

Easter Family Fun



The History of the Easter Bunny

The Easter Bunny has become an iconic symbol of springtime celebrations, but its origins trace back to ancient folklore steeped in themes of renewal and rebirth.

According to one popular legend, the tale begins with Eostre, the Anglo-Saxon goddess of spring and fertility. Known for her association with dawn and new life, Eostre found a small bird dying from the cold one late winter day. Filled with compassion, she transformed the bird into a rabbit to keep it warm and protect it from the harsh season. But the bird-turned-bunny retained its ability to lay eggs — a trait it carried into its new form.

As the story goes, Eostre further blessed the creature, allowing it to lay brightly colored eggs once a year in honor of her spring festival. These eggs, symbols of life and fertility, were hidden among flowers and grass to celebrate the season of renewal.

Over time, the myth of Eostre's rabbit spread and mingled with Christian traditions celebrating Easter, which also emphasized themes of resurrection and new beginnings. The colorful eggs became a cherished part of these celebrations, blending pagan and Christian customs into one joyous holiday tradition.

The idea of the Easter Bunny as a gift-bringer took hold in the 1700s when German immigrants introduced it to America. In their tradition, the "Osterhase" would lay eggs for well-behaved children to find on Easter morning. Families often built nests for the rabbit to leave its treasures, a precursor to today's Easter egg hunts.

Both rabbits (or hares) and eggs had deeply symbolic meaning in the Christian church. Greek philosophers believed that hares were hermaphrodites. Because it was believed that hares could reproduce without losing their virginity, they became associated with the Virgin Mary in medieval church art.

Meanwhile, eggs symbolized Jesus' empty tomb after he was resurrected. One story associates Jesus' disciple Mary Magdalene with the tradition of dyed Easter eggs. After the resurrection, Mary Magdalene visited the

Roman emperor Tiberius to proclaim the miracle, offering him a humble egg as a symbol of new life and hope. Skeptical of her claim, the emperor reportedly scoffed, saying that Jesus rising from the dead was as impossible as the egg in her hand turning red. In that moment, the egg miraculously changed color, becoming a vivid red.

The tie further strengthened when eating eggs was prohibited during Lent. In medieval England, children would go door-to-door begging for eggs on the Saturday before Lent began. It was a special treat before

Lent began and again on Easter Sunday when Lent ended. Early Christians would boil eggs on Easter Sunday with flowers, which would dye the eggs.

Today, the Easter Bunny continues to bring joy to families everywhere, with a modern twist to the tradition. Kids can now track the Easter Bunny's journey online, much like tracking Santa Claus at Christmas. Using apps and websites, children can follow the Bunny as he hops from one location to another, delivering eggs and spreading springtime cheer.



Fun Twists on an Easter Tradition

Egg hunts are a beloved Easter activity, but why not take this classic tradition to the next level with a creative twist? Here are five ideas to make your Easter egg hunt unforgettable for kids and adults alike.

GLOW-IN-THE-DARK EGG HUNT

Transform your egg hunt into an enchanting nighttime adventure with glow-in-the-dark eggs. Purchase plastic eggs and fill them with small glow sticks, which are available at many craft stores. Once the eggs are glowing, scatter them around the yard or house. For added fun, provide participants with flashlights or glow necklaces. The thrill of searching for glowing treasures in the dark creates a magical experience that kids will talk about long after Easter is over.

GOLDEN TICKET HUNT

Add a little mystery and excitement by incorporating a golden ticket into your egg hunt. Fill most eggs with candy or small trinkets, but hide a few with golden tickets inside. The tickets can be redeemed for bigger prizes, like a stuffed animal, a board game, or a gift card. This adds an extra layer of anticipation and can be tai-



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lored to participants of all ages.

PUZZLE PIECE EGG HUNT

For a hunt that keeps the fun going even after all the eggs are found, try a puzzle piece egg hunt. Purchase a simple jigsaw puzzle, divide the pieces among the eggs and hide them. Once all the eggs are collected, gather everyone together to work on the puzzle as a group. This idea encourages teamwork

and is especially great for families or classroom activities.

COLOR-CODED HUNT

If you're hosting an egg hunt with kids of different ages, a color-coded hunt can ensure everyone has a fair chance. Assign each participant a specific color of egg to find. Younger children can look for brightly colored eggs in easy-to-spot locations, while older

kids can be challenged with harder-to-find eggs. This approach also works well for themed hunts, such as pastel shades for spring or team colors for a friendly competition.

