

THE FEAST OF

The Elevation

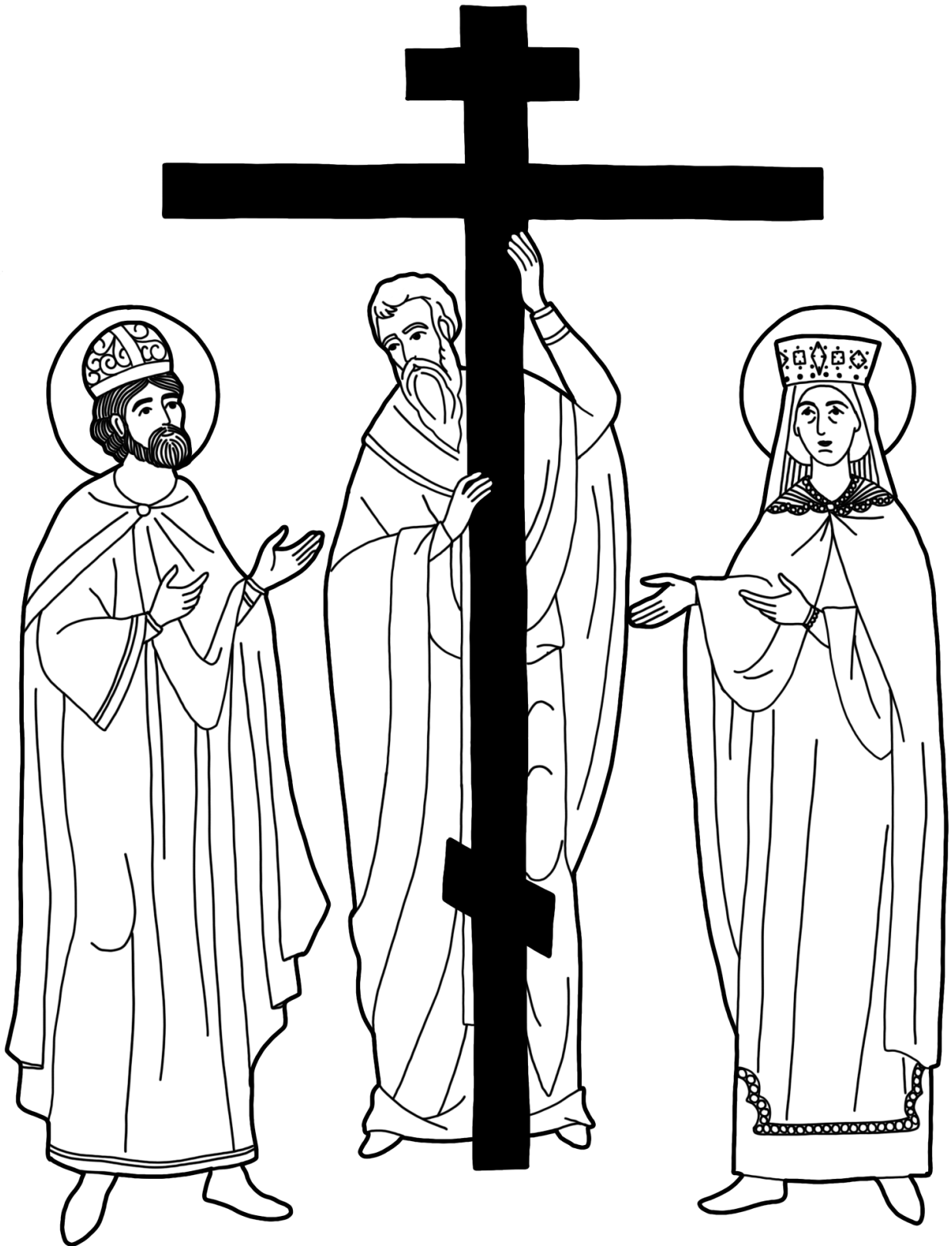
OF THE

Cross

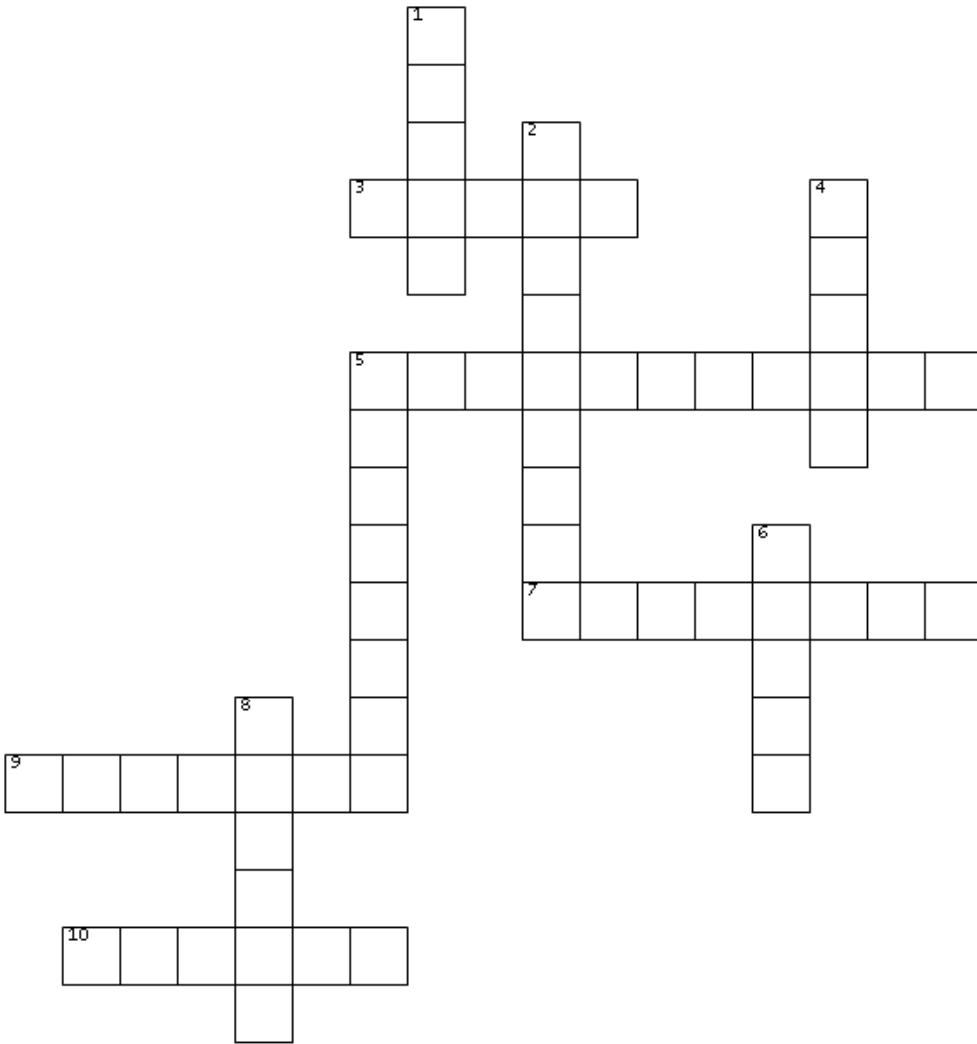
Activity Book



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Elevation of the Cross Crossword Puzzle



ACROSS

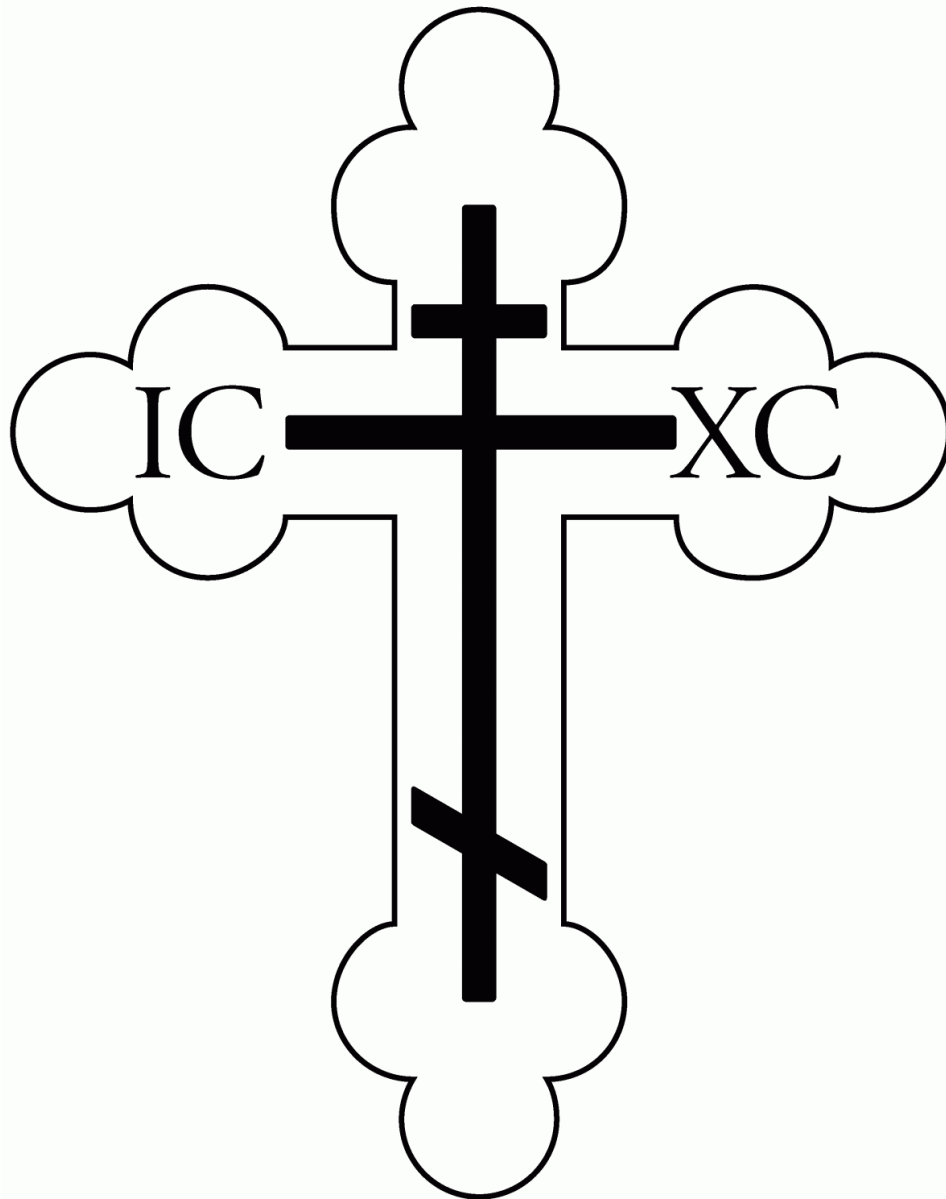
3. mother of St. Constantine, she found the cross where Christ was crucified
5. The emperor who made Christianity legal in the 300s
7. This bishop helped St. Helen search for and find the Holy Cross
9. Now, we decorate the crosses in our church with ___ to celebrate this feast!
10. The three crosses were brought to a woman who was very sick. When the Cross of Christ touched her, she was ____!

