

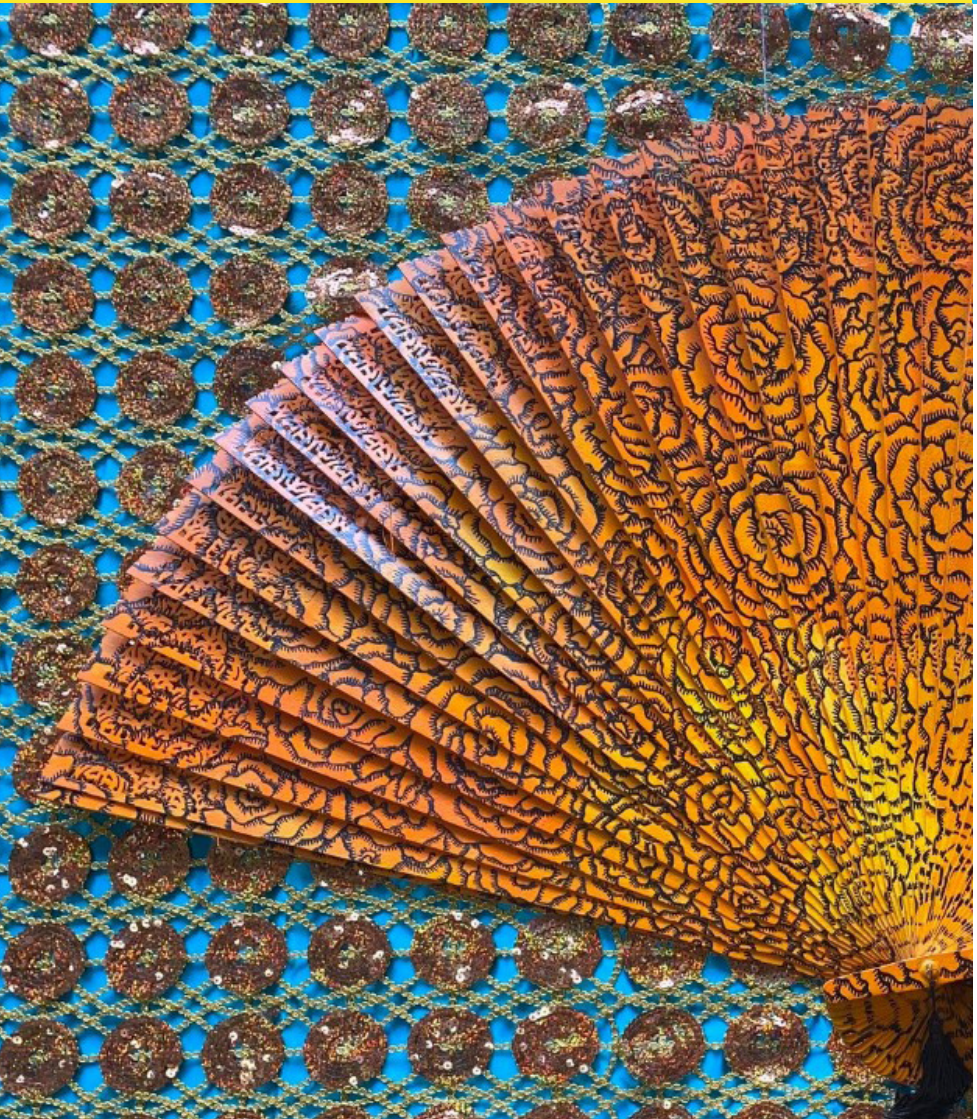


ONTARIO
MUSEUM
OF HISTORY & ART

Cempasúchil

Instruments of the Wind

Family Activity Guide



DÍA DE LOS MUERTOS 2022

A big thank you to our artists who submitted work to this annual exhibit:

