

# Dr. Seuss Ooblek Experiment

SCIENCE ACTIVITY

## Supplies:

- 16 oz box cornstarch
- Large Tupperware
- Water
- Measuring cup
- Food coloring\*  
(optional)



**Great Sensory Lesson for ALL Ages!**

Ooblek is a **Non-Newtonian** fluid that has the properties of both a solid and a liquid.

## Instructions

1. Ooblek is a ratio of 2:1 (two parts cornstarch to one part water)
2. Place cornstarch in a large tupperware and then add water and stir.
3. Start with  $\frac{3}{4}$  cup of water for a 16oz box and continue adding water until you reach the right consistency:

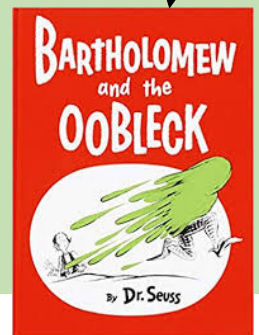
*You are looking for a consistency where the ooblek becomes firm or hard when you squeeze it, but will instantly become liquid and runny when you stop applying pressure to it.*

4. Add a few drops of food coloring for extra fun!
5. Things to do: Try making a ball and passing it to someone else, poke it, run your hands through it, pick some up and watch it drip down, drop marbles into it, watch YouTube videos of people walking across it!

## THE SCIENCE

A Newtonian fluid has a constant viscosity, such as water or even cooking oil. A **Non-Newtonian fluid** –you guessed it!– *changes* viscosity when you apply a force (shear stress) to it. Ooblek becomes *thicker* when you apply force, making it act more like a solid. Ketchup is also a non-Newtonian fluid, but it becomes *thinner*!

Read the book! →



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