

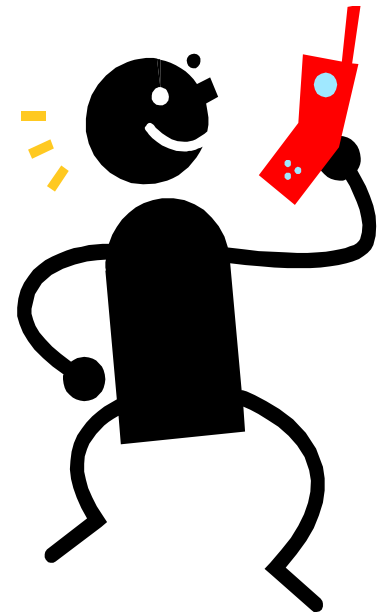


CHRISTMAS IN GREECE

POPULATION 11 MILLION CELEBRATED ON THE 6TH OF JANUARY FOR 12 DAYS



**Greek is the main
language spoken
Cala christouhonga
Is merry Christmas**



They have a tree
And decorate it
Like we do in
Canada



**There Santa is
St Nicolas like
Here and he**



**is dressed like he is
here but he is covered
with salt water
because he saves
ships from sinking**



**Kala christonga
means merry
Christmas**



**This is what it looks
like in Greek writing**



**During the holiday
seasons they believe
that goblins called
killantzaroï wreck
chaos and to keep**



**Them away family's
leave the fire place
going so they cannot
enter the household**



**A traditional food is
christopsomo (Christ
bread)**



INGREDIENTS

8 cups of all-purpose flour

1 teaspoon of salt

1 1/2 tablespoons of dry yeast

1 cup of warm water (105F, 40C)

1 cup of warm red wine

1/2 cup of olive oil

1/4 cup of orange juice

1/4 cup of brandy

grated peel of 2 oranges

1 cup of sugar

1 1/2 cups of raisins

1 1/2 cups of walnuts, coarsely chopped

1/3 cup of pine nuts

1 tablespoon of grated gum mastic or 1 tablespoon of crushed anise seed

1 teaspoon ground cinnamon

1 teaspoon ground cloves

1/4 teaspoon ground nutmeg

For the Topping

milk

2 whole walnuts in shells

sesame seeds

Prep Time: 240 minutes

Cook Time: 45 minutes

Total Time: 285 minutes

PREPARATION

Mix the yeast with 1/2 cup of warm water and 2 tablespoons of flour, stir until dissolved and set aside for 10 minutes, until it bubbles.

1/3 cup of pine nuts

1 tablespoon of grated gum mastic or 1 tablespoon of crushed anise seed

1 teaspoon ground cinnamon

1 teaspoon ground cloves

1/4 teaspoon ground nutmeg

For the Topping

milk

2 whole walnuts in shells

sesame seeds

Prep Time: 240 minutes

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PREPARATION

Mix the yeast with $\frac{1}{2}$ cup of warm water and 2 tablespoons of flour, stir until dissolved and set aside for 10 minutes, until it bubbles.

In a large mixing bowl, sift the salt with $\frac{2}{3}$ of the flour. Make a well in the center of the flour and pour in the yeast mixture, the remaining warm water, and the wine. Mix until a soft dough forms, cover with waxed paper and a damp towel, and set aside to rise for $1\frac{1}{2}$ to 2 hours, until doubled in bulk.

Punch the dough down and knead for several minutes until any air pockets are gone. Sift in the remaining flour, add the oil, orange juice, brandy, and grated orange peel.

In a small bowl, mix the sugar, raisins, walnuts, pine nuts, gum mastic or anise, cinnamon, cloves, and nutmeg until blended, and add to the dough.

Knead well until the dough is firm and doesn't stick (about 10 minutes), cover, and allow to rise for 1/2 hour.

On a lightly buttered baking pan, shape the bread into two circular loaves, about 8 inches in diameter. Cover with a dry cloth and a damp cloth over that, and place in a warm place to rise again, until doubled in size.

Using a floured knife, score a cross into the top of the loaves, and place one whole, unshelled walnut at the center. Brush the bread with milk and scatter with sesame seeds.

Place a pan with at least 1 inch of water in the bottom of the oven and preheat to 450F (230C). Place the bread in the preheated oven for 15 minutes, then remove the pan with the water, reduce heat to 390F (200C) and bake for another 25-30 minutes.

Remove from oven, brush lightly with water, and cool on a rack.

Preparation tip: Use a mortar and pestle to crush the anise seed.

Decorate Your Christmas Bread (photo): At step 6, pull a fistful of dough from each loaf. Pat the dough back into shape to rise. When risen, use the small pieces of dough to create designs: roll them out into strips and coil around whole walnuts pressed into the top in the shape of a cross (photo), or make them into the shapes of your choice and place on top of the loaves. Continue with the recipe. Brush with beaten egg instead of milk to get a brighter glaze.

**Good boys and girls
usually get nuts and
dried fruit if they do
a good job caroling**



The gifts that they get are just what some one gives them because there are little differences in gifts in Canada or in Greece like there family and saint nick give them



In Greece they celebrate Christmas over a 12 day period on the 12th day they give gifts and bless boats and in most town harbours they put hundreds of lights on to some boats (for tourism as well as a tradition)



**I got my recipe form
greekfoods.com and the
rest of my information
from
www.whycrhistmas.com**

