

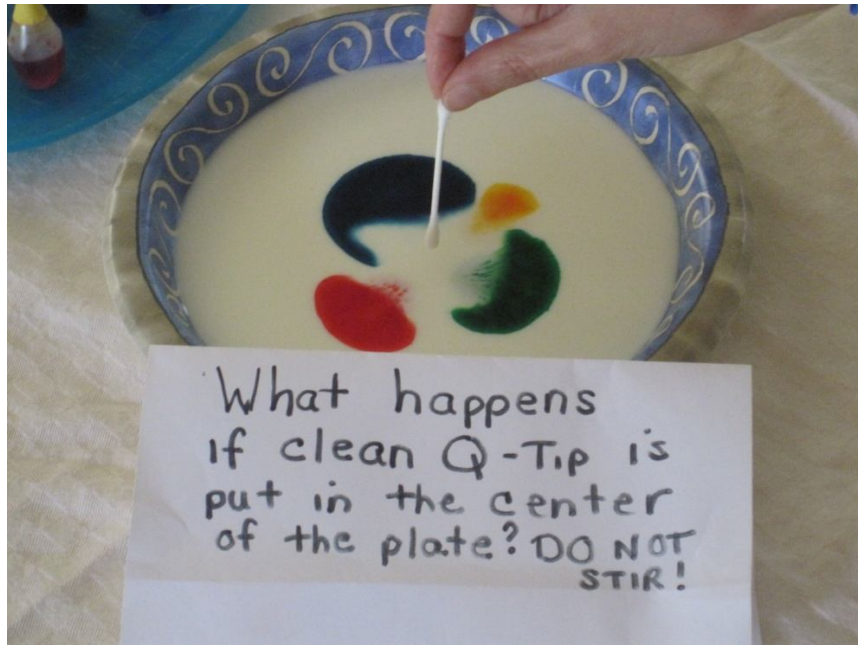
TRY THIS - MILKY FIREWORKS!



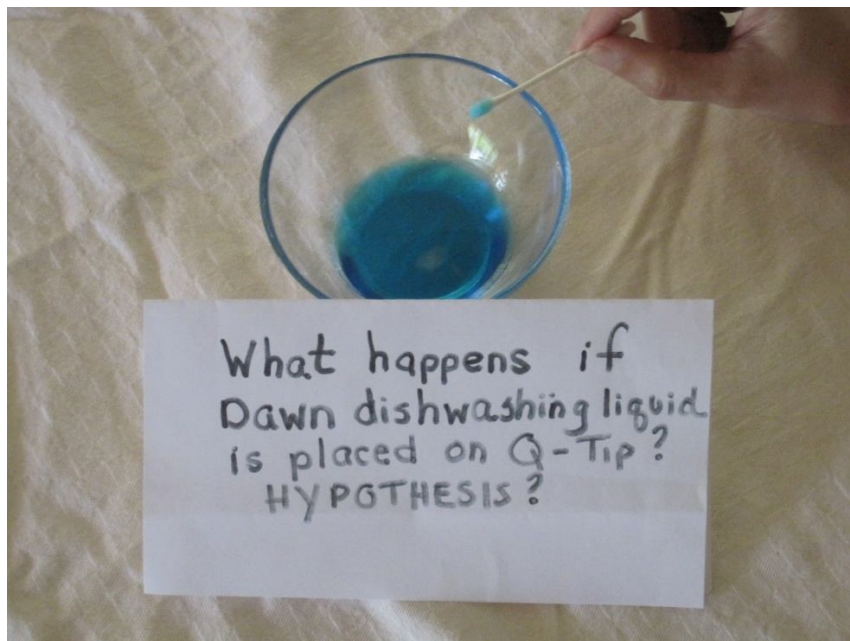
STEP 1: GET A STURDY PAPER PLATE, WHOLE MILK, DISH DETERGENT (DAWN WORKS BEST), A COUPLE OF Q-TIPS AND SOME FOOD COLORING.



