



THE FLOATING EGG

Find out which liquids an egg will float in.



MATERIALS

- 4 glasses of water
- salt
- sugar
- flour
- fresh egg

STEPS

1. Fill each glass three-quarters full with water.
2. Stir a few tablespoons of salt into one glass of water, until it dissolves.
3. Stir the same amount of sugar into the second glass of water.
4. Stir the same amount of flour into the third glass of water. Leave the fourth glass of water plain.
5. Guess which glass of liquid the egg will float in. Now try them all!

DID YOU KNOW?

Density is how tightly the matter of a mixture is packed together. For example, an egg is more dense than plain water, so the egg sinks. Salt water, however, is more dense than an egg, and so the egg floats! Are you more or less dense than sea water?

Note: If the egg is stale it will float in water because gas forms inside the egg when the egg is going bad. You can use this trick to check the freshness of an egg.

