

# Rubber Chicken Experiment

What happens when you expose chicken bones to vinegar?

## Materials

- Cooked chicken leg
- Quart(liter) jar with lid
- White vinegar (5%)
- Adult helper

## Why does this happen?

The flexibility of the bone will increase daily. At the end of the test period, the bone feels very rubbery. This is because vinegar, which is an acid, reacts chemically with the bone. It removes the calcium compounds in the bone.

## Instructions

1. Ask an adult to cut as much meat off the chicken leg bone as possible.
2. Examine the flexibility of the bone by trying to bend it with your fingers.
3. Place the cleaned bone in the jar.
4. Cover the bone with vinegar.
5. Secure the lid on the jar.
6. After 24 hours, remove the bone from the jar and examine the flexibility.
7. Replace the bone in the vinegar.
8. Examine the bone for flexibility each day for 7 days.