



What you will need:

- Chicken or Cow Liver
- Hydrogen Peroxide
- Three Clear Cups
- Two Tongue Depressors
- Thermometer
- Measuring Spoons
- Sharp Steak Knife

Protocol:

Part 1:

- 1) Put three tablespoons of vinegar into a clear cup.
- 2) Use the steak knife to cut a 2" by 2" piece of liver.
- 3) Using a tongue depressor, place that piece of liver into the vinegar.
- 4) Leave the liver in the vinegar for 15 minutes.

Part 2:

- 5) Put three tablespoons of hydrogen peroxide into a new clear cup.
- 6) Use your thermometer to record the temperature of the hydrogen peroxide.
- 7) Use your steak knife to cut a 2" x 2" piece of liver.
- 8) Using a new tongue depressor, place the piece of liver into the hydrogen peroxide.
- 9) Wait 30 seconds and record the temperature change.
- 10) Wait an additional 30 seconds and take a second temperature measurement.

Part 1b:

- 11) Pour three tablespoons of hydrogen peroxide into a new clear cup.
- 12) Record the temperature of this hydrogen peroxide.
- 13) Using a tongue depressor, take the piece of liver that was cut in step two out of the vinegar and place it into the hydrogen peroxide that was poured in step 11.
- 14) Wait 30 seconds and record the temperature change.
- 15) Wait an additional 30 seconds and record the second temperature measurement.