

the eggs press

SEPT/OCT 2008



Scramble

HINT: Halloween Fun

A T C

R O F G

P O Y S O K

T B A

P P N M I U K

M M Y U M

P D I S R E

MYSTERY
WORD:

Do Eggs Have Holes in Them?

This is an intriguing egg-speriment that truly tests the scientific method.

What You Need:

- glass jar
- warm water
- egg

Observe:

Look at the egg. What do you notice about the shell? Do you think it has little holes in it?

How it Works:

1. Fill your jar half full with warm water.
2. Place the egg into the glass jar.
3. Observe what happens to the egg.

Observe Again:

Does the egg float or sink to the bottom of the glass? What does the egg look like in the water? Do you see little bubbles? Which part of the egg is giving off bubbles? What are the bubbles telling us?

Answer:

There is air inside the egg that can escape because there are very tiny holes in the eggshell. The tiny holes let air go in and out of the egg. If there was a baby bird growing in the egg, it would need air. It would get its air through the tiny holes in the egg shell.

Did you try this egg-speriment? Send us a description of how it worked to eggspress@eggs.ab.ca and we'll send you an egg pencil in the mail.



Pumpkin Bottles

It was a dark and scary night....

What you need:

- empty plastic bottle (any size works)
- orange, black, green and white acrylic craft paint
- 4-6 green pipe cleaners
- paint brush
- hot glue gun or craft glue
- sand or dirt
- cardboard paper
- egg carton—cut out the bottom shells and paint green

How to do it:

1. Wash bottle and remove label.
2. Fill bottle with sand or dirt to keep it sturdy.
3. Paint bottle with orange paint and let dry.
4. Cut leaves out of the cardboard paper. Glue to the ends of the pipe cleaners.
5. Wrap other ends of pipe cleaners around the neck of the bottle.
6. Paint faces on the front of the bottle.
7. Glue egg carton shells around the bottom.



The **EGGSp**ress is a monthly newsletter for kids! It features interesting egg facts, egg-speriments, recipes, tricks, puzzles, crafts, jokes and other egg-citing activities. Although these activities are targeted to kids, we recommend involving an adult helper for double the fun. To sign up for this monthly newsletter in PDF format, just email eggspress@eggs.ab.ca.



Trick or Treat Cookies

Nothing says "Boo!" quite like Halloween cookies.

2	large eggs	2
500 mL	all-purpose flour	2 cups
5 mL	baking powder	1 tsp
500 mL	granulated sugar	2 cups
325 mL	butter	1½ cups
10 mL	vanilla extract	2 tsp

1. Preheat oven to 175°C (350°F).
2. Using an electric mixer, cream together the butter and sugar.
3. Slowly add eggs and vanilla.
4. In a separate bowl, use a wooden spoon and mix together baking powder and flour.

5. Gradually add flour mixture to wet ingredients until well combined.
6. Cover with plastic wrap and refrigerate for at least two hours.
7. Remove one half of the chilled dough from the refrigerator and, on a lightly floured surface, roll out the dough to a thickness of 1 cm (¼ inch).
8. Using cookie cutters, cut out desired shapes—some ideas are bats, pumpkins and spiders.
9. Place on greased cooking sheets about 2.5 cm (1 inch) apart.
10. Bake for 8–10 minutes, until lightly browned. Cool and then ice.

Icing

2	large eggs	2
10 mL	lemon juice	2 tsps
750 mL	confectioners sugar	3 cups
	food colouring	

1. Beat egg whites with lemon juice.
2. Add confectioners sugar and beat on low speed until smooth.
3. Separate into individual bowls and add different colours of food colouring. Mix well.
4. Use quickly or put on an airtight lid as this icing hardens when exposed to air.



Yokes of the Month:

Q. Why is the chef so mean?

A. He beats the eggs!

Q. Why can't an egg draw a straight line?

A. His ideas are scrambled.

Q. Why couldn't the eggs go out on a hot summer day?

A. They were afraid they would fry.

Egg Facts:

Did you know.....

What is the grey ring found around the yolk on some hard-cooked eggs?

This grey ring is the result of a reaction between the sulfur and iron naturally found in eggs. It occurs when eggs are overcooked, or when there is a high level of iron in the cooking water. The eggs are still safe to eat and will still be nutritious and taste great.

How long can I keep hard-cooked eggs in the fridge?

Hard-cooked eggs can be kept in the fridge for up to one week.