The Eastern Orthodox Easter, or Pascha, is the most important feast in the church cycle. The "feast of feasts" as the Orthodox call it, ends after a 50-day Lenten period during which the devout abstain from meat, eggs, butter and other dairy products.

With the Resurrection of Our Lord, the faithful feast on the banquet they have worked on the previous week. A typical Easter buffet includes: kulich or pascha, which is a stovepipe-shaped nut, icing and candy-studded yeast raised bread; a pyramid-shaped cheese dessert made with eggs, butter, raisins and almonds which is unmolded and decorated with a three-bar cross and the Cyrilic letters "XB", which stand for "CHRIST IS RISEN".

The bread and cheese, along with colored or gaily-decorated eggs, ham and kielbasy are beautifully arranged in a treasured basket and taken to church for blessing. Orthodox families attend church before midnight on Holy Saturday, for the candlelight Resurrection service, then return home early Easter morning to a table laden with the foods they fasted from during the Great Lent.

Paschal Basket Foods and Their Traditional Meaning

**PASCHA**, a round or cylindrical bread, made of flour, eggs, yeast and milk. It symbolizes the Lord. 
**MEAT:** ham, pork, sausage or kielbasy are placed in the basket to symbolize the sacrificial animals in the Old Testament. Meat products also represent the fattened calf presented to the Prodigal Son on his return to his father. Just like Pascha, we celebrate a return to God and our joyous participation in the blessings of Jesus Christ.

**EGGS,** colored, hard-boiled, considered a symbol of the Resurrection and new life. At Pascha, Jesus resurrected from the dead as He came forth from the tomb just like a chick breaking its shell at birth.

**BUTTER,** in form of a Paschal lamb represents the Lamb of God offered on the altar for the life of the world.

**HORSE Radish** reminds us of the vinegar and gall, the bitter drink, which was offered to Jesus by the Roman as He was nailed on the cross Great Friday.

**SALT** represents the Truth of the message of Jesus Christ. Just as salt preserves food, so preserved are the teachings of Jesus Christ and eternal salvation.

**BLESSED CANDLE**, often the same candle used at a baptism, wedding or during the Paschal Matins. It symbolizes the "Light of the World, Our Lord, JESUS CHRIST".

**CHOCOLATE CANDY & CANDY EGGS:** Baskets may contain candy which allow children to share in the joy of Christ's Resurrection. The basket is covered and brought to the church for blessing.
**How to Put Together a Traditional Easter Basket**

**Text by:**
Rev. Basil Kraynyak

**Illustrations by:**
Mary Ellen Petro

---

**Butter**

**Horseradish**

**Sausage**

**Pascha**

**Salt**

**Candle**

**Ham**

**Eggs**

**Cheese**

**Bacon**

---

**PASCHA** - The Easter Bread (pron. pasha). A sweet, yeast bread rich in eggs, butter, etc. Symbolic of Christ Himself who is our True Bread. Usually a round loaf baked with a golden crust decorated with a symbol indicative of Christ. Sometimes a cross (-) of dough is placed on top encircled by a plait giving it a crowned effect or Greek abbreviations for the name of Christ. The letters XIIndicate the Slavonic for Christ is Risen.

**HAM** (Slav Šunka - pron. shoun-kah.) The flesh meat popular with the Slavs as the main dish because of its richness and symbolic of the great joy and abundance of Easter. Some may prefer Lamb or Veal. This is usually well roasted or cooked as well as other meats so that the festivity of the day will not be burdened with preparation and all may enjoy the Feast.


**Eggs** (Slav. Plekht pron. pleh-ketl) Hard-boiled eggs brightly decorated with symbols and markings made with beeswax, indicative of new life and resurrection.

**HORSELADISH** (Slav. Chrin pron. khrin) Horseradish mixed with grated red beets. Symbolic of the Passion of Christ still in our minds but sweetened with some sugar because of the Resurrection. A bitter-sweet red colored mixture reminds us of the sufferings of Christ.

**CHEESE** (Slav. Hruška or Streč pron. hroo-shka or stree-ch) A custard-type cheese shaped into a ball having a rather bland but sweet taste indicative of the moderation that Christians should have in all things. Also, creamed cheese is placed in a small dish and both are decorated with symbols (see Pascha) out of cloves or pepper balls.

**BUTTER** (Slav. Maslo pron. maslo) This favorite dairy product is shaped into a figure of a Lamb or small cross and decorated as the cheese. This reminds us of the goodness of Christ that we should have toward all things.


**SALT** (Slav. Sol pron. sol) A condiment necessary for flavor reminding the Christian of his duty to others.

These articles are placed in a wicker basket and a ribbon or bow is tied to the handle. A decorated candle is placed in the basket and is lit at the time of blessing. A linen cover usually embroidered with a picture of the Risen Christ or symbol with the words "Christ is Risen" is placed over the food when brought to the Church.

In some places a large Easter Bread (Pascha) is made and brought separately in a large linen cloth. If the origin of the people was from a wine growing area, a sweet wine may be brought.
Carpatho-Rusin Easter Foods...Colorful and Delicious

By Georgia Zeedick

On Holy Saturday, Slavic people everywhere will be taking baskets loaded with Easter foods to church for the traditional blessing, which is a must prior to eating these exquisite foods.

Nearly arranged in the basket will be ham, slanina (bacon), chur (beets with horseradish), salt, pascho, kolbasa, hruška (sweets), butter, pynanki (ornately decorated eggs) for decoration, colored eggs for eating and kulechki. Some people may add candy and a bottle of wine to their baskets.

After the foods are placed in the basket, an embroidered cloth cover is placed over them, and a blessed candle is fastened upright near the basket handle.

