

Natural Egg Dyes Craft

Winters Heritage House Museum, Elizabethtown, PA www.ElizabethtownHistory.org



To dye eggs you will need;

Raw white or brown eggs
1 Pot for each dye color chosen
Vinegar
Dye materials
Water
Stove or heat source for boiling eggs
Rubber bands
Large yarn needles or paperclips for scratch-decorating
Paper towels
Tongs
Egg cartons

Color	Dye Material	Amount for 4 cups of water and 6 eggs
Blue	Blueberries (Fresh or frozen)	1 cup
Blue	Shredded Red Cabbage	Fill pot
Green-yellow	Carrot greens	Fill pot
Orange/red	Yellow onion skins	Fill pot
Dark brown	Red onion skins	Fill pot
Yellow	Tumeric (spice)	3 Tablespoons

Skills; cooking, drawing, and patience. Concepts; Creation, history learning,

Be sure to use enough dye material (see top right) to get the deepest color.

Put eggs in a single layer in a pan.

Add the dye material.

Add the water.

Add a teaspoon of vinegar per egg.

Bring just to a boil. Reduce heat and simmer for 15 minutes.

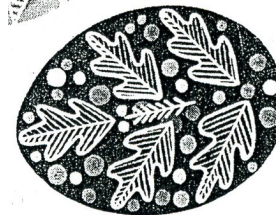
Let eggs, dye material and water sit overnight in a refrigerator. Red cabbage especially needs this time to set and deepen the color.



Egg dying tips and tricks

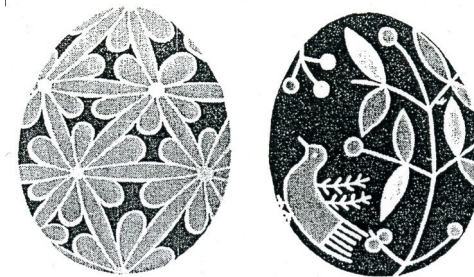
For a marbled effect, wrap eggs in some of the dye material and secure with rubber bands. For example; wrap onion skins around the raw egg, secure with rubber band. Additional dye material will still be needed to fill the pot.

For added artistic twist, use a large yarn needle to scratch a design into the dyed egg's shell. This works better with onion skin dye than with cabbage dyed eggs. Experiment to see which other dyes scratch off easily. This is the traditional Pennsylvania German way of making "scratch eggs", they used these eggs as gifts for children. The needle will scratch away the dye to the shell below. (If you have used brown eggs, the scratches will still be white.) They scratched animals, flowers, names, and other designs into the shell. It is very easy to crack the shell, so scratch gently, and do not get discouraged. If you complete a perfect egg, it can be saved for years. Eggs you do not plan to eat and that you wish to preserve can be left un-refrigerated. The inside of the egg will eventually dry up. As long as the eggshell doesn't crack, it will not smell bad or need to be discarded.

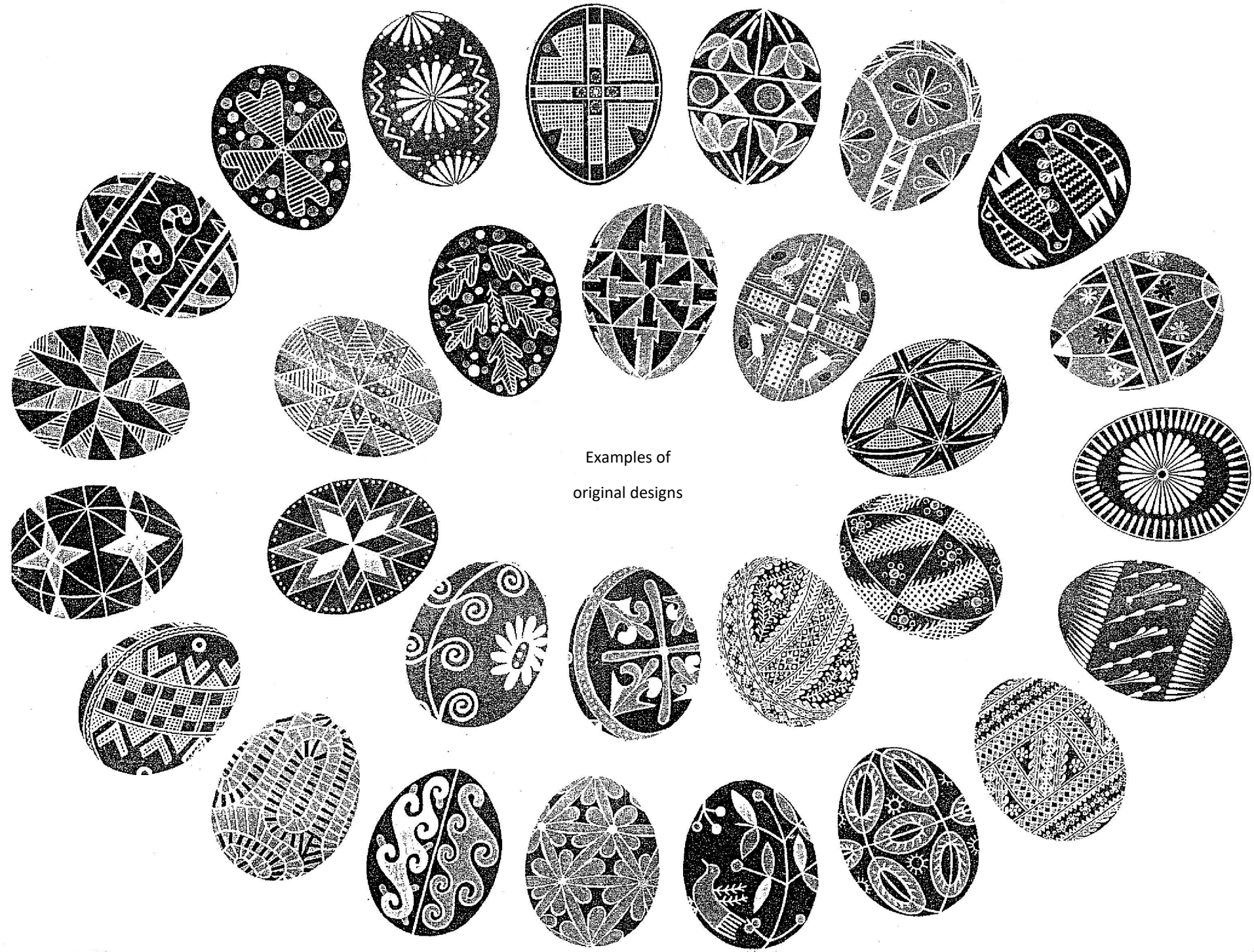


Fun Fact:

The vinegar acts as a mordant, and causes the dye to adhere. Mordants can also change the color of the dye. If you mordant your dye with a piece of iron, for example, (Start over with fresh onion skins, and put an iron railroad spike in the pot - or some other hunk of iron.) the dye that adheres will be a dark brown. You can also mordant with brass, or chrome.



*Be careful with experiments as some things are not edible.



Examples of
original designs