

RUBBERY

EGG

Can you make an eggshell go soft?



MATERIALS

- 1 egg
- drinking glass
- vinegar

STEPS

1. Gently place the egg into the glass.
2. Pour vinegar all over the egg to completely cover it.
3. Wait several days. Take the egg out of the glass and feel the shell.

DID YOU KNOW?

The vinegar reacts with the calcium in the eggshell, dissolving it. This makes the shell feel rubbery. This shows the importance of calcium to making the shell strong, just like the calcium in our bones. Keep drinking that milk!