For the first-timers who have never put together an Easter basket, let alone prepared foods for it, the whole process can be mystifying. Every cook has her favorite way of preparing these foods and of measuring the ingredients for them, and asking for recipes can result in confusion.

To take some of the mystery out of the preparation of the traditional foods, here are a few recipes gleaned from my own experience and a few Slavic cookbooks.

**Hruška (Sweets)**

1 doz. eggs  
1 oz. sugar

Combine all ingredients in a white, enamelled pan. Cook over medium heat and stir constantly, until mixture curdles. Pour mixture into a colander that is lined with several thicknesses of cheesecloth. Once mixture is drained, pick up cheesecloth and all-and-shape into a ball by twisting the top part of the cheesecloth. Tightly tie open end with string, placing string very close to top of ball. Cover. This will be hot. Hang over sink until cool. Remove cheesecloth when cool; wrap and refrigerate. (The whey from the hruška can be saved and used when making pancakes. To conserve the whey, place the colander over a large pan before pouring mixture into cheesecloth.)

**Pascha**

3 cups sweetened milk, or enough sweetened milk added to whey from hruška to make 3 cups  
1/2 tsp. salt  
6 beaten eggs  
1 1/2 cup lemon water  
1 cup sugar  
1 cup melted butter  
1/2 large cake yeast, or equivalent portion of dry yeast  
12 to 14 cups flour

In a large bowl, combine milk, sugar, salt, butter and cool to lukewarm. Save 2 tablespoons of the eggs and add the rest of the eggs to the milk mixture. In a separate bowl, crumble yeast in water and let stand for 10 minutes. Add to above mixture. Add flour, about 2 cups at a time, until the dough can be handled.

Knead on floured board for 15 minutes. Place dough in greased bowl, grease top and let rise in a warm place for about 1 1/2 hours.

Punch down, and let rise a second time for about 45 minutes.

After second rising, shape into four balls and place into greased pans. Small, 1/5 quart enamelized saucepan can be used for baking. Let rise. Brush tops with 2 tablespoons of eggs to which same milk has been added. To achieve that glazed appearance on the leaves, brush several times prior to removing them from the oven. Bake at 375 degrees for about 1 1/2 hour.

Note: Before placing dough in pans, about 1 cup of the dough can be saved and shaped into designs (plums, crosses, etc.) and placed on top of the unbaked paschos. These designs shapes can be prevented from sinking in the oven by placing aluminum foil on top of the paschos during baking.

Chin, or Herla with Horseradish

8 cups whole beets, strained  
3 hulles horseradish (Do Not use creamed horseradish.)

Grind beets, using fine grinder attachment. The juice can be saved for soup. Add horseradish to beets; mix well. Refrigerate. An empty horseradish jar (washed, label removed and dipped in boiling water to sterilize) can be filled with the mixture and placed in the Easter basket. The jar can be disguised with aluminum foil, thus hiding any advertise.ment.

**Kolbasi**

(Nut and poppyseed)

8 egg yolks  
8 cups flour  
4 lb. butter  
1 egg yeast  
1 cup sugar  
2 cups sweetened milk  
4 Tbsp. shortening

Beat eggs and sugar. Melt butter and stir in a bowl, saving 1/2 cup for the yeast. Dissolve yeast in lukewarm milk and let stand for a few minutes. Combine both mixtures in large bowl.

Add flour and mix well with hands until dough leaves the hands. Refrigerate overnight. In the morning, divide the dough into eight balls and let rise for one hour. Roll out on floured board with spread and filling. Roll up gently, tucking in ends. Bake at 350 degrees until brown, about 45 minutes.

Brush tops of rolls, prior to putting into oven, with an egg-milk mixture. Doing so produces beautifully browned, shiny rolls.

**Nut Filling**

1 lb. ground walnuts  
1/2 cup corned milk  
1/2 cup sugar  
2 egg  
3/4 cup honey (optional)

Combine sugar and nuts. Beat eggs and add to mixture. Add honey and milk. Cook over medium heat, stirring constantly. Bring to boil. Roll out dough to 1/8-inch thick; brush with butter, place filling on dough and roll up. Bake.

**Poppysed Filling**

1 lb. ground poppyseed  
1/2 cup honey  
1/2 cup milk

Combine sugar with poppyseed, add melted butter. Then add honey and milk. Cook over medium heat, stirring constantly until blended. Cool and spread over dough that has been rolled out to 1/8-inch thickness and brushed with butter. Roll up and bake.

**Ham**

The ham is decorated and baked according to your favorite recipe. How large a ham you buy and use depends on how many people you are serving. For a 20-pound ham: Cut it in half, decorate the halves, bake them and place one of them in the basket.

**Kolbasi**

Again, the amount of kolbasi purchased depends on how many eager eaters you are serving.

Place the kolbasi in a pan, cover with water and boil for about 45 minutes. Some cooks, after the kolbasi is boiled, place a few into a baking pan and sprinkle them with about 2 tablespoons of brown sugar, milk, and honey. This is then poked into the oven for about 15 minutes at 350 degrees. Cool before refrigerating.

**Butter**

If you prefer not to use already prepared butter for the Easter feasting, the butter can be made by whipping heavy cream. Use either one pint or one-half pint heavy whipping cream, place in bowl and mix with hand beater until butter forms. Place sample of butter in a small fancy bowl and decorate for use in Easter basket.

(There is a revised version of an article that originally appeared in the April 10, 1979 edition of the Homestead, Pa. Daily Messenger.)

Mrs. Georgia Zeedick, a journalist and free lance writer, is a member of GCU Lodge No. 356. She resides in Mount Lebanon, Pa. with her husband, Andrew, and children, Danielle and John, and presently serves as secretary of the GCU Seven Oaks House Committee. We thank Mrs. Zeedick for her contribution in promoting the cherished Carpatho-Rusin Easter basket tradition.)