



# the eggs press

OCTOBER 2007

## The Incredible Floating Egg

*Here's a fun trick to impress your friends at Halloween when anything can happen!*

### What you need:

- A clear glass of room temperature water (just large enough for an egg to rest on the bottom of the glass)
- 1 egg
- Salt (6–10 tablespoons or 90–150 mL)
- Small bag or container (non-transparent – something that you can't see through to put the salt in)
- Tablespoon
- Adult helper

### How it works:

Start with the egg in the glass of water and tell your friends you have the secret potion to make the egg float. Take out the bag and sprinkle a pinch of salt into the glass. Then stir the water with your finger. The egg will float to the top and then sink right away. Let them know your trick is not yet over, you just forgot to say the magic words. Next pour the rest of the bag into the glass and stir the water again chanting “abracadabra”. The egg will rise to the surface but notice as the water stops spinning the egg will remain floating at the top of the glass!



## Totally Scrambled!

Unscramble all the ways to cook your eggs and discover the mystery word. **HINT:** A scary Halloween monster.

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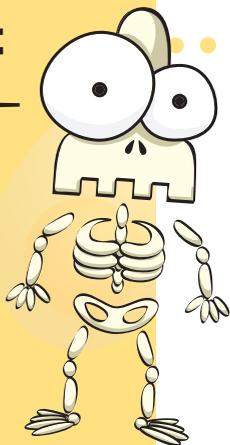
BSRMDCALE

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MYSTERY WORD:



## Eerie Egg Eyeballs

Makes 6

### Ingredients:

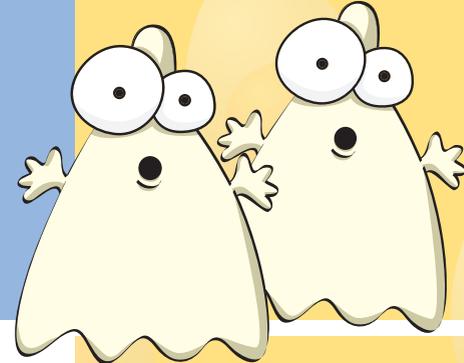
- 6 eggs
- 6 oz whipped cream cheese (try different flavours for different tastes)
- 7 oz green olives, with pimentos
- Red food coloring
- Toothpicks

### Instructions:

1. Place cold eggs in a single layer in a saucepan and cover with cold water that's at least 2.5 cm (1 inch) over the top of the eggs.
2. Cover the saucepan and cook over high heat until the water begins to boil.

3. Immediately remove pan from heat to stop boiling. Keep lid on.
4. Let eggs sit in the hot water for 22 minutes.
5. Drain water and immediately run cold water over eggs until cooled.
6. When cool enough crack the eggshells by rolling the eggs over a hard surface and peel away the shells.
7. Cut the eggs in half width wise.
8. Remove the yolk (you won't need it for this recipe) and fill the holes of the eggs with cream cheese.
9. Put an olive into the middle of the cream cheese with the pimento facing up. It should look like a green eyeball with a scary red pupil.
10. Top it off by dipping a toothpick in red food coloring and use it to draw broken blood vessels in the cream cheese.

The **EGGSpress** is a monthly newsletter for kids! It features interesting egg facts, eggperiments, recipes, tricks, puzzles, crafts, jokes and other egg-citing activities. Although these activities are targeted to kids, we recommend involving an adult helper for double the fun. To sign up for this monthly newsletter in PDF format, just email [eggspress@eggs.ab.ca](mailto:eggspress@eggs.ab.ca).



## Spooky Sugar Cookies

### Ingredients:

1½ cups sugar  
⅔ cup shortening or butter  
2 eggs  
2 tablespoons milk  
1 teaspoon vanilla extract  
3¼ cups flour  
2½ teaspoons baking powder  
½ teaspoon salt

Note: Makes about 6 dozen.

\* To decorate with coloured sugar, brush cookies lightly with egg white and sprinkle away.

### Instructions:

1. Combine and mix flour, baking powder and salt in a medium bowl.

2. Cream shortening/butter in a large bowl. Add vanilla extract.
3. Gradually add sugar and mix until creamy.
4. Add dry ingredients to the large bowl and mix thoroughly.
5. Chill dough in fridge for at least 2–3 hours.
6. Roll out dough on a lightly floured surface.  
**NOTE:** The thinner you roll the dough the crispier the cookies.
7. Use Halloween shaped cookie cutters to cut out cookies.
8. Place cookies on greased baking sheet about an inch apart.
9. Bake at 400F for about 8–10 minutes.
10. Cool and enjoy!

## Crafts for Kidz!

### Pumpkin Eggs

Decorating hard-boiled eggs is not only fun for Easter, but fun for every holiday. Think about mixing red and yellow dye to create orange pumpkin eggs. Permanent black markers work well for decorating the eggs with scary pumpkin faces. You can also try using crayons to make faces before you dip the egg in the food coloring. Decorating eggs can be lots of fun and try to be creative. When you're finished decorating throw your eggs into a basket filled with yarn for a cool and edible Halloween display!

**Egg-stra Credit:** Send us a photo of your display in JPG format and receive an egg-cellent surprise in the mail. Include your name, age and mailing address in the email. Send your photo to: [eggspress@eggs.ab.ca](mailto:eggspress@eggs.ab.ca).



## Yoke of the Month:

- Q.** How do monsters like their eggs?  
**A.** Terri-fried!
- Q.** Why didn't the chicken skeleton cross the road?  
**A.** Because he didn't have enough guts.

## Did You Know?

Using fresh eggs and cooling them quickly after cooking helps to prevent possible darkening of the egg white. However, using older eggs means the hard boiled egg will be easier to peel.

## What Do You Think?

Send us your ideas for *The EGGSpress*. Just email [eggspress@eggs.ab.ca](mailto:eggspress@eggs.ab.ca) with your egg-cellent suggestions and we'll do our best to include them.

## Involve Your School!

If your class does one of the activities in *The EGGSpress*, let us know by emailing [eggspress@eggs.ab.ca](mailto:eggspress@eggs.ab.ca). If you send a photo, we'll send something fun the whole class can enjoy.

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