

fun activities

Eggsperiments



Eggsperiment #1: Hard-cooked or raw?

You'll need: cardboard, scissors, raw egg, hard-cooked egg and a flashlight

Cut a hole about 1/2 inch in diameter in the middle of the cardboard. Hold each egg over the hole and you'll be able to tell which one is raw and cooked.

How does this work? Heat from cooking changes egg protein from a liquid into a solid. The light does not shine through the hard-cooked egg, but it makes the raw egg glow. This is eggspecially cool in a dark room!

Eggsperiment #2: The disappearing egg

You'll need: raw egg, a jar with a lid and vinegar

Place the egg in a jar. Cover is with vinegar, replace the lid and wait 36 to 48 hours. The egg will dissolve, eggsposing the membrane.

How does this work? Tiny bubbles form all over the shell when vinegar is poured over the egg. That's because vinegar is an acid. It reacts with the thin layer of eggshell, which is composed mostly of calcium carbonate. The gas carbon dioxide is produced. Touch the egg once in a while so you can feel the changes.



Eggsperiment #3: Eggsmosis

You'll need: raw egg, spoon, a jar with a lid and water

After eggsperiment #2 - Watch the egg eggspand. Gently remove the egg from the jar with a spoon and rinse it off. Put it back in the empty jar and cover it with water. By the next day, the egg has grown bigger. If left in the water long enough, it will eggsplode just like a balloon!

How does this work? Water moves through the shell membrane by osmosis, causing the egg to swell.

For more information and activities visit www.iowaegg.org