

SCIENCE AT THE KITCHEN TABLE

Making Butter in a Jar & Dancing Corn Experiment

Introduction:

Thanksgiving can be a very busy holiday for most adults involved. Here are two simple activities to keep curious kids busy around the kitchen table!

Recommended Ages: 4-12

Materials for Butter:

- Small glass jar with a lid
- Heavy cream

Materials for Dancing Corn:

- Tall glass or mason jar
- 1/4 cup popping corn
- 2 Tbsp of baking soda
- 1 cup of vinegar
- 2 cups of water
- Dish to sit the jar in (or maybe do this in the sink)

Making Butter in a Jar:

First things first... fill your jar about halfway with the cream and let it come to room temperature.

Next, let all the kids take turns shake, shake, shaking! This step might require some adult assistance if those little arms get tired. When it seems like the cream has thickened, you have made whipped cream.

We aren't going to stop there so keep up the shaking until you can feel something solid banging around, you now have a ball of butter and buttermilk. Once you pour the buttermilk out, pour some ice cold water over your butter and use a small spoon to squeeze out any leftover buttermilk.

Add some salt to your butter-ball and enjoy!

Dancing Corn Experiment:

This is a great activity to get the kids familiar with not only a few kitchen tools but also some basic chemistry!

First you will fill your jar with the 2 cups of water, and then mix in the 2 Tbsp of baking soda watching this solid 'disappear' into the liquid water.

Next add some of your popcorn kernels, you don't need the full 1/4 cup to see the effect. Ask the kids about what they think will happen when we add the vinegar.

The next step I suggest you do over the sink or with the jar resting in a baking dish... add your vinegar and watch the dance!

The chemistry: The acidic liquid vinegar reacts with the solid baking soda to create a gas, and these carbon dioxide bubbles are what causes your corn to dance.

