



Here's some Eggsperiments to try at Home

1. Rubber Eggs

Soak a raw egg in vinegar for 2-3 days to take the calcium out of the eggshell until the shell has dissolved. Leave to dry somewhere safe for a day. The egg should now feel like rubber and even bounce like a ball!

2. Fresh OR Rotten?

How can you tell if an egg is fresh? Get a bowl of water and place the egg into the bowl. A fresh egg will always sink; an old or rotten egg will float as it has developed more air inside the shell!

3. Dyeing Eggs

Use natural products to make egg dye. Beetroot for deep red, onions-yellow (add soda powder to make it bright yellow), cranberries-light red, spinach leaves-green, and blackberries-blue. Boil the Fruit or veg of your choice in water ALWAYS WITH AN ADULT! Get a hard-boiled egg and pop it in an old pair of tights. When the boiled water has cooled dip the egg in the water and leave for a few minutes. When your colour is dark enough take your egg out to dry on a paper towel and hey presto coloured eggs!

4. Egg in the bottle trick

Pour boiling water WITH AN ADULT into a bottle. Swirl it around and then pour it out. Immediately place a hard boiled peeled egg over the mouth of the bottle. The hot water leaves steam in the bottle. The water molecules in the steam force some of the air out of the bottle. As the steam cools the water droplets condense and require less space within the bottle. This reduces the air pressure in the bottle. The greater air pressure outside the bottle pushes the egg into the bottle. Remove the egg by holding the bottle upside down, placing your mouth over the opening and blowing into the bottle for 30 seconds. This makes the pressure inside the bottle greater than the air pressure surrounding the bottle, so the egg should pop out.