

The Story Of Easter

By Ana Maria Ayala
Staff Writer

Easter is a celebration during spring-time, but in different countries it has different meanings. In Christian countries, Easter is a religious holiday that commemorates the resurrection of Jesus Christ. There are also many customs associated with Easter that are of pagan origin. "Easter" is believed to come from the Scandinavian name "Ostra," goddess of spring and fertility, whose festival was celebrated on the day of the vernal equinox.

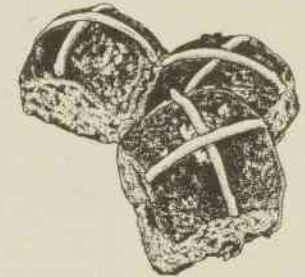
The Easter Bunny, a symbol of fertility, has its origin in Germany during the 1500s. Easter eggs, also a symbol of fertility and new life, were painted in different colors to represent the sunlight of spring. Most of these customs were introduced to North America with the arrival of the first English settlers.

The Christian celebration begins with Ash Wednesday which begins the liturgical season of Lent; it ends with the celebra-

tion of Easter. The Lenten season is a period of penitence. The Holy Week is the last week of Lent and begins with Palm Sunday. The celebration takes its name from Jesus' triumphant entrance into Jerusalem, where crowds lined His path with palms. Holy Thursday commemorates the Last Supper that was held the evening before the crucifixion. Good Friday is the day on which the crucifixion took place. Catholics fast on both Ash Wednesday and Good Friday, in addition to abstaining from meat on Fridays in Lent. Holy Saturday is the time of vigil before the Resurrection. Easter Sunday is the celebration of Jesus' resurrection.

It does not matter how you celebrate Easter. This is a time of happiness and new beginnings. Everything in nature is waiting to bloom and flourish. Let us enjoy and celebrate this beautiful season, and God's ultimate gift to mankind. Happy Easter!

Hot Cross Buns



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Hot Cross buns are a favorite of many countries during the Easter holidays. The Scottish, in particular, find this roll quite special.

Ingredients

3 cups flour 1 tsp salt
1/2 tsp allspice 1/2 cup nutmeg
cinnamon 1/4 cup sugar
1 stick melted butter
1 egg, beaten
3/4 cup currants or raisins
1/3 cup candied citron fruit

Yeast Mixture:

1 tbsp dry yeast 1 tsp sugar
2/3 cup warm milk 1 cup flour
1/2 cup warm water

Glaze:

2 tbsps milk 2 tbsps water
3 tbsps sugar

Method

Mix all yeast ingredients in a bowl; set aside to foam. Sift flour, salt, spice, and sugar in a separate bowl; add fruit and mix well. Mix the butter and the eggs. Add this to the yeast mixture. Add the yeast mixture to the flour mixture. Knead the dough on a floured surface for approximately eight to ten minutes, or until it is smooth and elastic. Add more flour if needed to keep the dough from sticking. Divide into twelve equal pieces and shape these pieces into round buns. Place the buns far apart on a greased baking sheet. Cover. Let rise at room temperature for 45 minutes. Use a sharp knife to cut an X shape onto the surface of the dough. Bake in the oven at 425 degrees Fahrenheit for 15-20 minutes or until golden brown. Cool on rack. Make the glaze by bringing the ingredients to a boil in a saucepan for two minutes. Brush glaze over buns thickly.



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