



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA



Eggsperiments: The Spin Test

Materials

A raw egg
A hard-boiled or hard-cooked egg
A flat surface on which to spin

Method

Spin the raw egg and the hard-boiled egg at the same time on a large flat surface.

Whichever egg spins better (smoothly without wobbling) is the hard-boiled egg.

For a neat variation, spin them both again then stop them. Quickly release them and watch the raw egg. It should continue moving even though the hard-boiled egg has completely stopped.

Explanation

The yolk and white in a raw egg slosh around unevenly as it spins, making it impossible to spin it smoothly while the solid yolk and white in the hard-boiled egg enable the egg to spin smoothly.

The raw egg will continue to move even after you have stopped it and then let go of it because the liquid inside is still moving around.