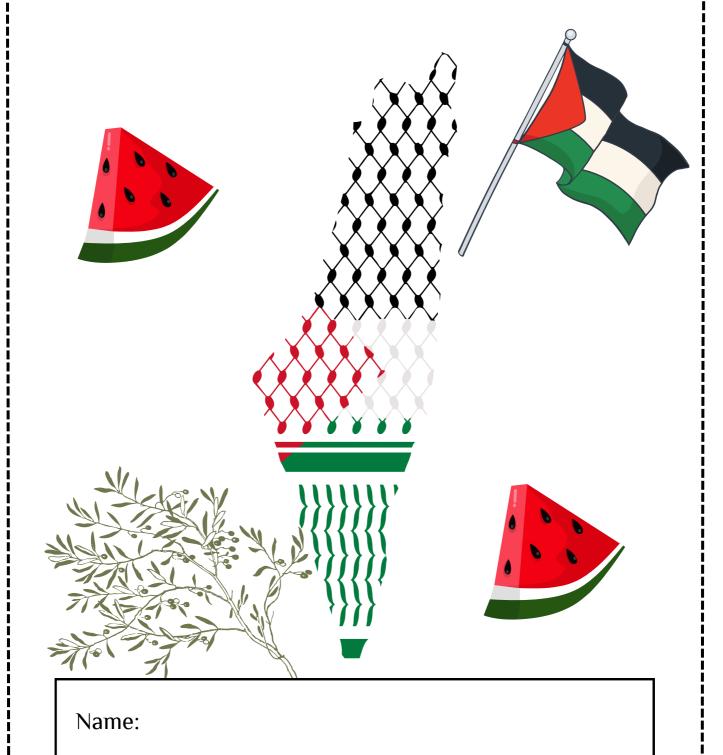
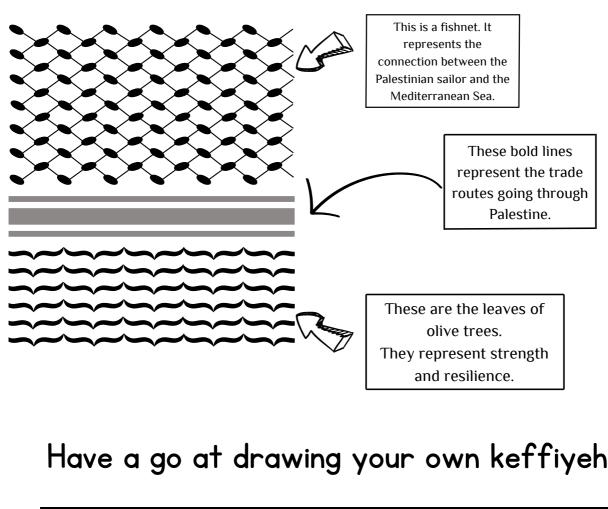
My Palestine activity Pack



What do the patterns in the keffiyeh represent?



Have a go at drawing your own keffiyeh.

Why do we keep seeing the watermelon?



Did you know?

The Israeli's banned the

Palestinians from using the

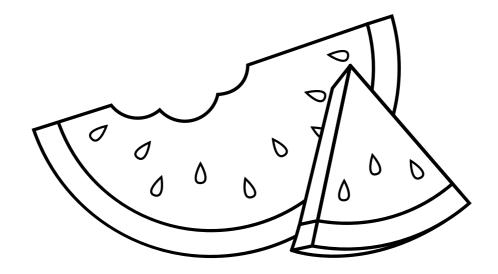
Palestinian flag in their own

country, for 30 years!



So the Palestinians decided they would use the watermelon to represent their flag since it had the same colours.

Colour the watermelon to represent the Palestinian flag.

