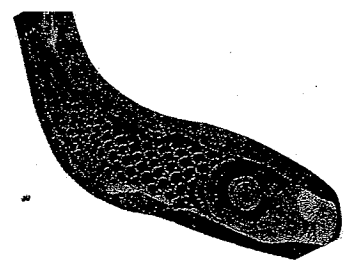




El Día de los Muertos/Obon Festival



Dear families,

On Friday, October 30, the students at JSIS will be celebrating El Día de los Muertos and the Obon Festival. Background information on the holidays is attached for anyone interested in learning more about these celebrations.

The students will be grouped in certain areas for the celebration from 9:45 to 10:30.

Students are encouraged to bring a photo of a deceased person that was special to them. Traditionally, families put out favorite foods, toys and flowers of that person on the altar along with the photo.

There are several things you can do to make the event complete. We need parents to make pan de muerto for el Día de los Muertos for the classes to share (making 15-20 rolls of bread is sufficient). Also, to help put up and take down displays, and/or help bring in items for the altars. This event has been celebrated in this building for many years and the community togetherness is what makes it special.

Queridas familias:

El viernes, 30 de octubre, los estudiantes de JSIS celebraran El Día de los Muertos y El festival de Obon. Información de los dos festivales está adjuntada, por si tienen interés en aprender sobre cómo se celebran.

Los estudiantes se agruparán para la celebración que tendrá lugar de 9:45 a 10:30 am.

Nos gustaría que los estudiantes trajeran fotografías de personas fallecidas que tengan un significado especial para ellos. Tradicionalmente en los altares se colocan la comida, los juguetes, flores etc. preferidas del difunto junto a su fotografía.

Usted puede ayudar en este día de distintas maneras. Necesitamos personas que preparen pan de muertos para el día de los muertos para ser compartido en las clases (15-20 porciones). También, necesitamos personas que ayuden a montar y dismantelar los altares y personas que traigan objetos, frutas, flores, etc. para los altares. Este es un día muy especial en nuestra escuela, ya que se ha estado celebrando por muchos años.

Volunteer sign-up

Inscripción de voluntarios

← cut

Name/Nombre: _____ Phone/Teléfono _____

_____ I can make pan de muerto (recipe attached)
Puedo hacer pan de muerto (receta adjuntada)

_____ I can help put up the display at 3:30 on Wednesday, October 28th
Puedo ayudar a montar los altares a las 3:30 el miércoles, 28 de octubre.

_____ I can help take down the display at 3:45 on Monday, November 2nd.
Puedo ayudar a dismantelar altares a las 3:45 el lunes, 2 de noviembre.

_____ I will bring an item for the altar along.
Quisiera traer algo para decorar el altar.

Please return the volunteer slip to the Day of the Dead box in the office.

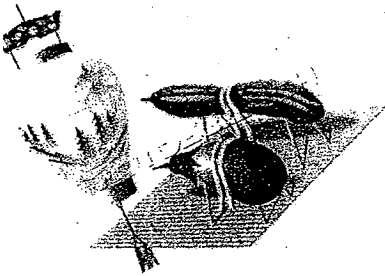
Por favor entregar la inscripción de voluntarios en la caja del Día de los Muertos en la oficina.



EL DÍA DE LOS MUERTOS - DAY OF THE DEAD

On November 1st and 2nd, some parts of Mexico celebrate "El Día de Los Muertos, the Day of the Dead". This festival grew out of the ancient Aztec custom of celebrating death and two religious holidays. One is All Saints Day, a celebration for the souls of children who have died. The other is All Souls Day, the time when adult souls return to visit their families. On these days, religious ceremonies are held to honor the dead. Many families set up pictures and photographs of honored relatives beside or on an altar in their homes.

The mood of El Día de Los Muertos is a cheerful one. The color yellow is widely used in flower and candle decorations. Toys, masks, and candies in the shape of skeletons and skulls are sold. Bakeries sell Pan de Muerto, a special bread baked to represent a skeleton. It has a knob for the head and twists for the bones. On these festival days, families and friends gather at cemeteries to clean and decorate the many graves. Sometimes, families will decide to hold a feast among all the beautiful flowers and decorations. Often, special meals will be prepared in honor of visiting spirits.