DOWN

1. How many crosses did St. Helen find?
2. The city where St. Helen found the Holy Cross of Christ
4. This plant covered the ground where St. Helen found the Cross of Christ
5. St. Helen built many ___ as she traveled through the Holy Land in search of Christ's Cross.
6. St. Constantine saw a ___ in the sky before a great battle - a sign that Christ would lead him and his soldiers.
8. When she reached the spot, where Christ was crucified, she found a pagan ___ built on top of the site

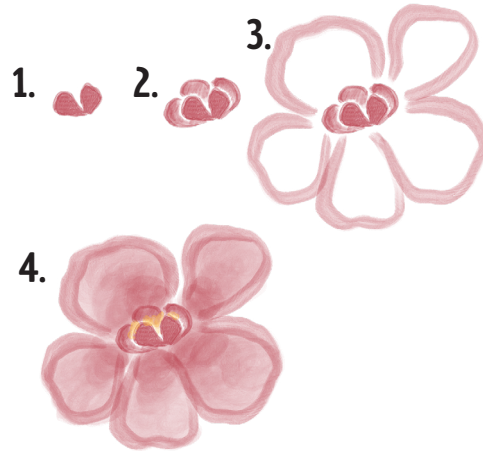
Can you decorate the cross with flowers?

On the Feast of the Exaltation of the Cross, churches adorn a cross with flowers for us to come venerate. You can make one for your home with this page! For help drawing flowers, take a look at the next page.



Here are some flower ideas that we love. You try it!

