

Poultry-EGGS

Everyone has a favorite way they like their eggs cooked. What is your favorite way? Practice your cooking skills as well as learn by experimenting.

Activity: With an adult or in your 4-H club prepare eggs using different cooking methods. Taste each kind and record your preferences on the chart below.



Egg Taste Testing Chart		
How Cooked	Opinion of Taste	Rank of all Tasters (1 st , 2 nd , etc.)
In the shell (hard boiled)		
Fried		
Poached		
Scrambled		
Other		



DID YOU KNOW?

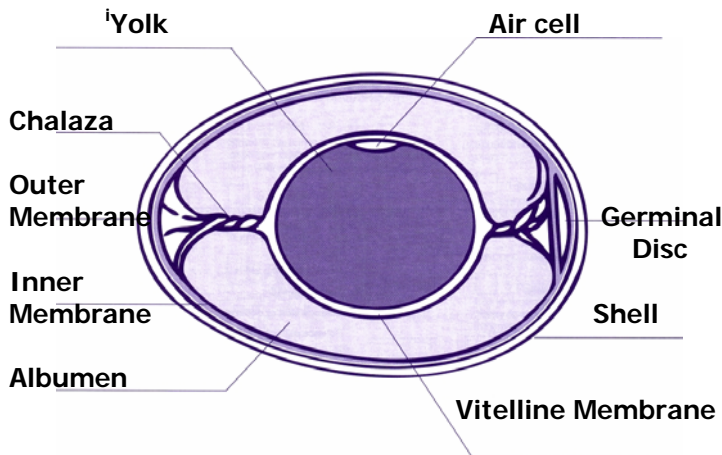
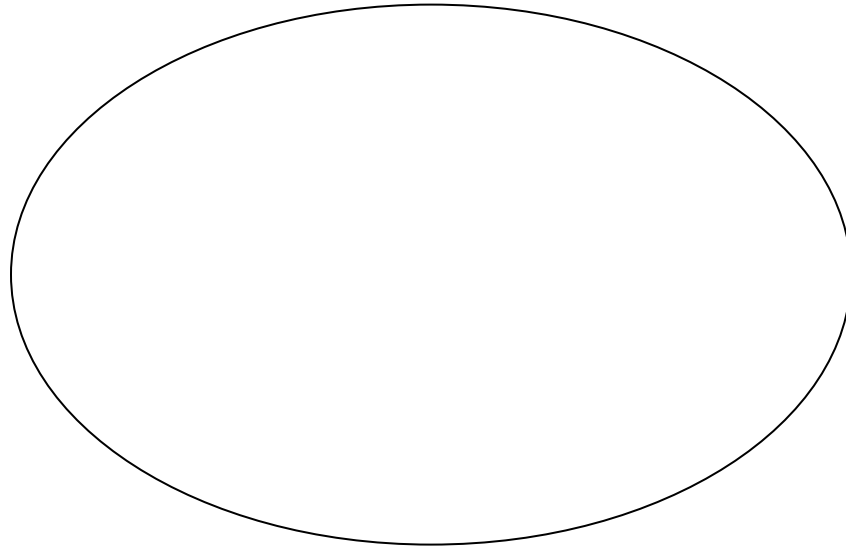
A fresh egg doesn't float because it contains very little air. The older the egg gets, the more air space it has. An egg that floats in plain water is too old to eat.



Learn the Parts of an Egg



Break a fresh egg on a plate. Draw each part of the egg that you can see. Label all the parts. Some parts to look for are: Chalaza, Albumen, Yolk .



DID YOU KNOW?

You can tell if eggs are raw or cooked by spinning them? A raw egg will wobble when spun because the insides don't spin with the shell.

TRY IT!

Egg in a bottle

Can you get an egg in a bottle with out pushing it in? Here's how you can. Peel a hard-cooked egg. Drop a lit match in a narrow mouthed jar, (with adult supervision), and quickly place the egg on the mouth of the jar.

Balancing Act

Can you balance an egg on its end? Try many different ways to find the easiest.