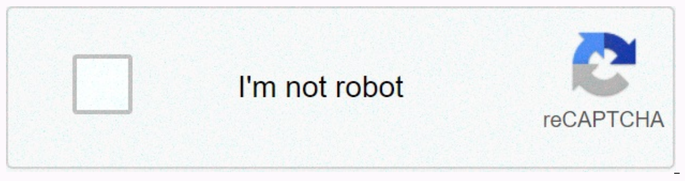

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Periodic table groups and families worksheet

It's the ultimate cheat sheet for science class — and it's right there hanging on the wall. This is the periodic table of elements, a major turning point in the history of the chemistry, which becomes 150 in 2019. What do you really know about the indispensable periodic table of elements? QUESTION 1 OF 10 Dmitry Mendeleev In 1869, Russian scientist Dmitry Ivanovich Mendeleev published the first (truly known) periodic table of elements. His genius was that he organized elements in the table in a logical manner a century and a half before people really understood a lot about the composition of matter. Antoine Lavoisier Julius Lothar Meyer QUESTION 2 OF 10 the power of commercially produced vodka developing atomic weapons the imminent discovery of more elements Mendeleev left empty spaces for new elements that would soon be discovered, and he was right - scandium, germanium and gallium were all identified a few years later, making the scientific wildlife famous (The vodka story is a myth, by the way.) QUESTION 3 OF 10 18 48 63 In 1869, science had yet to define even half of the current number of elements. There were just 63 elements on Mendeleev's first table. QUESTION 4 OF 10 94 118 As of 2019, 118 elements are on the periodic table. The first 98 occur naturally; the other was created by researchers in nuclear reactors or in laboratory institutions. 132 QUESTION 5 OF 10 groups and clusters of orbital and periods and groups The horizontal rows are called periods while the vertical columns are called groups. QUESTION 6 OF 10 fluorine Fluorine is not part of this group of noble gases (also known as iner terraces. Fluorine is actually in the second column from the right, the halogen family. Each element's atom Each element has a number, called the atomic number, which is the number of protons at the core of each element's atom. So, cobalt has an atomic number of 27, meaning it has 27 protons. the weight of the element the half-life of the element QUESTION 8 OF 10 potassium tegnetium Technetium occurs naturally in the Earth's crust, but only a few thousand tons are present at any given time. The vast majority of this element is artificially produced by humans due to nuclear reactor waste. Vanadium QUESTION 9 OF 10 carbon liquid hydrogen's atomic number is 1, meaning it has 1 proton. This is the lightest element on the table. QUESTION 10 OF 10 dubnium astatin Of the 98 naturally found elements on Earth, astatin is the rarest, appears only if other elements expire. It is so radioactive that it tends to evaporate itself, a primary reason that no scientist has ever snatched a completely pure sample of this element. Chrome Advertising Ad It's Human Nature to Organize Things. Cooks painfully organize their spices in various or alphabetical or according to how often they are used. Children pour out their piggy benches and sort their wealth into piles of pennies, nickeles, dimes and quarters. Even the items in a grocery store are grouped in a certain way. Drive down the international aisle, and you'll find packages of Chinese egg noodles sitting next to boxes of taco shells. Chemists, as it turns out, are also organizational junkies. They seek similar physical and chemical properties among the elements, the basic forms of matter, and then try to fit them into similar groups. Scientists began trying to organize the elements in the late 1800s when they knew of about 60. However, their efforts have been premature since they missed a key piece of information: the structure of the atom. While initial attempts failed, one attempt by a Russian chemist named Dmitry Mendeleyev showed much promise. Although Mendeleyev was not 100 per cent correct, his approach laid the foundation for what is now the modern periodic table of the elements. Today, the periodic table organizes 112 named elements and recognizes several more unnamed. It has become one of the most useful tools in chemistry not only for students, but also for working chemists. It classifies the elements according to their atomic number (more on that soon), tells us about the core composition of any given element, describes how electrons are arranged around a given element and allows us to predict how one element will react with another. So, exactly what is this performance of organization? Keep reading while researching the history, organization and customs of this most handy chemical tool. In 1829, a German chemist by the name of J. W. Dobereiner noted that certain groups of three elements had similar characteristics. He called these groups of triads and published a system of classification based on it. For example, chlorine, bromine and iodine formed a triad, based on the fact that the atomic weight of bromine (79.904) was close to the average of the atomic weights of chlorine (35.453) and iodine (126.904). Unfortunately for Dobereiner and his scientific legacy, not all the elements could be grouped into threes, so his efforts failed. Another classification system tried unsuccessfully to group the elements into octaven, as did musical notes. In 1869, Russian chemist Dmitry Mendeleyev published the first periodic table of elements, writing the chemical properties and masses of each element on maps. He arranged the maps according to increasing atomic mass and found that elements of similar