

La Ofrenda



TOHONO CHUL
PARK



Day of the Dead

can you find the words listed below?



You can create your own Day of the Dead altar, or ofrenda, in your home to honor family members who have passed away. Every ofrenda is different, but here are some of the things you should include:



✚ photographs of the person to whom the altar is dedicated

✚ colorful decorations of cut paper to hang as banners, or to cover the altar (*papel picado*)



✚ candles (*cirios*) and incense

✚ *dulces* or sweets like sugar skulls, candies, fruits

✚ pan de muerto and other favorite foods of the departed soul

✚ flowers -- paper or fresh -- don't forget to use *cempasúchiles* (marigolds) if you can find them

✚ personal mementos of the loved one



D J O G F P X M I G L O I S N
 U I O D J M L U P F I O F U O
 G U A S A A F O I M R F A G T
 Q V C D E C T Y K U P R N A E
 W T W M E P I F V R G E I R L
 L U A S W L O P H I P N R S E
 A L T A R F O S L V K D T K K
 S E L D N A C S A E N A A U S
 A R E V A L A C M D P G C L N
 M A R I G O L D S U A A G L L
 R E C U E R D O Z J E U P S N
 Y A D S L U O S L L A R W G A
 U K C E M E T E R Y X S T F W
 M O E O Z J Z S Z I O Y O O X
 A H T W P G B P X H H J L H S

ALL SOULS DAY
 ALTAR
 CALAVERA
 CANDLES
 CATRINA
 CEMETERY
 DIA DE LOS MUERTOS



JOSE POSADA
 MARIGOLDS
 OFRENDA
 PAPEL PICADO
 RECUERDO
 SKELETON
 SUGAR SKULLS



Pan de Muertos

Bread of the Dead is often formed in the shape of a skull, or a round loaf with strips of dough attached to resemble bones.

Ingredients:

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

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.

Sugar Skulls

finish decorating your sugar skull with designs you find in the exhibit

(Calaveras de Azucar)





la Catrina

Created by Mexican artist, José Guadalupe Posada, this “fancy lady” mocks the French styles of the early 1900s.



cempasúchiles

Marigolds are the “flowers of the dead.” It is believed their scent provides a welcome path for the spirits to follow to the family altar or their grave.

calaveras de azucar

Molded from sugar paste, sugar skulls are decorated with icing, glitter, and cut foil. Placed on an altar, the skull represents the sadness of death, the sugar, the sweetness of life.



On the days leading up to November 2nd, All Souls Day, families clean and decorate the graves of loved ones to honor their memories. Candlelight vigils are held on November 1st.

cementario



Día de los Muertos Remembrance Cards



Rather than a time of mourning, Day of the Dead is a celebration of the unity between life and death, a time when the spirits of lost loved ones return to earth to visit with family and friends.

día de los muertos

José Guadalupe Posada

Mexican artist and political cartoonist (1852-1913) who satirized the politics and social attitudes of his countrymen. He made famous the *calacas* (skeletons) he designed as metaphors for a corrupt society.



la ofrenda

Altars honoring departed loved ones are built in homes throughout Mexico each year. Offerings include candles, favorite foods, sweets, flowers, and personal mementos of the returning soul.



Skeletons (*calacas*) and skulls (*calaveras*) are everywhere during Day of the Dead celebrations. They are found in decorations, made into toys, or eaten as sugar skulls -- all to mock death.

calacas/calaveras

Papel Picado



Punched paper is a traditional Mexican folk art. By cutting shapes in folded tissue paper, you can create colorful, intricate decorations for tables, windows, or an altar (*ofrenda*). You can even string papers together to make a banner to hang from the ceiling (*banderitas de papel picado*).

Cut from colored tissue paper to simulate lace, *papel picado* can be seen hanging from Day of the Dead altars during November. Also during Christmas and other celebrations the *papel picado* decorates indoor and outdoor festivities in Mexico. Using the pattern, try cutting your own!



Materials:

8" x 10" sheets of colored tissue paper, stacked and folded in half like a book
scissors
straight pins
string
glue
cutting pattern

Directions: Pin the pattern to the paper taking care to place the center edge of the pattern on the folded edge of the tissues.

Cut into the pattern and tissue first around the edges to make the border. Then cut out the large "negative" shapes by first puncturing the center of the areas to be cut out and then following the outlines. The small geometric shapes can be cut out by first folding on the dotted lines and then cutting the solid outlines.

When completely cut, unfold and separate the tissues. Fold each tissue along the top edge about 1/2". Apply glue to this flap and wrap each tissue around the string, pressing the glue into the string to secure.