**Ellona Allen • Saul Aguilera • Allyson Allen • Hilda Ambriz
Bill Anderson • James Armendariz • Larry Brownstein
Lisa Cabrera • Frank Carrillo • A.G. Castañeda
Elizabeth Covington • Jessica Cruz • Deserai Davis
Amaya Diaz • Elias Escobar • George Evans • David Flores
Debbie Fuentes • Angela Gallardo • Camila Gallardo
Bebop Garcia • Sandy Garcia • Raymond Gonzales-Sloan
Mario Gutierrez • Natassja Herrera • Arhyen Ibanez
Robert Jacka • Julie Larmi • Alex Ledante • Samantha Lujano
Heriberto Luna • Nancy Morales-Garcia • Irene Nuñez
MaryLucille Nuñez-Delira • Riea Owens • David Palacios
Theresa Polley-Shellcroft • Francisco Ramirez • Kathleen Reeves
Yolanda Reyes • David Rosales • Lisabella Russo
Elide Sañchez • Amy Smith • Crystal Solorzano
Mario Solorzano • Linda Ternoir • Monica Thaller
Athena Villanueva • Christiana Villanueva • Jerry Weems
Christopher J. Wesley • Andrea Willow • Patricia Jessup-Woodlin
SNHS Rancho Cucamonga High School**

Music playing in the gallery: Christopher Garcia, *Resonancia*, music Performed by Xochi Cuicatl Y Orquesta Indigena, released May 26, 2020.

We want to give a special thanks to our colleagues from the Ontario City Libraries: Sofia Araya, Rachelle Chasey, and Ontario Recreation and Community Services: Tracee Davis, Marquitta Hester, Ismael Medina, Mayra Villasenor, Candice Smith, and Robyn Hockenull for hosting workshops in preparation to contribute to our community installation. We also want to thank Datamancer Laser Cutting, museum volunteers, and Martin Alexander Studio for designing our community installation of wind chimes.

A Message From the Assistant Curator

Día de Los Muertos is a well-known Mexican holiday celebrated throughout the country, dedicated to those who have passed away. This year the Museum asked artists to interpret the roots of the holiday by highlighting the importance of the Cempasúchil (Sem-pa-su-chee) or the Aztec/Mexican marigold. The meaning of the name, cempasúchil, is “flower of many petals”, but today it is known as the “flower of the dead.” It is tradition to place the Cempasúchil on altars (ofrendas) during the Day of the Dead celebration. Participating artists will pay homage to the traditions of the indigenous people of Mexico and present-day cultural customs through paintings, altars, sculptures, photography, mixed media, and illustration.

- Samantha Herrera

Un Mensaje de la Curadora Asistente

Día de Los Muertos es una fiesta Mexicana que se celebra en todo el país, dedicada a los que han fallecido. Este año, el Museo pidió a los artistas que interpretaran las raíces de la festividad destacando la importancia del cempasúchil o la caléndula azteca/mexica conocida como la “flor de los muertos”. Es tradición colocar el Cempasúchil en altares (ofrendas) durante la celebración del Día de Muertos. Los artistas participantes rendirán homenaje a las tradiciones de los pueblos indígenas de México y las costumbres culturales actuales a través de pinturas, altares, esculturas, fotografía, técnica mixta e ilustración.

- Samantha Herrera

Hello!

Every year, the museum hosts a Day of the Dead exhibition inspired by the Mexican holiday that is celebrated on November 1st and 2nd. This special holiday celebrates and honors the life and death of a loved one. For this year's exhibit theme, the museum chose to explore one integral aspect of this holiday—the cempasúchil (Aztec/Mexican marigold).

The cempasúchil is a flower native to Mesoamerica. The original inhabitants of these lands believed the flower, with its vibrant yellow and orange petals, represented the sun. They would use these divine flowers in religious and cultural celebrations and in their everyday lives—as an ingredient in medicines, food coloring, and paints.



How many cempasúchils can you find in the galleries? (fill in your number here) _____

¡Hola!

