

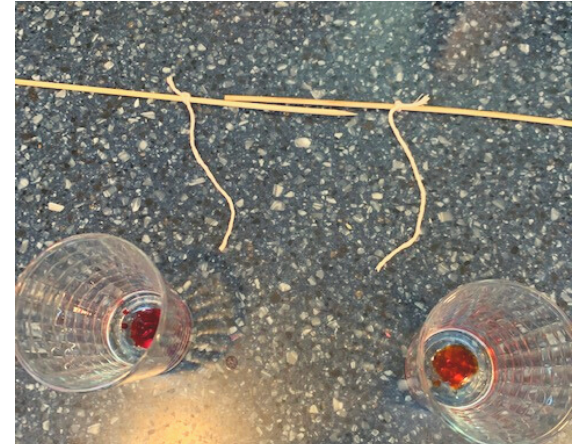
ROCK CANDY EXPERIMENT



SUPPLIES: 2-3 CUPS SUGAR, 1 CUP WATER, FOOD COLORING YARN OR SKEWERS, CUPS YOU DON'T MIND THROWING OUT



BOIL THE WATER ON THE STOVE. ONCE IT REACHES BOILING SLOWLY ADD THE SUGAR ONE TEASPOON AT A TIME. ONCE THE SUGAR WON'T DISSOLVE ANYMORE YOU HAVE A SATURATED SOLUTION.



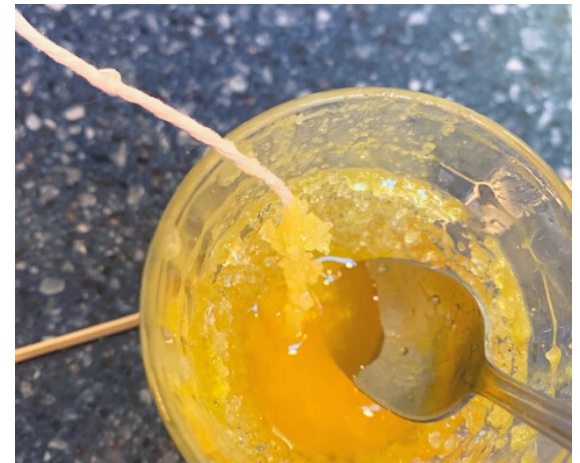
PREP YOUR CUPS WITH A FEW DROPS OF FOOD COLORING. WET THE YARN AND ROLL IT IN THE SUGAR AND LET IT DRY. TIE THE YARN TO THE STICKS MAKING SURE IT SHORTER THAN THE CUP



POUR THE SATURATED SOLUTION OF SUGAR WATER INTO EACH CUP AND PLACE THE YARN IN THE CUP



WAIT A FEW DAYS FOR THE CRYSTALS TO FORM BEFORE REMOVING FROM THE CUPS TO ENJOY!



IF YOU MESS UP WITH THE STRING LENGTH LIKE WE DID YOU WILL HAVE A SOLID MASS OF SUGAR IN THE CUP..