Pop Cork

Purpose
To shoot a cork from a soda bottle.

Materials
- 1/2 package dry yeast
- Soda bottle
- Warm tap water
- 1 teaspoon (5ml) sugar
- Cork that fits the soda bottle
- Petroleum jelly

Procedure
- Pour the yeast into the soda bottle.
- Fill the bottle 1/2 full with warm water.
- Add the sugar.
- Place your thumb over the bottle’s mouth and shake the bottle vigorously to mix the contents.
- Cover the sides of the cork with petroleum jelly.
- Loosely stopper the bottle with the cork.

CAUTION: Do not seal the bottle with a cap or tight-fitting cork.
- Place the bottle on the ground.
- Stand at least 6 feet (2 m) from the bottle.

Results
After a few minutes the cork pops out of the bottle and into the air.

Why?
Yeast is a fungus that uses sugar and oxygen to produce energy. As this energy is produced carbon dioxide is also formed. As the amount of carbon dioxide gas increases inside the closed bottle, the pressure of the gas builds. When enough gas is formed, the cork will be pushed out with enough force to produce a popping noise.