

Dye your own spring egg

For ages 5+

You will need:

Chicken's egg (or other edible eggs). – Paler eggs are best and white are ideal. Ingredients for the natural dyes below, white vinegar and a saucepan. For bonus activity: Some safe leaves (e.g. herbs, salad, dandelion, geranium etc.), pair of old tights and some string.

Starter activity:

If you want to keep your dyed shells long term, or eat the contents, you can remove the runny insides, by a technique called 'blowing': [<https://www.youtube.com/watch?v=i8c3qEM2xA8>].

Otherwise, hard boil your eggs. They will last up to 8 weeks as decorations or you can eat them for a special meal.

Basic activity:

1. Bring one litre of water to the boil. Add 2 tbs white vinegar and your choice of dying ingredients below.
2. Simmer the mixture for 30 minutes, then strain.
3. Carefully place your eggs in the mixture, then soak for at least 2 hours. The longer you leave them, the stronger the colour: 24 hours will give strong colour.

Orange / brown	12 brown onion skins
Blue / Purple	3 cups chopped red cabbage
Pink	1 medium diced beetroot
Yellow	3 tbs turmeric (*wear gloves)



Bonus activity

To create a pattern, collect some safe leaves (check first) and cut a 12cm length of old tights. Cut the tights section open to make a rectangle of material. Use water to moisten the flowers and leaves so they will lightly stick to the surface of the egg. Carefully place the middle of the material over the middle of your pattern, then stretch it tight around the other side of the egg. Tie off with string. Soak your egg for a few hours in the dye (preferably overnight). Carefully remove the tights material and pat your egg dry. Note: If you are using turmeric, wear gloves or your hands will turn yellow too!

