

# The Stillness Infants Holiday Science Experiment

## Can you make a raw egg bounce?

What you will need:

Raw eggs (might need more than 1)
White wine vinegar
Bowl
Kitchen roll
Food dye (optional)



How to:

1. Wash some eggs.
2. Place some eggs into a bowl, (It's best to use a few eggs in case there are any mishaps later).
3. Pour the white wine vinegar into the bowl so it covers the eggs. If you want to colour your egg pour in a few drops of food dye (Be careful as you use it).
4. Leave for 72 hours, (3 days).
5. Carefully empty the vinegar and gently rinse the eggs with tap water so that the shell starts to fall away.
6. If there are patches of shell still remaining, don't scratch them off as they could pop the egg. Rinse again and if that doesn't work soak in vinegar for another day.
7. Dry your egg gently with the kitchen roll.
8. **(TIP: Dropping into the bath, a bucket or a tray is a good place to do this)** Drop your egg onto a flat surface. Try it from close to that surface at first. Did it bounce? Now drop it from slightly higher. How high can it drop before it breaks? If you used food dye and your egg has broken, has your yolk changed colour?
9. Wash your hands (especially if you used food dye) and don't eat the egg!

### Questions to ask and the science behind the bounce!

**What happened to the shell?** The vinegar, which is a weak acid, dissolved it.

**Why didn't the egg break when you bounced it?** The egg has another layer to protect it when the shell is gone. This is called the membrane. Usually when you drop an egg the shell breaks and pierces this membrane. This is what stops an egg from being bouncy usually.