MONTSHIRE AT HOME: SKELETONS

MONTSHIRE MUSEUM OF SCIENCE

Activity: Arm Bones

Before or after lunch is a great time for science. Dissect a chicken wing to identify its arm bones and compare them to yours.

1. Dissect the Arm

- Cook and season a chicken wing (fried? teriyaki? baked? spicy?).
- Use a knife and fork to remove skin and muscles (the meat we eat) from the chicken wing. Fingers and teeth are also good tools to use.

2. Find the Parts

- With the wing bones still connected together, check off as many different parts of the chicken's skeletal and muscular system you can find.

☐ **Bones** give limbs strength and rigidity; they are a living part of an animal's body.

☐ **Joints** are where bones touch and slide against each other, allowing limbs to bend and move.

☐ **Cartilage** is the flexible rubbery tissue that protects our joints at the ends of each bone and allows you to wiggle your nose.

☐ **Muscles** move the bones and limbs; look for biceps and triceps on the chicken's upper arm.

☐ **Ligaments** connect bone to bone; look at the chicken's elbow and slowly pull it apart to feel the ligaments working.

☐ **Tendons** connect muscles to bone. Look in the chicken's hand; the tendons look like small white ribbons.

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3. Separate the Bones

- Boil the chicken wing bones in water for 10 minutes to soften the cartilage, tendons, and any muscle fibers.
- Let the pot cool.
- Use you fingers to remove as many bones as possible. You may need to scrape the bones with the side of a knife or fork.
- Rinse and dry the bones.

4. Identify the Bones

- Lay out the chicken arm bones on the diagram below to help identify them.