

# 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!

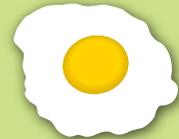
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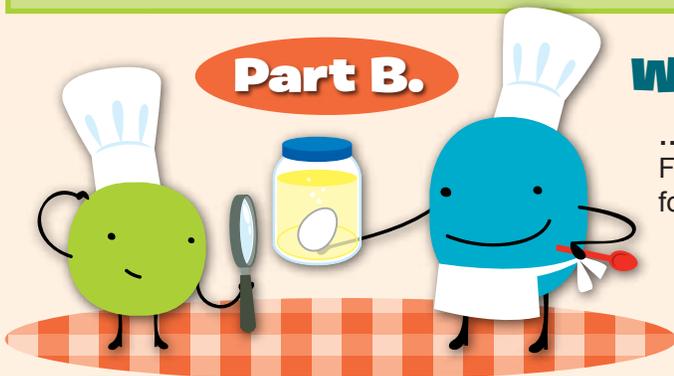
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### Part B.



### 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

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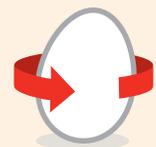
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## Kitchen Science at Home

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!



HomeTown Buffet 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 **sauces**, **coatings** and **glazes**. Visit one of our restaurants near you to sample some **eggs-ceptionally** tasty menu items!

