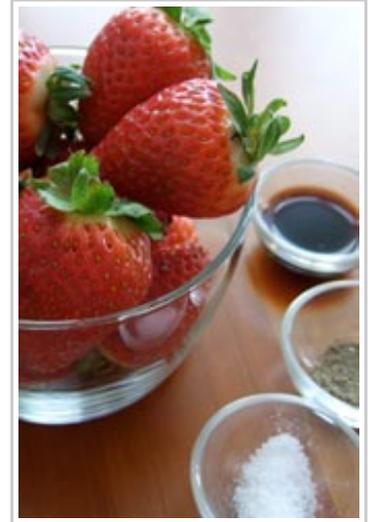


Test Your Tongue: Are Strawberries Sweet or Sour?

What do strawberries taste like? Did you know that some people say that eating strawberries with balsamic vinegar or black pepper improves the taste? Do some sensory science in the kitchen with your child to investigate this taste theory. You might get some surprising results! Your little scientist will improve her observation skills as she notes the differences in the strawberry's taste when paired with different condiments.

What You Need:

- Fresh strawberries (at least 8)
- Four small condiment bowls
- 1 tbsp vinegar
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp sugar
- Glass of water or milk (to cleanse palette)



What You Do:

1. Place each of the four condiments in a separate bowl.
2. Ask your child to taste one of the strawberries and to note down how it tastes: sweet, salty, sour, or bitter?
3. Ask her to dip one of the strawberries into the vinegar and to taste it. Again, she needs to note down the taste compared to the original berry.
4. Encourage her to cleanse her palette by having a sip of water or milk.
5. She should repeat the experiment by dipping the fruit into each of the other condiments and noting the results, having sips of water or milk in between.
6. What does she notice? Are there any surprises? Do the berries taste sweeter after being dipped in sugar or in vinegar?

Variations:

Ask your child to dip the berries in other condiments and juices such as lemon juice or orange juice. Can she predict the effect of the condiment on the taste of the strawberries?

Try this experiment with other fruit. Does your child think that a more tart fruit such as an orange will have the same results?