HIGH ON LIFE EVERYBODY WINS!

MANITOBA ADDICTIONS AWARENESS WEEK

Updated 1998

How to Cook an Egg With Alcohol

OVERVIEW

The powerful, toxic effect of alcohol is demonstrated in this "kitchen chemistry" experiment, showing how alcohol can actually "cook" an egg. This demonstration is not intended to mimic the effects of alcohol on the fetus, but to show what a strong chemical alcohol is.

OBJECTIVES

Students will be able to:

1) see a demonstration of the powerful chemical strength of alcohol

2) discuss why alcohol may be harmful to the body

TIE-IN WITH OTHER SUBJECTS

Science

TIME

Preparation -- 15 minutes

Reaction time -- 1 to 3 hours

MATERIALS

- 1 small jar with lid
- 1 pint 100 proof alcohol
- 1 small or medium size egg, room temperature

ACTIVITY

1) Pour enough vodka into the jar to cover the egg (3 - 4 inches deep). Position the jar where it can be left for three to four hours without disturbance.

2) Gently break the egg into the jar. Cover tightly with the lid. Do not shake or move the jar.

3) Have students record their observations. The egg will begin looking cloudy and will be "hard cooked" in one to three hours.

4) Have the students discuss what they observed. Remind them this is not the chemical process that occurs with the fetus, but an example of the powerful nature of alcohol.

FURTHER OPTIONS

- Ask the students to research more about alcohol in the encyclopedia or library. How did the alcohol "cook" the egg by affecting the protein? Ask your science teacher!

Reprinted from the "Fabulous FAS Quiz Show" [kit] with the permission of the March Of Dimes Birth Defects Foundation.