## **TEST AN EGG FOR FRESHNESS**

I do love an egg: scrambled, fried, boiled, poached. You name it, I love it. But even like our Raccoon friend, I am not too partial to eggs that have gone bad.

So, like raccoons, we developed a simple way of testing our eggs. As a Trailblazing Skill Trekker, I'm going to share my secret with you.

## FLIP OVER FOR YOUR NEXT CHALLENGE



## **EARN THIS NUGGET**

Check all the eggs in the fridge and make sure they are good to go. Remember this skill anytime you are suspicious about an egg

1. Fill up a deep bowl or a cup of some sort with water, it does not need to be very wide, just wide enough to get your hand into when holding an egg. Make sure the water is deep enough to cover the egg. Probably about the

width of the Skill Trekker's hand.

- 2. Carefully place an egg into the bottom of the container.
- 3. If it stays at the bottom, we are on for breakfast.
- 4. If it floats, send that egg straight to the trash.

