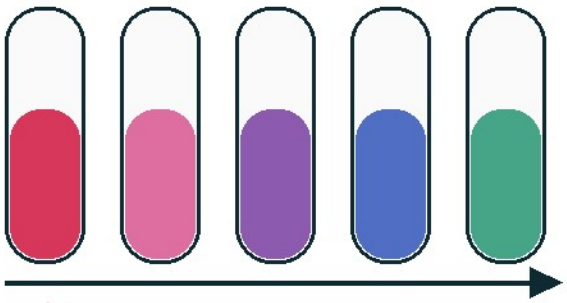
Red Cabbage Color Test

A kitchen indicator for acids and bases



YOU NEED

- red cabbage
- hot water (grown-up pours)
- clear cups
- lemon juice
- baking soda stirred into water
- plain water

Ask a grown-up to help

TRY IT

1. A grown-up soaks chopped red cabbage in hot water for 10 minutes. Let it cool.
2. Pour the purple liquid into three clear cups.
3. Add a little lemon juice to one cup: it turns pink or red.
4. Add baking soda water to another: it turns blue or green. Plain water stays purple.

WHAT IS HAPPENING

Red cabbage has a natural dye that changes color with acidity. Acids turn it pink or red and bases turn it blue or green. A dye like this is called an indicator.

SAFETY FIRST

A grown-up must handle the hot water. Do not drink the test liquids. Test only safe kitchen items such as lemon juice and baking soda.

Never mix cleaning products, and never taste experiments.

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