



How to Mummify a Tomato

Have you ever wanted to mummify like an Ancient Egyptian?

Well now is your chance.

Read on to discover how to mummify a tomato.

Here is a list of things that will help you:

- A tomato
- Antibacterial hand wash
- Natron (Table salt and bicarbonate of soda)
- A zip seal bag
- A knife
- A spoon



Instructions:

1. Make a small incision in the tomato using a knife and scoop out the seeds inside using a spoon.
2. Next, throw the insides in the bin.
3. Then, using your fingers, rub the tomato inside and out with the antibacterial hand wash. This will kill any nasty germs that may be lurking inside the tomato.
4. Weigh your mummify and write down the pre-mummification weight.
5. Next, half fill the tomato with salt. You can use a spoon, or your finger to do this.
6. Then with a spoon, fill the rest of the tomato with bicarbonate of soda.
7. Place your stuffed tomato inside a zip seal bag.
8. Finally, put a spoon of salt and a spoon of bicarbonate of soda in the zip seal bag. This will preserve the tomato.

Ancient Egyptians would have to wait 70 days to be able to complete their mummification process, but we are going to wait for two weeks. What do you think will happen to the body? After 20 days weigh your tomato again. Has the weight increased or decreased?