properties appeared at regular intervals. But he has some freedoms with his table. In some cases, he violated his order of increasing atomic masses to elements with similar sticking together. For example, he placed tellurium (atomic weight 128) before iodine (atomic weight 127) so that iodine iodine with chlorine, bromine and fluorine, all of which have characteristics similar to iodine. He also reasoned that if elements had to be reversed to preserve the periodic pattern, then the atomic mass values should be incorrect. Lastly, he left gaps in his table for elements he reasoned but was not discovered. Mendeleyev's periodic table predicts three elements of atomic weights 45, 68 and 70. He was proved right when these elements were later discovered and identified as scandium, gallium and germanium, respectively. The atomic weights listed in modern periodic tables are slightly different from those in Mendeleyev's time because methods for the metling of atomic weights were improved during the 20th century. These discoveries demonstrated the usefulness of Mendeleyev's approach, even if it wasn't without problems. Explanations will have to wait until the early 20th century, when the structure of the atom was revealed. In 1911, English chemist Henry Moseley studied the frequencies of X-rays given off by various elements as high-energy electrons each bombed. The X-rays that emited each element had a unique frequency that increased with increasing atomic mass. Moseley arranged the elements in order of increasing frequency and each awarded a number called the atomic number (Z). He realized that the atomic number was equal to the number of protons or electrons. When the elements were arranged by increasing atomic numbers, the periodic pattern was observed without switching some elements (as Mendeleyev did), and holes in the periodic table led to the discovery of new elements. Moseley's discovery was summed up as the periodic law: When elements are arranged in order of increasing atomic number, there is a periodic pattern in their chemical and physical properties. That law led to the modern periodic table. Last updated on 18 December 2020 Weeknights are wild. There are hobby meetings, sporting events, date nights, late-night job calls, kids' bath time, TV show premieres (of course), and there are also... Dinner? Trying to cram in making a recipe, eating dinner (let alone enjoying the meal) and cleaning the kitchen in under an hour always seemed like it would take some sort of divine intervention. Well, let me imagine the power pressure cooker, aka the game changer. The power pressure cooker makes the impossible possible. You can create a healthy, balanced meal in under an hour from start to finish. Even decadent dishes such as fried short ribs or whole meals such as salmon with potatoes and broccoli can be enjoyed from start to finish with breeze on a weeknight. Is there anything easier than throwing your whole meal into one pot and letting the pot do the job? I can't think of anything. It as if you had upgraded the already kitchen staple, the crockpot significantly. Here's some of my favorite power pressure power pressure recipes to get dinner on the table under pressure:1. Ramen Soup For those nights when all you need is a great hug, ramen is the perfect dish! High in anti-inflammatory ingredients such as fresh ginger, garlic and spinach this 20-minute soup is good for you in every way. These quick ramen is balanced with lean protein from the chicken and soft boiled eggs, starches of the noodles, and a salty sauce that makes you crave more! To bump this recipe even more nutritional value, try doubling the carrot and spinach for extra vitamin power.~ Check out the recipe here!2. 4-Minute Salmon, Broccoli and PotatoesWhat is better than a perfectly balanced meal in just 4 minutes? I can't think of anything! This wonderful fatty fish blends so well with the super food broccoli and starch of the potatoes that you won't believe it's done in such a short time! Salmon is a great source of Omega-3 fatty acids (aka fish oil) that helps our heart, skin, joints, GI tracts, and more!~ Check out the recipe here!3. Beef GyrosA hot pita wrapped around freshly made gyros, toppings, and even Tzatziki sauce, oh my! This recipe goes from refrigerator to plate in under an hour with only 15 minutes of prep time! When creating the Tzatziki sauce, you need to grab ordinary Greek Yogurt. This yogurt is naturally higher in protein, adding another nutritional advantage to this great dish! You can also opt for a whole wheat pita to add some extra fiber!~ Check out the recipe here!4. Shrimp BoilThis recipe is perfect for summer beach nights, a classic shrimp cooking recipe you don't have to spend all day preparing! This recipe is fun finger food to the max! It's delicious, satisfying and tastes best when served on a picnic table. To take this recipe to the next level, the proportions of vegetables adapt to be protein. By increasing the corn and reducing the amount of Andouille sausages, you can reduce the total sodium and calories while increasing the fiber and vitamins!~ Check out the recipe here!5. Mexican QuinoaThe perfect one pot meal with fiber, protein, and lots of flavor! It's a vegetarian and meaty lover dream! Quinoa is the perfect replacement for white rice in this classic recipe while the beans are complimented to create a protein-filled dish. Plus adding all those vegetables creates a meal that bursts with flavor. Top this Mexican quinoa with fresh avocado to round it off perfectly.