



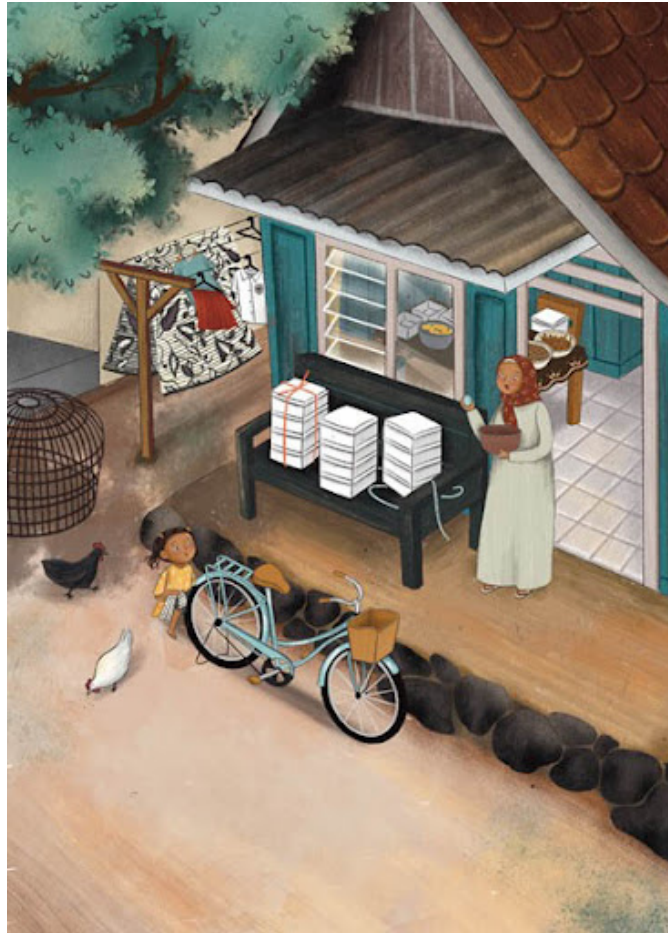
Mom's Salted Eggs

Nikotiana H.J.

Dinar Prisca Putri

Let's  Read

 The Asia Foundation



Hooray! Orders for Mom's salted eggs have gone up. Arin will head to the farm right away.



Hmm ... Mr. Danu is busy. Arin will get the duck eggs by herself.



Arin picks them gently, one by one, until there's twenty. The bucket is lined with straws to keep the eggs from cracking.



Hooray, the bucket is full!



Ouch!



Oh no, it's a geese attack!



Clang! Clang! Arin hits the can hard.



Phew! The eggs are safe.



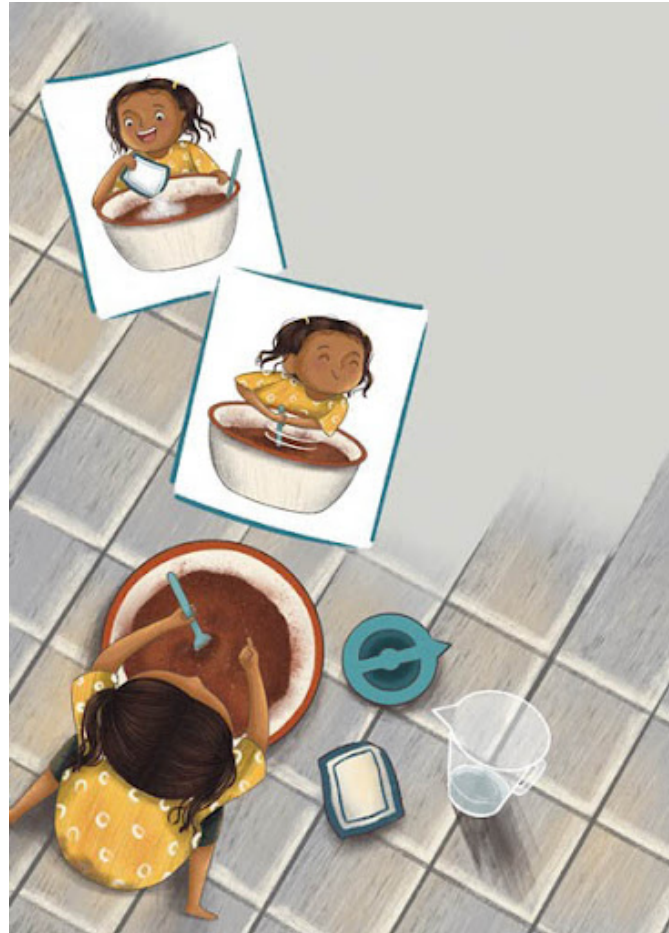
Mr. Danu helps to secure the egg carton on Arin's bike. But she still has to be careful.



