

Picturesque Ancient Customs of Holy Week

Where monarchs bathe the feet of beggars and why hot cross buns are eaten on Good Friday at breakfast :: Impressive church services



CHRIST'S moment of triumphant entry into Jerusalem, when the people took palms and went to meet him, has been commemorated in the church on the Sunday before Easter, which day, therefore, has been called "Palm Sunday."

As this is the beginning of Holy week, it is a happy interlude between the devotional rigors of the former part of Lent and the last six days, in which all religious exercises and personal sacrifices are redoubled until the coming in of the great feast of Easter.

Palm Sunday seems also to foreshadow the coming of the spring, at least from a merely mundane point of view, because of the great throngs of worshippers who pour into the streets from Roman Catholic and Protestant Episcopal churches, wearing or carrying the bits of palm, green branches or willow slips which have been distributed by the priests.

In this country palm is almost always used for this purpose, but in some countries, where this leaf is not available, its place is taken by bits of native green. Box and yew also have been used from time to time as a symbol of Palm Sunday. Generally the greater part of the palm is distributed in the form of little crosses, this being so especially in the case of the men worshippers. The women receive crosses or large or small branches, according to the fashion of different parishes.

Rome in Holy Week.

In the years before the war the Holy week services at Rome drew thousands of persons from all parts of the world to that city. These ceremonies begin with the beautiful Palm Sunday procession at St. Peter's. In all Roman Catholic churches everywhere the Palm Sunday procession, in which palms are carried in imitation of the first Palm Sunday procession, is a stately and picturesque spectacle. In the churches under the care of the religious orders, such as the Society of Jesus, the services of Holy week, including those of Palm Sunday, are usually very beautiful and elaborate. "Maundy Thursday," the good old English name for Holy Thursday, was so called from the French "mande," from the Latin "mandatum"—in allusion to Christ's words spoken at the Last Supper, "A new commandment I give unto you, that ye love one another." In commemoration of Christ's act of humanity in washing the feet of his disciples on the occasion of the Last Supper one of the most important ceremonies of the day, since the early middle ages, has been the washing of the feet of 12 or more poor persons by some one of higher worldly standing than themselves.

In the very early church this ceremony is not known to have existed, but from the fourth century it became yearly more popular. Finally the rite came to be performed by the pope, all Catholic sovereigns, prelates, priests and nobles. At Durham cathedral until the sixteenth century every charity boy had a monk to wash his feet. When Queen Elizabeth was thirty-nine years old she performed this ceremony for 30 poor men and women at her palace of Greenwich, it being then the custom for the sovereign to wash the feet of as many persons as she was years old.

Emperor and Beggar.

On this occasion, history recites, the feet of the honored beggars were first washed by the yeoman of the laundry. Afterward the subaltern washed them and then the queen herself, kneeling, after washing each foot, made the sign of the cross upon it and kissed it.

In Continental countries this practice is still kept up. The late emperor of Austria never failed to carry out the rite.

The devotees of the Greek church also use this ceremony at Moscow, Petrograd and Constantinople.

The day of the Passion, Good Friday in English, supposedly from "God's Friday," is the most solemn day of the year in the church. From the beginning to the end of the three hours' service which commemorates Christ's agony upon the cross there is no lifting of the deep gloom characteristic of the occasion. Altars and celebrants are draped in black in the Roman Catholic churches. In the Lutheran churches also the altar and pulpit are draped in black. The three hours' service is used in the Episcopal church, and in this church, as in the Roman Catholic, the history of the Passion according to St. John is part of the Good Friday ritual.

This is followed in the Roman Catholic church by the adoration of the cross, an ancient ceremony, and the mass of the presanctified, so called because the elements have been consecrated the day before. In the Greek church also the Good Friday fast is extremely strict and the mass very long.

Churches Filled to Limit.