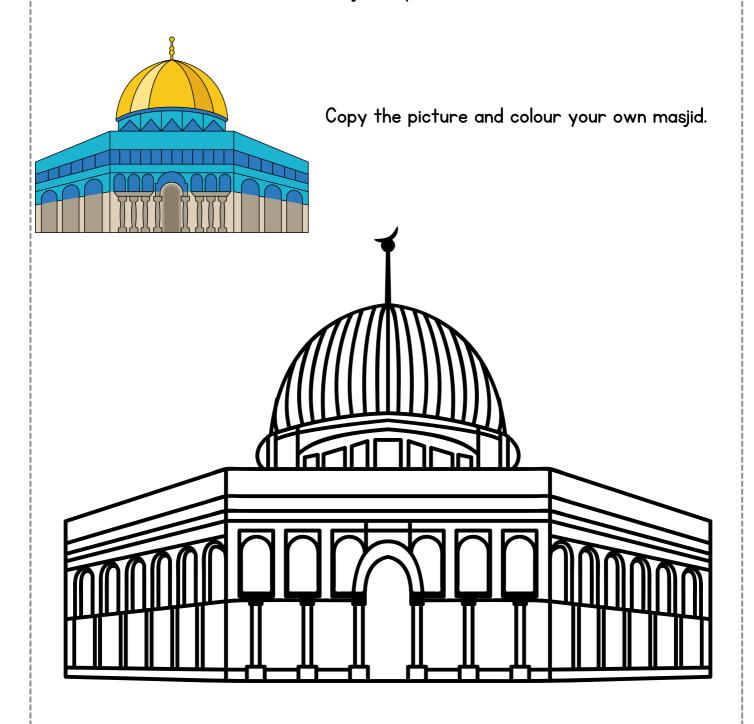


Why is Palestine sacred to muslims?

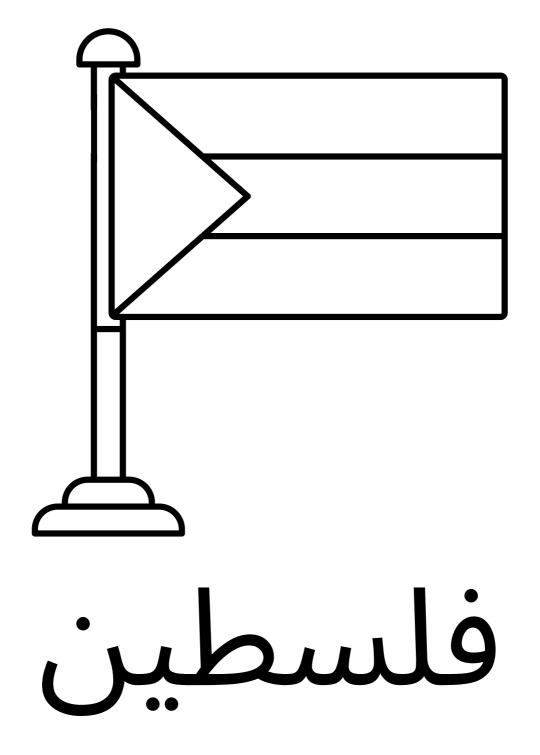
Palestine is home to masjid Al-Aqsa which is one of the 3 most sacred mosques in the world!

One prayer in masjid Al-Aqsa is worth 500 times more than anywhere else! (Apart from masjid Al-Haram and masjid-e Nabawi).

It is where the Prophet Muhammad (saw) went on Isra' wal Miraj – the night journey.



Palestine



Daily Challenge

Make a dua for the Palestinians

Thank God for everything you have.

Give some money in charity Talk about how
you feel when
hearing about
Palestine

Give your family extra hugs

Read about the Palestinian history

Have you ever made Palestinian

food?

Let's make Taboon.

