

Place one egg into a jar. Fill the jar with vinegar.



Add four drops of food colouring to the jar and stir. Leave to sit for up to three days.

Enjoy some egg-stremely Easter-tastic science.

## What you need

- 1 egg
- Clear vinegar
- Food colouring (we used red, blue, yellow, green, purple)
- 1 jar
- Spoon

## How does it work?

Chicken eggs are made up of egg white (called albumen) and egg yolk. Surrounding these is a flexible semi-permeable membrane that allows certain substances to pass through, but not others. Surrounding the whole thing is a hard shell made out of a mineral called calcium carbonate. The acidic vinegar reacts with the

calcium carbonate, slowly dissolving it. As the shell breaks down, the food colouring seeps through the membrane, turning the egg a weird colour. Because the membrane is made of keratin (the same stuff as your hair and nails), it is very tough. This is why you can bounce a shell-less egg without it breaking.

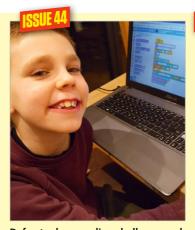


Carefully remove your egg and (gently) start bouncing it.

We'd love to hear how you got on with this month's activities. Email your photos to hello@science-nature.co.uk. Featured readers will receive a Science+Nature badge.



We are really impressed with James's papier-mâché planet Earth.



Dyfan took our coding challenge and passed with flying colours.



Elystan made this house with the help of his brothers, Bertie and Oscar.