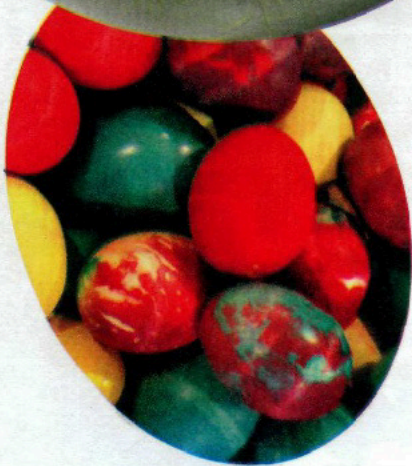
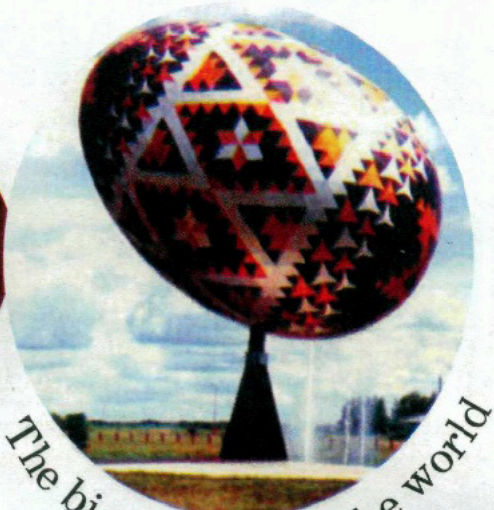


Russian Easter Eggs



Faberge jewelry egg



The biggest egg in the world

There is an ancient tradition to dye eggs at Easter. Persians first began using coloured eggs to celebrate spring in 3, 000 B.C. 13th century Macedonians were the first Christians on record to use coloured eggs in Easter celebrations. Crusaders returning from the Middle East spread the custom of colouring eggs, and Europeans began to use them to celebrate Easter and other warm weather holidays.

Now you can buy special dyes for colouring Easter eggs, but there's this homemade recipe: Remove some red and yellow onion skins and put them into a cooking pot. Into the same pot put some white eggs (brown eggs won't colour correctly). Add water to cover. Boil this mixture for about 5 minutes and take out some eggs. These eggs will be yellow. Boil the rest for another 5-7 minutes and they will get a deep red colour. The eggs will look like a mystic creature's eggs in different beautiful colours!

You may also wrap each egg in an onion skin, tie it up with string and suspend it in the boiling water for a long time. For these Russian Easter Eggs, no further decoration is necessary.

ancient ['eɪnʃnt] древний
to dye [daɪ] красить
Easter ['i:stə] Пасха
Persian ['pɜ:ʃn] перс
B.C. (before Christ) [,bi: 'si:] до нашей эры (до Рождества Христова)
Macedonian [,mæsi'dæʊniən] македонец
Christian ['krɪstʃən] христианин
on record ['ɒn 'rekɔ:d] из

известных
celebration [,selɪ'breɪʃn] празднование
crusader [kru:'seɪdə] крестоносец
Middle East [,mɪdl'i:st] Ближний Восток
spread [sprɛd] распространять
custom ['kʌstəm] обычай
European [,jʊərə'pi:ən] европеец
dye [daɪ] краска
homemade самодельный

pot [pɒt] кастрюля
correctly [kə'rektli] правильно
to cover ['kʌvə] покрывать
to boil [bɔɪl] кипятить
a mystic creature ['mɪstɪk 'kri:tʃə] таинственное существо
to wrap [rəp] обертывать
to tie [taɪ] перевязывать
string [strɪŋ] веревка, тесемка
to suspend [sə'spend] вешать
further ['fɜ:ðə] дальнейший

How to Make Kulich



Kulich is a special Easter Cake in Russia that is eaten only during Easter celebration.

You will need a special baking form or can use an empty metal food can. Wash it, remove the labels and cut out the bottom of the can. You may use cans of different size.

INGREDIENTS

- 8 cups of flour
- 2 packets of active yeast
- 1¹/₂ tsp vanilla
- ³/₄ cup of milk
- 1¹/₂ tsp salt
- 1 cup soft butter
- grated peel of one medium orange and one lemon
- ²/₃ cup white sugar
- 6 eggs, beaten

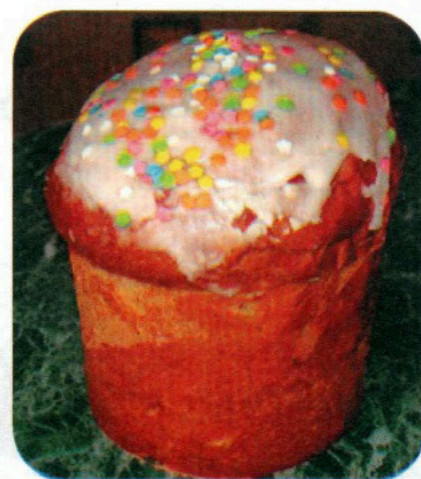
Optional:

- ²/₃ cup almonds or other nuts
- ¹/₂ cup currants or dried cranberries



PREPARATION

- Dissolve yeast in ³/₄ cup warm water and add 1 teaspoonful of sugar.
- Mix ³/₄ cup of milk and ¹/₂ cup of water in a pan and warm it. Remove from heat and add butter, sugar, salt and citrus peels. Cool to lukewarm and add eggs.
- Beat in the flour until stiff. Then turn it out onto a floured board, working in more flour and knead it then for ten minutes. Continue kneading until dough is soft and elastic.
- Add nuts and fruits.
- Next, grease a large bowl, oil the dough and place it in. Cover it with a clean towel, let rise to double.
- Punch the dough down and let it rest for 5 minutes.
- Grease the insides of the metal cans and set upright on a backing sheet.
- Roll the dough into various size balls and put the balls into the greased tin cans. ¹/₂ of the can should stay empty.
- Oil the top of the dough in each of the cans and let rise until double.
- Bake at 150 degrees C. When a knife blade comes out clean, they are done.
- Let the kulich cool and frost the tops with homemade frosting and additional fruits and nuts.



can [kæn] консервная банка
label ['leɪbl] этикетка
yeast [ji:st] дрожжи
tsp = teaspoon
grated peel ['greɪtɪd 'pi:l] натертая кожура (цедра)
almond ['ɑ:mənd] миндаль
currant ['kʌrənt] смородина
cranberry ['krænbəri] клюква
to dissolve [dɪ'zɒlv] растворять

lukewarm [ˌlu:k'wɔ:m] еле теплый
stiff [stɪf] тугой
to knead [ni:d] замешивать
dough [dəʊ] тесто
towel ['taʊəl] полотенце
to punch down осадить
to grease [greɪs] смазать маслом
to set upright ['ʌpraɪt] выпрямлять
to frost [frɒst] покрывать глазурью
additional [ə'dɪʃnəl] добавочный