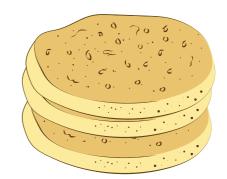
Ingredients:

- 260g (2 cups) All purpose flour
- 65g (1/2 cup) Whole wheat flour (more for dusting)
- I Tablespoon dry yeast
- 1/2 Teaspoon salt
- 1/2 to 3/4 cup warm water to make it a sticky dough

Instructions

- In a large bowl or your mixer bowl, add the first 5 ingredients and mix well.
- Start adding water little by little until a sticky dough forms that does not come off the bowl easily.
- Cover and let it rise for almost lhour.
- Preheat oven to the max (mine was 550F)
- Place baking pebbles on a baking sheet and let it preheat in the middle section of your oven.
- Dust a clean working surface with whole wheat flour.
- Turn the dough into the surface and divide into 6 equal balls.
- Take one ball and cover the rest with a plastic wrap.
- Roll the ball into a 6 inch circle.
- Take out the baking sheet from oven and carefully place the rolled dough on the pebbles.
- Bake for about 2 minutes then turn the broiler on for about $1\frac{1}{2}$ minute.
- Take the bread out and cover with a clean kitchen towel to keep them soft.

Recipe from: amiraspantry.com



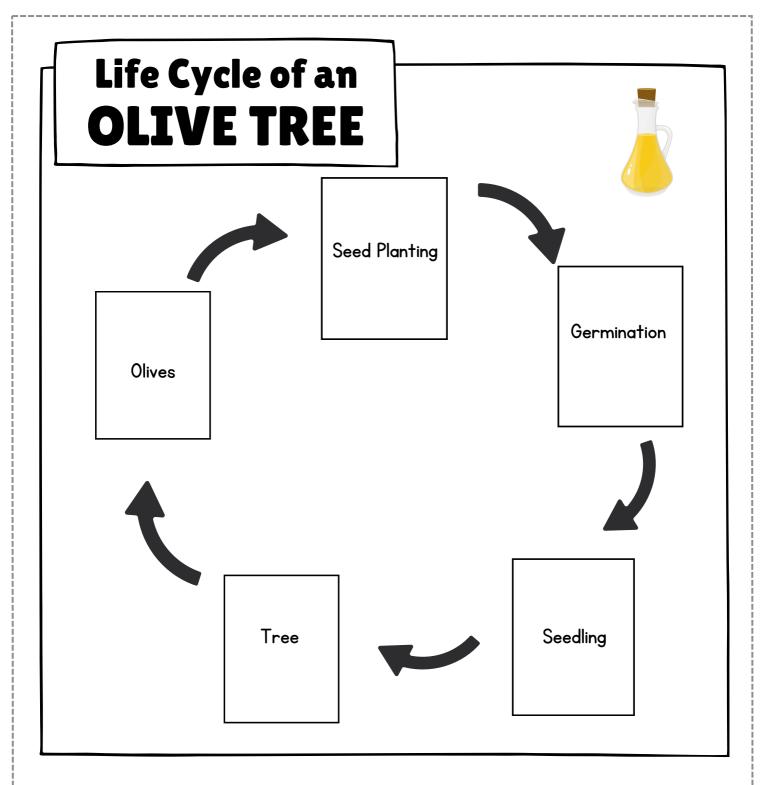


PALESTINE WORD SEARCH

М	u	Υ	K	Н	Α	В	Ε	Α	u	T	I	F	u	L
I	W	Р	T	Ε	I	Υ	М	Α	R	Т	Υ	R	G	I
R	Р	R	I	S	0	Ν	J	Т	F	Α	Z	Ε	С	Q
Α	0	С	С	u	Р	Α	Т	I	0	N	K	S	Ε	Α
J	F	X	E	u	D	S	W	С	Υ	Е	F	I	W	Q
0	Α	Р	Н	G	Α	Z	Α	J	В	Ε	М	L	Α	S
S	u	Р	Р	0	R	Т	Т	М	G	Т	٧	I	K	Α
Α	С	u	Υ	F	L	D	Ε	В	K	S	I	Ε	Ε	N
С	В	I	X	G	J	F	R	Ε	E	Α	Q	N	F	W
R	I	٧	Ε	R	u	K	М	K	u	L	٧	С	F	R
Ε	Υ	Α	W	Т	Α	I	Ε	Т	G	Α	N	Ε	I	Α
D	D	F	Α	Н	Z	u	L	I	Р	F	T	Α	Υ	N
М	u	٧	S	W	u	Ι	0	P	0	L	М	X	Ε	В
Р	Α	L	Ε	S	Т	I	Z	E	В	Q	R	D	Н	С