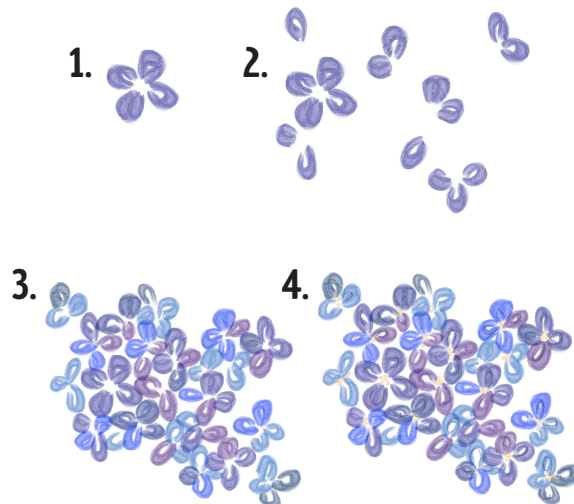
Peonies



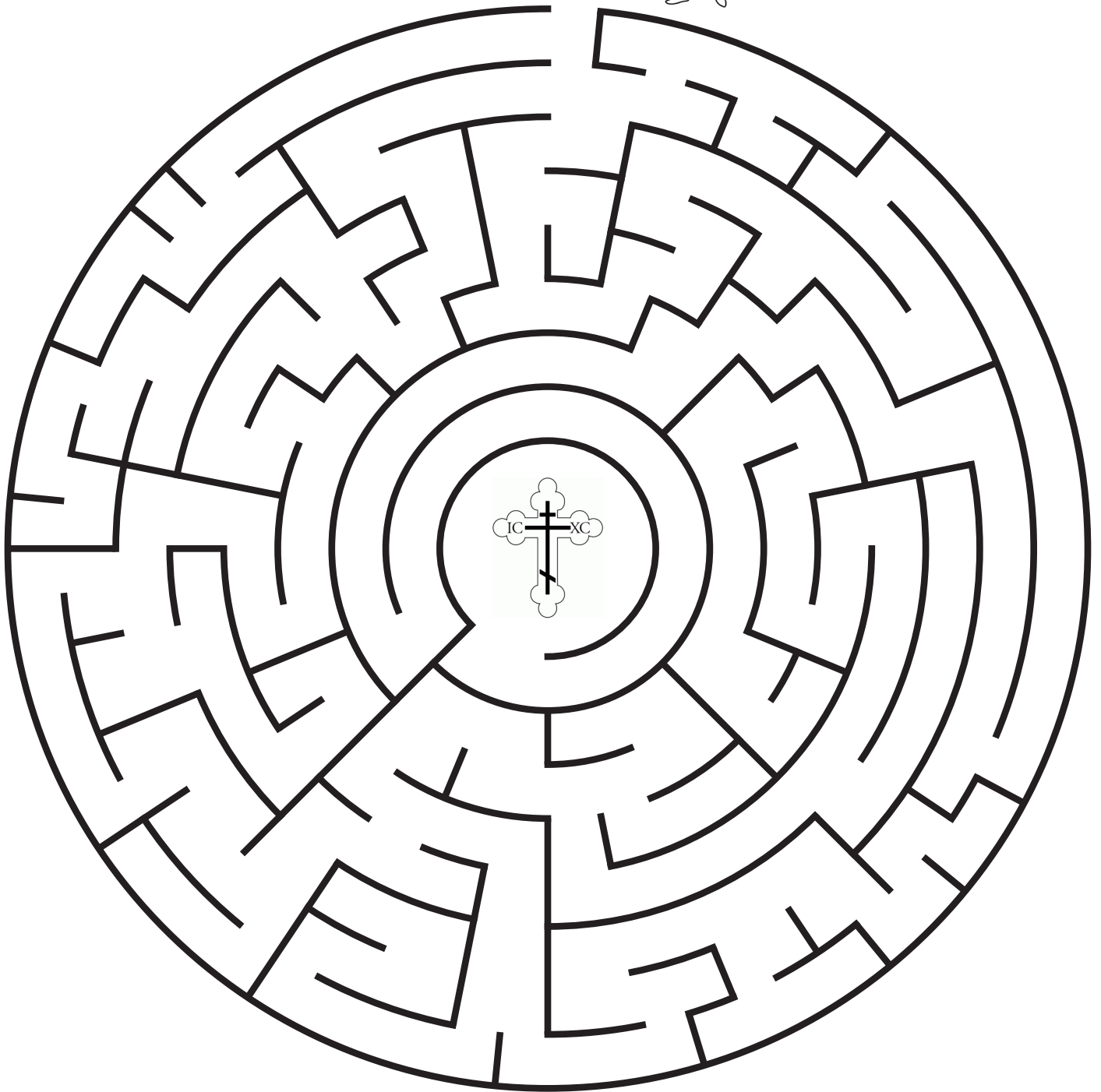
Black-Eyed Susans



Hydrangeas



Help St. Helen find the Cross of Christ.



It is said that when St. Helen and Bishop Macarius found the Cross of Christ, they discovered it on a hill covered in holy basil. For this reason, many families enjoy incorporating basil into their dishes for this feast.

We love this basil soup recipe from Geraldine and Virginia. You can make it the day before in anticipation of the feast, or the day of and substitute 1 can of drained white beans for the half and half to make it creamy.

CREAMY TOMATO BASIL SOUP RECIPE

from GERALDINE AND VIRGINIA



PREP TIME
35 mins



COURSE
Soup

CUISINE
American



SERVINGS
8

INGREDIENTS

- 2 Tablespoons Butter
- 1 Large Onion Diced
- 6 Cloves Garlic Minced or Crushed
- 2 28 Oz. Cans Crushed Tomatoes
- Salt and Pepper to Taste
- 2 Tablespoons Basil Paste (If using fresh, use 4 tablespoons)
- 2 Cups Half and Half

INSTRUCTIONS

1. Melt the butter over medium high heat.
2. Add the onions and cook until translucent and starting to turn golden brown.
3. Add the garlic and cook for 1 minute.
4. Add the two cans of tomatoes, salt & pepper, cover, and simmer for 20 minutes.
5. Add the basil and stir to combine.
6. Add the half and half, stir to combine.
7. Remove from heat. Taste for salt and pepper. Using a stick blender, puree the soup until it is smooth.

You can find more recipes at geraldineandvirginia.com