

# Chase's Crazy Canola Crafts and Science Experiments!

## Juicy Gel Squish! <sup>6</sup>

When Chase eats certain candies, he notices some look a lot different than how they actually feel. Have you ever experienced this before? Try making these tasty agar juicy gel bubbles!

### Materials:

- 1½ cups canola oil (375mL)
- Tall glass container
- 1 cup colourful fruit juice or sports drink (250 mL)
- 1 tsp agar powder (5 mL)
- 2 cup (500 mL) liquid measuring cup or glass beaker
- 1 pipette or eye dropper
- Optional: larger pipette or turkey baster will allow for bigger drops
- 1 colander or fine mesh strainer

### Instructions

1. Make a **prediction** (best guess) on whether you think these candies will be squishy or not by looking at the materials. What might make the candies squishy?
2. Gather your materials.
3. With adult help, pour the oil into the jar or beaker and place the beaker in the freezer until the oil is really cold (at least 30 minutes).
4. Pour the fruit juice into a small pot and stir in the agar powder.
5. With an adult, place the pot over medium heat. Cook, stirring constantly, until the powder dissolves and the mixture just begins to boil.
6. Remove the pot from the heat. Pour the fruit juice and agar mixture into a bowl. Let the mixture cool to room temperature for at least 20 minutes.
7. Remove the glass of oil from the freezer. (If the glass of oil is cloudy, let it sit at room temperature until the cloudiness clears.) Fill the medicine dropper with the juice mixture. Hold the medicine dropper with the fruit mixture about an inch above the surface of the oil in the glass. Squirt a small amount of the juice mixture from the medicine dropper into the oil. As soon as the juice hits the oil in the glass, the mixture should form a little-ball-shaped-mass that will sink to the bottom of the glass. Continue until you have created about 20 beads (do not crowd the beads at the bottom, or they will smash).
8. Set a colander inside the bowl. Slowly pour the mixture of beads and oil into the colander to capture the beads. The separated oil can be reused for additional beads (though you may have to chill it again after a few batches).
9. Using a clean spoon. Spoon the beads onto the top of ice cream in a dish, or straight into your mouth and enjoy!
10. Give a conclusion, which means explain if your prediction was right, explain what happened and what might have caused the candies to be squishy or not.
11. Clean up.

**Teachers and adults:** check out additional references for a special note on this experiment! <sup>6a</sup>

