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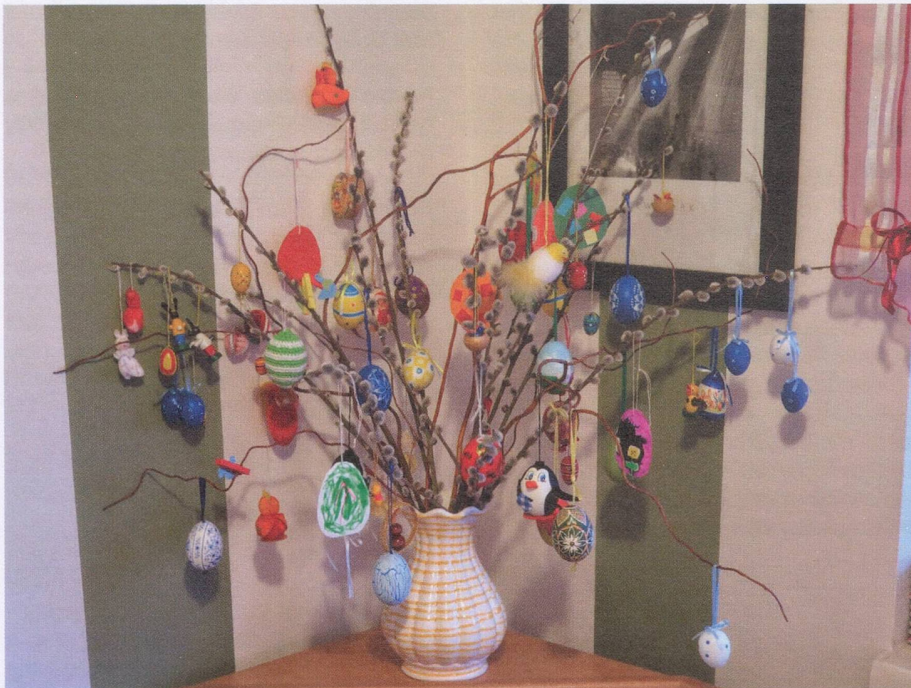
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Kids' Corner

Decorating Easter Eggs



By the time you read this, our homeland will be awash with chocolate and Easter eggs and bunnies will have taken over shop frontages throughout the country. On Easter day the Easter Bunny comes and children can't wait to search for the eggs in the garden. But there is another colourful tradition that we can enjoy that does less damage to our teeth: Easter egg painting.

Make your own Easter Egg

First Stage – "blowing" the egg.

Get an egg and carefully make a hole at each end with a needle or extended paper clip. Wiggle it around and slowly increase the size of the holes. This will also break up the egg yolk making it easier to blow. Now the children can get a straw and blow as hard as they can until the egg is empty. Finally wash the eggs inside and out and leave a few days to dry.

Second Stage - painting

Adding colour to the egg can be done by any method: painting, felt pens or food colouring. It is a lot of fun to see what children can find in nature that could colour the egg. Berries (blue/red) Onions (beige).

Another fun idea is using colourful serviettes. Separate the layers and use the layer with the design to wrap the Easter egg. Paint with PVA glue and smooth out creases. A more traditional way is to draw designs on with white crayon (dots/zig zags) and then dip them in food dye for 5 minutes.

Final stage – bling

Once the eggs are painted, children can add stickers or jewels to their hearts' delight. Where does this tradition come from? Eggs have been used as decorations for long before Easter eggs came to be. The church has one explanation. Mary Magdalene is said to have rushed to tell Herod of Christ's ascension whereupon Herod laughed at her and said that Christ had no more ascended than the eggs in front of him had a red shell. The eggshells are said to have turned red and Herod convinced she was telling the truth.

Whatever your belief, enjoy your Easter break. For a colourful garden, why not thread these beautiful eggs with ribbon and hang them in a tree? Or paint an egg carton and lay them in groups around the house?

For more great Easter ideas, see www.familienleben.ch.

Jane Coughlan

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