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Magic Milk – a Moving Picture!

Abstract

The art and science behind 'Magic Milk'.

Author/Artist Bio

Elizabeth is 7 years old. She was born in San Diego, California and now lives in Overland Park, Kansas. She is a second grader in the Olathe School District. Elizabeth's favorite subjects are science and art. She also enjoys writing and cooking and has a green belt in Tae Kwon Do. She has won two coloring contests and she received a second place prize in a Korean American Art Contest.

Keywords

Milk, Experiment, Art, Science

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Magic Milk – a Moving Picture!

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What you need:

- 1 Cup of milk
- A plate/bowl.
- Four or Three drops of food
- Dishwasher soap
- Cue tips

Get a plate of dishwasher soap and a cue tip and put it into the dishwasher soap.

Then put the cue tip with dishwasher soap on it into the plate. Then place into the middle of a color drop.

Then it explodes, it doesn't explode out, it explodes into the plate. If you dip into the middle where the food coloring is, then the

color turns into a star and the rest of the colors get in and join in with the color.

Science is involved because a chemical reaction happens. Milk is made up of water and vitamins, proteins and minerals. Not the minerals that you find outside. And some small droplets of fat. If it has too much fat then this experiment won't work. The fat and proteins are sensitive to changes and a reaction happens when the dishwasher liquid is added. Then the colors swirl and move.

When you don't add any dishwasher soap, then when you put the cue tip in without it then it won't do much, the colors will just spread out and nothing really happens. You have to move the cue tip a lot and then it will work. You use the food coloring so you can see the reaction happening but if you don't really use the food coloring when you use dishwasher soap, then it will just look white. Art is involved because it makes a picture in the milk- it's a moving picture.

