



Easter Celebrations 3

Easter Information Cards



Australia

In Australia they celebrate Easter in March/April during their Autumn season.

They celebrate with church services, Easter eggs and a public holiday.

They prefer the Bilby as the symbol of Easter as it is native to Australia. The rabbit is seen as a pest in Australia, as it eats all their crops.

They traditionally play a game call 'Egg knocking', where two people tap eggs together and the person whose egg cracks first loses.



France

The French celebrate the start of Lent with a big festival called Mardi Gras. Mardi Gras mean 'Fat Tuesday'.

In France the children throw their eggs up in the air and the first one to drop their egg loses.

The churches stop all bells from ringing on the Thursday before Good Friday and don't ring them again until Easter Sunday. They are then rung on the Sunday to show Jesus is alive!

They traditionally roll raw eggs down a hill. The egg that survives and doesn't smash wins. It is said to signify the rolling away of the stone from the tomb.



Ireland

People attend church on Easter Saturday and light lots of small candles from a special white candle called the Paschal. This candle has been blessed by the priest.

In Ireland Easter Sunday is a sacred time for fasting and prayer.

On Easter Sunday they eat a traditional meal of leek soup and roasted lamb.

In Ireland people traditionally dance in the streets in order to win the prize of a cake!



Mexico

Easter is celebrated with a mixture of two celebrations. Semana Santa/Holy Week and Pascua, the resurrection Sunday until the following Saturday.

Semana Santa celebrates the last days of Christ's life whereas Pascua celebrates Christ's resurrection.

In some areas they act out a full play of the Last Supper, the betrayal, the judgement, the procession of the cross, the crucifixion and the resurrection. People take their roles so seriously that they often spend the whole year practising their parts.

On the last week of Lent they have a parade every day. On Good Friday they parade the streets in the early hours of the morning, ringing bells slowly and singing sad songs. This is meant to be a sad parade on a sad day.



Italy

Before the start of Lent they have their carnival with masquerades, parades, music and dancing. The death of the carnival is the most important part of the carnival. In Venice they create a straw figure called 'King Carnival' and fill him with firecrackers and burn him at midnight in the Piazza San Marco. He represent the eating and drinking that has taken place.

Pretzels were originally an Easter food. The twisted shape represents the twisted shape of arms during prayer.

In Italy they use olive branches instead of palm leaves.

On Easter Sunday they eat a special meal of roast lamb called 'agnellino'. They decorate their tables with brightly coloured eggs which have been blessed by a priest.



Israel

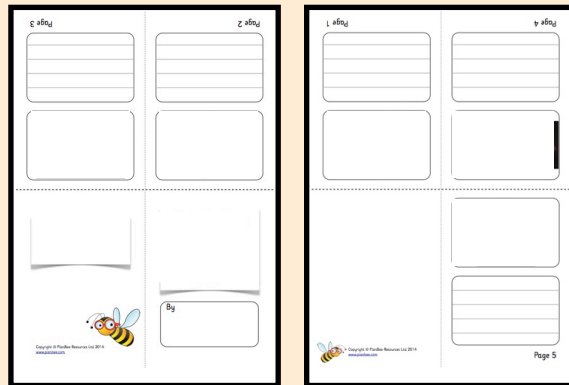
Catholics and Protestants celebrate Easter at the same time all around the world, however, Orthodox Christians celebrate it two weeks later than everyone else.

It is tradition to have a procession. Groups of people travel together to Golgotha. They travel along a route called 'The Twelve Stations'.

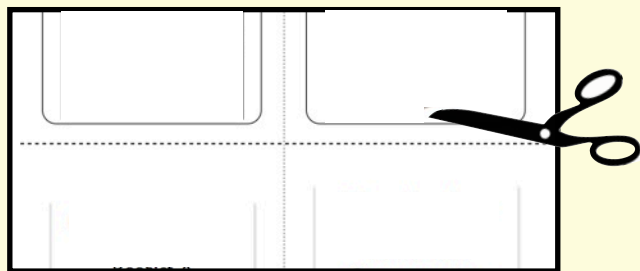
On Easter Sunday the leader of the church goes into Jesus' tomb and they shut the doors behind him. When he emerges he is carrying a lit torch. Everyone then lights the candles from this torch.

The following instructions show an example of how to make a book. Where there are pictures in this example, your boxes are blank for you to illustrate yourself.

