



BOUNCING EGG

You will need:

- Egg
- Glass jar (big enough for the egg to sit in)
- White vinegar
- Paper towel

Method:

1. Place the uncooked egg (with shell still on) into the glass jar.
2. Fill the glass with vinegar until the egg is completely covered.
3. Leave the egg in the jar for three days.
4. Take the egg out and pat dry with paper towel. The egg should be rubbery and clear.
5. Rinse under tap water.
6. Bounce the egg on a table or plate. We recommend not to drop it from higher than 20cms until you're ready for it to go splat!
7. Have fun!

What's happening?

A chemical reaction takes place between the eggshell and the vinegar.

A chicken's eggshell is made of calcium carbonate, and this reacts with the vinegar (similar to bicarb soda and vinegar, but less violent). You can "see" the reaction between the eggshell and the vinegar because of the small bubbles that form on the egg once it is placed in the vinegar. The small bubbles are carbon dioxide gas.

Once the eggshell has finished reacting with the vinegar (i.e. there is no more shell left), the uncooked egg is still held together by a thin membrane. The vinegar will continue to work with the membrane. The vinegar toughens up the membrane, which allows the egg to become bouncy.

Take it further:

- Experiment by placing the egg in different types of liquids. What about lemon juice? Coca cola? Different types of vinegar?
- Which liquid causes the shell to dissolve faster?
- Does anything else happen to your egg? What does it feel like? Smell like? Sound like?

