

COLOR THE RAINBOW

Who would you swap places with for a day?

If you were a vegetable, what would you be? Why?

Saint Patrick himself would have to deal with pinching on his feast day. Though we've come to associate kelly green with the Irish and the holiday, the 5th-century saint's official color was "Saint Patrick's blue," a light shade of sky blue. The color green only became associated with the big day after it was linked to the Irish independence movement in the late 18th century.



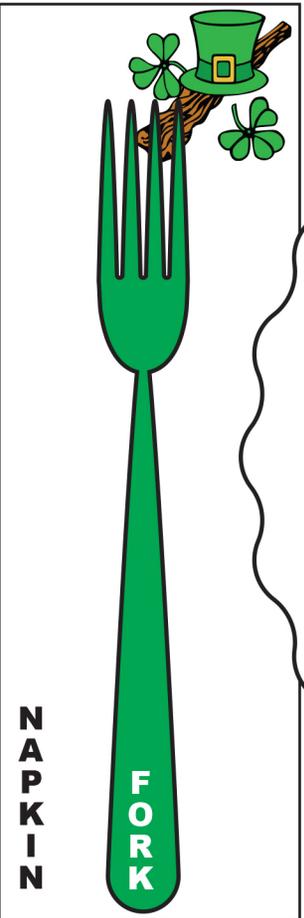
GLASS

1. Why do we wear shamrocks on St. Patrick's Day?
2. Why did the leprechaun climb over the rainbow?
3. Why did the leprechaun turn down a bowl of soup?
4. What kind of spells do leprechauns use?



5. Why did the leprechaun walk out of the house?
6. Where can you always find a shamrock?

THERE'S NO CORN IN THAT BEEF
 Corned beef and cabbage, which a St. Patrick's Day staple for Irish Americans, doesn't have anything to do with the grain corn. Instead, it's a nod to the large grains of salt that were historically used to cure meats, which were also known as "corns."



NAPKIN

FORK



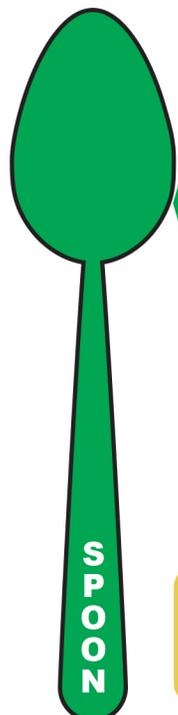
PLATE

NAME THE COLORS IN THE RAINBOW IN ORDER

1962 marked the first time Chicago dyed their river green for St. Patrick's Day



KNIFE



SPOON

Legend says that each leaf of the clover has a meaning: Hope, Faith, Love and Luck.



Leprechauns Are Likely Based on Celtic Fairies

In Irish lore, St. Patrick gets credit for driving all the snakes out of Ireland. Modern that the job might not have been too hard—according to the fossil record, Ireland has never been home to any snakes. Through the Ice Age, Ireland was too cold to host any reptiles, and the surrounding seas have staved off serpentine invaders ever since. Modern scholars think the "snakes" St. Patrick drove away were likely metaphorical.

The Shamrock Was Considered a Sacred Plant
 The shamrock, a three-leaf clover, has been associated with Ireland for centuries. It was called "seamroy" by the Celts and was considered a sacred plant that symbolized arrival of spring. According to legend, St. Patrick used the plant as a visual guide when explaining the Holy Trinity.

1. Because real rocks are too heavy. 2. To get to the other side! 3. Because he already had a pot of gold! 4. Lucky Charm! 5. He wanted to sit on the Paddy O'! 6. In the dictionary.