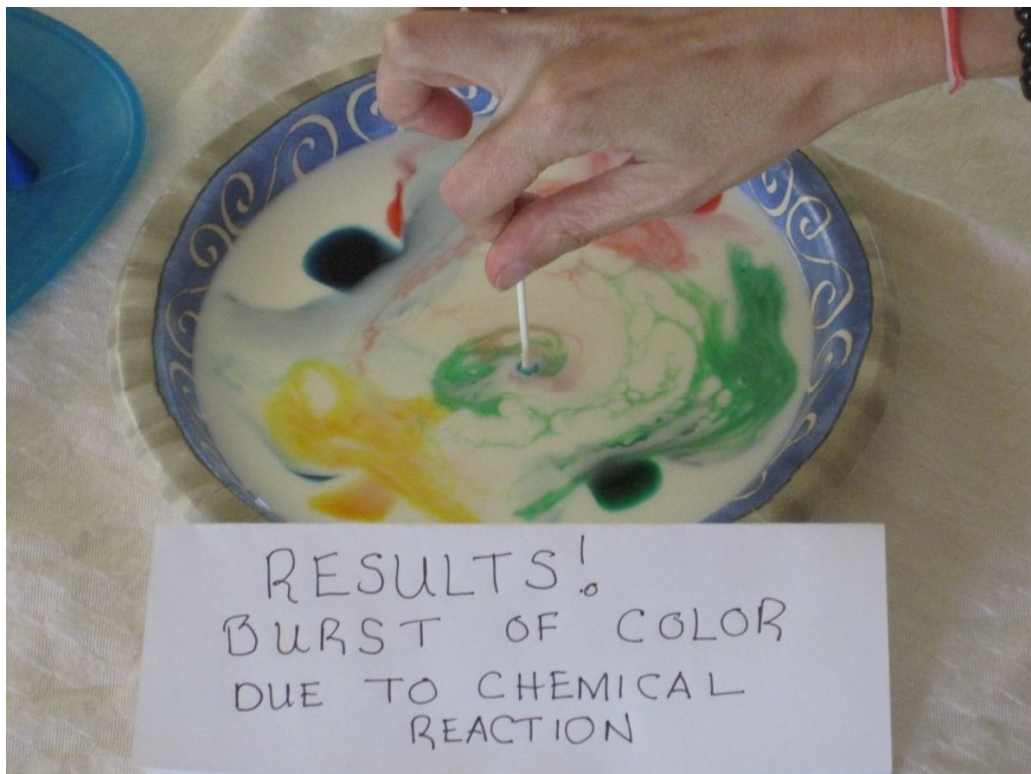
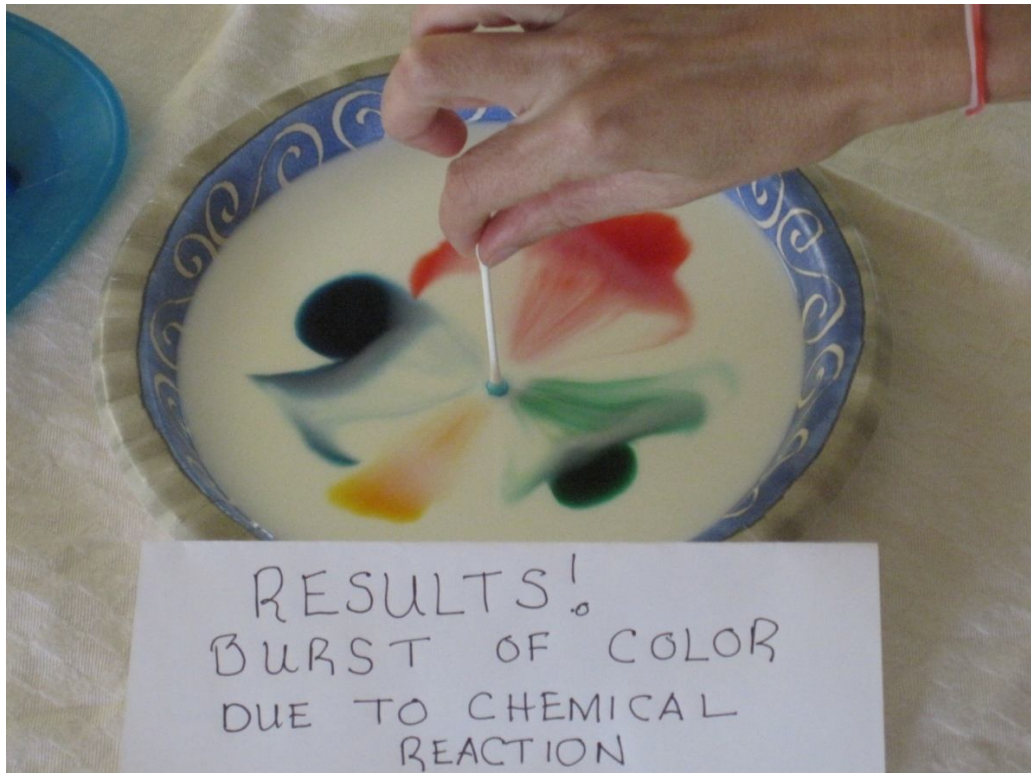
STEP 2: POUR ENOUGH MILK TO COVER THE BOTTOM OF THE PLATE AND GENTLY ADD 4 DROPS OF FOOD COLORING IN THE CENTER, CAREFUL NOT TO MIX.



