

The day of the dead 2nd NOVEMBER



Story

'More than All Saints' Day, All Souls Day or The day of the dead is a cherished celebration in Sicily, deeply rooted among the traditions of a variety of cities and towns of the island.

The celebrations to commemorate the deads on November 2nd date back to the 10th century around here. According to the local folklore, during the night between November 1st and 2nd, the deceased loved ones come back to their homes to bring gifts to children.



The day before

During the night parents prepare the Cannistru a basket full of gifts: dried fruits and local delicacies and especially with toys to surprise the children in the morning



Typical Food

As in other celebrations, an important part of this one is traditional food



Fairies

On these days most of Sicilian towns are adorned by colourful markets, selling mostly toys and sweets, along with Autumnal delicacies such as roasted chestnuts.



Truro mobility
28th October – 1st
November 2019

Our diverse
cultural heritage
as building blocks
for European
unity

Liceo Classico
Vittorio
Emanuele II



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Liceo Class
Vittori
Emanuel

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Frutta Martorana

Frutta martorana is a kind of fruit shaped sweet made with almond paste



Pupi 'i zuccaru

The "pupi ri zuccaru" or sugar puppets are anthropomorphic figures made from solid sugar and sugar stands



Crozzi i mottu

"Crozzi i mottu" or bones of the head are typical biscuits with meringues on the top



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