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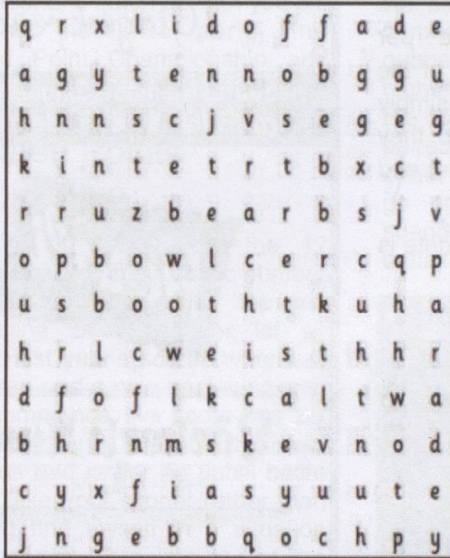
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# Kids' Corner



## Easter Word Search



- |           |          |        |        |
|-----------|----------|--------|--------|
| basket    | bonnet   | bunny  | chicks |
| chocolate | daffodil | easter | egg    |
| flowers   | hunt     | parade | spring |



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## How to get naturally coloured Easter eggs

Firstly, you need lots of onion shells. Either collect them over the year, or go to a fruit and vege shop and pack mainly the shells (and maybe a token onion and, yes, they look at you oddly, we know!). Put the onion shells in cold water and slowly bring the water to the boil and boil until the water is brown. You can add some coffee grounds and/or some black tea bags to make the colour a bit darker.

Let this brew stand overnight (with the onion shells in it). Go and collect interesting looking grasses and herbs. The most difficult part is to get white eggs. If you are unsuccessful, just take the lightest brown coloured ones you can find.

Put the herbs and grasses in a bowl with water. Take a piece and stick it onto the uncooked white egg. With a thread fix the leaf on the egg. Don't break the shell while doing it. Once you have prepared all the eggs, bring the brew to the boil. Once its just off the boil, add a few eggs (count them) and carefully put them in the brew.

After 9-10 minutes, take them out (make sure you find them all) and put the eggs in cold water. Once they have cooled down, carefully take the threads and herbs off. You will see that the egg is now brown except where the leave/herb was. There it stays white.

At the end, you can put a few drops of oil onto a rag and wipe the eggs for a nice shine. The traditional smashing of the eggs can begin (Eiertutschen).

Below is a picture of one of our egg production a few years back. Happy Easter everyone!

By Adrian Blaser



A beautiful selection of homemade Easter eggs à la Blaser Challenging all Swiss-Kiwi kids and also grown-ups to have a go!

*We wish all our Readers enjoyable Easter celebrations.*

*To the Mothers among you, both young and not so young, we send warm Greetings for Mother's Day.*

