

Activity  
**2**

Reproducible  
Master

# Eggs-traordinary

Eggs are amazingly versatile as well as tasty! Did you also know that you can do a “magic” disappearing trick with one? Read on...

## Kitchen Science Facts

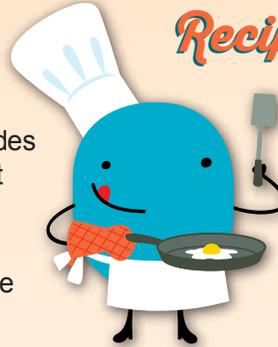


Inside the shell, **eggs** contain two main parts, the **white** and the **yolk**. The white is mostly made of **water** and **albumen**, a special **protein**. The **yolk** is mostly made of **fat**, but also includes some **protein** along with **lecithin**. **Lecithin** is a substance that helps **bind molecules together** to create an **emulsion**.



The **eggshell** is made of **calcium carbonate**, a compound made of the elements **calcium** and **carbon**. Calcium carbonate makes the eggshell **hard**.

## Recipe Fun



Ask a parent to help you find a recipe for your favorite dish that includes eggs as an ingredient. Write the recipe on a separate piece of paper and bring it to school for a class collection of recipes!

### Part A.

## Kitchen Science Challenge!

Unscramble the letters at right to identify ways in which **eggs** may be prepared for eating. As proof of more science at work, each of these preparations uses **heat** to create a **chemical reaction** that changes the physical properties of the egg!

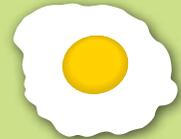
DELIQB: \_\_\_\_\_ D

BMARSCEDL: \_\_\_\_\_ C \_\_\_\_\_ D

IDERF: \_\_\_\_\_ R \_\_\_\_\_

KAEDB: \_\_\_\_\_ K \_\_\_\_\_

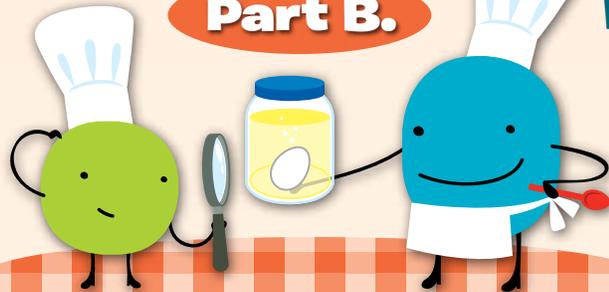
PAOEDCH: \_\_\_\_\_ O \_\_\_\_\_ C \_\_\_\_\_



### Part B.

## What would happen if...

...you could make an eggshell disappear?  
Follow the steps below and your teacher's directions for some eggs-cellent results!

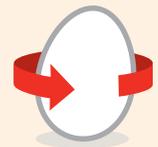


1. Gently place an **uncooked egg** into a **glass jar**.
2. Cover the egg with **white vinegar** for at least 24 hours.

### Eggshell Observations

## Kitchen Science at Home

Do you know how to tell a **raw egg** from a **cooked one**? Ask a parent to hard-boil an egg and then **spin** both of them on a table. The hard-boiled egg should spin easily on its end; the raw egg, not so easily!



**Ryan's**

Ryan's cooks up lots of **eggs** every day! That's because eggs are tasty and used in so many different menu dishes like **omelets**, **cakes**, and **breads**. They're also used in **saucers**, **coatings** and **glazes**. Visit one of our restaurants near you to sample some **eggs-ceptionally tasty menu items!**

**YMI**  
YOUNG MINDS INSPIRED