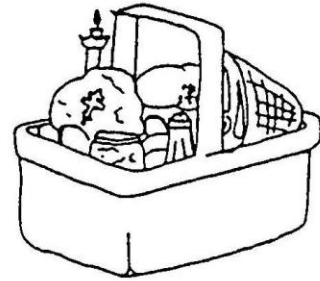


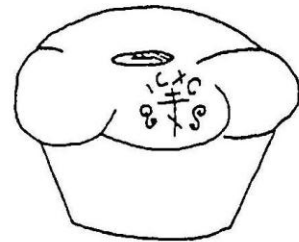
HOW TO PREPARE AN EASTER BASKET (Foods and Recipes)



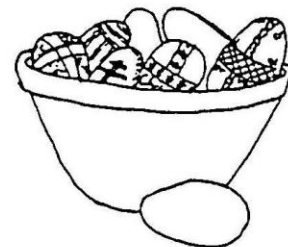
First you start with a straw basket, it doesn't have to be elaborate, then you fill it with traditional food and cover it with a white embroidered cloth. It is also customary to have a blessed candle in it to be lighted at the Blessing. Then bring the basket, Saturday night or Easter morning, to church to be blessed.

Now the contents. . . .

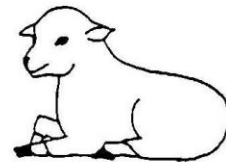
PASCHA The large round loaf of bread, made of white flour, eggs, milk and raisins, symbolizes our Lord Himself, Who is the Living Bread, Who has come down from heaven to give eternal life in the Eucharist. Just as bread is the "staff of life", Christ is our spiritual nourishment for eternal life.



COLORED HARDBOILED EGGS Eggs were always considered as a symbol of the resurrection, the emergence of new life. At Easter our Savior came forth from the tomb as the chick after breaking the shell at birth. The eggs are colored because of a tradition that says that Mary, the Mother of Jesus wanted to take something to Pilate so he would not let Jesus be crucified, but all she had were some eggs. Her gift did no good. When Mary saw that Jesus was condemned, she began to weep and her tears dyed the eggs into many different colors. After our Lord's Resurrection these eggs were a sign of joy, reminding Mary that her Son lives forever.

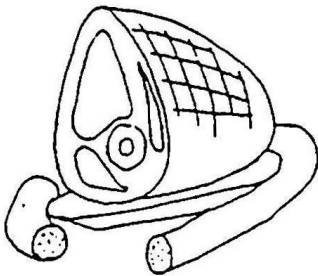


BUTTER in the form of a lamb (or just a stick). The butter represents the Lamb of God who was offered on the altar of the Cross for the life of the world.

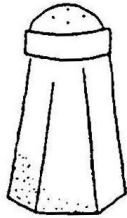


MEAT Ham, Sausage, Veal or Lamb: Small portions of any or all of these meats are put in the basket. The meat products symbolize the sacrificial animals of the Old Testament, foreshadow-

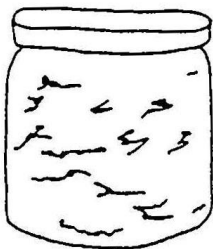




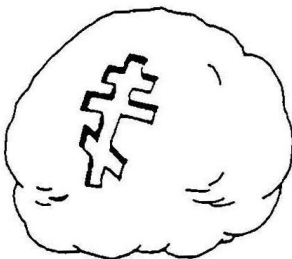
ing the true sacrifice of our Savior, who became for us "a Lamb of God, taking away the sins of the world". As we learn from the prayer of blessing, the meat products also symbolize the fatten calf prepared for the Prodigal Son (representing fallen mankind) on his return to his Heavenly Father. Thus, at Easter we celebrate our return to God and our joyous participation in the blessings of our Savior, Who promised to be our "true food".



SALT symbolized the Truth of the message of Christ. Just as salt preserves food, so the teachings of Christ preserves our eternal life.



HORSERADISH a reminder of the bitter drink given Our Lord on the Cross. Take can of whole red beets, grate finely and add ½ bottle of commercial horseradish. Add sugar to taste (2 tablespoons) and tablespoon lemon juice. Refrigerate.



EGG CHEESE, SIRETZ HRUTKA is a special cheese made from eggs and milk usually only at Easter time. This cheese and all the dairy products remind us of the peace and prosperity of the Messianic age which had been foretold by the Prophets. Metaphorically, the milk and honey in the Bible signify wealth, especially the spiritual wealth of God's Kingdom. Therefore, as he blesses the dairy products the priest prays: "As we partake may we be filled with Your generous gifts and unspeakable goodness."

