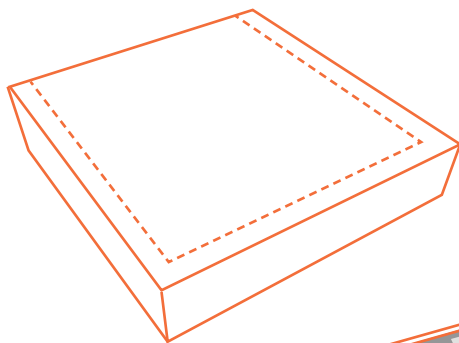




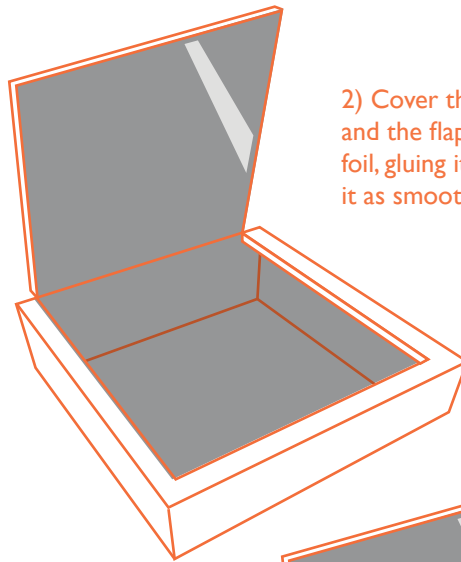
Super Solar Nachos

Students with Flare magical talents can warm foods with their bare hands (page 16). For the rest of us, let's use the power of science to make nachos using energy from the sun. *You'll need a pizza box, aluminum foil, plastic wrap, tape, a stick, shredded cheese, tortilla chips, and an adult helper.* Ask an adult to cut a 3-sided flap out of the top of the box, leaving at least a 1-inch border around the three sides. Cover the flap and the inside of the box with aluminum foil to create a panel that reflects rays from the sun into the box. Try to keep the foil as smooth as possible to create a mirror. Set up your solar oven outside in a sunny spot while the sun is high in the sky (11 a.m – 3 p.m.). Put some corn chips on a plate inside your oven. Sprinkle on some shredded cheese, then cover the hole in the box lid with plastic wrap and tape it in place to create a window. Use a stick to prop up the flap so that sunlight is reflected into the window in the box lid. And now wait. Solar ovens can take a little while to warm up and cook your food. When the cheese is melted, your snack is ready! Be careful when taking hot food out of your solar oven and use oven mitts to handle cooking dishes. What else can you make in your new oven?

1) Cut here, 1 inch from the edge of the box top



2) Cover the inside of the box and the flap with aluminum foil, gluing it down to make it as smooth as possible



3) Place your nachos in the box



4) Tape plastic over the opening, which will help keep heat in, while allowing all the light to shine through. Then place a stick at an angle to prop the box up, helping reflect sunlight into the box.

