

# Fresh and Salty - Exploring Salinity

Fresh and Salty is a teacher led classroom activity that explores salinity. It is an activity targeted to Year levels 3-6 and is a maths themed activity for Education Week (17-23 May) in Victorian schools. Students are given two experiments to do. The first is "A taste of salt" to learn the technique for measuring salinity and gain an appreciation of different salt concentration levels by tasting the solutions. The second experiment involves using the salinity meter from the first experiment to test the salinity of water from creeks, rivers, wetlands and dams to better understand salinity issues in our catchments. The results are entered in the Saltwatch database to provide a snapshot of results from across the state.

## Experiment 1: A taste of salt

In this experiment prepare four solutions, of different salinity levels, for comparison.

### Aim:

Students learn the technique for measuring salinity and gain an appreciation of different concentration levels by tasting the solutions. This activity can be done in small groups or as a whole class demonstration.

### Equipment required:

- Salinity meter
- Table salt
- Distilled water or rainwater
- Four (4) small clean containers (plastic cups)
- Teaspoons

### Salinity measurement instructions:

1. Label the containers 1-4 and half fill them with water
2. Follow the instruction below to measure the salinity level of the water in each container.
3. Add salt and stir,  $\frac{1}{4}$  teaspoon at a time, to container 1 and measure the salinity level using the salinity meter (it should read less than  $800 \mu\text{S}/\text{cm}$ ). Record you EC results and how much salt was added in the table below.
4. Add salt to container 2 (again adding  $\frac{1}{4}$  teaspoon at a time) until it measures approximately  $1500 \mu\text{S}/\text{cm}$ . Record you EC results and how much salt was added in the table below.
5. Repeat step 3 for container 3 until it measures approximately  $7,000 \mu\text{S}/\text{cm}$ .
6. Repeat step 3 for container 4 until it measures approximately  $10,000 \mu\text{S}/\text{cm}$ .
7. Taste each solution and record your response.

### How saline is that water? Measuring salt

1. Remove cap and rinse end of salinity probe in the water to be tested.
2. Switch unit on (on/off button)
3. Dip the end of the probe into the water to be tested. Gently swirl the probe until the numbers stop changing on the screen.
4. If the units on the meter are  $\text{mS}/\text{cm}$ , multiply your reading by 1000 to convert it to  $\mu\text{S}/\text{cm}$  ( $\mu\text{S}/\text{cm}$  are the standard units for measuring salinity)
5. Record your result
6. Rinse the end of the probe with tap water and turn off.

Container amount of salt (teaspoons)	Salinity level ( $\mu\text{S}/\text{cm}$ )	Taste

**Follow up activities:**

Ask students to create a Procedural Writing Test to recount the experiment. Provide students with a copy of the Water Quality tolerances and ask them to create an Illustrated fact sheet.

### The extent of the problem

Increasing salinity is one of the most significant environmental problems facing the Wimmera. While salt is naturally present in many of our landscapes, the way land is used and changes to ground and surface water movement have caused an increase in the amount of salinity in our land and waterways.

In the Wimmera, dryland salinity affects more than 22,000 hectares of the catchment. On average, 110,000 tonnes of salt is transferred into the Wimmera River system each year - the equivalent of 4400 semi-trailer loads! Increased salinity in the landscape affects not only the local environment, rivers and landscapes, but also impacts on our local communities, both economically and socially.

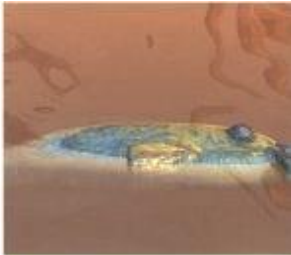


For animals and small invertebrates that rely on freshwater for survival, high levels of salinity can cause major problems, including stress, changes to the freshwater community, loss of diversity due to increased sediment and chemical pollution of rivers and dams. Salinity also reduces the growth of many aquatic plants, affects primary production and reduces important habitats for small creatures. It also reduces riparian habitats and increases the potential for bank erosion.

Rising water tables deposit salinity to the soil surface and create many problems in our waterways. High levels of soluble salts in the landscape can result in less productive farmlands, destroy riparian environments and reduce habitats for wildlife.

When salinity affects the water collected in dams, or held in reserves, rivers and wetlands, it can have a high economic and social cost. If this happens, there is increased cost of treating water for drinking, and reduced level of the suitability/availability of water for irrigation, stock and domestic water supply. There is less option for use of available water for industry and business.

Rising salty water tables can also damage public infrastructure, roads, fences, railways, buildings plus damage water-using household equipment, i.e. pumps and water heating equipment.

Productive land losses have caused significant social and economic hardship. This can occur in irrigated or dryland farming regions. Increased salinity in our waterways may also have an effect on the choice of recreational activities available to residents and visitors.

### Salinity tolerances

Plant salinity tolerances (EC - $\mu\text{S}/\text{cm}$ )	
<small>These tolerance levels are maximum only. Plants may survive using water outside these ranges.</small>	
Waters, lupatt, viciae	500
Grain Sorghum	700
White Clover	800
Rice	1,000
Wheat / Cereals	1,300
Azalea, begonia, fuchsia, rose, azalea, carnation, gladiolus, dahlia, pansy, geranium, violet, blackberry, french beans, parsley	1,200
Lucerne, Soybeans	1,300
Field peas and beans, strawberry clover	1,400
Broad beans, flax, lupin, lupinus, alfalfa, carrot, almond, grapefruit, plum, raspberry, okra, radish, mulberry	1,700
Rivergrass, fescue	2,000
Chrysanthemum, daisy-like, geranium, carnation, gladiolus, gerbil	2,300
Peas	2,800
Artichoke	3,000
Oats	3,300
Asparagus, cabbage, beetroot, spinach	3,500
Wheat	4,000
Canola	4,300
Sorghum	4,700
Cotton	5,100
Barley	5,300
Sugar beet	6,200
Salt-tolerant	8,000

Salinity tolerances for stock (EC - $\mu\text{S}/\text{cm}$ )	
Acceptable level for adult poultry	4,700
Maximum limit for adult poultry	5,800
Acceptable level for adult pigs	6,600
Acceptable level for adult cattle	7,800
Maximum limit for adult pigs	9,400
Limit for horses and lactating ewes	10,000
Acceptable level for adult sheep	15,000
Maximum limit for adult cattle	16,300
Maximum limit for adult sheep	20,000

Salinity tolerances for freshwater plants, fish and macro-invertebrates (EC - $\mu\text{S}/\text{cm}$ )	
Impact on macro-invertebrates	1,500
Impact on germination of freshwater aquatic plants	1,500
Freshwater fish eggs and juveniles are less tolerant	2,000
Reduction in emergence of macro-invertebrates	3,000
Reduction in macro-invertebrate diversity	3,000
Adult freshwater fish tolerance	4,600
Upper limit for mature freshwater aquatic plants	6,200
Significant reduction in macro-invertebrates (water bugs)	15,000
Maximum limit for "bubbles"	>1,700

Reference: Fresh & Salty A salinity resource for Wimmera schools, 2008, Wimmera Catchment Management Authority

