



4-6 boys depending upon facilities and supervision



30 minutes

Aim: Even if commercial egg dyes are not available, it is still possible to colour eggs. Just do it the natural way!

Equipment:

- Natural dyes, see below
- Eggs
- White vinegar
- Saucepans, one for each colour

Pink	Red onion skins, fresh beetroot
Orange	Yellow onion skins, carrots
Light yellow	Orange or lemon peels, carrot tops
Mint Green	Spinach leaves (or another dark green leafy vegetable)
Lavender/Blue	Red cabbage leaves
Brown	Strong brewed tea or coffee

Instructions:

1. Put eggs in a single layer in a pan. Pour water in pan until the eggs are covered.
2. Add two teaspoons of vinegar. (White vinegar is best; rice vinegar also works well.)
3. Add the natural dye listed above for the colour you want your eggs to be. It is suggested you use about half a cup of natural dye for every six eggs. Of course, more will make colours more intense and less will make them paler!
4. Bring water to a boil, then lower heat and simmer for 15 minutes.
5. Remove the substance you used to colour the eggs, leaving the coloured water (natural dye). Put eggs in a bowl. Cover them with the natural dye and let them stand in the refrigerator until desired colour has been reached.

Note: White eggs accept colouring best; however, you may use brown eggs if white eggs are not available. You will just need to leave eggs in natural dye overnight.



Take care when using boiling water, additional supervision will be required for this activity