



Mussie of Florida

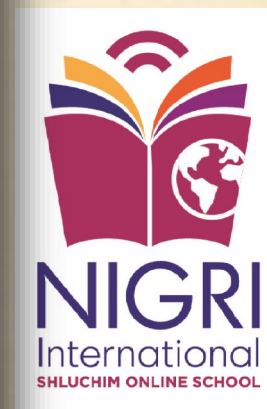


Destin, Florida



Hello! My Name is Mussie Tenenboim! I'm on Shlichus in Destin, Florida! Destin is super cool because we're surrounded by water on all sides! That means I live a 5 minutes drive from the beach!

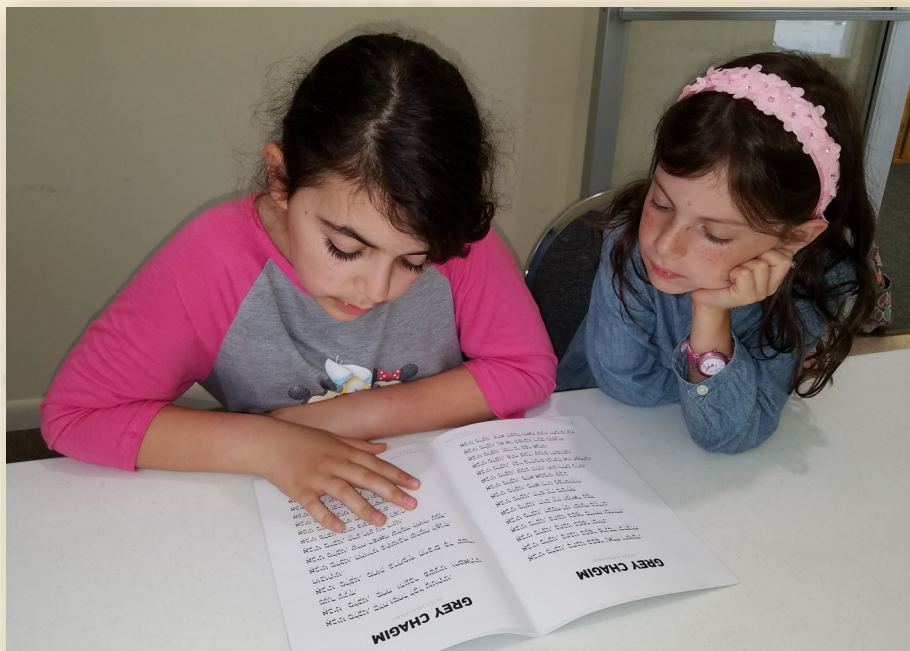
Another really nice thing about Destin is the weather! I was born in New York, but since I moved to Florida, I get beautiful weather all year round!



I Love going to online school! I'm in G5 and it's my 6th year in OLS! My favorite part about it is the NIGHT ACTIVITIES! I'll see you all there tonight :) Another thing I love is coloring on the board!

If there was one thing I can add to online school, it would be that every girl gets to be on webcam at the same time! Imagine seeing all your friends at the same time!

The people who come to my Chabad house are either really old, or very young. Not a lot of children live here. That's why I love helping out in our Hebrew school. That way I get to hang out with kids, and teach them about Yiddishkeit!



Every year on Chanukah, we light a huge menorah near the beach! Since it's outside, lots of people see it and come! It's



We had a hurricane once in Destin so my family helped everyone out by sending them some homemade food!

If I was a food I would be a star fruit! They have a really cool shape and color! In Destin, They sell them all the time, but in our house we only get them for Rosh Hashanah!

Flip to the next page for a delicious recipe for cookies that I make for my Chabad house! Enjoy!





Mussie's Zebra Fudge Cookies *Recipe*

Half cup oil
2 cups sugar
2 cups all-purpose flour
1 cup good quality cocoa powder
4 large eggs
1 teaspoon pure vanilla extract
2 teaspoons baking powder
Confectioner's sugar

1. Preheat oven to 350 *F
2. Mix all the ingredients together, besides the confectionary sugar
3. Roll into 22 small balls
4. Fill a small bowl with confectioner's sugar, mix until there is no lumps
5. Roll the cookies in the sugar until they are covered
6. Place them on the cookie sheets
7. Bake in the oven for 18 to 20 minutes

enjoy