

Tongues are for Talking and Tasting

Tongue observation

Have the students use a partner or a mirror to make observations about what a tongue looks like. Ask students to look at and describe the tongue. Ask, *“What color and shape is it? What is on the surface? Is it smooth or bumpy? How can it move? Can you curl your tongue? Touch your nose with your tongue? Stick it out? How does your tongue move when you talk?”*

Try some tongue twisters. Ask, *“Have you ever heard of a tongue twister? Do you know any tongue twisters?”* Have the students try saying some:

1. I scream, you scream. We all scream for ice cream.
2. She sells sea shells by the seashore.
3. Betty Botter bought some butter, but she said the butter's bitter. If I put it in my batter, will it make my batter bitter?

Ask the students, *“Do you know what the word **bitter** means? Can you think of something that tastes bitter? What are some other tastes? What do lemons taste like? What about candy or pretzels?”*

Activity

Explain that the students are going use different powders to try some different tastes on their tongues. They will then use three of the powders to make a tasty recipe. Tell students, *“Tongues are for talking, but they also help us taste. Taste buds are the little bumps on your tongue. Each bump can detect a different taste. Let's see what tastes our tongues can detect.”*

Materials

unsweetened lemon drink powder (labeled powder #1)

sugar (labeled powder #2)

salt (labeled powder #3)

cocoa powder (labeled powder #4)

Q tips

Preparation

Each group of students should get a tablespoon of each of the four powders.

Each student should get four Q tips.

Testing

To test the powders, the students should begin by smelling each powder. Ask, “Do you think you can you guess which powder will taste best to you by smelling them?” Starting with Powder #1, have the students taste each powder and rate it on the **Tasting Chart** below:

TASTING CHART	POWDER #1 (LEMON DRINK)	POWDER #2 (SUGAR)	POWDER #3 (SALT)	POWDER #4 (COCOA)
I LOVE IT!				
I LIKE IT				
IT IS JUST OKAY				
I DON'T LIKE IT				
YUCK!				

Facts about Danny's taste buds

Dogs can also taste sour, salty, sweet and bitter, but they have less taste buds than people have. The way food smells matters much more to a dog than taste does. Both cocoa and chocolate are very dangerous for dogs. Never give cocoa powder to a dog.

Next Steps

Use sugar, salt and cocoa powder to make a hot cocoa mix. The recipe follows:

HOT COCOA MIX

Difficulty Level: 1 (easy)

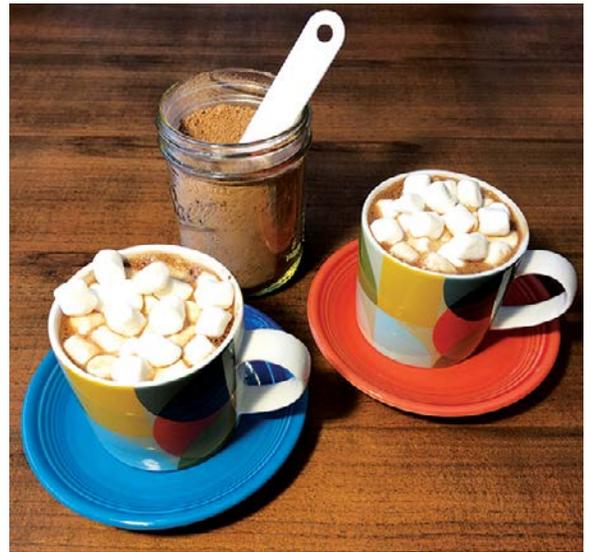
Yield: 3 1/4 cups

Ingredients:

- 2 cups instant dried milk
- 1 cup white sugar
- 3/4 cup cocoa powder
- 1 tablespoon mini chocolate chips
- pinch of salt
- mini marshmallows for serving

Tools:

- medium bowl
- measuring cups
- Tablespoon
- whisk
- spoon
- 4 cup jar with lid



Recipe Steps:

1. Put the instant dry milk, sugar, cocoa, mini chocolate chips and a pinch of salt into a mixing bowl.
2. Use a whisk to stir the ingredients together.
3. Carefully spoon the mixture into a clean jar with a lid.
4. To make hot cocoa, scoop two heaping tablespoons into a mug. Add hot water and stir very well. Top with mini marshmallows.