Cada año el museo presenta una exposición del Día de los Muertos que fue inspirada de los días festivos en México que se celebra el primero y segundo día de noviembre. Esta fiesta mexicana celebra y honra la vida y la muerte de aquellos que ha fallecido. Para el tema de la exposición de este año, el museo eligió explorar un aspecto integral de esta festividad—el cempasúchil.

El cempasúchil es una flor originaria de Mesoamérica. Los habitantes originales de estas tierras creían que la flor, con sus vibrantes pétalos amarillos y naranjas, representaba el sol. Usaban estas flores divinas en celebraciones religiosas y culturales y en su vida cotidiana—como ingrediente en medicinas, colorantes alimentarios y pinturas.



¿Cuántos cempasúchils pueden encontrar en las galerías? (ingrese su número aquí) _____

History of Day of the Dead

Día de Los Muertos is a culturally significant holiday that can trace traditions back to the Aztec/Mexica people and Nahua people. In its origins, Día de los Muertos celebrations occurred six-months out of the eighteen-month Aztec (Mexica) calendar year.

For the Nahua people of Mesoamerica, which comprises modern-day countries El Salvador, Guatemala, Honduras, Nicaragua, Panama, Mexico and Colombia, they celebrated and honored their dead in hopes that their ancestors would bless them in their everyday lives. The Nahua adorned their altars with native foods, marigold flowers, and copal (tree resin) incense—strong scents that would guide the dead back to their family.

Sound familiar? Many of these indigenous traditions are still observed today! Modern, celebrations often include ceremonial dances, processions, feasts, visiting graves, and erecting altars to the dead.



What celebrations have you seen as part of Día de Los Muertos? Do you see any of these represented in the artworks?

Historia de Día de Los Muertos

El Día de los Muertos es una festividad culturalmente significativa cuyas tradiciones se remontan a los pueblos azteca/mexica y nahua. En sus orígenes, las celebraciones del Día de los Muertos ocurrían seis meses del año calendario azteca (mexica) de dieciocho meses.

Para el pueblo nahua de Mesoamérica, que comprende los países de hoy en día El Salvador, Guatemala, Honduras, Nicaragua, Panamá, México y Colombia, celebraban y honraban a sus muertos con la esperanza de que sus antepasados los bendecirían en su vida cotidiana. Los Nahua adornaban sus altares con alimentos nativos, flores de cempasúchil e incienso de copal (resina de árbol)—fuertes aromas que guiarían a los muertos de regreso a su familia.

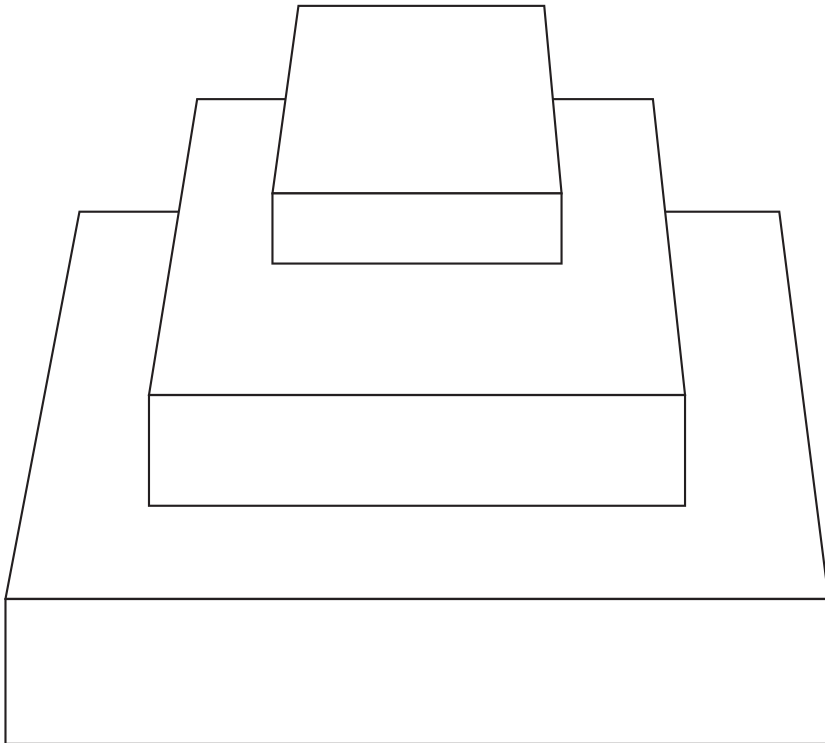
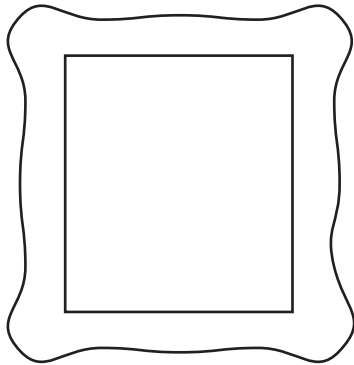
¿Te suena familiar? ¡Muchas de estas tradiciones indígenas se observan todavía! Estas celebraciones modernas a menudo incluí bailes ceremoniales, procesiones, fiestas, tumbas de visita y altares erguidos.