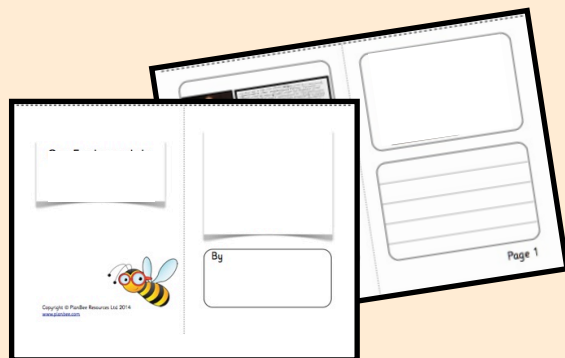
First print the two pages of the booklet back to back.



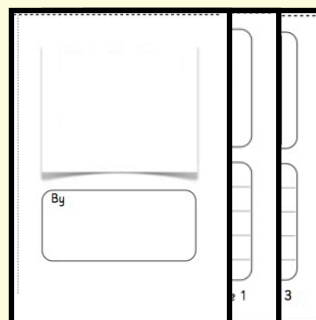
Cut the paper along the central, thicker dashed line, to the centre of the paper.



Fold the paper along the dotted lines. Check that all the pages are in order. Inside the front cover there should be a blank page, followed by the pages numbered in order.



Then staple the booklet together in the central fold.

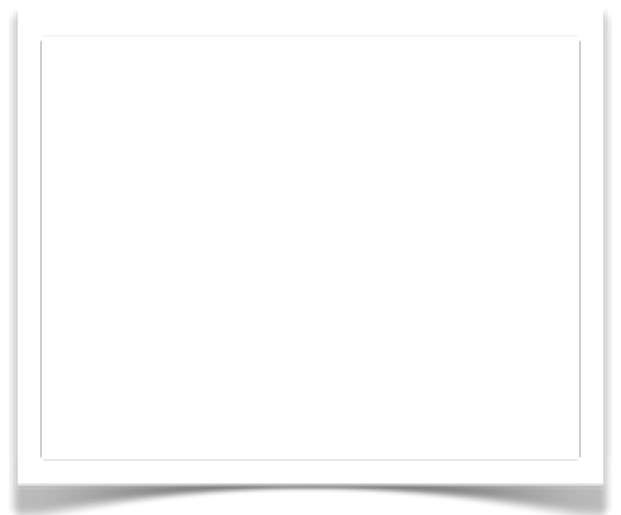
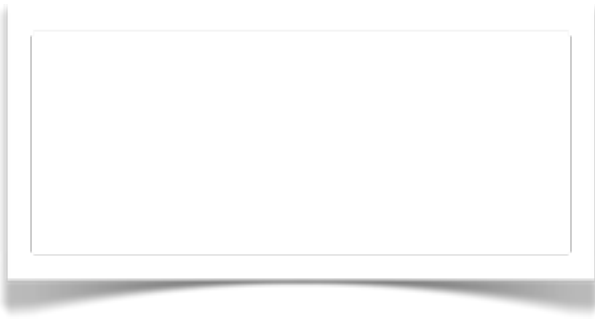


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How to make pretzels

You will need:

- 360ml of warm water
- 1 pkt of active instant yeast (2 & 1/4 tsp)
- 1 tsp of salt
- 1 tbsp (8g) of granulated sugar
- 480g of plain flour
- 1 large beaten egg
- coarse sea salt for sprinkling

Equipment:

- An oven
- Measuring scales
- Large mixing bowl
- Fork
- Wooden spoon
- Baking tray
- Baking sheet
- A shallow bowl
- Knife



What to do

1. Preheat your oven to 425°F, 220°C or gas mark 9. Line a baking sheet with greaseproof paper.
2. Dissolve the yeast in the warm water then add the salt and sugar before slowly adding 385g of flour. Mix with a wooden spoon until a thick dough has formed. Add 95g of flour to stop the dough from being sticky. Give the dough a poke. If it is springy then it's ready to knead.
3. Knead the dough on a floured surface for about 3 minutes before shaping into a long sausage. Cut the sausage into even parts and roll into balls.
4. Roll each section into a sausage shape, making sure it's even all the way along.
5. Take each end and bring them together to form a circle, then twist the end, bringing them towards yourself and press them down into a pretzel shape.
6. Beat the egg and pour into a shallow bowl, then dunk each pretzel into the egg, ensuring the egg covers both sides. Place the pretzel on the greaseproof paper and sprinkle with the salt.
7. Bake your pretzels for 10 minutes. To make them nice and brown on the top, grill them for a short amount of time, watching closely.
8. Enjoy your pretzels!