



# GASTRONAUT

"An antidote to the mundanity of the rest of culinary TV" MoS



The Fairtrade committee entered a competition last year. They had to produce a collage showcasing South African fruit. We were extremely successful as we won the completion and our prizes were £1000 for the school AND a fantastic science/ food show by Stefan Gates from CBBC.



So **Stefan Gates** came to our school in March of this year and delivered a fantastic **'food & science stunt show'**. He did live science demonstrations and cooking/eating elements interspersed with video clips and photos, and including a lot of audience interaction with our children and staff!

## LOOK AT ALL THE THINGS THAT WE DISCOVERED!

At the start of the show, Stefan Gates put stuff on our tongue to investigate if we had any **SUPER TASTERS** in our school!



### Decibelometers:

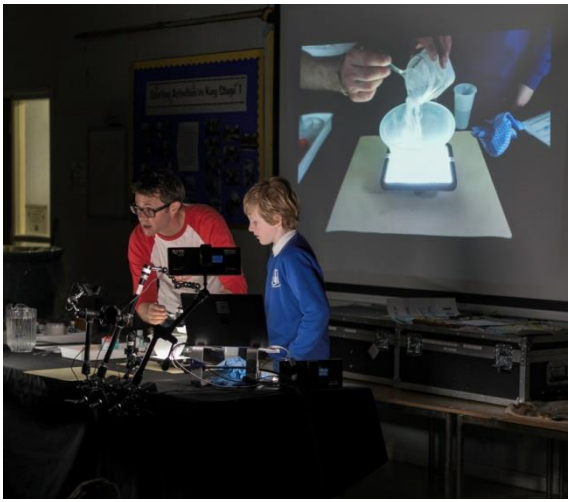
This was used to measure audience as they shout as loudly as possible using iPhone decibelometer.

### Mouth Chewing Demo

Chewing food replicates the mechanical action of the teeth on food.

### Custard powder (and/or icing sugar) flame-throwing.

A child over 10 years of age places 2tsp of custard powder into a siphon-style opening attached to a 50cm length of hose. Child holds the hose in position at 90 degrees to the lit burner flame, approx 20cm from source. Child blows into the hose to blow the custard powder out across a flame, which ignites the powder. They makes up a paste of the powder - a teaspoon of custard powder mixed with a splash of water. Then the child can eat it.



### Food Explosions/Ethanol ignition - static water cooler rockets

The water-cooler bottle is placed on a flat, level surface with vapour left in it. The ethanol is ignited using long handled lighters. The ignition of the ethanol vapour causes a gas expansion inside the bottle and subsequent pressure release, pushing upwards, but the bottle doesn't move because the pressure simply presses the bottle to the worktop.



### Food Lab Live - Tasting insects

An array of different foodstuffs will be stored in boxes, with title cards above them.

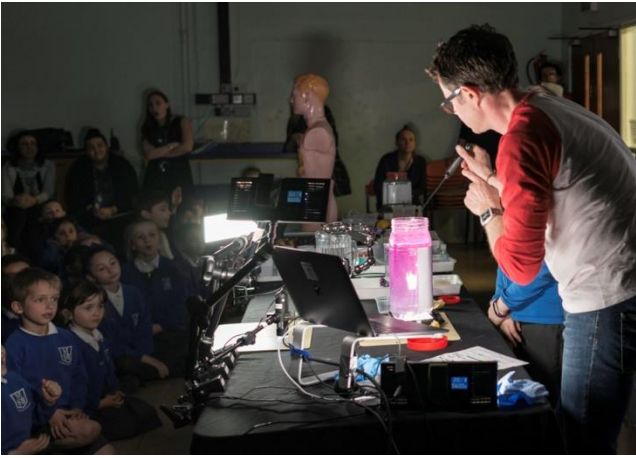
Some tasted beetroot, asparagus and artichoke.

Other children tried tasting insects EURGH!

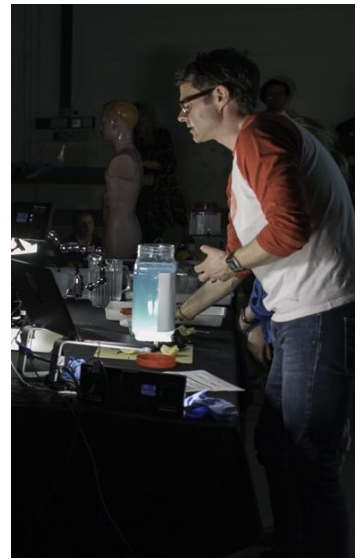
**Did you know that  
the pink  
marshmallows that  
are made from  
insects blood?**



## Colour-changing cocktail



A red cabbage is chopped and then blended with water using a domestic hand blender. The resultant anthocyanin-rich juice is added to a jar of water to dye it blue, then lemon juice is added, turning it pink. Lastly a teaspoonful of washing powder is added to turn it blue/green.



## Fartiology Leaf blower fart simulator

A 2.2kw leaf blower is used to push air through a balloon to make a fart noise. The leaf blower is strapped to a worktable using ratchet strap

## Vortex flavour cannon



Concept of aromas introduced. One large 500 litre vortex cannon is revealed. The vortex cannons fired a slow-moving smoke ring into the air. We will fill it with a small amount of glycerol-based smoke so the audience can see a smoke ring.



## Canister "rockets"

They are created by adding bicarbonate of soda and lemon /lime juice to a plastic film canister. When mixed, pressure builds up in the canister until the lids all pops off.



Follow this link to discover more about

Stefan Gates...

<http://thegastronaut.com/index/Home/Home.html>