¿Qué celebraciones has visto como parte del Día de los Muertos? ¿Ves alguno de estos representados en las obras de arte?

During Day of the dead, families clean and decorate cemeteries to reunite with the spirits of their loved ones. It is tradition to create an altar that includes ofrendas or offerings to someone who has passed away. Who would you like to dedicate an altar to? Use the altar below to draw your offerings to a loved one:

¿Durante el Día de Muertos, las familias limpian y decoran los cementerios para reunirse con los espíritus de sus seres queridos. Es tradición crear un altar que incluya ofrendas u ofrendas a alguien que ha fallecido. ¿A quién le gustaría dedicarle un altar? Use el altar a continuación para dibujar sus ofrendas a un ser querido:



Draw the following items:

Water quenches the thirst of the visiting souls.

Salt is used as the cleansing of the soul so in their travels back they are not corrupted, it is also rooted in Aztec ceremonial sacrifices.

Cempasúchil is the Aztec/Mexican marigold flower – an ancient flower of the dead, which attracts the soul to the altar.

Pan de muerto can be shaped in many forms to represent the flesh and body of the dead.

Candles light the way to the ofrenda and represent the life lived.

Sugar Skulls bear the names of the dead and represent the sweetness of life.

Favorite foods, beverages, candy provide nourishment to the visiting souls.

Papel Picado represents the element of the wind and arrival of the spirits as well as the fragility of life.

Photographs display the images of the spirit that will come and visit you.

Dibuja lo siguiente:

El agua quita la sed de las almas visitantes.

Sal da la limpieza del alma para que en sus viajes de regreso no se corrompan, también tiene sus raíces en los sacrificios ceremoniales aztecas.

Cempasúchil es la flor de caléndula - antigua flor de los muertos, que atrae el alma al altar.

El pan de muerto puede tener muchas formas para representar la carne y el cuerpo de los muertos.

Las velas iluminan el camino a la ofrenda y representan la vida vivida.

Calaveras llevan los nombres de los muertos y representan la dulzura de la vida.

Alimentos, bebidas y dulces favoritos proporcionan alimento a las almas visitantes.

Papel Picado representa el elemento del viento y la llegada de los espíritus, así como la fragilidad de la vida.

Fotografías muestre las imágenes del fallecido que vendrá a visitarlo.

Pan de Muerto Recipe

Day of the Dead invites us to come together in celebration. Families make delicious foods to accompany the altars of their loved ones. Common dishes found on altars can be a plate of tamales, a cup of atole, and a special bread called “pan de muerto.” The name comes from the “bone cross” image on the bread offered as a sacrifice, and it representing death during the Spanish colonization.

