

2. Find out for yourself that food has water in it. Take slices of various foods, such as an apple, a banana, a tomato, a potato, and bread. Put them in a dish in a warm, sunny window. See how big they are now. Weigh them if your school has an accurate balance.

Compare the size and weight in your next science class. Do the pieces get smaller? Do they change shape? Do they lose weight? Why?

Materials needed:

- slices of the foods listed above
- large, flat dish or several small dishes

3. Make a study to find where the students in your room get their water at home. At the top of a chart, write "Where Do We Get Our Water?" Under it, write Well, Spring, Cistern, and City Pipeline.

Write the name of each student below the word that tells where they get their water.

4. Make a solution of salt water that is as salty as ocean water. Measure out one cup of water. Add one teaspoon of salt. Stir until all of the salt is dissolved. Dip your finger into the salt solution and put a few drops on your tongue. This is how salty ocean water is. This water is too salty to drink. It would make you sick.

Materials needed:

- measuring cup
- measuring teaspoon
- water (1 cup)
- salt (1 teaspoon)



QUIZ

Write the New Words on the chalkboard. Ask the students to say or write the word they think of when you give the phrases below.

1. Tells what something is like (*property*)
 2. Clear mixture (*solution*)
 3. To make a solution (*dissolve*)
- Now ask, "What New Word do you think of when I say . . ."
4. Sugar water (*solution*)
 5. Feels wet and tastes good (*property*)
 6. To mix something with water until it disappears (*dissolve*)

Listerine
honey
bleach
varnish

Suspensions

orange juice*
milk*
muddy water*
India ink (dilute with water)
milk of magnesia
Pepto-Bismol (any medicine that says "Shake well before using")
paint

*liquids listed in the text

2. The slices will become smaller and drier because they lose water.
4. This activity would be especially appropriate to do during the science class, since it takes very little time.