



KITCHEN SCIENCE

States of Matter

OOBLECK

It's always fun to get a little messy! Using a simple mixture create something that is both a solid and a liquid!
Adult supervision required!

You will need

- 1 cup of cornflour
- Half a cup of water
- A large plastic container
- A spoon
- Food colouring (optional)
- Apron (oobleck is messy)



Instructions

1. Mix the cornflour and water thoroughly in the container.
2. Add a small amount of food colouring (optional).
3. Slowly lift and drip the mixture and see that it drops like a liquid.
4. Stir the mixture quickly and see how it appears to become solid.
5. Pick up a small amount and roll it in your hand and it will form a solid ball. The second you stop it will return to its liquid state again.
6. Oobleck is messy!

What's happening?

When you stir the mixture quickly it seems to solidify this is because the cornflour particles are mixed up and struggle to move over each other due to the lack of water between them. Stirring slowly allows more water to get in between the cornflour grains, letting them move easier and appear to be liquid. This is called a Non-Newtonian substance. Quicksand on beaches works in much the same way!



Share your kitchen science experiments with us on Facebook, Twitter and Instagram!