Pour the next-heaviest liquid on top (that's the corn syrup). Go very slowly and pour right in the middle. Make sure you wait a few minutes between pours. This will allow the layers to settle and separate. Repeat until you hit the water layer.

Use the baster technique to add the last two layers.

Mix food coloring into the corn syrup, milk, water or rubbing alcohol to jazz up your Dense-O-Meter.

Sort your liquids in order from heaviest to lightest. You'll be pouring the heaviest liquid first (that's the honey). Slowly and carefully pour the first liquid. Make sure you pour right in the middle, so it doesn't touch the sides. (This is because heavy liquids like honey will stick to the sides and interfere with your other layers.)

Pour the next-heaviest liquid on top (that's the corn syrup). Go very slowly and pour right in the middle. Make sure you wait a few minutes between pours. This will allow the layers to settle and separate. Repeat until you hit the water layer.

The water tends to mix with the layers below it. To prevent this, use a food baster or eyedropper. Press the baster up against the container and let the water run down the side and gently settle on the layer below.

Mix food coloring into the corn syrup, milk, water or rubbing alcohol to jazz up your Dense-O-Meter.