CLUE-BASED ADVENTURE HUNT

For a more interactive experience, turn your egg hunt into a scavenger hunt with clues. Instead of scattering eggs

randomly, hide them in specific locations and include a clue inside each egg that leads to the next one. The final egg can reveal the location of a larger prize. This idea engages problem-solving skills and adds an adventurous twist to the traditional hunt.

These creative egg hunt ideas are sure to delight participants of all ages and make your Easter celebration even more

Delicious Brunch Finger Foods

Hosting an Easter brunch calls for a spread of delightful finger foods that are easy to serve, delicious to eat and perfect for celebrating the season.

Whether you're planning a casual gathering or an elegant affair, these appetizers will set the tone for a memorable holiday. From savory to sweet, here are three crowd-pleasing recipes to add to your brunch menu.

HAM-PICKLE ROLL-UPS

These bite-sized delights combine savory and tangy flavors, making them an instant hit with guests. They're quick to assemble and can be made ahead of time, leaving you free to focus on other preparations.

Ingredients

8 slices of deli ham
4 ounces cream cheese, softened
8 dill pickles (or sweet gherkins)

Directions

1. Spread a thin layer of cream cheese onto each slice of ham.
2. Place a dill pickle at one end of the ham slice and roll it up tightly.
3. Slice each roll into 1-inch pieces and arrange them on a platter.
4. Chill for 30 minutes before serving for best results.

SCOTCH EGGS

A classic British treat, Scotch eggs are hearty, flavorful and perfect for a festive brunch.

Scotch eggs are not only delicious but also provide a protein-packed addition to your brunch spread.

Recipe adapted from Food.com.

Ingredients

6 large eggs
1 pound breakfast sausage
1/2 cup all-purpose flour
1 cup bread crumbs
1/2 teaspoon paprika
Salt and pepper to taste

Oil for frying

Directions

1. Boil four of the eggs for 7 minutes, then transfer them to ice water to cool. Peel the shells once cooled.
2. Divide the sausage into four equal portions and flatten each one into a thin patty.
3. Wrap each egg in a sausage patty, ensuring it's fully covered.
4. Whisk the remaining eggs in a bowl. Roll each sausage-wrapped egg in flour, then dip it in the whisked eggs, and finally coat it with bread-crumbs mixed with paprika, salt and pepper.
5. Heat oil in a deep pan to 350°F

and fry the eggs until golden brown, about 6-8 minutes.

6. Drain on a paper towel and serve warm or at room temperature.

PEEPS SKILLET S'MORES

For a sweet treat that will delight both kids and adults, try this colorful Easter twist on a campfire classic. This eye-catching dessert is as fun to make as it is to eat.

Recipe from Delish.

Ingredients

1/2 cup heavy cream
2 cups (12 ounces) semisweet chocolate chips

5-count package of Peeps, mixing and matching colors
Graham crackers

Directions

1. Preheat your oven to 450°F.
2. Add chocolate and the cream to a small saucepan over medium heat, stir until chocolate is melted.
3. In a medium skillet, spread the melted chocolate and cream evenly across the bottom. Arrange the Peeps on top in a single layer, creating a colorful display.
4. Bake for 5-7 minutes, or until the Peeps are slightly golden.
5. Serve immediately with graham crackers for dipping.



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Ukrainian Pysanky Eggs

Ukrainian pysanky eggs are a stunning expression of artistry and tradition, embodying centuries of cultural and spiritual significance.

These intricately decorated eggs, adorned with vibrant, symbolic patterns, are created using a wax-resist technique similar to batik.

Celebrated as a cherished Easter tradition, Pysanky eggs are more than decorations — they are a deeply rooted cultural practice symbolizing life, renewal and protection.

A BRIEF HISTORY OF PYSANKY

The origins of pysanky date back to pre-Christian times when eggs were seen as powerful symbols of fertility and rebirth. In ancient Ukrainian pagan culture, these eggs were part of spring rituals honoring the sun god, Dazhboh, and other deities of life and creation.

When Christianity spread to Ukraine, the pysanky tradition was incorporated into Easter celebrations, symbolizing Christ's resurrection and the promise of eternal life.

Each pysanky egg is a canvas of symbolism. Patterns and colors are carefully chosen, as every element carries meaning. For instance, crosses and fish represent Christianity, while geometric



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shapes and plant motifs symbolize health, prosperity and fertility. The act of creating a pysanka (singular for pysanky) was traditionally a meditative and sacred process, often accompanied by prayers and blessings.

