

## **GK-12 Weekly Newsletter**

### **February 18, 2004**

#### **Don't forget the GIS workshops!!!**

**We look forward to working with you all tomorrow:**

**Thursday, February 19th**

**Williston Middle School - Room 106**

**4:30-7:30 p.m.**

**Please remember to bring your GIS binder and copy of the ARC-World CD.**

#### **Seussical Science**

**In honor of Dr. Seuss's 100th birthday on March 2nd, we thought to offer a few activities to help you celebrate with science. Here are some interesting websites that thoroughly explore the chemical and physical properties of Ooblek:**

[http://www.eduref.org/Virtual/Lessons/Science/Physical\\_Sciences/PHY0205.html](http://www.eduref.org/Virtual/Lessons/Science/Physical_Sciences/PHY0205.html)

Discovering the Properties of Ooblek

<http://sciconn.mcb.arizona.edu/oobleck/oobleck.html>

Ooblek and Glurch --Learning about Solids and Liquids

<http://education.jlab.org/beamsactivity/6thgrade/oobleck/index.html>

What is Ooblek?

**If "Green Eggs and Ham" is more your cup of tea, you might enjoy the following:**

<http://www.ansi.okstate.edu/resource-room/general/poultry/araucana.htm>

Araucanas Chickens lay bluish-green eggs

<http://edis.ifas.ufl.edu/pdffiles/PS/PS01300.pdf>

Araucanas Chickens

<http://www.boviehill.com/Green%20Eggs.htm>

Green Eggs!

[http://ohioline.osu.edu/sc172/sc172\\_11.html](http://ohioline.osu.edu/sc172/sc172_11.html)

Green Hams: Diffusion Coefficient of Salt During Meat Salting in the Production of *Jamón*

[http://www.themediadrome.com/content/articles/food\\_articles/country\\_ham.htm](http://www.themediadrome.com/content/articles/food_articles/country_ham.htm)

Jewel of the South

<http://www.fsis.usda.gov/OA/pubs/molds.htm>

Molds on Food: Are they dangerous?

**Lastly, Dr. Seuss explains computers:**

[<http://www.jyi.org/resources/humor/drSeuss.html>](http://www.jyi.org/resources/humor/drSeuss.html)