

Mummified Fruits & Veggies

The ancient Egyptians used **NATRON** to dry out bodies of deceased people and animals during the mummification process. Their natron came from natural deposits in the desert landscape.

Archaeologists have analyzed natron and we know that it is made of compounds that roughly translate to table salt and baking soda. For this activity, you will mix your own batch of natron to see how long it takes to desiccate (dry out) a piece of fruit or a vegetable.

MATERIALS

- 2 Clear plastic containers (cups or ziploc bags are fine – you can even reuse empty glass jars.)
- Measuring cups or spoons
- Fruit or vegetable – 2 pieces of the same size (about the size of a quarter works best with our recipe).
- Baking soda and salt

STEP 1 - Create your natron by mixing:

- 4 tablespoons of baking soda
- 1 tablespoon of salt

Combine the ingredients in one of your bags/containers and stir with a spoon.

STEP 2 - Add one piece of fruit/veggie to the container with the natron. Seal the bag or put a covering on the container to avoid spilling. Make sure the piece is completely covered by the natron.

STEP 3 - Leave one piece of fruit or veg in a separate bag or container. This will allow you to compare the two.

STEP 4 - Record your findings each day on a piece of scrap paper or notebook. You can also print the sheet below. At the end of the 4 days, what do your fruit/veggie pieces look like? Feeling bold? At the end of four days, switch out the natron with a new batch to *really* mummify that fruit!

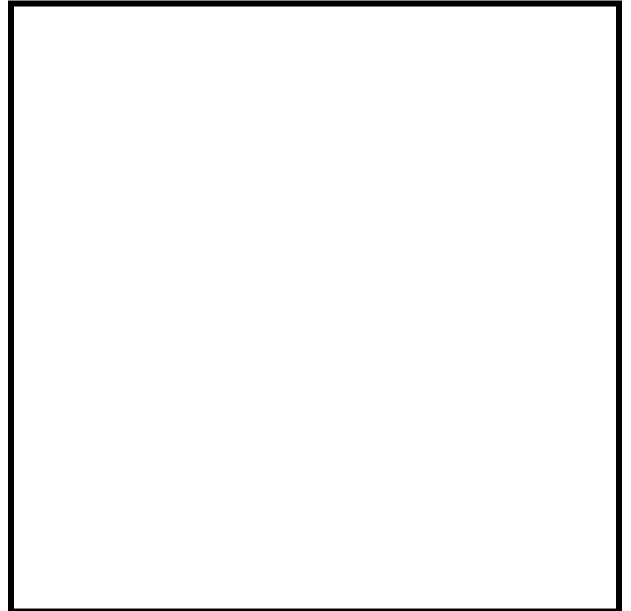
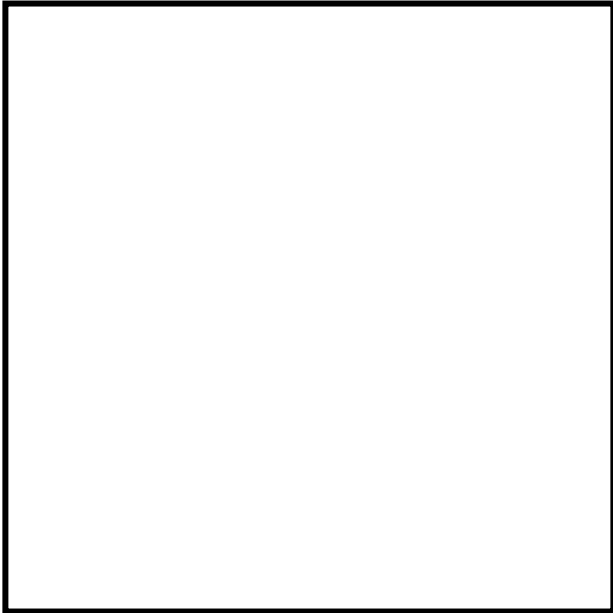
STEP 5 - Share your findings by tagging us on social media. We love seeing your mummified fruits and veggies!

