



Eucharistic Miracle Sienna, Italy 1730 Observation Activity

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After the 351 stolen consecrated Hosts were returned, they became one of the longest on-going miracles in the world by not molding, decaying, changing colors and/or breaking down. The Hosts stayed as fresh as the day they were baked and even smelled very nice. A few bishops and cardinals were initially allowed to taste some of the hosts. They reported that the Hosts tasted fresh and pleasant. The hosts still remain as fresh as the day they were made, almost 300 hundred years ago.

For a visual understanding of what the Hosts should have done according to the laws of nature, create an observational experiment using a package of pita bread. Pita bread is a good choice because of its circular shape like Hosts.

1. Break, taste, and feel the texture of one pita bread.
2. Find a dusty, dirty corner with cobwebs, rub the second pita bread ("host") in the dust and cobwebs.
3. Clean the pita bread ("host") as much as possible by wiping it off with a dry cloth or hand.
4. Set the pita bread ("host") on a pie tin or plate.
5. Observe the pita bread ("host") over the next weeks or months to see what nature normally would do.

6. At some point as the pita bread ("host") begins to dry out, mold, and/or break down, break it to feel the texture. Do NOT taste the pita bread ("host").