Stick-y Manners and Manners Always Matter, 2020 (All information is for entertainment only, covered by copyright and may not be reproduced without prior permission)

Irish Soda Bread

PREP TIME	15 mins		
COOK TIME	40 mins	TOTAL TIME	55 mins
SERVINGS	12 servings		
YIELD	1 loaf		

Ingredients

- 4 to 4 1/2 cups all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 teaspoon baking soda

- 4 tablespoons butter, cubed and slightly softened
- 1 cup currants or raisins
- 1 large egg, lightly beaten
- 1 3/4 cups buttermilk



Method

1. Preheat the oven to 425°F.
2. Whisk together the dry ingredients:
In a large mixing bowl, whisk 4 cups of the flour together with the sugar, salt, and baking soda.
3. Work in the butter and add the currants:
Using your (clean) fingers, work the butter into the flour mixture until it resembles coarse meal. Then add in the currants or raisins.
4. Add the egg and buttermilk:
Make a well in the center of the flour mixture. Add the beaten egg and buttermilk to the well and mix in with a wooden spoon until the dough is too stiff to stir.
5. Form the dough:
Use floured hands to gently gather the dough into a rough ball shape. The dough will be soft and sticky. If it is more like a batter than a dough, add up to 1/2 cup more flour until you have a sticky, shaggy dough.

Transfer the dough to a lightly floured surface and shape into a round loaf. Note that the dough will be a little sticky, and quite shaggy (a little like a shortcake biscuit dough).

You want to work it just enough so the flour is just moistened and the dough just barely comes together. Shaggy is good. If you over-work the dough the bread will end up tough.

6. Score with an X:
Transfer the dough to a large, lightly greased cast-iron sheet (it will flatten out a bit in the pan or on the baking

Using a serrated knife, score the top of dough about an inch in an "X" shape. The purpose of the scoring is to help heat the dough while it cooks.

7. **Bake until golden:**

Transfer to the oven and bake at 425°F until the bread is golden and the bottom sounds hollow when tapped, about 35 to 45 minutes. (If you use a cast iron pan, it may take a little longer as it takes longer for the pan to heat up)

If the top is getting too dark while baking, tent the bread with some aluminum foil. Check for doneness also by inserting a long, thin skewer into the center. If it comes out clean, it's done.

TIP

If you use a cast iron skillet to cook the bread in the oven, be very careful when you take the pan out. It's easy to forget that the handle is extremely hot. Be sure to put a pot holder over it.

8. **Cool, slice, and serve:**

Remove the pan or sheet from the oven, and let the bread sit in the pan or on the sheet for 5 to 10 minutes. Then, remove to a rack to cool briefly.

Serve the bread warm, at room temperature, or sliced and toasted. Best when eaten warm and just baked.

NUTRITION FACTS (PER SERVING)

263	5g	47g	7g
CALORIES	FAT	CARBS	PROTEIN

Nutrition information is calculated using an ingredient database and should be considered an estimate. In cases where multiple ingredient alternatives are given, the first listed is calculated for nutrition. Garnishes and optional ingredients are not included.



Goldie just hatched from her egg. Help her take her first steps and find her way through the chicken coop.

