Kitchen Cleaners

Chemists are always working with new chemicals and trying to find out which ones clean best. Some everyday foods found around the kitchen make good cleaners, too, but which ones?

**What to do:** With the margarine, oil, or butter, make several grease marks, or stains, on the cloth. Make certain they are not too close together. Take the cloth and spread it out on a hard kitchen surface. Squeeze some lemon juice onto a paper towel and, while holding the cloth against the hard surface, rub the juice on the towel against one of the marks. Rub hard and try to remove the stain. Crush the onion in another paper towel to make some juice and try to remove a second stain with it in the same way. Do the same with the other two substances. Make certain you record on the cloth which substances you used to clean the different grease stains.

**What happens:** The lemon, onion, and vinegar remove stains a little, but not as well as the milk does.

**Why:** The milk does a better job of neutralizing, or canceling out, the stains. This is a case of "Like will dissolve like." The butterfat in whole milk will dissolve grease stains such as that caused by fat in butter or margarine. Substances that have similar fat content will dissolve one another.

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**YOU NEED**

- piece of white cotton cloth
- margarine, oil, or butter
- paper towels
- one fourth lemon
- one fourth onion
- vinegar
- one half cup of whole milk
- marking pen