

All Mixed Up!

Why do some ingredients seem to disappear when you mix them together? Why don't others? Here's the scoop on mixtures and solutions!



Blueberries do not evenly **disperse** or spread throughout a dish of cream. Only some spoonfuls of this mixture have blueberries.

Sugar stirred into water makes a solution. The sugar seems to disappear, or **dissolve**, because it disperses evenly through the water.





Sand does not dissolve when stirred into water. This is a mixture. A mixture is a combination of at least two substances, with different properties, that don't chemically combine. The materials in a mixture can be separated. A solution is a special mixture in which one thing dissolves in another, making a single form. The materials don't separate.

Try This:

Add one teaspoon of salt to a cup of water in a clear glass. Stir the salt. Did the salt seem to disappear? Is this a solution or a mixture? How do you know?