**Tulsa Trail Students with with Picatinny Arsenal on STEM Project**

On Friday, October 26, students in Michelle Tumminelli’s third grade class were treated to a yummy food science lesson.  Douglas Wong, an engineer at Picatinny Arsenal, taught the class a lesson on Maillard’s reaction.  They learned about chemistry through caramelization and non-enzymatic browning.  The children were taught why fruit, such as apples, turn brown only when exposed to the air.  In addition, in order to exhibit the principle of browning with heat, and the chemical reaction that causes this, Mr. Wong made grilled cheese sandwiches, which the students all got to taste test.  It was a delicious learning experience… who ever knew that chemistry could be so tasty?! The lesson was possible due to a partnership with Picatinny Arsenal that Mrs. Tumminelli set up last year for STEM engagement and enhancement.  She is continuing with the partnership with her class this year, and Mr. Wong will hopefully be back for several more lessons throughout the school year!