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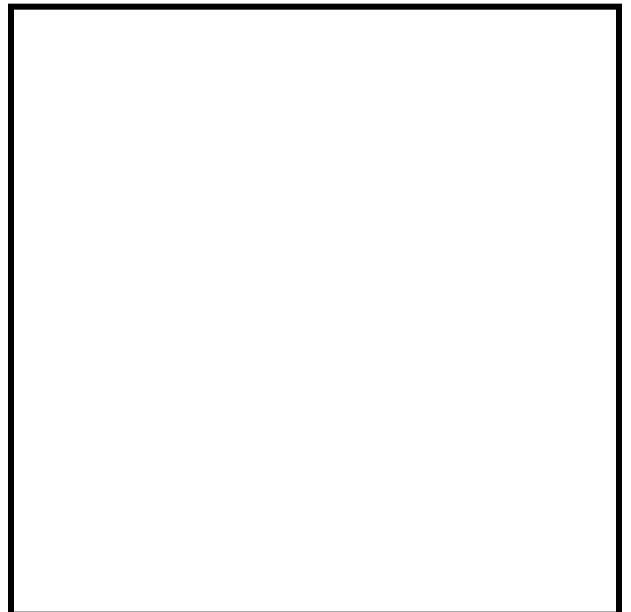
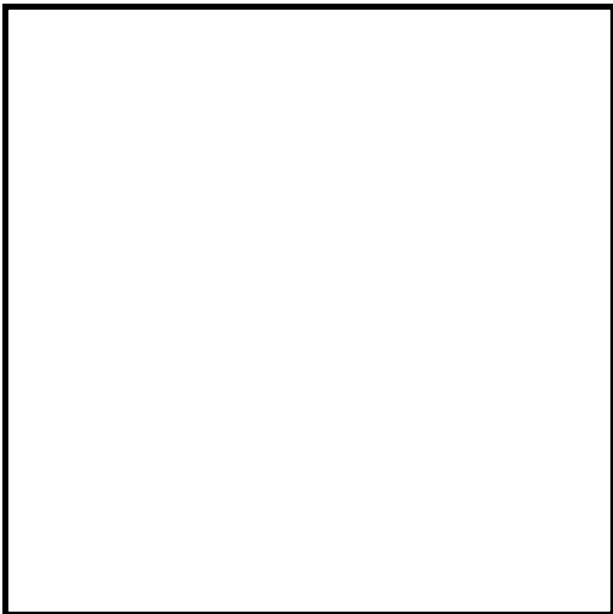
With homemade natron

Plain

DAY _____



DAY _____

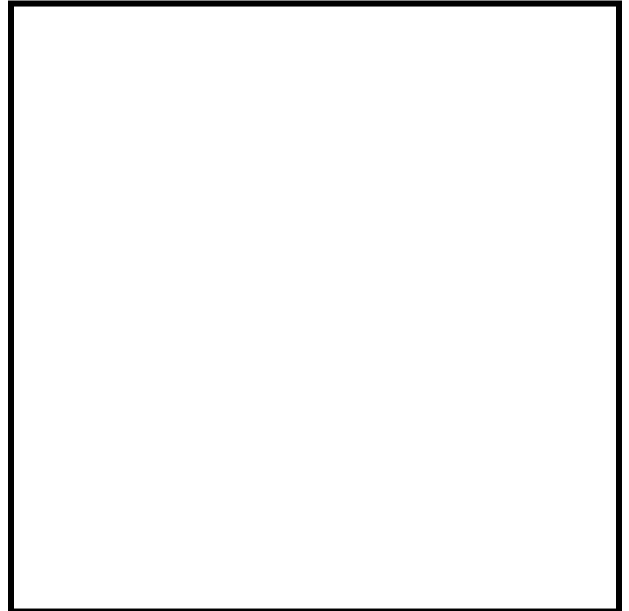
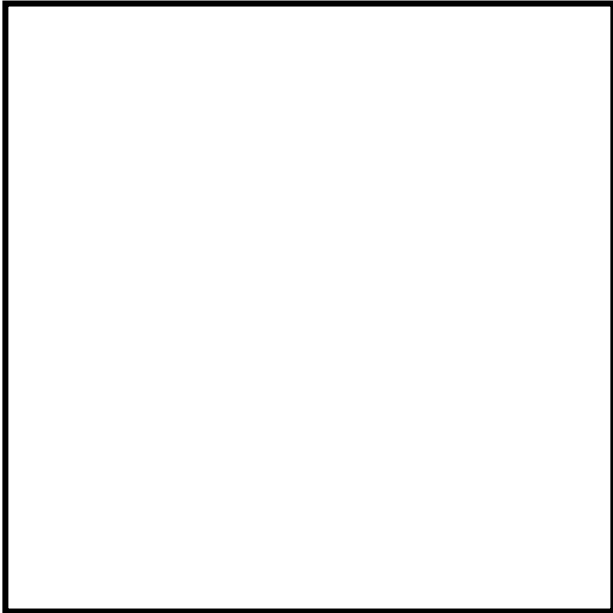


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Plain

DAY _____



DAY _____

