

# CURIOSITY AT HOME

## ROCK CANDY



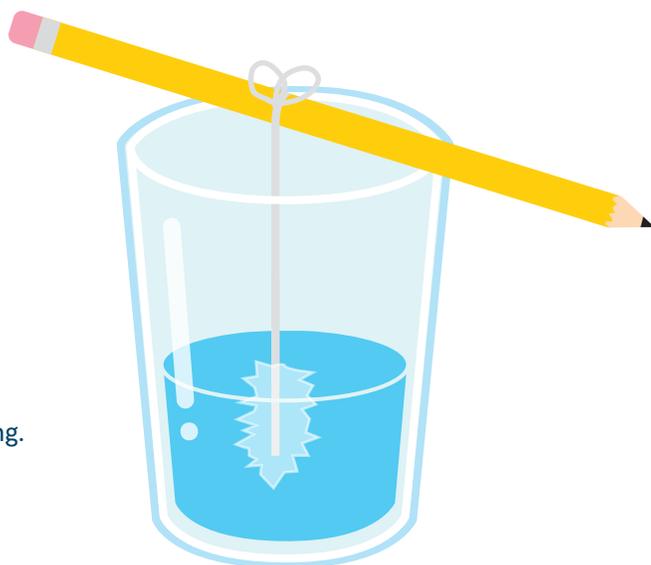
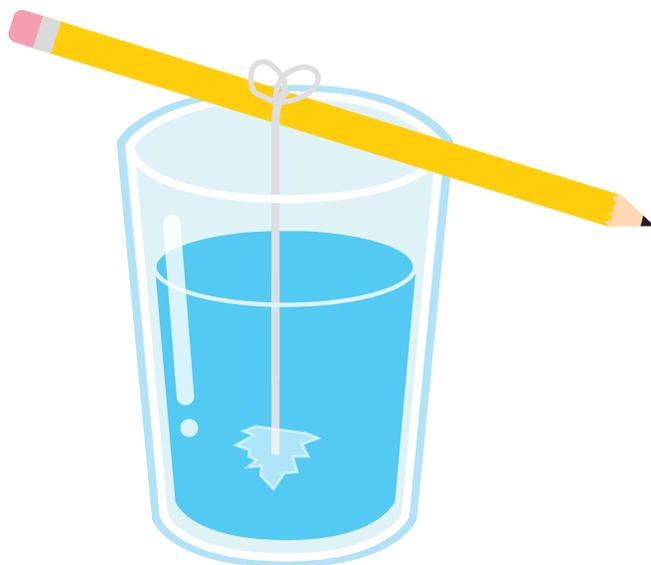
*Crystals are formed in rocks when liquid minerals cool and harden. If the liquid minerals cool quickly, small crystals are formed. If the liquid minerals cool slowly, larger crystals can form. Observe how sugar crystals take shape and become a crystallographer, someone who studies crystals and how they form. Note: sugar is an organic compound made from a plant. Minerals are inorganic (non-living) compounds found in nature.*

### MATERIALS

- large cooking pot
- 1 cup water
- 1 ½ cups granulated sugar
- drinking glass or jar
- long pencil
- piece of cotton string
- spoon

### PROCEDURE

- Boil the water in a pot on the stove. Turn off the heat and add the sugar while stirring. If all of the sugar dissolves, add a bit more and keep stirring until no more sugar will dissolve.
- When the solution reaches a safe handling temperature, pour it into a clear drinking glass or jar
- Tie one end of the string around the pencil.
- Rub sugar into the cotton string so that some sugar sticks to it. This makes a seed crystal.
- Drop the cotton string into the solution so it dangles near the bottom. Rest the pencil on the rim of the glass.
- Put the glass in a place where it will stay cool and undisturbed. Do not touch the string or lift it up!
- Leave it for a few days and observe what happens. When the water starts to evaporate, crystals will begin to form on the string.



### TRY THIS

Try doing this experiment twice, placing one in a cool spot and the other in a warm area to see if temperature has an effect on crystal formation. Eat the results!



Show us how you're being curious! Share your results with us.

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