More persons flock to the churches on Good Friday than on any other day of the year except Easter. In some of the churches in New York it is necessary to issue cards for the services on both these days, as there is no other way of controlling the great number of worshippers who seek admission. Despite the length and solemnity of the Good Friday service the desire to attend is so great that it is no uncommon thing to see devout men and women standing in long lines in front of the offices where the cards are distributed, fearful that they may even then be too late to gain admission.

The most popular of the secular customs connected with this day is the serving of hot cross buns. The genuine hot cross bun is rather a small one, spicier than ordinary buns, and has a brown, sugary surface marked with a cross. It is said that the hot cross bun is of pagan origin and can be traced back to an ancient custom of worshipping the Queen of Heaven by the eating of sacred cakes. But the buns that existed previous to the Christian era were not in reality those of today, because they bore no cross. In very early times



the cross was placed on the bun to exorcise its pagan spirit.

For two dozen buns scald one cupful of milk, add to it a tablespoonful of butter, quarter of a cupful of sugar and a saltspoonful of salt. When lukewarm add half a compressed yeast cake, softened in a little warm water, and a pint of flour. This should be mixed early in the evening. Beat well and let the batter rise until foaming and double its original bulk. Then add a half cupful of sugar, quarter of a teaspoonful of mixed cinnamon, nutmeg and mace, a half cupful of currants, a tablespoonful of shredded candied lemon peel and enough flour to make a dough that can be kneaded. Knead well and set in a warm place overnight. In the morning turn out on a well-floured board and divide into pieces weighing about three ounces each. Pat them out round, let them stand for a few minutes, then roll into oblong shapes and lay in a greased dripping pan far enough apart for expansion.

Anglo-Saxon myth and Jewish pascha are supposed both to have played a part in the construction of the Christian Easter. Whether Easter was named from the Anglo-Saxon Eostre, goddess of spring, or from another root which signified "the rising," the meaning seems much the same, and today the universal use of flowers as the most appropriate Easter token testifies to the general recognition of their appropriateness as symbolizing a rising from the dead.

Why New Clothes Are Worn.

The idea of new clothes on Easter, thought by some to be a mere vanity, is in fact as truly symbolic of the festival as the Easter egg or the Easter flower. To burst afresh upon the world in festival attire is an instinctive demonstration of

genuine Easter feeling. Unfortunately, of late years the spring hat no longer plays a leading part as an Easter symbol, for, as it insists on appearing with the New Year and won't stay in its shell until Easter time, it can no longer make an Easter entrance with any dramatic effect.

Those who complain that it is difficult to remember the date of Easter should glance over the records of the troubles of the early Christians in this regard. It was many, many years before it was possible to settle upon the method whereby the date of Easter should be determined, and so violent were the disputes over the matter that different schools of Christians arose, some following one decree as to the Easter celebration and others obdurate to entirely opposite pronouncements.

Discrepancies in Dates.

There was such difference in calculations as to the time of the feast that Bede records that in a certain year Queen Eanfleda, who had received her instruction from a Kentish priest of the Roman obedience, was fasting and keeping Palm Sunday while her husband, Oswy, king of Northumbria, following the rule of the British church, was celebrating the Easter festival. In 325, at the council summoned by Constantine, it was decided that Easter day was to be on Sunday and that it was to be calculated at Alexandria, the home of astronomical science. From this arose the present method of calculating Easter, which sets the day as the first Sunday after the first full moon after the vernal equinox, provided that full moon does not fall on Sunday. Should it do so, then Easter is the following Sunday.—New York Herald.

APPROPRIATE DISHES FOR EASTER WEEK

Eggs, ham, chicken and salads figure conspicuously in the Easter menus, the eggs and chicken because of the Easter symbolism; ham, since it is connected with eggs from a gastronomic standpoint, and salads because when Easter comes fresh green viands are particularly enticing.

Here is a good recipe for smothered chicken, which may well be the principal item of an Easter luncheon or dinner. Split the chicken down the back, season with salt and pepper, and dredge well with flour on both sides. Put into a bake pan a small cupful of stock and a quarter of a pound of butter. Arrange the giblets on the bottom and on them lay the chicken, breast down. Cover the pan closely and baste every ten or twelve minutes. Allow about fifteen minutes to the pound in roasting. When tender take out the chicken and lay on a hot plate. Wash the giblets, add a cup of rich cream and serve with biscuit. These should be buttermilk or beaten biscuit.

