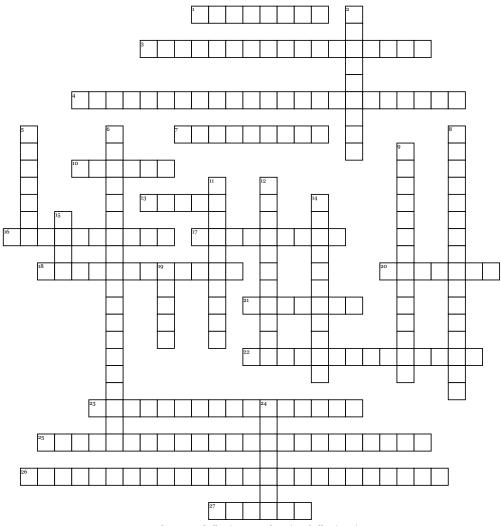
Name:	Date:	Period:

Día De Muertos



Across

- 1. a collection of objects placed on a ritual display. ${\bf 3.}$ is a day to celebrate and remember loved ones who have passed away
- 4. photos of are deceased loved ones
- 7. to praise
- 10. music
- 13. is a Mexican drink with indigenous roots, made out of milk, piloncillo, cornflour, vanilla, cinnamon, and salt. **16.** Quench the thirst of the spirits who are believed to travel to Earth for one day.
- 17. Wax Candle
- **18.** guide the spirits to their altars using their vibrant colors and pungent scent.
- 20. Market
- 21. a social gathering associated with death, usually held before a funeral.
- 22. favorite food of the decased

El Día de los santos (niños)

23. a skull made out of sugar which is used to decorate Day of the Dead altars.

- **25.** the Feast of All Saints, or Solemnity of All Saints, is a Christian festival celebrated in honour of all the saints
- 26. paper cutouts represent the wind and fragility, and are used as decorations for festive occasions throughout the year.
- 27. The three-day fiesta is filled with marigolds, the flowers of the dead; muertos (the bread of the dead); sugar skulls; cardboard skeletons; tissue paper decorations; fruit and nuts; incense, and other traditional foods and decorations.

Down

Mole

- 2. whimsical carvings depicting animals, people, objects, and imaginary creatures painted with intense colors and intricate patterns.
- **5.** One of the strongest and most recognizable symbols of The Day of the Dead celebrations is the tall female skeleton wearing a fancy hat with feathers
- **6.** José Guadalupe Posada Aguilar was a Mexican political litographist who used relief printing to produce popular illustrations, he made the catrina

Bebidas favoritos

- 8. favorite drinks of the deceased
- religious images

- 11. cemetery
- 11. cemetery

 12. a type of pan dulce traditionally baked in Mexico during the weeks leading up to the Día de Muertos, which is celebrated from October 31st to November 2nd.

 14. is a chocolate-based atole, a warm and thick Mexican drink, prepared with either masa de maíz, masa harina, or corn flour; piloncillo; water or milk; and occasionally containing cinnamon, anise seed, or vanilla.
- 15. a flavorful sauce made with chocolate served with
- 19. incense made of resin that comes from the tree of the same name
- 24. altars

Word Bank

Alabanzas Calavera de azúcar Champurrado ofrendas Imagen religios Alteres Cementerio Velorio Catrina Mercado Cempasúchitl Copal Atole Comida favorita El Día de los Muertos Alebrijes Fiesta fotos de nuestras difuntes Papel picado Intricate crepe Música Jose Guadalupe posada Veladoras Pan de Muerto Vaso de agua