

8th - 17th MARCH 2019



WIN A FAMILY PASS TO MAGNA SCIENCE ADVENTURE CENTRE TAKE A PHOTO OF YOUR HOME EXPERIMENT AND POST ON

and tag @MagnaScience for your chance to win.

(T&Cs apply. Closing date for entries is 30/04/19)

Science is everywhere, from how we breathe to sending rockets into space. It's not exclusive, anyone and everyone can be part of it. This is Magna's fundamental mission, to ignite the scientific spark in a child's imagination!

Science doesn't just have to be something to do at school. There are loads of easy, cheap and fun experiments you can together with ingredients and equipment from around the home. Here are Magna's Top Scientist Stuart Ballard's all-time favourite kitchen sink activities to try at home...

MILKY COLOURS:

Everyone's got a few odd bottles of food colouring in the cupboard, so get a nice bigger dinner plate, open the fridge and grab the milk. Make a big milk puddle on the plate and then add 2 or 3 drops of food colouring in different places - but don't stir it up. Grab a cotton bud and dip the end in some washing up liquid. Now touch the bud into the milk and wow yourself as the colours start to chase around the plate to make beautiful swirling patterns. We've never tried it with oat, almond, or soya milk so let us know what happens?

RED CABBAGE DYE:

We all love vegetables, so why not combine a tasty red cabbage dish with some homemade science. Shred the cabbage and boil it off quickly with some water, which goes a lovely red colour as the dye runs out of the cabbage. Put the red water in a jug and leave it to cool, add the same amount of vinegar (cheap and cheerful malt vinegar is fine) and put the mix into a tall glass. Then in with a big spoonful or 2 of baking soda (bicarbonate of soda). Stand back as things get fizzy and change colour too!

CORNFLOUR SLIME:

Making slime is all the rage and making cornflour slime is the fantastic way to explore yukky properties at home. To a bowl of cornflour add small amounts of water until it just starts to flow. Dive in with your hands and feel amazed as squeezing and relaxing fistfuls of slime turns it from solid to liquid in an instant.

We hate wasting good food so what to do with all that yummy cabbage? Magna's Head Chef Paul gave us this top recipe: To the red cabbage add celeriac, apple, raisins, some soft brown sugar, a dash of vinegar and cook it off with a little butter – no wastage with this activity!

For more Science inspiration come and visit us at Magna Centre Adventure Centre. Set in the former Templeborough steelworks in Rotherham. Four pavilions house over 100 hands-on exhibits themed on Air, Earth, Fire and Water, the 'elements' needed for making steel. It is a vast building, a third of a mile long and 150ft high with something of interest to all age groups.

For more information, opening times, workshops and prices see

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