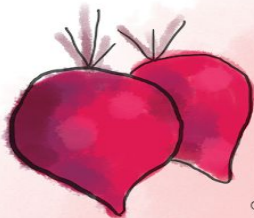




# History @ Home!

## Natural Egg Dyes



### Reds & Pinks

Beets, Blueberries, Strawberries, Cherries, Raspberries, Hibiscus Flowers



### Blues & Purples

Purple cabbage, Blackberries, Grapes, Purple Iris



### Green

Artichokes, spinach, nettle

### Orange

Yellow onion skin/peel and Carrots



### Yellow

Lemon and orange peels



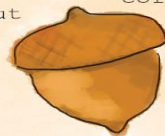
### Grey & Black

Sumac leaves, Meadowsweet and Walnut Hulls



### Brown

Acorns (boiled), coffee grinds, walnut hulls



Today we are going to use some common plants found in the grocery store and in your kitchen to dye eggs. Humans have used the natural resources that surround them for centuries to create dyes. They used plants, minerals, lichens, and invertebrates to create these dyes. Some of the most common dyes found throughout history are invertebrate dyes tyrian purple and cochineal red, and the plant dyes madder and indigo. European settlers in North America learned from Native Americans to use native plants to produce various colored dyes.

# DIY Natural Egg Dye

1. To make naturally dyed eggs, **TOSS** your choice of a handful – or two or three – of one of the ingredients listed into a saucepan. Use your own judgment about quantity. The quantity you put in will determine how dark the color will be.
2. **ADD** about a cup of water for each handful of your chosen ingredient, so the water comes at least an inch above your dye materials. **BRING** mixture to boiling, reduce the heat and **SIMMER** from 15 minutes up to an hour, until the color is the shade you want. Keep in mind that the eggs will dye a lighter shade. **REMOVE** the pan from the heat.
3. Through cheesecloth or a fine sieve, **STRAIN** the dye mixture into a small bowl that's deep enough to completely cover the eggs you want to dye. **ADD** 3 teaspoons of white vinegar for each cup of dye liquid.
4. With a spoon or wire egg holder, **LOWER** the eggs into the hot liquid. Let the eggs stand until they reach the desired color. With a slotted spoon or wire egg holder, **REMOVE** the eggs to a rack or drainer. Allow the eggs to dry thoroughly. Refrigerate hard-boiled eggs that you intend to eat within two hours, and always follow tips for egg safety. Naturally dyed eggs require longer soak time in the dye solution for the color to take hold (overnight will give the best, most saturated color).

## **Color Chart**

**Lavender/Purple/Red: Red onion skins, red cabbage**

**Bright Pink/Red: Beets**

**Yellow: Yellow Onion Skins**

**Green: Spinach**

**Gold: Tumeric 3 teaspoons**

**Dark Brown: Coffee 3 teaspoons**

Tip: You can dip dye your egg in different colors to create new colors. Also try different vegetables, flowers, bark, and seasonings to create different colors.