The road has so many potholes! Uh ... ouch!



Good thing Arin knows how to reattach the chain. She fixes her bike and rushes home quickly.



Back home, a task for Arin is waiting. Brick powder, salt, and husk ash are mixed together into a dough. Stir, stir, stir!



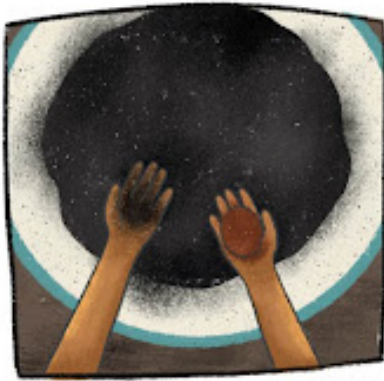
The hard work makes Arin hot and sweaty. She wipes her face and accidentally licks the dough. Ugh! So salty!



Next, the eggs are washed and examined.
Hooray, none are floating!



After that is Arin's favorite part.



Wrapping the eggs in the brick powder, salt and ash dough! But Arin does not like the next step.



The eggs have to be kept in the dough casing to incubate for two whole weeks.



That is such a long time!



Arin wants to taste the eggs now.



Hmm ... the egg don't taste as yummy as usual. It's not quite salty yet. Arin has no choice but to wait.



Hooray! Finally, the day has arrived. But before the eggs are boiled, they need to be inspected.

<p style="text-align: justify">



Arin can't wait! She secretly raises the flame to cook the eggs faster.



Oh no, the water is bubbling over! The eggs start to collide with each other. Arin quickly turns the flame down.



Ah, some eggs got cracked. Now Arin knows the reason.



The salted eggs are ready to be delivered!
The bike chain has been securely fastened
too.



Mom's customers are waiting. Enjoy!



Let's Learn About: Salted Egg

Have you ever eaten salted eggs? To make salted eggs, duck eggs are first cleaned.

Then, the eggs are wrapped in a mixture of brick powder, salt and husk ash. The eggs are then incubated. At that time, the process of osmosis took place, namely the movement of water and salt molecules through the pores of the eggshell towards the white and yolk. Salting is a way of preserving food. You can

also make your own salted eggs.



This book development project focuses on science, technology, engineering, and mathematics (abbreviated as STEM) themes in children's daily lives. This project involves almost all female writers, illustrators, editors, and designers. This book was developed through a book development workshop held in collaboration with Litara Foundation and The Asia Foundation through the Let's Read program with the support of Estee

Lauder Companies Charity Foundation (ELCCF). Let's Read is a digital library platform with a collection of thousands of children's storybooks that can be accessed easily and for free. Mentoring along with story, text, illustration, and design editing are carried out by the Litara Foundation. The Litara Foundation is a nonprofit organization dedicated to promoting literacy through children's books.

Brought to you by



The Asia Foundation

Let's Read is an initiative of The Asia Foundation's Books for Asia program that fosters young readers in Asia and the Pacific.

booksforasia.org

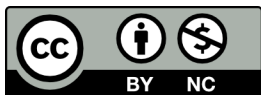
To read more books like this and get further information about this book, visit letsreadasia.org

Original Story

Mom's Salted Eggs. Author: Nikotiana H.J.. Illustrator: Dinar Prisca Putri. Editor: Anna Farida. Contributor: Litara Foundation, Damar Sasongko .

Published by The Asia Foundation - Let's Read, © The Asia Foundation - Let's Read. Released under CC-BY-NC-4.0.

This work is a modified version of the original story. @ The Asia Foundation, 2023. Some rights reserved. Released under CC-BY-NC-4.0.



For full terms of use and attribution,
<http://creativecommons.org/licenses/by-nc/4.0/>

Contributing translators: