



Easter Eggs, or Saturday Night Fever

For Jacqueline, Irène, Susan, Mum and all the other wonderful women in my life

It's Saturday night and you don't know what to do with yourself?
Try this thoroughly tested recipe.

Ingredients:

1 kitchen with gas stove and fan

1 tiled wall

1 grainy white wall

1 tiled floor

Sundry objects standing about kitchen counter: kettle, bowl of fruit, thermos, mugs, etc. – the greater the clutter, the better!

1 small saucepan with aluminum lid

2 raw eggs, fresh from the farmers' market

1 pt cold water, dash vinegar

Clean dustpan and brush

Wet cloth

Tea towel

Time required: approx. 2 hrs

How to proceed:

Place two raw eggs in small saucepan making sure shells are intact; fill with cold water; add dash of vinegar.

Place saucepan and eggs on gas stove, light gas, turn fire very low, place lid on saucepan.

Leave kitchen for at least an hour, pulling kitchen door shut without closing it completely.

Do NOT under any circumstances return to kitchen!

Play computer games, watch television, make a long phone-call to a friend, anything.

(However, do NOT leave the house!)

Within approx. 1 hour you will hear a satisfying pop from the kitchen, followed by a clattering noise.

Now you may open the kitchen door.

The saucepan lid will have fallen to the ground. At least one of the eggs will have exploded. Greeny-yellowish-white stuff will be splattered all over the kitchen: the kettle, walls, floor will be splattered with smithereens of egg, with and without shells. If both eggs have exploded and some eggy stuff remains inside the now very hot saucepan, a wisp of smoke will be rising from it. A beautiful, dark-brown, black or iridescent patina with intricate patterns will have grown across the bottom of the saucepan.

Approach carefully and turn gas off. Gingerly test heat of saucepan handle. It may be wise to grab a towel before touching anything. Open a window and, if on hand, turn on the kitchen fan.

Leave kitchen, close door.

Have a laugh – for you must know: it could've been much worse: it could have been your pressure cooker exploding with tomato sauce in it, or sauerkraut, or it could have been a dodgy tube of tomato paste exploding in your face, your hair, all over your new cream-coloured silk blouse AND all over your kitchen, or you could have set fire to the whole building...

Return to kitchen, carry cooled-off but evil-smelling saucepan outside, placing it onto stone slab or cold, hard concrete floor of garden terrace or balcony.

Toss saucepan lid into dustbin (depending on the state of its handle, you may wish to retrieve it the next day).

Leave eggy remains to dry. They are not greasy. Any water vapour will soon vanish due to the full blast of the fan creating a stiff draft across your house or flat.

Read the paper while you wait. Do not turn gas stove on again at this point.

When more or less dry, use clean brush to brush and scrape egg off all the surfaces. Beginning at the top, work your way downwards: doors of kitchen units; underside of units and fan; tiles around stove; rough-grained white walls next to stove; every object cunningly distributed all over kitchen counter for greater effect; fiddly bits of gas stove; and -- finally -- the floor!

Dispose of egg dust and fragments. Clean dustpan and brush, put away.

Wipe smooth surfaces clean, wash kettle, thermos, bowl, fruit, mug, etc.

Stand back and admire the newly clean state of at least this corner of your kitchen!

Make a cuppa, take a break.

Go to bed.