~ Check out the recipe here!6. Lo MeinThis Lo Mein will blunt any greasy, take-up craving you have without the usual debt! It's not very often, you can replace a sinful bowl taking out with something so nice and easy to make at home! Make it Lo Mein in less than 15 minutes from start to finish. It's faster than it takes for shipping to appear at the door!~ Check out the recipe here!7. Whole Rotisserie ChickenEveryone knows that secretly batch cooking is to have an entire chicken cooked to use in various ways throughout the week! This recipe makes the perfectly moist rotisserie chicken that can be used as is, for tacos, for soups, and for sandwiches all week long! Tip: keep the legs and bits to make an amazing chicken stock to have at hand! Cooking the stock longer and at a lower temperature will create a delicious bone sauce rich in vitamins, minerals and proteins.~ Check out the recipe here!8. Chicken and lentil soup This is the craziest soup around! Rich in protein, fiber and B vitamins, this soup will meet all your cravings! It can't be easier for a rushed weekday meal either, all you have to do is chop and let your power pressure cooker do the job! In just 30 minutes you'll have a hot soup that the whole family can enjoy!~ Check out the recipe here!9. Vegan Quinoa Burrito BowlsIs there someone out there who doesn't enjoy a good burrito bowl? This vegetable bowl is the perfect one-pot meal that is easily customizable! From vegans to meat lovers, everyone will enjoy this easy, fiber-rich bowl. Add everything topping you want to create a burrito bowl that's just as good as a restaurant's!~ Check out the recipe here!10. Rice and BeansThe classic rice and beans dish is a staple for many reasons. It is full of perfectly complimented proteins, great texture and balanced seasoning. Now you can create this filling balanced meal in under an hour! No longer pre-thending those beans! This perfectly seasoned, fill balanced meal will all fight for another bowl! ~ Check out the recipe here!11. Summer Quinoa SaladYour fresh in-season berries are made for this quick salad! Take this nutrient-dense salad to a party or serve it as light, summer dinner to have everyone asking for the recipe! The quinoa, fruits, vegetables, and nuts create a dish that is perfectly balanced with all the food groups. You can top this salad with boiled chicken breast or leave it as-is to meet everyone needs!~ Check out the recipe here!12. Minestrone SoupThis Minestrone Soup is fast and vegetables full make it perfect for any weeknight dinner! It's rich in vitamin C, antioxidants, and Vitamin A makes it the perfect dinner for the whole family! Tip: Use whole grain noodles to increase the fiber and B vitamins of this tasty dish!~ Check out the recipe here!13. Lemon garlic ChickenMake your protein and side dish at the same time with fragrant chicken that the whole family will love! In less than an hour you can have a beautiful and balanced platter with vegetables and protein. This fragrant lemon garlic chicken will give you the protein and excitement to spice up any plate!~ Check out the recipe here!14. Chicken FajitasQuick, easy and very few dirty dishes are used to create these fajitas that even make you Mexican Restaurant Will Rival! Feel free to top it up with everything you like but be to include fresh avocados for a bump-up in vitamins and minerals. Tip: If you enjoy sour cream on your fajitas, opt for ordinary Greek yogurt that's higher in protein, lower in calories, and just as delicious!~ Check out the recipe here!15. Coconut Chicken CurryA big bowl coconut chicken curry over rice is what dreams are made of! This bright, fragrant dish is full of vegetables and lean protein without the dryness! Which can usually take a few hours, create this colorful dish in just 30 minutes with your power pressure cooker!~ Check out the recipe here!16. Cashew ChickenThis takeout classics may be on your plate in just 20 minutes, but you can pretend you've taken hours to create it when everyone asks for the recipe! You can double the green bell pepper to increase the vegetables without sacrificing any flavor. Serve this classic over brown rice for extra fiber and minerals.~ Check out the recipe here!17. MeatloafMeatloaf has been a menu staple since sliced bread, but never did it just 20 minutes to make! This recipe includes the meatloaf and the edges to create a one-pot dream. Ideal to serve after long weekdays, this dish is a comforting staple. And don't be fooled by the short cooking time, this meatloaf is the best of both worlds - it's juicy and quick to make!~ Watch the recipe here! Despite its apparent roots in the crockpot concept, power pressure cooker meals are cramped to be much healthier. Without the need for fatty sauces to create flavor and prevent dryness, the power pressure cooker uses the heat generated by the water to cook the food. This leads to more flavor without dryness and overall leaner meals. The power pressure cooker is the answer for anyone striving for healthy, balanced meals with a crazy weeknight schedule. It can really do it all. You won't be disappointed and you'll feel good after enjoying healthy, balanced meals while easily judging all the activities you enjoy! Featured photo credit: Unsplash via unsplash.com unsplash.com

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