

## **Community Chemistry**

### ***Finding Chemistry in the Everyday Life and in Surprising Professions***

This series of public and after-school programs is generously funded by  
***The Camille & Henry Dreyfus Foundation***

The Discovery Museums public programs  
Through May 2008

#### **CHOCOLATE CHEMISTRY - CLASS**

Wednesday, February 27, 4:00 – 5:30 PM

Chocolate chemistry lab – what could be better! Melt it, pour it, dip it, mold it, taste it! Explore the chemical and physical properties of different chocolates as you make your own box of chocolate creations to take home. Learn the fascinating history of chocolate - from the royal drink of the Mayans to current antioxidant discoveries.

Pre-registration required    Ages: 6 & up    Instructor: Denise LeBlanc

#### **PICNIC CHEMISTRY**

Sunday, March 9, 1 PM

Why do apples turn brown? Why don't pickles 'go bad'? What exactly is mayonnaise, anyway? Find out more about the chemistry of emulsions and nutrition with scientist Sachiko Tosa!

Wednesday, March 12, 4 PM

#### **SECRETS OF ARCHAEOLOGY**

In one hundred years, an archaeologist will know if you didn't wash your dishes! Join archaeologist Kimberley Connors-Hughes to explore the role of chemistry in studying the past! Predict whether a wooden button or a metal buckle might survive burial in different kinds of soil, or check out the 'dirty dishes' from a funerary feast and learn how various foods leave chemical traces behind.

#### **APOLLO MOON ROCKS AND METEORITES**

Saturday, March 22, 11 AM

Look closely at 'national treasures', precious bits of the Moon, collected during NASA's Apollo missions with NASA/JPL Solar System Ambassador astronomer Jim Zebrowski. Hear about NASA's plans to return to the moon by 2020. Touch a meteorite and learn how its chemical composition differs from rocks on Earth.

#### **CHEESY CHEMISTRY**

Wednesday, April 2, 4 PM

Mozzarella, ricotta, cheddar, or Swiss . . . what's your favorite? Sample fresh cheese made in the Italian tradition of Lourdes Smith's great-grandfather. Learn how cheese is made and explore the tasty chemistry of cheese as you curdle milk and separate curds from whey.

#### **CAFETERIA CHEMISTRY**

Wednesday, April 9, 3:30 PM

Healthy eating is important! Learn how school lunches have changed to be more delicious and nutritious from Kirsten Nelson, an Acton-Boxborough's Food Service Director. Try fun experiments with Explorer Diane Hwang to discover the chemistry of food.

### **EARTH DAY: STREAMING CHEMISTRY**

Saturday, May 3, 10-3 PM

Discover the importance of clean water in the environment through hands on activities in honor of the 2008 Chemists Celebrate Earth Day theme of "Streaming Chemistry".

### **HAIR – IT'S CHEMICAL!**

Wednesday, May 7, 3 PM

Curly or straight – have you ever wondered why? Learn about the fascinating structure and properties of hair. Try fun experiments to explore hair's elasticity, strength, and complex chemical structure.

### **HOW DOES YOUR GARDEN GROW?**

Saturday, May 17, 10:30 AM

What do plants need to grow strong and healthy? Learn about proper planting techniques and secrets for successful gardening from Samantha and Elaine Callahan of Stott's Nursery and Garden Center. Place plants in different soils and fertilizers to bring home. See how they grow and discover for yourself why plants need nutrients the right amount of moisture to sink their roots into.

### **SUPER SLEUTHING: CHEMICAL CLUES**

Thursday, May 29, 3-4:30 PM

A smudge of chocolate, a grass stain, and a smeared note are all the evidence that's left! Can you solve the mystery? Separate the chemicals with chromatography and put together the facts!

Pre-registration required Ages: Ages 6 & up Instructor: Denise LeBlanc

*NOTE: Additional programs will be scheduled in June 2008*