CHOCOLATE EGGS AND CANDY Children also share in the joy of the Resurrection. The Church takes ordinary food and blesses it as an aid in making us holy. God's blessing changes us from children of natural descent into sons and daughters of the Kingdom of God.

You will enjoy preparing the basket and all are encouraged to do so. Bring to Church on Holy Saturday night for the blessing after Resurrection Matins. It should be noted that if you have fasted from these foods during the Great Fast, especially during Holy Week, nothing tastes better than this food.

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PASCHA—BREAD

10 cups sifted flour	$\frac{3}{4}$ cup sugar
1 cup butter or margarine	1 large yeast ($1\frac{1}{2}$ oz.)
3 cups milk (you can use some milk)	$1\frac{1}{2}$ tablespoon salt
7 egg yolks	

Scald milk—add butter, sugar, and salt. Let cool take $\frac{1}{2}$ cup of lukewarm water and mix yeast. Let stand 5 minutes. Then add to cooled milk mixture Beat eggs, and add to the liquids add half of the flour and mix well.

Keep adding the rest of flour, until kneaded well. A little more flour can be added until dough does not stick to fingers and is elastic.

Put in a greased bowl and turn to grease top. Cover and keep warm. Keep free from any draft. Let rise until double in size (about 1 hour). Punch down, put on floured board. Let rest for 15 minutes. Knead, and shape into loaves. Let loaves rise in pans until almost double. Brush whole beaten eggs on the tops of the loaves. (You can brush only with beaten egg yolks, if you want.) Bake at 325-350 degree oven for around an hour; or until bread is golden brown. This recipe makes 4 small loaves.

NUT ROLL-KOLAČ

$1\frac{1}{2}$ cakes of yeast	3 eggs
2 Tbsp. warm water	$\frac{1}{2}$ cup sour cream
$\frac{1}{2}$ cup butter or margarine	$3\frac{1}{2}$ cups sifted all-purpose flour
3 Tbsp. granulated sugar	1 whole egg, beaten; to be used to glaze

Soften yeast in warm water. Cream butter and sugar together. Add eggs one at a time. Add sour cream and softened yeast. Add flour and blend well. Turn mixture on a well-floured board and knead well. Divide dough into 3 balls, roll out each ball and spread with nut filling. Place rolls on greased cookie sheet, let raise for one hour. Before placing in oven, brush with beaten egg. Bake in a 350° oven for 30 minutes.

NUT FILLING

1 cup sugar
4 egg whites, beaten stiff
 $\frac{3}{4}$ lb walnuts, ground

Beat sugar into egg whites gradually and fold in nuts.

HRUDKA — Custard

1 quart milk	1 teaspoon salt
1 dozen eggs	3 tablespoons sugar
1 pint water	1 teaspoon vanilla

Beat well and cook over low heat till it begins to curdle (about 1 hour). Strain through cheese cloth to form a ball. Let excess water drip out (several hours). When water is drained out place on pan and bake at 350° for about 15 min.

HRUTKA — SIRETZ (SEAR-ETZ) — Cheese

13 eggs	sugar to taste (1 tablespoon)
1 quart milk	1 teaspoon vanilla
pinch salt	

Beat eggs lightly so all yolks are broken. Cook in double boiler till it forms like cheese. Squeeze in cheese cloth. Tie to form a ball. Hang from an object till well drained (several hours). When quite dry, brush with egg yolk mixed with a little milk. Then brown in oven for a short time.

SARGA TURO — Yellow Cheese

12 eggs	1 teaspoon vanilla
1 quart milk	pinch salt
sugar to taste	

Beat eggs well, add milk & seasoning. Beat again. Place on low fire and cook till it gets hard & watery. Then put into a Cheese cloth sack and let it drain & shape.

CHERRY NUT LAMB CAKE

½ cup shortening	1 teaspoon baking powder	1 teaspoon soda
1½ cups sugar	½ cup chopped nuts	2½ cups cake flour
2 eggs	1 teaspoon cinnamon	10 marcano cherries, cut up
1 cup sour milk	teaspoon clove	
pinch salt	1 teaspoon nutmeg	

Mix in order, pour into bottom half of rabbit form pan that has been greased and floured. Put tooth pick down into nose and one toothpick into each ear. Put front cover on and put onto cookie sheet and bake 1 hr. at 350°. Let cool in pan. When cool stand up and remove form. Use 7 min. frosting & cover with coconuts and use raisins for eyes and ½ cherry for mouth. Tie ribbon around the neck.