A RAW DEAL

SMARTER THAN AN EGG ANYDAY

THE SETUP: You are the expert egg sorter in this trick. You will need a raw egg and a hard-boiled one. Without cracking either, you can identify the hard-boiled one just by spinning the eggs.

THE FIX: Hard-boiled eggs spin faster and longer than raw eggs. A hard-boiled egg is a solid. It spins easily. A raw egg contains a liquid. Liquid requires more force than a solid to set it in motion. Since you apply only one force to the egg when you spin it, the liquid inside the raw egg does not move as rapidly as the solid shell. This creates a drag between the inside of the shell and the surface of the liquid, which slows down and eventually stops the movement of the egg.