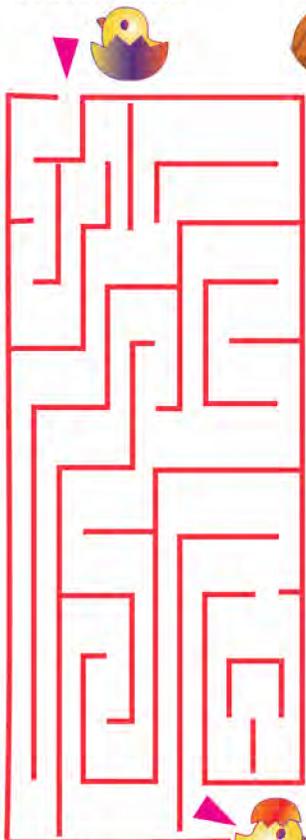


HAPPY EASTER

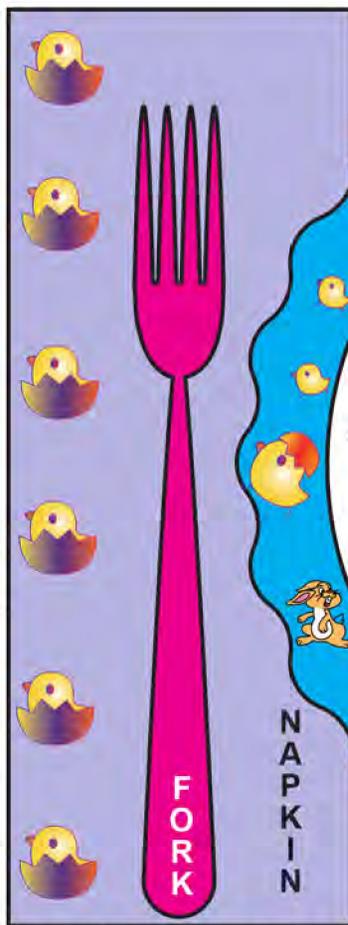
Easter Trivia: Americans eat about 1.5 million marshmallow Peeps during Easter. In 1953, it took 27 hours to make one Peep.

- Why do we celebrate Easter?
- What is your favorite part of Easter?
- Name one thing you can do to be kind on Easter.

A surprising 59% of people eat the ears of a chocolate bunny first. Only a handful start with the feet/tail, and the rest apparently don't have a plan.



There's evidence showing that Easter eggs originated from Medieval Europe and Christians may not have actually been the ones to start the tradition of giving eggs — a symbol of new life, fertility, and rebirth in many cultures.



EASTER BLESSING

May the special season of Easter lift our hearts in joyous celebration.

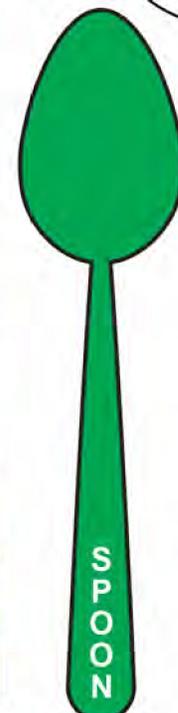
Bless us O Lord, and these your gifts, which we are about to receive from your bounty through Christ our Lord.

We pray, Lord, You will watch over us in the disaster we now face and allow us to share in a thanksgiving for recovery and world peace.

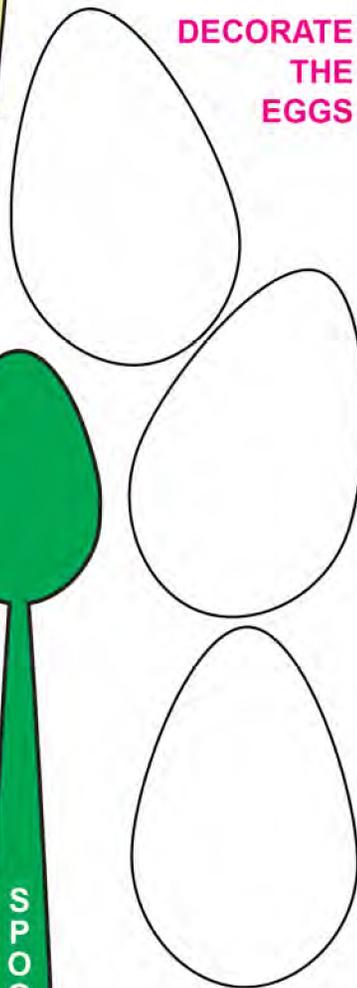
Amen

FORMAL PLACE SETTING

PLATE



DECORATE THE EGGS



The idea of the Easter bunny giving candies and eggs is said to have originated in Germany during the Middle Ages, with the first written mention of this tradition dating back to the 16th century. Dutch settlers in Pennsylvania brought the bunny to the United States in the 1700s.



Americans consume more than 16 million Jelly Beans during Easter. That's enough jelly beans to circle the globe not once, not twice, but three times — or to fill a plastic egg the size of a nine-story building. They were first introduced in the 1930s.

What is this?



Hint: Famous World Heritage Site