



# TEST pH WITH CABBAGE!

Cabbage may not be your favorite food, but it's good for something other than eating - get ready to do some SCIENCE with a vegetable!

## WHAT YOU'LL NEED:

- Red cabbage
- Water (a few cups, depending on the size of your cabbage)
- Stove
- Sauce pan
- Colander
- Bowl
- Eyedropper or spoon
- 5 to 10 small, disposable cups
- Permanent marker
- A few of the following household items: vinegar, lemon juice, milk, baking soda, antacid tablets, powdered detergent



## HOW TO DO IT:

1. With the help of an adult, chop up a head of red cabbage. Place in the saucepan and add enough water to barely cover the cabbage. Simmer the cabbage concoction for about 15 minutes.
2. Remove from heat and let cool. Pour the liquid into a bowl, using the colander to remove the cabbage. This purple liquid will be your pH tester!
3. Hmmmm, what is pH? pH tells us if something is an acid or a base. pH is measured on a scale of 0-14. Low numbers are acids, and high numbers are bases. Water is neutral and is a 7 on the pH scale.
4. Set out a few disposable cups and add a different household item to each one (see the list above for ideas - feel free to test more things) and label each cup.
5. Using the eyedropper or spoon, begin adding the pH testing cabbage liquid to each cup and watch what happens! What do you notice?
6. The cabbage juice is an indicator, meaning that it reacts, in this case by changing color, when put in contact with an acid or a base. In this case, the indicator will turn red when it comes in contact with an acid, and green with a base

Find more fun activities like this one for free at [www.academy.animaljam.com](http://www.academy.animaljam.com)

© 2016 WildWorks, Inc. All rights reserved.