



# Let's Make Oobleck!

## Inventor Supply List

- Bowl
- Cornstarch
- Spatula or spoon
- A tablespoon
- Measuring cups (1 cup and ½ cup)
- Tap water
- Optional: dish towel (for clean up!)

## Procedure

1. Start by measuring 1 cup of cornstarch and place it in the bowl.
2. Gradually pour ½ cup of water to the cornstarch. Stir slowly as you combine the water and cornstarch together.
  - If the mixture seems crumbly or too dry, slowly add more water, one tablespoon at a time, until you have reached the desired viscosity. Each batch of cornstarch can behave a bit differently; you will find your sweet spot as you mix it.
3. Allow the mixture to settle for a few minutes. Then, make a fist and push down in the center of the mixture with all your force. What happens?
4. Allow the mixture to settle again, then make a fist and place your fist lightly on the top without much force and see what happens.
5. Dip your hands in the mixture and scoop it up! Play with the mixture, experiment with its texture, and explore the fascinating properties of this non-Newtonian fluid, Oobleck.



The mission of the Cade Museum for Creativity & Invention is to transform communities by inspiring and equipping future inventors, entrepreneurs, & visionaries.

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## What Happened

Oobleck is a pressure-dependent solid, which means it needs pressure to keep the solid particles together. Once the pressure on the particles is released, Oobleck loosens up and becomes more of a liquid. This happens because Oobleck's viscosity changes with pressure, becoming thicker under force and more fluid when the force is removed.

## Read On!

**When it comes to corn, inventors Henry Blair, Clarence Birdseye, and Martha Jones are the unsung heroes behind our favorite Thanksgiving dishes!**

Blair's 1834 mechanical corn planter made planting easier, Birdseye's quick-freezing method preserved foods like corn for longer, and Jones' corn husker simplified processing. Their innovations help bring corn to our tables, just as we explore its properties by making Oobleck.



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