Recipe for oobleck

What you need:

Tap water Corn flour

A big plastic bowl or used ice-cream container

A big spoon

Food colouring (optional)

What to do:

- 1. Put about two-thirds of a packet of corn flour in the bowl.
- 2. Add about half a cup of water and stir carefully into a paste.
- 3. Add food colouring (optional)
- 4. Continue adding water until the paste is runny like cream when dripped off the spoon. If too thick add a little water. To test it to see if it is the correct consistency, poke it with a finger. When you poke very fast, withdrawing your finger quickly, your finger should bounce off without being covered in oobleck. If it is too runny just add a bit more corn flour.

Focus questions:

You could have many different focus questions depending on your main purpose for doing this activity with your class. Your focus questions are:

- 1. What happens when oobleck is stirred quickly?
- 2. What happens when oobleck is stirred slowly?
- 3. What happens when you pick up a handful of oobleck?
- 4. What happens if you punch oobleck?

In the classroom these focus questions can be written on the board or printed out and put in a plastic sleeve to give to each group or laminated. You may like to change the focus questions, think about what else you might use!

Presenting the information:

Your students could all be asked to present their findings the same way or you could use different focus questions for each group. Choose one of the following ways to present your information:

- a. Draw your oobleck and provide a verbal description.
- b. Draw your answers and provide a written description.
- c. Develop a giant oobleck word wall, with everyone's descriptions placed on the word wall (this links strongly to literacy skills).
- d. Photograph how it can be both a solid and a liquid and provide a written or verbal explanation of each photograph.