Obon is an annual Japanese event for commemorating one's ancestors. It is believed that each year during Obon, the ancestors' spirits return to this world in order to visit their relatives.

Traditionally, lanterns are hung in front of houses to guide the ancestors' spirits, Obon dances (bon odori) are performed, graves are visited and food offerings are made at house altars and temples.

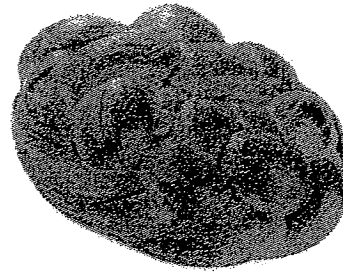
At the end of Obon, floating lanterns are put into rivers, lakes and seas in order to guide the spirits back into their world. The customs followed vary strongly from region to region.

Pan de Muerto, "Bread of the Dead"

In celebration of Mexico's Day of the Dead, this bread is often shaped into skulls or round loaves with strips of dough rolled out and attached to resemble bones.

Ingredients:

- 1/2 cup butter
- 1/2 cup milk
- 1/2 cup water
- 5 to 5-1/2 cups flour
- 2 packages dry yeast
- 1 teaspoon salt
- 1 tablespoon whole anise seed
- 1/2 cup sugar
- 4 eggs



In a saucepan over medium flame, heat the butter, milk and water until very warm but not boiling.

Meanwhile, measure out 1-1/2 cups flour and set the rest aside. In a large mixing bowl, combine the 1-1/2 cups flour, yeast, salt, anise seed and sugar. Beat in the warm liquid until well combined. Add the eggs and beat in another 1 cup of flour. Continue adding more flour until dough is soft but not sticky. Knead on lightly floured board for ten minutes until smooth and elastic.

Lightly grease a bowl and place dough in it, cover with plastic wrap and let rise in warm place until doubled in bulk, about 1-1/2 hours. Punch the dough down and shape into loaves resembling skulls, skeletons or round loaves with "bones" placed ornamentally around the top. Let these loaves rise for 1 hour.

Bake in a preheated 350 F degree oven for 40 minutes. Remove from oven and paint on glaze.

Glaze

- 1/2 cup sugar
- 1/3 cup fresh orange juice
- 2 tablespoons grated orange zest

Bring to a boil for 2 minutes, then apply to bread with a pastry brush.

If desired, sprinkle on colored sugar while glaze is still damp.

Pan de Muerto

Ingredientes

- 5 tazas de harina.
- 8 cucharadas soperas de levadura comprimida desmenuzada.
- 5 yemas.
- 5 huevos.
- 2 barras de margarina.
- 1 taza de azúcar.
- 3 cucharadas soperas de agua de azhar.
- 1 cucharada soperas de raspadura de naranja.
- 2 huevos para barnizar.
- 1 pizca de sal.
- Azúcar para salpicar.

Preparación

Deshaga en agua tibia, una cantidad equivalente de cuatro cucharadas soperas de levadura; agregue taza y media de harina y forme una pequeña bola de masa suave. Déjela reposar 15 minutos en un lugar tibio, hasta que esponje al doble de su tamaño.

Cierna la harina junto con la sal y el azúcar; ponga en medio los huevos incluido las yemas; también la margarina, la raspadura de naranja y el agua de azahar; amase bien.

Agregue la pequeña bola de masa. Amase nuevamente y deje reposar en un lugar tibio, durante una hora. De nueva cuenta amase y forme los panes al tamaño deseado. Colóquelos en charolas engrasadas y barnícelos con las yemas de huevo.

Adorne el pan con "lágrimas" hechas de la misma masa y péguelas con huevo batido, barnice el pan con el huevo, espolvoree con azúcar.

Finalmente, coloque los panecillos en el horno precalentado a fuego medio durante 40 o 50 minutos.

