

16 ways to decorate eggs for Easter : also the Easter egg nest and the tree and a lot of Easter games / British Egg Information Service.

Contributors

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16 ways
to decorate eggs
for Easter

*also the Easter Egg Nest and the Tree
And a lot of Easter Games*



Your breakfast eggs make

THIS EASTER EGG FAMILY

Pencil in the faces first. Then boil the eggs $3\frac{1}{2}$ to $4\frac{1}{2}$ minutes according to taste. When they're cooked, draw in the faces over the pencil marks with lipstick. (Lipstick draws beautifully.) Don't forget whiskers for Father, earrings for Mother and spectacles for anyone who wears them.

Sop

FIVE PEOPLE and one chick
OUT OF SIX HARD-BOILED EGGS

First hard-boil your eggs. Then dress them as in the pictures. Draw faces with 3B pencil. Fasten on trimmings with Cellotape.



BLUSHING DUNCE

Use a white egg. Make it 'pink' by adding cochineal* to the water when you boil. Hair is brown wool. Dunce's cap is white paper.



WICKED PIRATE

Hard-boil a very brown egg. Hat is folded paper boat. Eye-patch can be either drawn on or cut out of paper.



HIS MAJESTY

Hard-boil a cream-coloured egg. Cut crown from red or gold milk bottle top. His beard is brown wool.



ANGEL FACE

Hard-boil a white egg. Make plaits of yellow wool. Cap is a white pleated chocolate case.



FRIAR TUCK

Hard-boil a brown egg. Make tonsure (round bald patch) with brown wool, or with chocolate vermicelli sprinkled over thin gum.



THE CHICK

Use a white egg. Add saffron* to the water before boiling. Use pipe cleaners for feet, paper for beak, two pillow-feathers for wings

PRETTY EASTER DECORATIONS WITH EMPTY EGG-SHELLS

FIRST 'EMPTY' YOUR EGG. Make a hole at *broad end* with metal meat skewer. Pierce yolk with darning needle. Shake *slowly* into basin.

NOW DECORATE EGG with liquid gold and silver paint. Or make patterns with red nail-varnish or paint spots and circles with cellulose paint and an old nail-varnish brush.

USE WHITES AND YOLKS for your 'Easter Egg Cake' (see page 5).

THE EASTER BASKET

Take any pretty basket. Fill with coloured paper shavings. Let decorated eggs nestle inside.

THE EASTER NEST

Take a round processed-cheese box. Pack inside and out with moss. Stick twiglets into the moss. Fill nest with coloured egg-shells.



* *Cochineal (red) and saffron (yellow) are vegetable colourings on sale at your grocer's. They are used for cooking, and are therefore edible.*



EASTER EGG TREE

Pick a nicely shaped twig. Plant in a flower pot to look like a tree. Paint the bough white. Pull coloured threads through decorated egg-shells and hang on tree.

EASTER EGG GAMES

EASTER EGG HUNT

Hard-boil eggs. Decorate. Hide in the garden. Give the children rhyming clues.

EASTER EGG 'BLOW-BALL'

With decorated egg-shells play on polished table top. Fasten tape over centre. Children blow eggs through drinking straws. Whoever *first* gets egg across the tape scores.

EASTER EGG 'CONKERS'

Play in garden. 'Empty' eggs. (See page 3.) Decorate. Use one yard strong sewing cotton. Thread through small piece of cork. Then thread through egg. Tie a big knot. The children play 'conkers' with these.



THE EASTER EGG CAKE

Add three or four 'yolks-and-whites' from the shells you emptied (page 4) to creamed sugar and butter (or margarine). For quantities and method see any good Simnel Cake recipe. Decorate the marzipan top of Simnel Cake with three egg-shell 'flower gardens'; see picture (above) and instructions (below).



DECORATING THE EASTER-EGG CAKE (above)

Save three half egg-shells from your cooking. Paint them gold or silver, or with pretty patterns. Fill with moss. Put spring flowers in each. Group the three little 'gardens' in centre of marzipan, on top of your cake. A little icing will hold them.

EASTER TIME IS EGG TIME
and always has been

Baby Britons dressed in woad, little Romans dressed in togas, miniature Persians, tiny Greeks—believe it or not their loving parents gave them painted shell-eggs at Easter-time, centuries ago!

It happened long before the Christian festival. The egg has been a sacred symbol at spring time, for over 3,000 years. It is the symbol of rebirth, of new life, of new hope. It is true magic for children, too. And true beauty for everybody. The silliest hen lays a beautiful egg.

What a lovely shape an egg is. What a lovely surface. How easy, and what a joy, to use an egg to paint a picture, or a portrait for a child. To bring happiness to children at Easter time.



Did little Ptolemy have this picture on his egg?

Yes. In about 1000 B.C.



Did baby Archimedes float an egg shell in his bath?

Yes. We like to think so



And did little Confucius delight to say 'Velly velly plitty'?

Probably. China was one of the first countries to decorate eggs for spring

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