Rock Candy Procedure Handout

Materials

half-pint Mason jar 150 ml water sugar 1 additive 6-inch dowel rod clothespin hot plate glass stir rod 500-ml glass beaker

Procedure

- 1. Bring 150 ml of water to boil on the hot plate in the 500-ml beaker.
- 2. Stir in the sugar incrementally until no more sugar is able to be dissolved. (Expect this to be a large amount of sugar, about 1 portion of water to 3 portions of sugar.)
- 3. Stir in the additive, mixing thoroughly.
- 4. Wet the dowel rod and coat it in regular sugar. Set it aside to dry.
- 5. Use masking tape and a marker to label the Mason jar with the team name and additive.
- 6. Using heat-resistant gloves, pour the mixture into the Mason jar without the clothespin and dowel rod.
- 7. Use the clothespin to hold the dowel rod in the syrupy liquid in the Mason jar. Place the clothespin over the top of the open Mason jar with the dowel rod going into the jar. Make sure the rod does not touch the jar bottom or sides.
- 8. Leave the jar uncovered and undisturbed for 3 days at room temperature.
- 9. Clean up the soiled glassware with soap and water.
- 10. Three days later, carefully remove the crystal from the jar and let it dry. To remove, you might need to crack the solid layer on top of the solution before pulling the dowel rod up and out of the jar.