

REAL SCIENCE:

WEEKEND EGGS DISCUSSION NOTES

The following are examples of evidence and reasoning that can support the claim brought up by the Canadian Egg Farmers in their ad campaign, Weekend Eggs. The Weekend Eggs claim is completely and deliberately phony and meant to be fun. And, we do have fun, especially when trying to apply CER to it.

CLAIM

"Weekday eggs are quicker to cook than normal eggs"

EVIDENCE

- Weekday eggs take 25% less time to cook than normal eggs.
- Weekday eggs are smaller than normal eggs of the same category. Smaller eggs cook faster than larger ones.
- Weekday eggs have a unique shape giving them a greater surface area. Eggs with greater surface area cook faster than ones with less surface area.
- Weekday egg shells are thinner than normal. Thinner egg shells allow quicker cooking.
- Weekday egg whites are denser than normal. Denser eggs allow quicker cooking.
- Weekday egg whites cook at a lower temperature than normal eggs due to differences in egg white composition.

REASONING

- Thinner egg shells allow heat to transfer into the egg white more quickly, thereby cooking the egg white more quickly.
- Denser egg whites allow heat to be transferred by conduction quicker throughout the egg.
- Smaller eggs have less material to cook, thereby cooking faster than larger eggs.
- Eggs with greater surface area have more contact with heat sources, thereby allowing more heat to transfer resulting in a quicker cook time.
- Eggs that have lower cooking temperatures means less time will be spent waiting for the temperature of the water bath to rise to the necessary temperature to cook the eggs.