

# 186 Preserving Food



## Materials

- 4 pieces of bread
- 4 jars with lids
- vinegar
- water
- salt

Compare different ways of stopping bread going moldy.

## STEPS

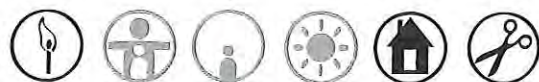
1. Place a piece of bread into each jar.
2. Add water to one jar so it just covers the bread.
3. Add vinegar to the next jar, so it just covers the bread.
4. Dissolve a few teaspoons of salt in some water. Add this to a jar, just covering the bread.
5. Leave the fourth piece of bread untouched.
6. Leave the jars for several days. Each day, check if any mold has grown.

I think the piece of bread in this jar will walk away on its own when I take the lid off.



## Did You Know?

Foods contain yeasts and bacteria, which after some time, can grow and make the food go moldy and unhealthy to eat. Vinegar and salt kill most of these organisms, so pieces of bread soaked in these jars should go moldy last, or not at all. Before refrigerators were invented, using salt was an important way to preserve foods.



# 187 The Floating Egg



## Materials

- 4 glasses of water
- salt
- sugar
- flour
- fresh egg

Find out which liquids an egg will float in.

## STEPS

1. Fill each glass three-fourths full with water.
2. Stir a few tablespoons of salt into one glass of water, until it dissolves.
3. Stir the same amount of sugar into the second glass of water.
4. Stir the same amount of flour into the third glass of water. Leave the fourth glass of water plain.
5. Guess which glass of liquid the egg will float in. Now try them all!

## Did You Know?

Density is how tightly the matter of a mixture is packed together. For example, an egg is more dense than plain water, so the egg sinks. Salt water, however, is more dense than an egg, and so the egg floats! Are you more or less dense than sea water? Note: If the egg is stale it will float in water because gas forms inside the egg when the egg is going bad. You can use this trick to check the freshness of an egg.

