

~ ASK MOTHER NATURE ~

Would you like a special **Mother Nature Bookmark?**

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or
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Dear Readers:

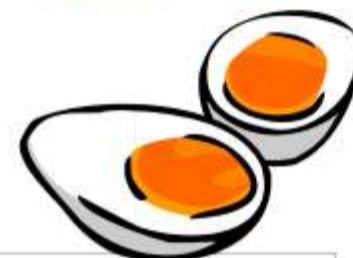
Do you have a lot of hard boiled eggs left over from Easter? Let's do some Eggs-periments with them.

Naturally Yours, Mother Nature

(Have you missed a previous Ask Mother Nature?)

Go to the Mother Nature archive and print it out:

<http://grandlakemountainproperty.com/AskMotherNature.htm>



Excellent Eggs

The perfect boiled egg actually is not boiled. Boiling the egg makes the yolk greenish. Follow these directions for preparing "hard boiled eggs". Boiling the egg can make it rubbery and give it a nasty green cast to the outer layer of the yolk. Try this foolproof method for a firm but tender white and a smooth, butter yellow yolk.

- To prevent cracking during cooking, prick the larger end of the egg with a pin. This provides an escape hatch for the air trapped there.
- Place eggs in a deep saucepan in a single layer. Pour in enough water to cover by 1 inch.
- Set the saucepan over heat and then bring the water just to the boil.
- Immediately remove the pan from the heat and place a cover on top.
- Let the eggs sit for 15 minutes.
- Place eggs in a bowl of ice water for 4 minutes to cool and then refrigerate.

Remember, if you're going to eat the eggs, don't leave them out of the refrigerator for more than 2 hours.



CAN YOU PUT AN EGG IN THE BOTTLE?

You Will Need

- Peeled hard boiled egg
- Small necked jar (ketchup/baby bottle)
- Hot water

Have an adult pour boiling water into the bottle. Shake it all around and pour it out. Quickly put the egg over the mouth of the bottle.

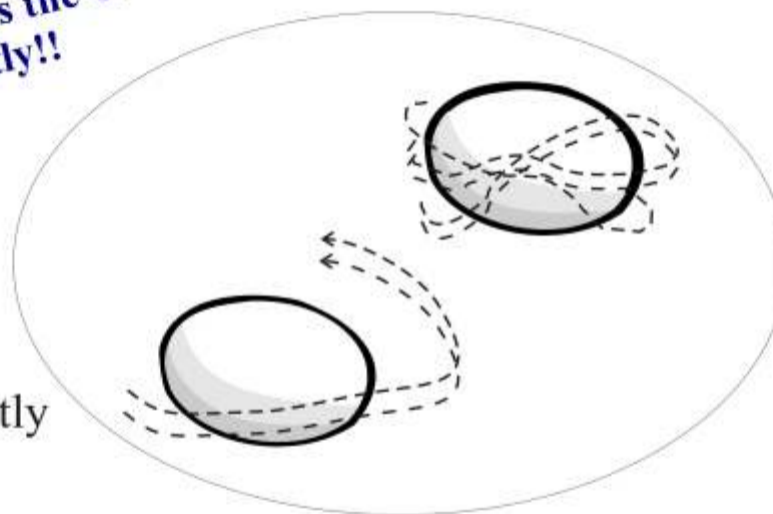
Watch the egg drop into the bottle!

The hot water leaves steam in the bottle which forces some of the air. As it cools, it changes into drops of water which takes up less space. This lessens the amount of pressure in the bottle, so the pressure of the outside air pushes the egg inside.



Q. What do you get when you cross a chicken with a martian?
A. An eggs-tarrestrial!

Q. How does the Chicken fit its shell?
A. Egg-sactly!!



HARD-BOILED vs RAW?

How do you know which is which?

You need 1 raw and 1 hard-boiled egg. Without lifting, spin each egg, then touch lightly.

Which one wobbles?

Which one spins?

(spinner = hard-boiled)

When you touch the spinning hard-boiled egg, it stops spinning completely. The raw egg keeps moving after you've tried to stop it.

The loose, raw yolk and egg white continue to move, even after you try to stop them. The solid yolk and egg white, cause the hard-boiled egg to respond and stop more quickly.

Where did the chicken go on her vacation?
Sandy Eggo!

Do you have a question?
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