



*Check whether the minerals give bones strength.*

**Material:**

## Clever bone

Friday, 12 October 2012 13:17

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- please, bone.  
**Instruction:**



Pour vinegar into the glass



next put the bone there for 4 day.



**Explanation:**

Bones are the body's scaffolding, mineral storage, protect the many gentle, soft organs such as the brain and lungs from mechanical injury. Therefore, they must be strong and are strong.



Keeping the bones in the broth for a long time (up to 12 hours) makes the bones soft and the meat tender. The bones become soft and the meat tender.