Ingredients (makes 16 servings)

For the bread:

- 4.5 oz (130 ml) milk, lukewarm
- 4.5 oz (130 ml) water, lukewarm
- (2)^¼ oz (7g) sachets instant yeast
- 2.5 cups (575 g) strong white bread flour, plus extra for dusting
- ½ tsp fine salt
- ½ cup (100 g) caster sugar
- 5 ^⅔ tbsp (80 g) butter, cubed
- 2 tsp anise seed, ground
- Zest of 2 oranges
- 2 eggs, beaten
- Oil, for greasing



For the glaze:

- Freshly squeezed juice of 1 orange
- 5 tbsp (75 g) caster sugar



What kinds of food would you offer your loved ones in an altar? Do you see any examples of food in the artworks?

Instructions

1. Place the milk and water in a measuring cup. Make sure the liquid isn't too hot or it can damage the yeast and prevent it from rising. Sprinkle over the dried yeast, and leave in a warm place for about 10 minutes until the yeast is activated and it starts to bubble on top.
2. Sift the flour into a large bowl, add the salt and sugar, then roughly rub in the butter with your fingertips. Add the ground anise seed and orange zest, then pour in the yeast liquid and beaten egg. Stir until it all comes together into a soft dough.
3. Turn out onto a floured surface and knead for about 10 minutes until smooth and elastic. The dough will be quite sticky, but persevere and add a little extra dusting flour if needed. A pastry scraper comes in handy for this. Return the dough to a lightly oiled mixing bowl, cover, and leave to proof in a warm place for 1-1½ hours, or until doubled in size.
4. Turn out onto a floured surface and knock it back. Cut off a chunk weighing about 3 ½ oz (100 g), wrap in plastic wrap, and place in the fridge to slow any further rising. Divide the rest of the dough into 16 even portions, and form into balls. Try to smooth the top surface, tucking the seams underneath to make neat spheres. Place, spaced well apart, on a large, lightly greased cookie sheet. Cover and leave in a warm place to rise for another 30 minutes. Preheat the oven to 350°F/180° C.
5. Remove the dough from the fridge, and roll it out very thinly on a floured surface. Use a bone cookie cutter to stamp out 32 bones.
6. Use a pastry brush to brush the tops of the rolls with a little milk, then crisscross 2 bones on top of each roll. Brush the bones with a little milk, and bake for 16-18 minutes, or until risen and golden on top.
7. Meanwhile, put the orange juice in a pan with the sugar. Heat gently for a few minutes until the sugar has melted and the liquid has turned syrupy. Brush the rolls with the glaze when they are fresh out of the oven and still warm.

Receta de Pan de Muerto

El Día de Muertos nos invita a unirnos en celebración. Las familias elaboran deliciosas comidas para acompañar los altares de sus seres queridos. Los platos comunes que se encuentran en los altares pueden ser un plato de tamales, una taza de atole y un pan especial llamado “pan de muerto”. El nombre proviene de la imagen de la “cruz de hueso” en el pan ofrecido como sacrificio o que representa la muerte durante la colonización española.

Ingredientes (hace 16 porciones)

Para el pan:

- 4,5 oz (130 ml) de leche, tibia
- 4,5 oz (130 ml) de agua, tibia
- (2)¼ oz (7g) sobres de levadura instantánea
- 2,5 tazas (575 g) de harina de pan blanco fuerte, más extra para el polvo
- cucharadita de sal fina
- taza (100 g) de azúcar para ruedas
- 5 ⅔ cucharadas (80 g) de mantequilla, cortar en cubitos
- 2 cucharadita de anís, molido
- Zest of 2 naranjas
- 2 huevos, batidos
- Aceite, para engrase

Para el esmalte:

- Jugo recién exprimido de 1 naranja
- 5 cucharadas (75 g) de azúcar de molde



¿Qué tipo de comida ofrecerías a tus seres queridos en un altar? ¿Ves algún ejemplo de comida en las obras de arte?

