



the **eggs**press

SPRING 2012

Scramble

HINT: A fun place to play!

R O W S F E L

U I N G N R N

R E S T E

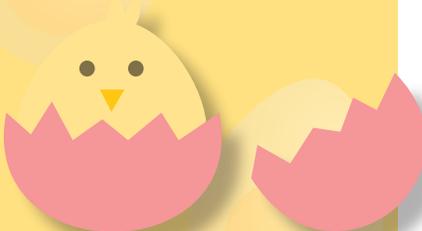
P I P I K G S N

N G I B I K

R I B D S

S E B L R M A

MYSTERY
WORD:



Avoid Egg Decay

How does toothpaste help to protect your teeth? Be patient. This egg-speriment takes a few days.

What You Need:

- 2 eggs
- 1 spoon
- 2 large clear jars
- vinegar
- 1 tube of fluoride toothpaste
- pencil

How it Works:

1. Carefully wash and dry the eggs.
2. Coat one egg with a thick coating (at least 1 cm) of toothpaste. This will be messy!
3. Leave the egg coated in toothpaste overnight.

4. Carefully rinse off the toothpaste coated egg.
5. Use a pencil to mark the egg that was not covered in toothpaste.
6. Carefully place one egg in each jar.
7. Fill each jar with enough vinegar to cover the egg. Do you observe any differences between the eggs?
8. Leave the eggs in the vinegar overnight.
9. The next day, carefully remove the eggs from the vinegar. Feel the eggs. Are there any differences?

How does the toothpaste affect the egg? Send your answers to eggspress@eggs.ab.ca to win a prize.



Egg Gardens



- | | |
|------|-------------------|
| 4 | eggs, hard-cooked |
| 5-10 | wooden skewers |
| | cucumber |
| | cherry tomatoes |
| | carrots |
| | celery |
| 1 | medium glass |

1. Wash all the vegetables well.
2. Ask an adult helper to cut the carrots and celery into very long sticks. They should be taller than the glass.
3. Ask your adult helper to help you slice the hard-cooked eggs, and cucumbers into thick circles and half-circles.

4. The glass will tip over if the skewers are too tall. Ask your adult helper to trim them. Cut them to different heights, if you like
5. Carefully stick the cherry tomatoes, egg slices, and cucumber rounds on one end of the skewers to make flowers. See which combinations are the prettiest.
6. Arrange the tall carrot and celery sticks in the glass to make leaves.
7. When you are finished your flower arrangement, take a good look and enjoy eating it!



The **EGGSp**ress is a newsletter for kids! It features interesting egg facts, egg-speriments, recipes, tricks, puzzles, crafts, jokes and other egg-citing activities. Although these activities are targeted to kids, we recommend involving an adult helper. To sign up for this newsletter in PDF format, just email eggspress@eggs.ab.ca.

Marbled Easter Eggs

Add a whole new dimension to your Easter eggs with this simple trick!

What You Need:

- white vinegar
- food colouring, various colours
- hot water
- 6 hard-cooked eggs
- glasses, mugs or jars (one for each colour)
- shallow dish or pan
- canola oil
- paper towels

How it Works:

1. In a glass jar, mug or glass combine 150 mL ($\frac{2}{3}$ cup) hot water, 30 mL (2 tbsp) white vinegar and 1 mL ($\frac{1}{4}$ tsp) food colouring.
2. Make sure there is enough dye to completely cover the egg.
3. Gently lower the egg into the dye bath.



Natural Egg Dyes

If you don't want to use food colouring, you can make Easter egg dyes out of natural materials.

- Try using common ingredients like grape juice, spinach, turmeric, chili powder, and red onion skins.
- Use about 250 mL (1 cup) of water for each 75 mL ($\frac{1}{3}$ cup) of dyeing materials.
- Ask an adult helper to boil the liquid on the stove or in the microwave until it's a dark colour.
- Add about 5 mL (1 tsp) of vinegar to each cup of dyeing liquid.
- Natural dyes take longer to work, so be patient!

4. When the egg is the shade that you want, carefully take it out with a spoon and let it dry completely before touching it.
6. In the shallow dish or pan, make another batch of dye in a different colour. Use the same ingredients as before, but use about 15 mL (1 tbsp) of food colouring for this batch.
7. Add 15 ml (1 tbsp) of canola oil to dye mixture in the shallow dish.
8. Stir the top of the dye to make a swirl pattern in the oil.
9. Gently roll the egg around in the oil and dye mixture. You can also spoon dye over the top of the egg.
10. Remove the egg from the dye and rub it with a paper towel. The egg will get a marbled effect as you rub off the oil.
11. Let the eggs dry completely.
12. Remember to keep the eggs refrigerated if you are planning to eat them later.



Yolks of the Month

- Q.** Why do we dye Easter eggs?
- A.** It's easier than trying to wallpaper them.
- Q.** What's pink and purple, with yellow all over?
- A.** An Easter egg rolling down a hill.
- Q.** Why is there an Easter bunny instead of an Easter duck?
- A.** The duck kept quacking the eggs!
- Q.** How do you know where the Easter bunny has been?
- A.** Eggs mark the spot!



Egg Farmers
of Alberta