HOW TO MAKE PYSANKY EGGS

Making pysanky eggs is a rewarding creative activity, though it requires patience and precision. Here's a step-by-step guide to create your own:

Supplies

- Clean, raw white eggs (or hollowed eggshells for a longer-lasting creation)
- Beeswax
- A kistka (stylus) for applying wax
- Dyes in various colors.
- A candle or heat source for melting the wax.
- Paper towels or soft cloths.
- Varnish (optional, for preservation).

Directions

1. Prepare the egg. Gently clean the egg with vinegar to remove oils and ensure the dye adheres evenly.

Decide on your design and sketch it lightly with pencil, if desired.

2. Apply wax. Using the kistka, heat a small amount of beeswax over a candle flame. Draw your design onto the egg, starting with the areas you want to remain white. The wax will resist the dye, preserving the underlying color.

3. Dye the egg. Dip the egg into the lightest dye color first. Once it's dry, apply more wax to preserve areas of that color. Repeat the process, progressing to darker dyes and adding wax layers after each color to build your design.

4. Reveal the design. When your

design is complete, gently heat the egg near a candle flame to melt the wax. Wipe it away with a soft cloth to reveal the vibrant, multi-colored pattern underneath.

5. Optional finishing touch. For a glossy finish, apply a thin layer of varnish.

Creating pysanky eggs is a beautiful way to connect with Ukrainian tradition and express your creativity. Whether you follow traditional patterns or design your own, these eggs are a stunning celebration of life, hope and renewal.

Easter-Themed Games

Easter is a time for family, food and fun, and it's the perfect occasion to organize some lighthearted games that everyone can enjoy.

Whether you're entertaining energetic kids or looking to get the whole family involved, these Easter-themed games are sure to bring laughter and create memories.

PEEPS WAR

Get ready for a sweet battle with Peeps war! All you need are a few packs of Peeps marshmallow bunnies or chicks, toothpicks and a microwave. Each participant takes a Peep, sticks a toothpick into it, and places it on a microwave-safe plate. Position two Peeps facing each other, then microwave them for a few seconds. As the Peeps puff up, their toothpicks act like swords. The Peep that "stabs" the other wins! This silly, low-stakes game is as fun to watch as it is to play.

Another variation is to line up a team of Peeps on each side of a table. Each person takes turns throwing a Peep to try to knock all of the other person's Peeps off the table. The person with the last Peep standing wins.

FREEZE DANCE TO EASTER SONGS

Turn up some cheerful Easter tunes and get everyone on their feet! Play "Easter Bunny Hop," "Here Comes Peter Cottontail," or other seasonal tracks. When the music stops, players must freeze in place. Anyone caught moving after the music stops is out. Keep going until only one dancer remains. This game is perfect for younger kids and gets everyone mov-



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ing after a big Easter meal.

EASTER-THEMED CHARADES

Charades is a classic party game, and adding an Easter twist makes it even more fun. Create a list of Easter-themed prompts, such as "hopping like a bunny," "painting an egg," or "searching for hidden eggs." Players take turns drawing a prompt from a hat and acting it out without speaking, while the rest of the group guesses. This game is great for all ages and encourages creativity and laughter.

BUNNY HOP SACK RACE

Channel your inner Easter bunny with this twist on the traditional sack race. Participants hop to the finish line while standing in pillowcases or burlap

sacks. To make it more festive, decorate the sacks with bunny faces or Easter egg designs. For added excitement, create an obstacle course or make it a relay race.

EGG TOSS

Grab some plastic or real eggs (hard-boiled if you want to avoid a mess!) and pair up players. Each pair starts by tossing the egg back and forth, taking a step farther apart after each successful catch. The pair that can toss the egg the farthest without breaking it wins. This game is simple, fun and offers just the right amount of suspense.

EASTER BINGO

Create or print out bingo cards

featuring Easter-themed images like bunnies, eggs, chicks and flowers. Use jelly beans or small candies as markers. Call out items and see who can get five in a row first. This laid-back game is perfect for older relatives and younger kids alike.

EGG RELAY RACE WITH SPOONS

For this classic game, give each participant a spoon and an egg (plastic or hard-boiled). Players must race to the finish line while balancing the egg on their spoon. To make it trickier, add obstacles or require players to hop like a bunny. The first to cross the line without dropping their egg is the winner.

Build a Peeps House

Move over gingerbread houses — Peeps houses are the new holiday craft to try! This delightful Easter activity combines creativity, sweets and family bonding, making it perfect for kids and adults alike.

Using those iconic Easter marshmallow treats — Peeps — you can create colorful, festive candy houses to celebrate the season.