Instrucciones

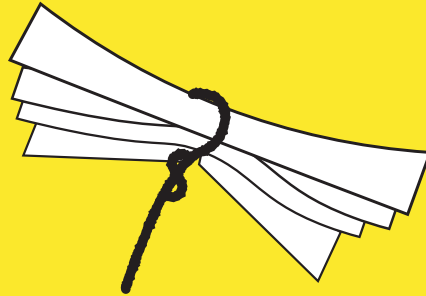
1. Coloque la leche y el agua en una taza medidora. Asegúrese de que el líquido no esté demasiado caliente ni que pueda dañar la levadura y evitar que se eleve. Espolvorea sobre la levadura seca y déjala en un lugar cálido durante unos 10 minutos hasta que la levadura se active y comience a burbujear en la parte superior.
2. Tamice la harina en un tazón grande, agregue la sal y el azúcar, luego frote la mantequilla con la punta de los dedos. Agregue la semilla de anís molido y la ralladura de naranja, luego vierta el líquido de levadura y el huevo batido. Revuelva hasta que todo se convierte en una masa suave.
3. Salga sobre una superficie enharinada y amase durante unos 10 minutos hasta que quede suave y elástico. La masa será bastante pegajosa, pero persevera y agregue un poco de harina para polvo si es necesario. Un raspador de pasteles es útil para esto. Devuelva la masa a un tazón, cubra y deje a prueba ligeramente engrasada en un lugar cálido durante 1-1 ½ horas, o hasta que duplique su tamaño.
4. Salga sobre una superficie enharinada y tírela hacia atrás. Corte un trozo que pese aproximadamente 3 ½ oz (100 g), envuélvalo en una envoltura de plástico y colóquelo en el refrigerador para retrasar cualquier aumento adicional. Divide el resto de la masa en 16 porciones pares y conviértete en bolas. Intente suavizar la superficie superior, metiendo las costuras debajo para hacer esferas limpias. Coloque, bien separado, en una bandeja de galletas grandes y ligeramente engrasada. Cubra y deje en un lugar cálido para levantarse por otros 30 minutos. Precaliente el horno a 350 ° F / 180 ° C.
5. Retire la masa del refrigerador y extiéndala muy finamente sobre una superficie enharinada. Use un molde de galletas para hacer 32 diseños de huesos.
6. Use un cepillo de masa para cepillar la parte superior de los rollos con un poco de leche, luego entrecruza 2 huesos encima de cada rollo. Cepille los huesos con un poco de leche y hornee durante 16-18 minutos, o hasta que estén levantados y dorados en la parte superior.
7. Mientras tanto, ponga el jugo de naranja en una sartén con el azúcar. Calienta suavemente durante unos minutos hasta que el azúcar se derrita y el líquido se vuelva almibarado. Cepille los rollos con el esmalte cuando estén recién salidos del horno y aún calientes.

Make your own Cempasúchil at home!

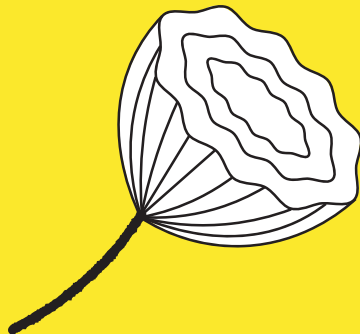
Materials:

- Tissue Paper
- Scissors
- Pipe Cleaners

1. Using 3 sheets of tissue paper, stack and cut them to measure 20" x 30" .
2. Fold your 3 tissue papers together accordion style in ½ inch folds.
3. Wrap half of a pipe cleaner firmly around the middle of the tissue paper.



4. Cut the ends of the tissue paper in a rounded or pointed shape (these will be the shapes on your petals).
5. Fan out the tissue paper, then separate each sheet, lifting and fluffing as you separate.