PALESTINE	MARTYR	SEA			
WATERMELON	SACRED	AQSA			
FREE	RESILIENCE	MIRAJ			
DUA	KEFFIYEH	BEAUTIFUL			
GAZA	SUPPORT	FALASTEEN			
	RTVFR	PRISON			

www.lifewithoutschool.co.uk



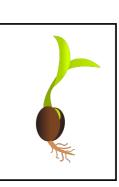
Cut around the images and place in order on the lifecycle diagram above.











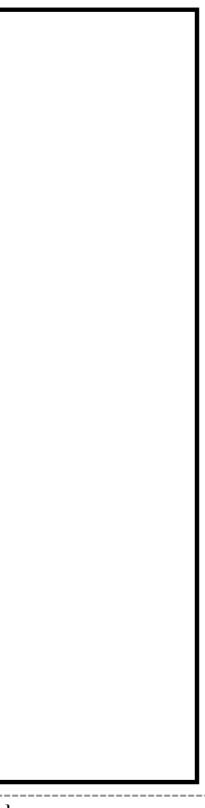


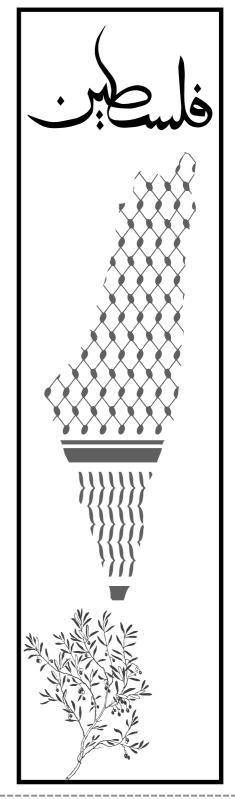
Bookmark

Colour in and cut your very own Palestine bookmarks.

The middle one has been left blank for you to design your own.

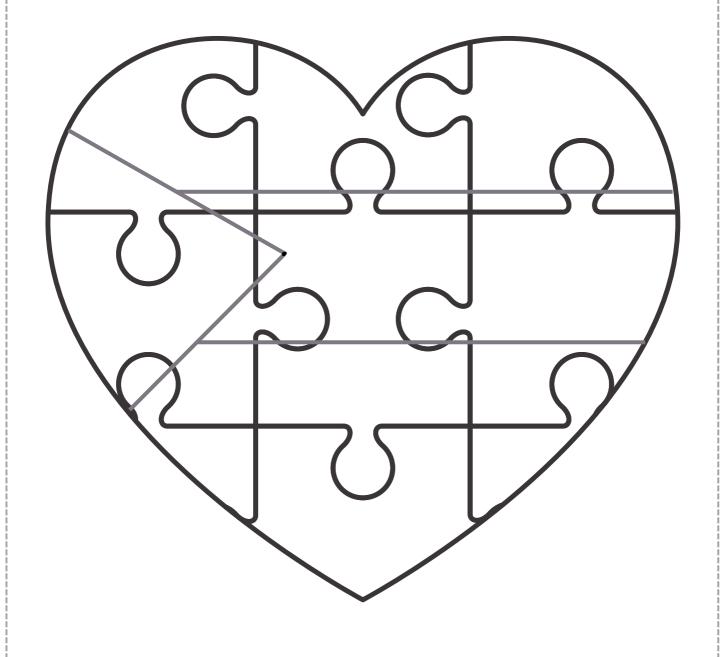






Pieces of my heart

Colour in the Palestinian flag.
Then cut out the jigsaw pieces.
Make your own "pieces of my heart" jigsaw.



Aqsa in our hearts

Colour in the picture. Cut along the dotted lines and fold along the dashed lines. (Note: there is also one down the middle of the masjid)

