

Easter Traditions in Czech Republic

Easter, in Czech Republic and many other countries, is one of the most important **Christian holidays** and its celebration goes in this spirit. Many traditions and customs are connected with Easter and many of those have their roots in **pagan times**. In cities they are not held thoroughly these days, but in villages and regions with strong **folklore traditions**, for example Moravia, traditions and customs are kept alive.

Passion Week



Before the Easter days comes **Holy Week or Passion Week**, which reminds end of Jesus live – his death and resurrection. Each day in Passion Week has its name – Ugly Wednesday, Green Thursday, Great Friday and White Saturday. Among traditional customs associated with Holy Week is “departure of bells to Rome” – this week on **Green Thursday** bells chime for the last time and remain silent until Easter Sunday. On Green Thursday it's

also very common nowadays to drink green beer, which is prepared by many breweries.

Easter in Czech Republic is celebrated for two days – on Sunday and Monday. On **Easter Sunday** people celebrate the resurrection of Jesus Christ. Feast services take part in churches, Easter meals are sanctified (Easter lamb cake, bread, wine and cross bun). At home people eat meat, mainly ground combined with eggs and stuffing. Traditionally a nettle stuffing is consumed.

Easter Monday is a day, to which there is no special Christian feast and it's more of a folk custom. It's a day of feast and fun and more importantly **Easter thrashing of girls**, when men and boys whip women with "pomlázka" (Easter stick). This is so the girls remain fertile, healthy and merry for whole year. In return men are given painted eggs called "kraslice". Every region has different ornaments. Today girls give away even chocolate eggs or any candy. Adult men are often welcomed with a shot of liquor, mainly slivovitz. But be aware in some places after noon girls can pour cold water over men.

Thrashing of girls, kraslice and Easter lamb are main symbols of Easter in Czech Republic.

Easter Stuffing

Easter stuffing is traditional meal that can be found during Easter in Czech homes. Although it's called stuffing, it's mainly prepared separately and only sometimes the mixture is stuffed in poultry. Stuffing can be made with meat or simply vegetarian. Also a lot of different herbs can be used. Traditional is nettle stuffing, but basically any green herbs like lovage, parsley can be used as well.

Ingredients

- 10 old rolls
- 6 eggs
- 400 g boiled smoked meat
- 50 g of melted butter
- salt
- pinch of nutmeg

- handful of chopped herbs – nettle, parsley, lovage
- almonds

Directions

1. Cut rolls into small cubes and dunk in cup of milk.
 2. Crack eggs and split yolks and whites.
 3. Mix butter with yolks, rolls, salt, nutmeg and herbs.
Also add cutted meat.
 4. Beat egg whites and gently add to mixture.
 5. Put mixture in buttered pan and sprinkle with chopped almonds.
 6. Bake for 30 minutes at 180°C (360°F).
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Traditional Easter Sweets – Boží milosti

Boží milosti (God's mercy) are traditional Easter sweet pastry of our grandmothers and great-grandmothers. It's very fragile crispy delicacy known in the world as *Angel wings* and by many other names. They are excellent right after frying or even on second day, but hardly anyone can resist this temptation and they'll disappear quickly.

Ingredients

- 250 g of flour
- pinch of salt

- 50 g of butter
- 50 g sugar
- 2 yolks
- 2 spoons of white wine
- 5 spoons of sour cream
- teaspoon of lemon peel
- oil for frying
- powdered sugar and vanilla sugar for coating

Directions

1. Mix flour with all ingredients and soft butter. Knead a dough and put in fridge for 30 minutes
2. Then roll out the dough flat and carve rectangle or any other shapes (circa 8 x 5 cm/3 x 2 inches). Cut twice in the middle of each piece.
3. Fry shortly in adequate amount of oil. During frying the biscuits should puff up a bit. While still hot gently coat in mixed powdered and vanilla sugar.