

Name:

Egg Investigation

NOTE: Please follow appropriate hand washing procedures when touching raw eggs.

Procedure

1. Make labels for your two non-paper plates. Label one "Grocery Store" and the other "Farmers Market".
2. Watch as your teacher demonstrates how to break an egg. Break the appropriate egg onto each of the plates, examine them, and discuss similarities and difference between the two eggs.
3. Fill in the Raw Egg Comparison Table.

Raw Egg Comparison Table

Characteristics	Farmers Market Egg	Grocery Store Egg
Diameter of egg white + yolk (inches)		
Diameter of yolk (inches)		
Color of yolk		
Consistency of egg white (firm, watery, etc.)		
Consistency of yolk (firm, watery, etc.)		
Other observations		

4. Your teacher will boil farmers market and grocery store eggs for your group to try. Peel each egg and taste them. Fill in the table and answer the questions below.

Boiled Egg Comparison Table

Characteristics	Farmers Market Egg	Grocery Store Egg
Was it easy to peel the boiled egg?		
Did you like the taste of the egg?		
Color of yolk		
Consistency of egg white (firm, watery, etc.)		
Consistency of yolk (firm, watery, etc.)		
Cost of egg		
Other observations		

Boiled egg comparison questions:

- a. Why do you think one egg costs more than the other?

- b. Do you think the chickens' diet would influence the properties of an egg? Why or why not?

- c. Do you think one egg is fresher than the other? Why or why not?

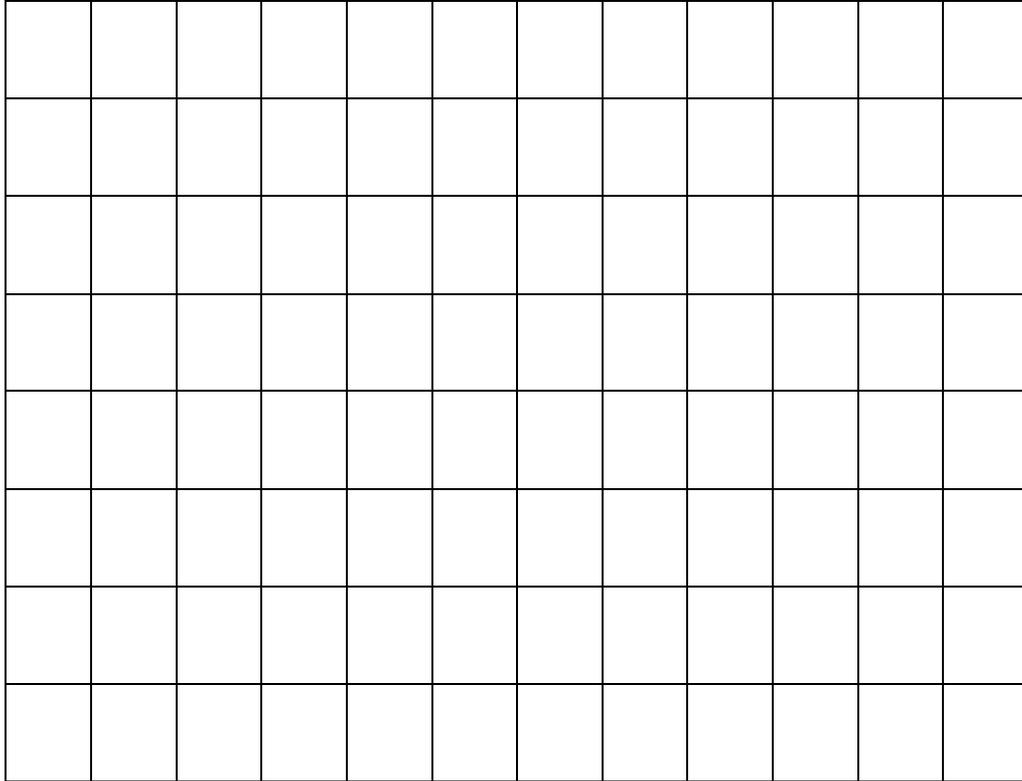
- d. Did the eggs taste different to you?

- e. If the eggs tasted different to you, which egg do you prefer the taste of?

- f. Why do you think there would or would not be a taste difference?

Graph it!

Collect yolk diameter information for both the farmers market and grocery store eggs from each group in your class. Make a bar graph comparing the data from each group. Be sure to include a key indicating which data is for farmers market eggs and which is for grocery store eggs, labels for both axes, and a title.



Use your graph of class data to answer the following questions.

- a. What is the average yolk diameter of an egg from a farmers market?

- b. What is the average yolk diameter of an egg from a grocery store?

- c. If you had one egg from a farmers market and one from a grocery store, which would you expect to have a larger yolk diameter?

Writing assignment:

Use the internet to research the nutritional value of free range eggs and factory farm eggs. Find at least two sources. Based on your research and your observations of different types of eggs, write a letter to a chef explaining to them which eggs you think they should use and why.