GETTING STARTED

To make your Peeps houses, gather the essentials: graham crackers, frosting or edible glue, Peeps and a variety of Easter-themed candies. Jelly beans, candy-coated chocolate eggs, sprinkles and pastel-colored licorice are all great options for decoration. A sturdy base, such as a small square of cardboard covered in parchment paper, will keep your house stable while you work.

If you need some extra help, search for “Peeps Houses” on YouTube and watch one of the many instructional videos.

BUILDING THE FOUNDATION

Constructing the house is simple and similar to assembling a gingerbread house.



Use graham crackers as the walls and roof, gluing them together with frosting or melted chocolate. A piping bag or zip-top bag with a corner cut off works well for applying the frosting. Be patient and let the structure set for a few minutes before adding decorations to ensure it stays intact.

For a twist, try using colorful frosted sugar cookies or chocolate wafer cookies as building materials. You can even create multi-level designs or add extensions,

like a candy garden or a marshmallow fence. Some people build the walls with bunny Peeps. The possibilities are endless!

DECORATING YOUR PEEPS HOUSE

This is where the fun begins. Use Peeps as adorable residents or accents for your house. Position bunny Peeps at the entrance like they're welcoming guests, or place chick Peeps on the roof for a whimsical touch. Candy eggs can line a walkway, and

jellybeans can become flower beds. Add a sprinkle of edible glitter for a magical finish.

Kids can let their imaginations run wild by designing different themes, like a spring meadow, a candy wonderland, or even a Peeps village with multiple houses. Adults can join in the fun, making it a perfect activity for Easter gatherings or classroom crafts.

SHARING THE JOY

Once your Peeps houses are complete, display them as

part of your Easter decorations or use them as edible centerpieces for your family celebration. If you're feeling generous, consider hosting a Peeps house-making party and let everyone take their creations home.

Peeps houses aren't just a craft — they're a chance to create sweet memories with loved ones. With a little creativity and a lot of marshmallowy fun, you'll have a new Easter tradition to look forward to year after year.

Giant Omelet Tradition

In the small town of Haux, France, Easter Monday isn't complete without a remarkable culinary spectacle: the creation of a giant omelet.

This beloved tradition draws crowds from near and far to witness the preparation of an omelet large enough to feed hundreds of people. Combining community spirit, culinary skill and festive cheer, the Giant Omelet of Haux is a one-of-a-kind celebration steeped in history.

THE ORIGINS OF THE GIANT OMELET

The tradition of making a giant omelet in Haux is said to trace back to the Napoleonic era. According to legend, Napoleon Bonaparte and his army stopped in the town during their travels. After enjoying an omelet prepared by a local cook, Napoleon was so pleased that he ordered the townspeople to gather all the eggs in the village and cook a massive omelet to feed his soldiers. This tale evolved into an annual event, celebrating community collaboration and hospitality.

Today, the giant omelet is not only a nod to this legendary past but also a cherished Easter Monday tradition that brings neighbors and visitors



onions, garlic, parsley and generous amounts of butter, are added to enhance the flavor. The pan is heated over a wood fire, and the chefs work together to pour, stir, and cook the omelet until it's ready to serve. They traditionally use large wooden spoons that look like oars to stir the omelet.

A FEAST FOR ALL

Once the omelet is cooked to perfection, it is served to the gathered crowd, who eagerly line up with plates in hand. The meal is accompanied by music, dancing and other festivities, creating a joyful atmosphere that underscores the spirit of Easter. Proceeds from the event often go to local charities, adding a philanthropic element to the celebration.

A SYMBOL OF COMMUNITY

The Giant Omelet tradition in Haux is more than a quirky culinary event; it's a symbol of unity and generosity. It exemplifies the power of a shared meal to bring people together, celebrating the simple joys of good food and good company. Similar giant omelet traditions have spread to other towns in France and even to communities abroad, but Haux remains the heart of this unique Easter Monday celebration.

For those fortunate enough to visit Haux during Easter, witnessing — and tasting — the Giant Omelet is an unforgettable experience that captures the warmth and spirit of this charming French town.

together for a shared meal and festive fun.

CREATING THE GIANT OMELET

The preparation of the omelet is a carefully

orchestrated event. Early on Easter Monday, the streets of Haux are transformed into an open-air kitchen. A massive pan — approximately 13 feet in diameter — is set up in the town square. Local chefs,

wearing traditional white uniforms and hats, take charge of the cooking process.

Around 10,000 eggs are cracked and whisked, often with the help of volunteers. Other ingredients, such as