

Kitchen Studio Training Notes

An Egg for Easter

The Demonstration - Duration 30/40 mins approx

Remember! Safety points

Wash your hands before you start
Never leave boiling pots unattended.
Never hold two pans at once.
Do not move pans across a flame
Clean up any spills immediately, clear and clean as you go
Do not leave utensils in boiling pots.
Use a slotted spoon to take hot eggs out.
Do not taste dyeing liquid
Never leave the wax pan heating on the stove after the wax has melted.

Before You Start:

Do you have all the equipment you need?

Is the room set up appropriately?

Time to put on your apron....

Today you are making a Pace Egg – a traditional Easter gift. You are going to explore different methods to examine how eggs can be coloured and decorated.

Experimenting with colour

Preparing the Dye

Onion Skins: create a burnt orange colour

Red Cabbage: creates a blue colour

Turmeric: creates a yellow colour

Coffee: creates a brown colour

Other dye sources: Beetroot, blueberries, daffodils, and crocuses.

Place 1000 ml of water in a pan and bring to the boil.

Add your dye ingredient:

3 tablespoons of turmeric OR

3 tablespoons of coffee OR

1 chopped red cabbage OR

2 handfuls of onionskins

Add 3 tablespoons of white wine vinegar. This helps the dye to fix.

Boil your ingredients together in a medium saucepan with a lip for about 10/15 mins or until the water has taken on a deep colour.

If using onion skins or cabbage place a sieve over another saucepan with a lip and pour the dye mixture.

The used dye material can be saved for compost.

Once the dye has been made it can be stored and used again, although more water will need to be added each time an egg is added.

Hot Dyeing

The eggs you are going to dye should be at room temperature; cold eggs are more difficult to dye.

Wash the egg, (grease and dirt and stop the dye from taking).

Remember! The natural colour of your egg will also affect the end dyed colour (e.g. a pale egg will have a better result with a more subtle dye like turmeric)

Place your egg in the dye and boil for between 10 – 30 mins or until the egg becomes as coloured as you want it.

Take your egg out with a slotted spoon and put it in an eggcup to dry.

Cold dying (minutes if using onion skins or 3/4 hours for other dyes)

Eggs, which have already been hard-boiled, can be dipped into different dyes. Use glass or clear plastic bowls to place the dye in. Be careful with soaked eggs. The shells will be very soft and mark easily.

Finishing the egg

To make the egg glossy use a piece of cotton wool with a drop of olive oil and buff the finished egg!

Eggs can be placed in a basket or egg rack

Why not try...

- Dying an egg with two dyes. For example what colour do you get if you dye an egg in onionskins for 5 mins and red cabbage for 10?

Experimenting with pattern

Resistance

You can experiment with using melted wax applied with a paint brush or cutting out masking tape shapes to place on the egg. This method is best used with a cold dye.

You can make salt dough and create shapes to put on the egg. This method is best used with a cold dye.

To make salt dough:

1 cup of flour

1 cup of salt

water to bind the mixture.

Wrapping

You can wrap an egg with onion skins, rubber bands and netting tied at one end. You can use a cold or hot dye with this method.

Appliqué

Once a dyed egg has cooled you can use transfers to decorate an egg with pattern.

Inscriptions

Once a dyed egg has cooled you can use pen and ink to write or draw patterns (like the Wilson's Pace Eggs).