

# Bowwow Barker Training 008: Meticulous Mummification

Developed by Allie Ososkie, Director of Detective Training

## Biblical Integration

“So Joseph died at the age of one hundred and ten years; and he was embalmed and placed in a coffin in Egypt.” Genesis 50:26 (NASB 1995 version)

## Objective

Discover the ancient art of mummification using the super sleuth skills of observation and measurement!

## Vocabulary

- **Meticulous:** Taking care; to be precise
- **Mummification:** Especially in Ancient Egypt, to preserve a body by embalming and wrapping it in cloth
- **Desiccant:** A substance used to begin or keep a state of dryness
- **Embalming:** To preserve a corpse from decay, originally with spices

## Materials

- 1 hot dog
- 1-2 boxes of baking soda
- 1 shallow dish with a lid
- Ruler
- Data sheet (included below)

## Lesson: Meticulous Mummification

Ancient Egyptians invented the meticulous practice of mummification. Mummification was a process used to show honor and respect for those who had died while also preserving the person's body.

The Egyptians' method of mummification tied directly to their religious beliefs. Christians during this time adapted parts of the mummification process, without the pagan Egyptian practices. They developed their own process of body preservation called embalming.

Embalming is mentioned many times in the Bible. It was even used for Jesus before He rose again!

Today, you will use your materials to complete the ancient art of mummification.

### Procedure

- #1. Make sure your hands and work surface are clean and dry.
- #2. On a dry, clean surface, use the ruler to measure the length and width of the hot dog. Record these measurements on your data sheet.
- #3. Pour baking soda into the shallow dish about an inch high. You can use your ruler to check the height of the baking soda. Make sure the baking soda covers the entire bottom of the dish.
- #4. Place the hot dog in the center of the dish.
- #5. Cover the hot dog completely with baking soda. The baking soda is your **desiccant!** The dish does not need to be completely filled. You just need enough baking soda to cover the hot dog.
- #6. Cover the container with the lid and place it in a dark location for 14 days.
- #7. On the fourteenth day, open the container and uncover the hot dog.
- #8. Observe changes in the hot dog and record observations on your data sheet by answering the questions provided.

## Data Sheet

- 1) Record the hot dog's measurements before the process of mummification. Don't forget to label your answer with inches or centimeters!

Length:

Width:

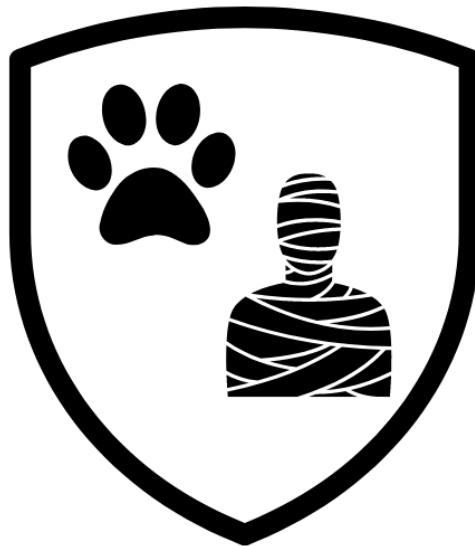
- 2) Record your hot dog's measurements after mummification has taken place:

Length:

Width:

- 3) How has the hot dog changed?
- 4) Does the mummified hot dog smell differently than the regular hot dog?
- 5) How has the color of the hot dog changed?

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