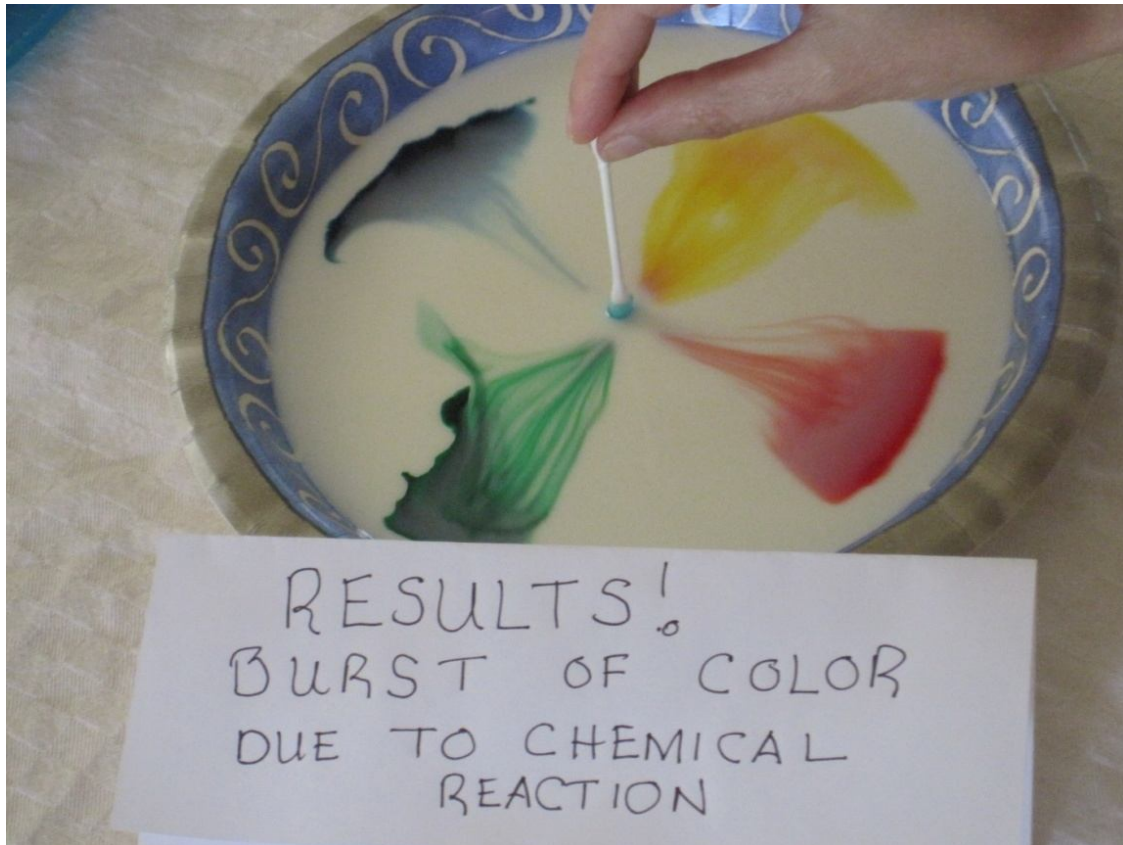
STEP 3: MAKE A PREDICTION/HYPOTHESIS: WHAT WILL HAPPEN IF YOU INSERT A CLEAN Q-TIP INTO THE MIDDLE OF THE MILK (DO NOT STIR)? TRY IT AND FIND OUT!



STEP 4: MAKE ANOTHER PREDICTION/HYPOTHESIS: WHAT HAPPENS IF YOU DIP A Q-TIP INTO DISH DETERGENT FIRST, THEN INTO THE CENTER OF THE MILK? TRY IT AND FIND OUT!



SO WHAT HAPPENED??



THE FATS AND PROTEINS IN THE MILK ARE SENSITIVE TO CHANGES . WHEN YOU ADD SOAP, THE WEAK CHEMICAL BONDS THAT HOLD THE PROTEINS AND FAT IN THE MILK ARE ALTERED. THE MOLECULES BEND, ROLL AND TWIST IN ALL DIRECTIONS. IT'S INVISIBLE BUT EASY TO SEE WHEN YOU ADD FOOD COLORING.

COOL, HUH?