

3. Rub the entire surface of the chicken with your spices. This will not serve a purpose in the mummification process but will help to cover any smell.
4. Rub the entire surface of the chicken with some of the salt. Next, place the chicken into one of the gallon sized zip-lock bags. Fill the body cavity with as much salt as it will hold. The ancient Egyptians used a naturally occurring salt mixture called natron and salt is the closest thing we have to it. Close the zip-lock bag.
5. Place the chicken in your ice cream pail and cover. Store away from direct sunlight.
6. As the process proceeds, there will be drainage from the carcass. This is a good thing. We now know the process is working.
7. Once a week for up to eight weeks, group members must open the pail and bag to remove the liquid from the chicken. The chicken must be dried, re-salted, re-spiced, placed in a clean bag, and then returned to the ice cream pail.
8. Repeat this process until there is no more accumulation of liquid.
9. Wrap your mummy in gauze strips and decorate with “authentic” Egyptian amulets, jewelry, and good luck charms
10. Group members will build a sarcophagus for their mummy with Egyptian style decorations and hieroglyphics.
11. A journal will be kept by each member of the group. The journal will be turned in at the end of the project.

*The mummy makes a great Christmas/Birthday gift.