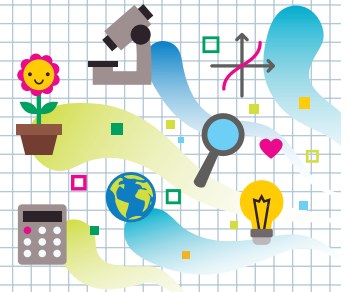




# HEADS IN, HEARTS IN

## Dancing Raisins

### Instructions for Set-Up



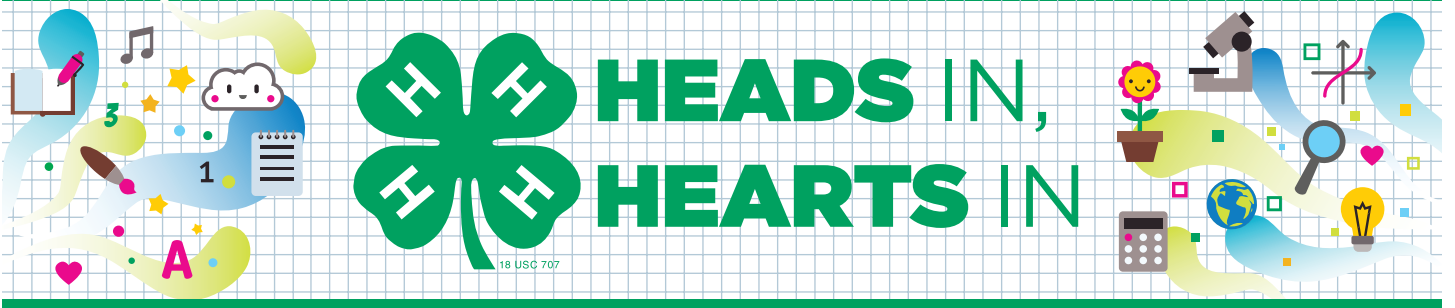
### Supplies

- “Guide for Families” handout
- Clear plastic standup display (optional)
- Two to three 2-liter bottles of lemon-lime pop
- Approximately ten 10-ounce or 12-ounce clear cups
- 1-2 boxes of fresh raisins
- Display table

### Activity Preparation

- ▶ Purchase or locate items on supply list.
- ▶ Print one copy of the “Guide for Families” handout. Laminate or place in a clear plastic standup display to allow participants to see it more readily.
- ▶ Set up the display table and arrange needed supplies.





# Dancing Raisins

## Guide for Families

### Learning Objective

#### What you need to know:

Making carbonated beverages involves dissolving **carbon dioxide** gas into a liquid under pressure. This process is called **carbonation**. When you open the beverage, you remove the pressure and the carbon dioxide begins to escape.

#### What you will do and learn:

You will watch raisins “dance” in lemon-lime soda and talk about why they do that.

### Instructions:

#### What do you think will happen when...?

1. Fill the clear cup approximately half full with lemon-lime pop.
2. Notice the bubbles in the pop. The bubbles are carbon dioxide gas released from the liquid.
3. Add a few raisins to the cup. What happens?
4. Be patient!
5. Discuss what happened to the raisins.

When the raisin is dropped into the carbonated beverage it sinks to the bottom, where carbon bubbles attach to it and lift it to the top of the beverage. The raisin floats on the top until the bubbles break, releasing the gas and allowing the raisin to fall to the bottom again. The process continues until the carbonated beverage goes flat – the carbon dioxide escapes. The carbonation bubbles attach to the surfaces of various items. The rougher the surface, the more locations there are for the bubbles to attach.