

MILK FIZZ

MAKE YOUR MILK BUBBLE AND FIZZ!

SUPPLIES:



Whole milk

(color swirl won't work with lowfat or fat free)



Bowl or dish with tall sides,
at least 5"



4 tbsp baking soda



1 cup white or rice vinegar



OPTIONAL: Food coloring



OPTIONAL: 1 tbsp dish soap in
a small bowl or cup



OPTIONAL: Cotton swabs
or toothpicks

INSTRUCTIONS:

1. MILK IT!

Pour milk into the dish to about 2" high.

2. COLOR IT!

OPTIONAL: Squirt a few drops of your favorite food color into the milk.

3. SWIRL IT!

OPTIONAL: Dip a cotton swab or toothpick in a small bowl or cup of dish soap. Lightly tap the colors or slowly swirl (be gentle!) to make your own design.

4. SPRINKLE IT!

Add baking soda evenly across the top of the milk.

5. FIZZ IT!

Pour in vinegar and watch it fizz.



Distributed by Maine Dairy & Nutrition Council,
courtesy of Dairy Council of Florida.



EXPLAIN IT!

WHEN BAKING SODA AND VINEGAR ARE COMBINED, IT CREATES A FIZZY, FOAMY, FUN REACTION. THAT'S BECAUSE BAKING SODA IS A BASE, AND VINEGAR IS AN ACID. WHEN CERTAIN BASES AND ACIDS MIX, A CHEMICAL REACTION OCCURS THAT CREATES A BUBBLY EXPLOSION!

1. WHAT OCCURS WHEN BAKING SODA IS ADDED TO MILK?

- A. CHANGES THE FLAVOR**
- B. HELPS NEUTRALIZE THE ACID**
- C. INCREASES THE SIZE**

2. IF A NEUTRALIZER IS NOT ADDED FIRST, WHAT HAPPENS WHEN VINEGAR IS ADDED TO MILK?

- A. THE MILK DECREASES IN SIZE**
- B. THE COLOR CHANGES**
- C. THE MILK SEPARATES INTO CURDS AND WHEY**

Answers: 1. B, 2. C