A Bouncing Egg?
Can an egg be changed chemically by placing it in different compounds?

**What to do:** Put one egg in a glass of water and let it stand for a full 24 hours. Place the other egg in the vinegar and let it stand for the same length of time.

**What happens:** The egg in the water remains the same, while the egg in the vinegar compound now feels and looks like a rubber ball, and no longer has a shell! If you drop it a short distance into the sink, it will actually bounce. Now you know how this experiment got its name.

**Why:** In the vinegar, a chemical change took place in the egg. The acetic acid (vinegar) reacted with the calcium carbonate of the eggshell. The change caused the shell to soften and disappear, while the egg in the glass of water did not chemically change. Chemists would say that the shell of the egg in the vinegar becomes -decalcified.

**YOU NEED**
- two whole raw eggs (in shell)
- glass of water
- glass of vinegar