

SUPER SCIENCE FEATS: MEDICAL BREAKTHROUGHS

ANTIBIOTICS

TRY THIS!

WASHED VS. UNWASHED

Find out why it is important to wash your hands before handling food in this experiment. Have an adult help you with the peeling and cooking.



What You Need:

- permanent marker
- two clean plastic food storage bags
- two potatoes that have been parboiled;
Waxy potatoes like fingerlings or
new potatoes work best.
- vegetable peeler
- pot
- stove
- colander

- 1 Use the marker to label the plastic bags. One should say *Washed Hands*. The other should say *Unwashed Hands*.
- 2 Wash your hands carefully before touching the potatoes.
- 3 Peel the potatoes. Put them into a pot of boiling water and boil for three minutes.
- 4 Drain the potatoes using a colander. Once they have cooled a bit, place one potato in each of the bags.
- 5 Take the potato out of the *Unwashed Hands* bag. Have a few family members or friends touch it with unwashed hands. Place it back in the bag and zip it shut.
- 6 Take the potato out of the *Washed Hands* bag. Have a few family members or friends wash their hands and then touch the potato. Place it back in the bag and zip it shut.
- 7 Place both bags in a warm place for three or four days. How do the potatoes look? Are there differences between the two?

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