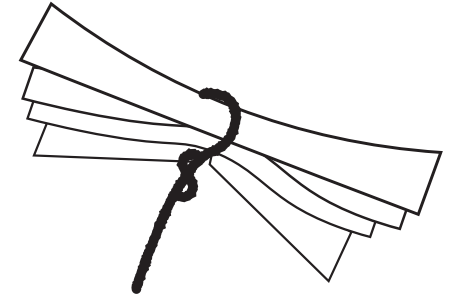


¡Haz tu propio Cempasúchil en casa!

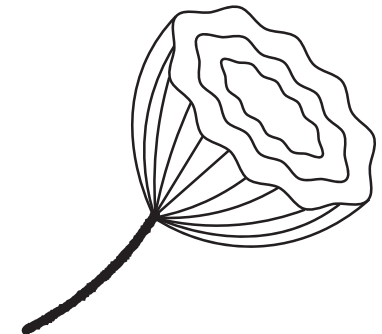
Materiales:

- Papel de seda
- Tijeras
- Limpiadores de pipa

1. Usando 3 hojas de papel de seda, apélelas y córtelas para que midan 20 "x 30".
2. Dobra tus 3 papeles de seda juntos estilo acordeón en pliegues de ½ pulgada.
3. Envuelva la mitad con una limpia pipa firmemente alrededor del centro del papel de seda.



4. Corta los extremos del papel de seda en forma redondeada o puntiaguda (estas serán las formas de tus pétalos).
5. Distribuya el papel de seda en abanico, luego separe cada hoja, levantando y esponjando a medida que las separa.



Literature on Día de Los Muertos for the Family!

This list includes just a few of the many books about Día de Los Muertos that are available at your local Ontario City Libraries!

Children's Picture Books

- *Calavera Abecedario: A Day of the Dead Alphabet Book* – by Jeanette Winter
- *Citlali and the Day of the Dead = Citlali y el Día de Muertos* – by Berda de Llano
- *Esqueletitos: Un Libro para Contar en el Día de los Muertos = Little Skeletons: Countdown to Midnight* – by Susie Jaramillo
- *Felipa y el Día de los Muertos* – by Birte Müller
- *Funny Bones: Posada and his Day of the Dead Calaveras* – by Duncan Tonatiuh
- *A Gift for Abuelita: Celebrating the Day of the Dead = Un Regalo para Abuelita: en celebracion del Día de los Muertos* – by Nancy Luenn
- *Mi Familia Calaca = My Skeleton Family* – by Cynthia Weill
- *Rosita y Concita: A Rhyming Storybook in English & Spanish* – by Eric Gonzalez
- *Uncle Monarch and the Day of the Dead* – by Judy Goldman

Children's Non-Fiction Books

- *Celebrating Day of the Dead* – by Theodore Jones
- *Daniela's Day of the Dead* – by Lisa Bullard
- *El día de los muertos: una celebracion de la familia y la vida* - by Carol Gnojewski
- *The festival of bones = El festival de las calaveras* – by Luis San Vicente
- *Pablo Recuerda: La Fiesta del Día de los Muertos* – by George Ancona
- *Paper Crafts for Day of the Dead* – by Randel McGee



Lewis Family Branch Library
3850 East Riverside Drive
Ontario, CA 91761

Ovitt Family Community Library
215 East C Street
Ontario, CA 91764

Check out Día de Los Muertos related programming across the City of Ontario!

We hope to see you at the following events! For more details about reservations for museum programs, visit our website at OntarioMuseum.org.

October

Open House Reception: Día de Los Muertos Exhibition at OMHA | All Ages
Saturday, October 8, 2022 | 12 PM – 3 PM

Celebrate the opening of our annual Día de Los Muertos exhibition, *Cempasúchil: Instruments of the Wind* on view through November 27th. Meet the artists and learn more about the significance of the Mexican marigold, Cempasúchil. Folklorico performers, calavera face-painting and art-making activities will be available during the event.