To make chicken à la Baltimore, prepare the chicken as for boiling; then cut into joints, wipe dry, season well with salt and pepper and dip into beaten eggs; then roll in fine bread crumbs. Place in a well buttered pan, pour olive oil or melted butter over them and bake in a steady oven for twenty-five minutes. When tender remove to a hot dish. Make a good cream gravy to pour over the chicken and serve with corn fritters and thin, crisp slices of bacon.

A savory egg dish for an Easter luncheon or supper includes eggs and artichokes. To make this dish steam or cook in highly salted water as many artichoke buttons as there are guests to serve. Brown delicately in butter as many rounds of thin bread, each piece a little larger in diameter than are artichoke buttons. Place the artichokes on the rounds of bread, and then over each one drop a poached egg, trimmed to the exact size of the bread foundation. Pour over the egg a small quantity of sauce Hollandaise. Add a dash of paprika and serve hot.

To make the Hollandaise sauce rub to a cream a half cupful of butter; then add the yolks of two eggs, one at a time, beating well after each

addition. Put in the juice of a half a lemon, a saltspoonful of salt, a dash of paprika or cayenne and a half cupful of boiling water. Set the bowl containing the mixture in a saucepan of boiling water and stir rapidly and constantly until it thickens like boiled custard. Tarragon vinegar may be used in place of the lemon juice, with the addition of a few tarragon leaves blanched and cut up very small.

Scrambled eggs with green peppers make a very good Easter dish. For four or five persons at least six eggs should be used. Toast slices of bread for each person and lay in a dish to keep hot. Put a tablespoonful of butter in the frying pan, and while heating break the eggs into a bowl. Allow a tablespoonful of cream or water to each egg. Milk is not good for omelettes or scrambled eggs. As soon as the butter is melted and begins to bubble, turn the eggs in, and as the whites begin to set lift and stir with a silver fork. Have ready two finely chopped sweet green peppers from which the seeds have been removed, and after the eggs begin to cook stir the peppers through the mixture. Cook a half moment, dish on the hot toast, garnish with a little watercress or parsley and serve at once.

A beautiful-looking salad to serve at Easter is the water lily salad, which is as delicious to the taste as its appearance suggests. To make this salad cut the whites of hard-boiled eggs into pointed, petal-like strips. Keep out a couple of yolks, but mash the rest. Mix with mayonnaise and fill the calyx of the arranged petals with the mixture. Put the remainder over the petals to give the appearance of pollen. Cut lettuce leaves in fine points to simulate the outer leaves. Served on a low glass dish this salad appears at its best. It is better served on individual glass dishes than on a larger platter.

Green pepper, lettuce and tomato salad. Crisp lettuce leaves by laying in cold water for half an hour. Then shake dry and lay on the ice. Take the sweet green or red peppers and with a pair of scissors cut the peppers in lengthwise ribbons. Slice the tomatoes. Arrange the tomatoes on the lettuce leaves and sprinkle the pepper ribbons over all. Dress with mayonnaise or French dressing.—New York Herald.

IN THE LIMELIGHT

FOE OF COUNTERFEITERS



The chief of the secret service, John J. Flynn, recently told of a young man who confined his operations to federal reserve notes of low denominations with temporary success. His paper was so good that at first it was even suspected that he might surreptitiously have obtained some of the genuine paper used by the government, but this was soon proved to be not so. His reproduction of "ones" and "fives" was so good that by traveling about the country he was able to pass out many of his spurious bills, to the great annoyance of business men and with considerable profit to himself, but his "fate was the common fate of all his ilk." He played the game once too often.

