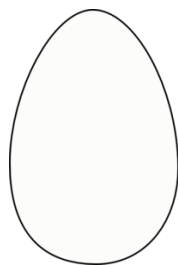




Naked Eggs



Things you will need:

- See through container
- Egg
- White vinegar

Instructions:

Place your egg into your container and then cover it with white vinegar. Then watch the egg, you should quickly see lots of bubbles forming on the surface. Leave the egg in the vinegar for 24 hours. Then drain the vinegar out and cover the egg over with fresh vinegar and leave it now for 7 days. When you return to the egg one week later, carefully rinse it off with water. The egg should now have only a delicate membrane around it and no shell.

The science behind it:

Eggshells contain calcium carbonate, which reacts with an acid in vinegar called acetic acid. The acetic acid breaks up the calcium and carbonate, dissolving the shell. While the calcium floats away, the carbonate reacts with the acetic acid to create carbon dioxide. This is why you see bubbles on and around the eggs.