

## World Oceans Day-June 8 How salty does the sea have to be for an egg to float?

## **Materials**

- 5 eggs
- 1 c. salt
- Water
- Sharpie
- Plastic cups
- A notebook to record your findings

## To Do

- 1. Take five eggs out of the refrigerator, use a permanent marker to label them 1-5, and allow them to warm to room temperature.
- 2. Make a stock solution of 1 cup of salt dissolved in 5 cups of water, as follows:
  - a. Pour 3 cups of water into your large container.
  - b. Add 1 cup of salt.
  - c. Stir to dissolve some of the salt. It will not all dissolve yet.
  - d. Add 2 more cups of water.
  - e. Stir to dissolve the rest of the salt. The salt should be completely dissolved before you go on to the next step.
    - i. This may take several (5 to 10) minutes of stirring, so you may need to be patient.
- 3. Make a two-fold serial dilution of the stock solution, as follows:
  - a. Label five of the plastic cups 1-5. Cup 1 will be for the stock solution, cups 2-4 will be for the dilutions, and Cup 5 will be plain tap water.
  - b. Add 3/4 cup of your stock salt solution to Cup 1.
  - c. Add 3/4 cup plain tap water to cups 2-5.
  - d. Measure out 3/4 cup stock solution and add it to Cup 2. Mix.
  - e. Measure out 3/4 cup of the solution from Cup 2 and add it to Cup 3. Mix.
  - f. Measure out 3/4 cup of the solution from Cup 3 and add it to Cup 4. Mix.
- 4. Now, starting with Cup 5 and working your way up, test an egg in each solution to see if it will float. Use a soup spoon to lift the egg in and out of the cups.
- 5. In which cup did the egg first float? (Save this solution for step 7.) If the egg floated in more than one cup, did you notice any difference in *how* it floated?
  - a. Be sure to record your results and observations in your lab notebook, including the egg's number.
- 6. Repeat steps 5-6 with four other eggs.
- 7. When you are done handling the eggs, wash your hands with soap and warm water.