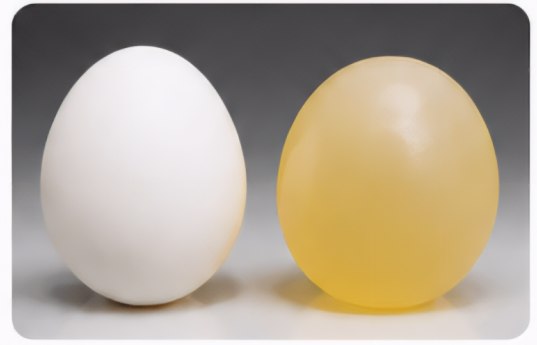




Testing the Effect of Vinegar on Egg Shells to Make Rubbery Eggs



Name: _____ Date: _____



QUESTION

What effect does vinegar have on egg shells?



HYPOTHESIS

If an egg is soaked in vinegar, then the shell will dissolve and the egg will become rubbery.



PROCEDURE

- 1 Carefully place one egg in each jar or cup.
- 2 Pour enough vinegar into one jar to completely cover the egg. Label this jar "Vinegar."
- 3 Pour water into the other jar to completely cover the second egg. Label this jar "Water" (Control).
- 4 Let both eggs sit undisturbed.
- 5 Check the eggs after 24 hours. Record your observations.
- 6 Continue checking the eggs each day for 5–7 days. Record your observations each day.
- 7 When the egg in vinegar feels rubbery, gently remove it and rinse it with water.
- 8 Gently bounce the rubbery egg on a table and observe what happens.



SAFETY FIRST!

Do not eat the eggs. Wash your hands before and after this experiment.



MATERIALS

- 2 raw eggs
- White vinegar (enough to fully cover the eggs)
- 2 clear jars or cups
- Water
- Spoon
- Paper towel
- Optional: food coloring, label, and camera or notebook for observations



OBSERVATIONS

Record your observations each day.

Day	Vinegar Egg (what do you see?)	Water Egg (what do you see?)	Notes
Day 1			
Day 2			
Day 3			
Day 4			
Day 5			
Day 6			
Day 7			

What happened when you bounced the rubbery egg?



CONCLUSION

What happened to the egg shell in the vinegar? _____

Why do you think this happened? _____

What did you learn from this experiment? _____