

Hot Cross Buns!

Wouldn't you like to have freshly baked hot cross buns for Easter weekend?

Pat Harmon and the Worship Circle are introducing a Hot Cross Bun Sale to First Church this year. The freshly baked delicacies can be picked up on **April 7, Good Friday, at the Parish House from 3 to 5 pm**. You can buy a dozen for \$20, half dozen for \$10.

Supply is limited – reserve early! Orders must be placed by Sunday, April 2. Email Pat Harmon at pharmon603@yahoo.com or see her after worship on Sundays. Please give your name, phone number, and the quantity you want. Proceeds from the hot cross bun sale will be divided between First Church and the Ukraine Refugee fund.

What's a Hot Cross Bun?

It's a sweet pastry, made with raisins or dried fruit with a cross of icing on the top, usually eaten on Good Friday. Hot cross buns originated in England, possibly as early as the 14th century, but were first documented in 1733 as a London street cry: "Good Friday comes this month, the old woman runs. With one or two a penny hot cross buns." You could find the line "One a penny, two a penny, hot cross-buns" in the English nursery rhyme in the 1760s. Many superstitions surround hot cross buns. One myth says that buns baked and served on Good Friday will not spoil for a year and protect against illness and fires. *Note:* The First Church bakers make no such claims!