

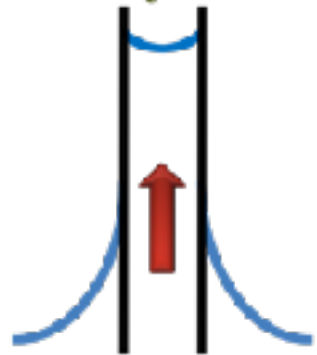
Drinking strategies in nature



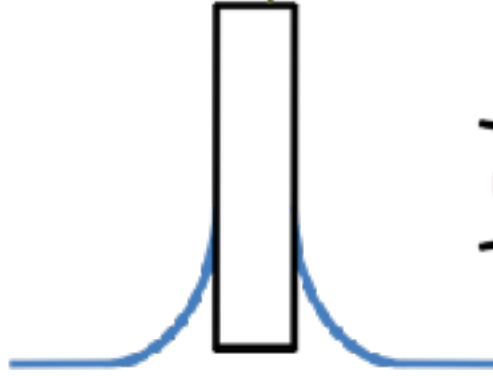
with Wonjung Kim

Some drinking strategies in nature

*Hummingbirds
Thorny devils*



terrapins



Capillarity

birds



Frogs, Crocodiles



Osmosis

Dogs



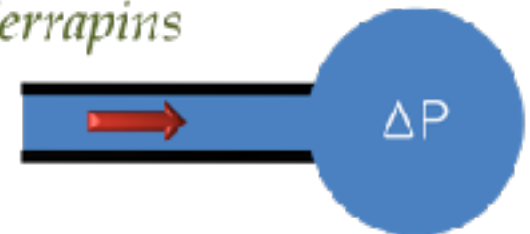
Ladling

Cats, Lizards



Dipping

*Elephants,
Mosquitoes,
Snakes,
Terrapins*

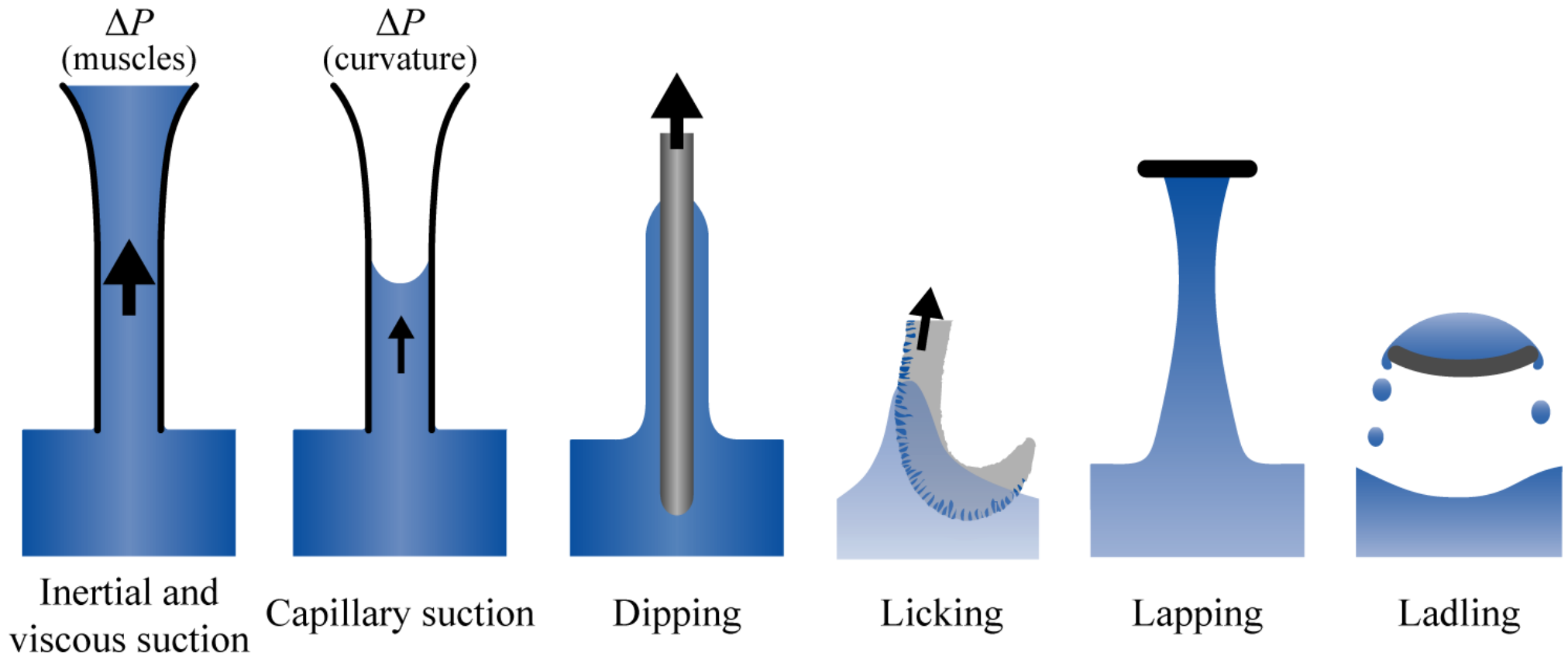


Pumping

Goal: classify and rationalize all drinking styles

Various drinking techniques in nature

Classification according to dominant driving and resistive forces



Scales of forces in drinking

Scales of forces in drinking

fluid properties (ρ , μ), flow speed (u), mouth size (L), applied pressure (ΔP), and gravitational acceleration (g)

