

## Egg-cellent Easter Experiments

Easter wouldn't be Easter without eggs. But what is an egg?

A chicken's egg is just a big single cell. If the egg is fertilised, a chick will grow inside.

Inside an egg there is the white and the yolk which feed a growing chick before it hatches. The white is made of protein and water and the yolk is made of protein and fat.

### A Good or Bad Egg?

Materials:

- 1 raw egg
- Bowl
- Water

Did you know?

When a chick is ready to hatch, it will call to its mother from inside the egg!

Just like Dr Pumpkin, you can check your eggs are fresh by placing them in a bowl of water. If the egg sinks, it is good to eat. If it floats....throw it away! Bacteria have set to work on the egg's protein and have produced hydrogen sulphide gas which stinks!



Did you know?

The colour of an egg shell comes from the breed of hen that laid it!

## To Sink or to Float?

Materials:

- Salt
- Tablespoon
- 2 glasses
- Warm water
- 2 raw eggs

Will an egg sink or float in water? What would happen if we added salt?

Pour water into two glasses and add about 10 heaped tablespoons of salt to one of them. Stir well until the salt is fully dissolved. Place an egg in each glass and watch what happens. The egg in the water will sink to the bottom while the egg in the salty water will float to the top.

The egg floats in salt water because of density. Salt water is denser than the egg causing it to rise to float. The egg is denser than plain water, however, which is why when an egg is added to a glass of plain water, it sinks.

## Bouncy Egg



Did you know?

Because egg shells are porous, eggs can soak up smells from other foods in your fridge like stinky cheeses! Yuck!

Materials:

- 1 raw egg
- White vinegar
- Cup or bowl

Place the egg into the cup and pour in enough vinegar to completely cover it. Let the egg soak in the vinegar for 2 to 3 days. Remove the egg from the cup and check to see that the egg shell has completely dissolved. Rinse the egg thoroughly with water and then let it dry completely for a day or two.

When the egg is dry it will be like a bouncy ball! How high can you bounce it? Make sure that you try this outside in case it breaks!

The egg bounces because the acidity of the vinegar dissolves the shell. Even though the shell has dissolved, the egg's membrane is still intact.

Try it yourself and fool your family by accidentally "dropping" the egg