Art Cart Activity: Calavera Mask Making at OMHA ‡ | Ages 5+
Thursday, October 13, 2022 | 5 PM – 8 PM

Stop by the Museum this Thursday evening and participate in this month's Art Cart activity by making your own Calavera Mask in preparation for Day of the Dead. This is a drop-in activity and supplies are limited.

Día de los Muertos at Ovitt Family Community Library | All Ages
Monday, October 24, 2022 | 6 PM – 7 PM

Honor loved ones who've passed away with this cultural celebration. Activities, crafts and stories for the whole family!

Virtual Community Talk: Mexica (Aztec) History of Día de Los Muertos at OMHA ‡ | All Ages
Thursday, October 27, 2022 | 6 PM – 7 PM

Join us this evening for a community talk with professor Dr. Elisa Mandell, Professor of Art History at California State University Fullerton. Dr. Elisa Mandell will explore the Mexica origins of Día de Los Muertos which is nationally celebrated in Mexico.

The virtual talk will be streamed via Zoom at:
<https://us02web.zoom.us/j/89915064942>

Día de Los Muertos Community Altar at R. Jack Mercer Community Bandstand | All Ages
Open for one week from October 26 – November 2, 2022 | 8 AM – 4:30 PM

The Recreation & Community Services Department is excited to celebrate Día de los Muertos with you again this year! Día de los Muertos is a beautiful, traditional holiday celebrated throughout the world to honor and remember friends and family who have passed away. Families honor their deceased relatives by preparing an offering for an altar that can include photos, food, drink, and mementos of their late loved one. Participate by bringing your own offering to the Armstrong Community Center and add your story to the community altar. For more information and guidelines on the offerings, visit OntarioCA.gov/Special Events or please call (909) 395-2020.

November

Día de los Muertos at Lewis Family Branch | All Ages
Wednesday, November 2, 2022 | 6 PM – 7 PM

Honor loved ones who've passed away with this cultural celebration. Activities, crafts and stories for the whole family!

Ontario Art Walk: An Evening at OMHA | All Ages
Saturday, November 19, 2022 | 6 PM – 7 PM

The Museum is one of the many locations to catch at the City's quarterly Art Walk. Make your way to the Downtown Ontario Art District, shop from artisan vendors and support local businesses throughout the evening. The museum will host community Folklorico Dancers led by Maria Elena Alavarez as part of our Día de Los Muertos, *Cempasúchil: Instruments of the Wind* exhibit.

Credits: cover, Lisa Cabrera, *Follow the Scent*, Wooden fan, acrylic and mixed media on wrapped canvas, 2022.

Museum staff:

Marissa Kuccheck, Museum, Arts & Culture Director

Leslie Matamoros, Curator of Exhibitions

Michelle Sifuentes, Curator of Collections

Miriam Valle-Mancilla, Curator of Education

Samantha Herrera, Assistant Curator

Michelle Chavez, Collections Museum Assistant

Marielle Gutierrez, Education Museum Assistant

Fernando Lopez, Exhibitions Museum Assistant

Kimberly Torrez, Collections Museum Assistant

Anya Ponomareva, Preparator

Gyna Verduzco, Preparator

Lauren Francisco, Welcome Desk Attendant

Julissa Soto, Welcome Desk Attendant

Rebecca Ustrell, Graphics & Marketing Specialist

Eun Choi Leung, Administrative Technician

Dee Campos, Office Specialist



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The Ontario Museum of History & Art, is a public-private museum operated by the City of Ontario with support from the non-profit Ontario Museum of History & Art Associates.

This exhibition was sponsored in part by Datamancer Laser Cutting



225 S. Euclid Ave., Ontario, CA 91762 | OntarioMuseum.org | (909) 395-2510

Thursday 12 PM – 8 PM, Friday – Sunday 12 PM – 4 PM



Mayor Paul S. Leon • Mayor pro Tem Alan D. Wapner
Council Members Jim W. Bowman, Debra Dorst-Porada and Ruben Valencia



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