

KITCHEN SCIENCE: LET'S EXPERIMENT

fizzy fun with fruit

What happens when citrus fruit juice (like lemon, orange or grapefruit juice) is mixed with baking soda? Let's find out!

Set up your kitchen lab:

Ingredients

A lemon, a grapefruit, an orange and baking soda

Equipment

Muffin tin, measuring spoon and dropper

STEP 1: *Measure* 1 1/2 teaspoons of baking soda into 3 muffin cups.

STEP 2: *Wash* and *cut* fruit into wedges (perfect for smelling and squeezing).

STEP 3: *Smell* each citrus fruit. Then *squeeze* the juice from each fruit into its own separate bowl.

STEP 4: Using a dropper (or spoon), drop orange juice into one cup with baking soda. Report what happens. Then do the same thing with grapefruit and then lemon.

STEP 5: Why do you think it fizzed and bubbled? Which juice caused the biggest reaction?

! SAFETY FIRST!

Power chefs always ask an adult before using knives, appliances, the stove, the oven or hot ingredients.

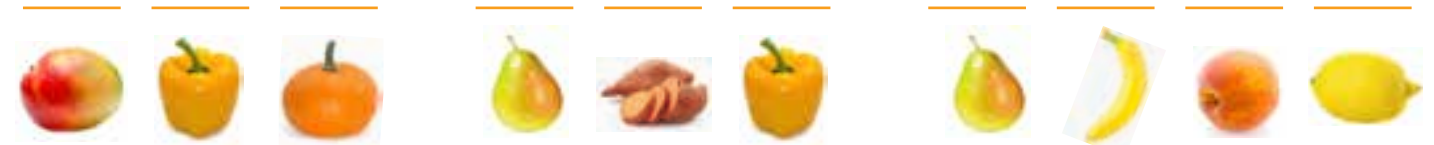


Answer: When the citrus fruit mixes with the baking soda, it forms a gas, called carbon dioxide, which is what you see with the fizzing and bubbling.

PLAY

secret PowerUp message

Decode the secret PowerUp message using the key below.

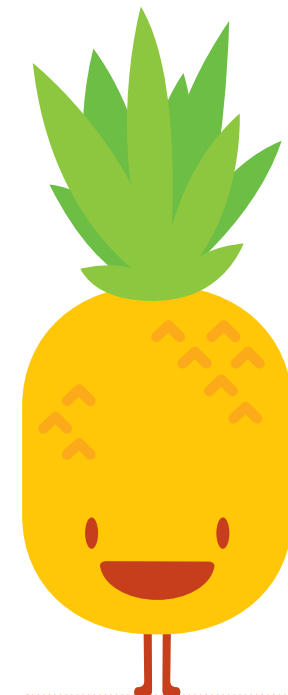


KEY

D Y R I O E F A T V

Answer: TRY FOR FIVE EVERY DAY

SILLY STUFF



DID YOU KNOW?

The pineapple is a symbol of a warm welcome! It makes a perfect gift when welcoming friends and family to your home.



Q: What do corn cobs call their fathers?

A: Pop-corn!

Q: What fruit do sheep like the most?

A: Baaa-nanas!

