How do You Make an Egg Float?

What to do: Pour water into one glass until it is half full. Put the egg into the water. Notice what happens. Now add 3 tablespoons of salt, stir gently, and observe what happens.

Pour water into the second glass until it is half full. Stir in 10 tablespoons of salt. Slowly add fresh water until the glass is full. Do not stir. Gently lower in the egg.

What happens: In the fresh water the egg sinks. As you add salt, it floats higher and higher.

When you add fresh water to the very salty water, the egg is suspended in the middle.

Why: The denser the liquid the greater its upward life, or buoyancy. Salt makes the water denser.

When you add fresh water to the salty water, it remains on top. The egg sinks through it and floats on the lower, denser salty water.

YOU NEED

• egg
• two drinking glasses
• water
• salt