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Let your little ones prepare little nests (small carton lids lined with grass or hay). Leave them outside the door for Easterbunny to place eggs into them and hide them.

Fun for teenagers is 'egg cracking'. Have hard-boiled eggs ready. Give both girls and boys equal number of eggs. The idea of course is to challenge a partner for egg cracking. The cracked-egg owner must surrender it to the victor. Gradually through this elimination a final victor or a draw emerges.

Coloured, hard-boiled eggs are prettiest. Food-colours are safest for this. After colour has dried, rub egg with a bit of butter to give a shine. A very attractive idea is to leave the eggs uncoloured, but get some small bits of yellow felt, cut out tiny circles and stick these on to eggs at random with glue. Really glamorous eggs (coloured or plain) can be made by glueing on real, tiny or artificial flowers and grasses in miniature bouquet shapes. For surprise eggs start now to blow out the eggs whenever you need a whole egg (pierce either end, one side bigger hole and blow into smaller hole; egg will run out easily). Carefully clean hollow shell with warm water; when dried out pour in jelly or liquidised chocolate mixture. Plug small hole, stand upright and plug large hole. Tiny transfer pictures placed on eggs or your own decoration with paint will make these very special eggs.

RECIPE

CANTON ZUERICH

Sage Fritters: $\frac{1}{2}$ lb flour, pinch of salt, $\frac{1}{2}$ pint wine (or beer), 2 eggs, fresh sage leaves with stalks, fat for deep frying.

Mix salt into flour and stir with the slightly warmed wine or beer and the yolks of the eggs to a firm, smooth batter. Beat the whites to a stiff froth and fold into batter. Dip sage leaves by the stem into batter, fry in deep fat, then dust over with sugar.

(These sage fritters are treated as a sweet, but by omitting the sugar dusting, they can be served with lean, cold ham with great success.)

—R.B.K.

Laugh a little . . .

"That's funny, there is not a single woman participant at this demonstration?"

"That's easy to guess — this is a march of silent protest".