C. Dyeing:
1. Gently lower prepared eggs into dye bath and simmer uncovered for about 20 minutes. This of course also cooks the eggs.
2. Rinse in cool water.
3. Unwrap and remove any decorations.
4. Store in refrigerator.
5. Sunset suggests for carrot tops to cool eggs and dye bath separately, unwrapping eggs and refrigerator dye bath for 4 hours or longer. Browne suggests to darken some dyes using wrapping on egg and refrigerator dye bath after cooking for overnight.
6. When eggs are dry, you may want to rub them with salad oil, wipe dry, and buff for a beautiful luster.
7. If wax patterns are applied, I would suggest removing them by holding the egg over a candle flame and wipe each area as the wax melts with a soft cloth or tissue.
8. Of course, the dye bath can be used again.

D. Additional notes:
1. Although you may obtain bright colors from onion skins, don't expect bright colors from all the dyes. Some are soft and subtle, but just as beautiful. We are not trying to copy Easter egg dyeing kits.
2. Sometimes the flowers or leaves you use may impart their own color to the egg surface. Be sure they are not poisonous!
3. Browne says that if left in dry storage the insides will harden and shrink. (I have only tried this with my uncooked Ukrainian eggs which have been varnished.)
4. Do be careful not to use poisonous plants! Use only ones you are absolutely sure are edible.

If you have any questions be sure to call and I hope you have an especially Happy Easter.

Besides information from friends, the following two articles were used as sources:


Happy Easter!