This young man walked into a jeweler's store in Santa Cruz, Cal., and bought a fountain pen for \$2.50. He paid for it with one of his counterfeit bills, walked out with his new pen and seven good dollar bills and a silver half dollar, a transaction giving all the profit he could make in one operation.

But he had not acted his part very well. He forgot to test the pen and fess over it before putting it in his pocket, as an honest purchaser would have done, and that failure, or oversight, aroused the suspicion of the clerk. He took the bill to the bank, where it was pronounced bad.

The clerk rushed to the station, where he found a train ready to pull out. He found in the last car the young man making notes with his new pen and looking as unconcerned as if oblivious of the fact that in his pocket were more of his homemade notes. After a couple of days' reflection in close confinement, he told where his plant was concealed in Los Angeles, and it has been confiscated. He is in prison.

DIRECTS NAVAL AFFAIRS

Josephus Daniels, secretary of the navy, is one man on whom the eyes of the whole world are turned today.

From Raleigh, N. C.—an inland city—he was made President Wilson's navy chief. He has to start the building of these newly authorized warships—three battleships, one battle cruiser, three scout cruisers, fifteen destroyers, thirty-eight submarines, one destroyer tender and one submarine tender.

He has to finish these other naval vessels previously authorized—seven battleships, five battle cruisers, seven scout cruisers, thirty-five destroyers, forty-eight submarines, one destroyer tender, one submarine tender, one hospital ship, one fuel ship, one ammunition ship, and one gunboat.

With shipbuilding being overworked, with a shortage of skilled labor, he has to get all of these vessels built efficiently and quickly. At his disposal have been placed specific appropriations of \$517,380,447.08, which is by far the largest sum ever appropriated for the United States naval establishment.



NEWSPAPER MAN PROMOTED



George R. Cooksey, former newspaper man, was named and sworn in as assistant to the secretary of the treasury, a post revived after more than the lapse of a century. Mr. Cooksey succeeds Tench Cox of Pennsylvania, who was assistant to the secretary of the treasury when Alexander Hamilton held that post in the administration of George Washington.

Washington is the home and birthplace of Mr. Cooksey. He has been private secretary to the secretary of the treasury for more than three years, succeeding Byron R. Newton on the latter's advancement to the post of assistant secretary.

Mr. Cooksey is the son of the late Charles E. and S. V. Cooksey of Washington. He entered the service of the Associated Press, in the Washington bureau, in 1898, shortly after the outbreak of the Spanish-American war. He was with the Associated Press for 15 years, resigning October 8, 1913, to accept the post of private secretary to the secretary of the treasury, which he has held until now.

His wife was formerly Miss Annie C. Callidower of Washington, whom he married in 1907. They have five children, George R., Jr.; Annie O. V., Charles F., Harry J., and Joseph E. Cooksey.

The post, as revived by the present legislation, carries a salary of \$5,000 a year, the same amount that is paid to assistant secretaries. The pay began March 1.

HE WHIPPED CROWN PRINCE

Being a German-American, but at the same time a loyal American citizen, Otto H. Krause isn't boasting about his extraordinary feat, but there is a bit of pride in his manner when he says to his friends, "I am probably the only man in the world who ever licked the kaiser."

"Of course, it is some years ago when Kaiser Wilhelm and I had our little fistfight," said Mr. Krause, who is a hotelkeeper and a former chief of Hackensack's fire department. "I really didn't know that the boy I whipped in 1896 was the German prince, and I was so angry at the time I did not care. My grandfather, Herman Vogel, was at that time in charge of the city waterworks at Potsdam, and he gave me bouquet of flowers to take to the palace. On my way a lad about my age, six years, grabbed the flowers from my hand and proceeded to run away. I caught him, took the flowers, and whipped him. The nurse came to his rescue, and it was then I was told the boy was the crown prince. Being a boyish prank, the offense was overlooked, but I never forgot it, and naturally the kaiser's great war power just now impresses it more deeply on my mind."

Mr. Krause is now in his fifty-eighth year. He was at one time in the German navy. He has lived in Hackensack, N. J., for 30 or more years.

