Name:



Subject: Science/Chemistry/Biology Key Concepts: osmosis, absorption

Try this at Home: Bounce an Egg!

Watch the Wonderama Video on YouTube: <u>How To Bounce An Egg with Cool Science with Rachel</u> (If needed, use the video title to search for this video)

Words to Learn

Acetic acid: a chemical found in vinegar

Calcium Carbonate: a white, odorless chemical; most of an eggshell is made of calcium carbonate

Osmosis: the process through which water passes through a membrane **Absorbed:** took something in

What You Need:

- 1 raw egg
- Plastic or Clear Container with a lid
- Vinegar
- Flashlight (optional)

What to Do:

- 1. Carefully place the egg inside the container.
- 2. Pour vinegar into the container with the egg, making sure to cover the top of the egg.
- 3. Put the lid on the container.
- 4. Put the container in the refrigerator for at least 24 hours.
- 5. After 24 hours, take the container out of the refrigerator and remove the egg.
- 6. Bounce the egg!!! (But not so hard!)

Bonus! Turn off the light and use a flashlight to look inside the egg and see the runny yolk.

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What You Learned:

1. Use the words below to fill in the blanks to explain how and why the egg bounced.

| Acetic acid | Osmosis |
|--|----------|
| Calcium carbonate | Absorbed |
| The in the vinegar broke down the | |
| that the eggshell is made of. Then, through the process of, | |
| most of the vinegar passed through the egg's membrane, and was | |
| into the egg. | |
| | |

2. What surprised you most about this experiment?

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