$$F_{\text{pressure}} \sim \Delta P L^2$$

$$F_{\text{inertia}} \sim \rho u^2 L^2$$

$$F_{\text{viscous}} \sim \mu u L$$

$$F_{\text{gravity}} \sim \rho g L^3$$

$$\Delta P_{\text{muscle}} \sim 10 \text{ kPa}$$

$$\Delta P_{\text{curvature}} \sim \sigma / L$$

$$F_{\text{max}} \sim \rho^2, \quad \Delta P_{\text{max}} \sim F_{\text{max}} / \rho^2 \sim \rho$$

e.g., 10 kPa for mosquitoes, humans, and elephants

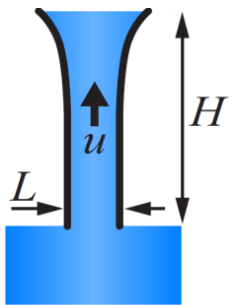
Relative magnitudes of hydrodynamic forces

$$Bo = \rho g L^2 / \sigma \sim \text{curvature to hydrostatic pressure}$$

$$Re = \rho u L / \mu \sim \text{inertia to viscous forces}$$

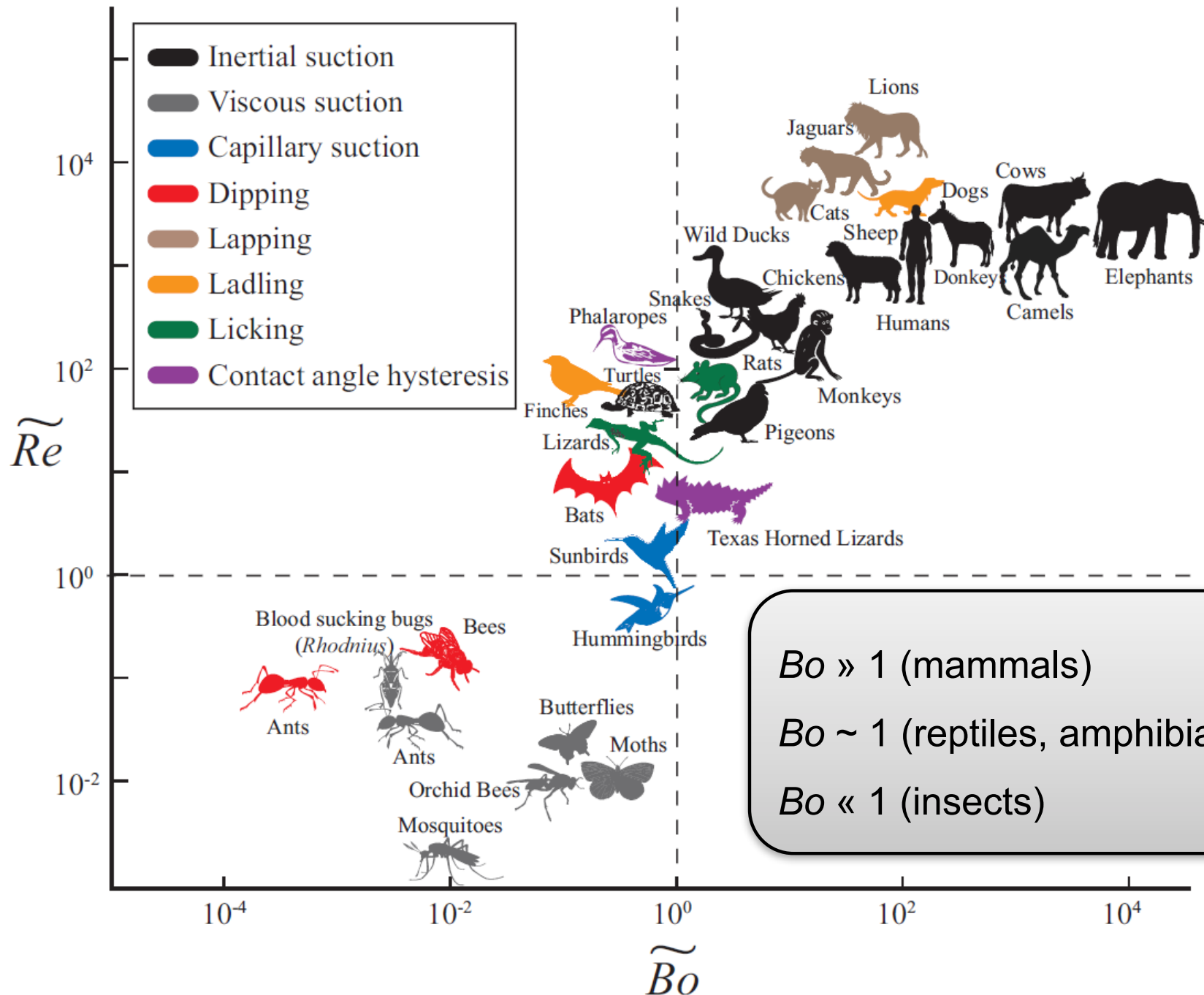
$$\tilde{Bo} = \rho g L^2 / \sigma \cdot (H/L)$$

$$\tilde{Re} = \rho u L / \mu \cdot (L/H)$$



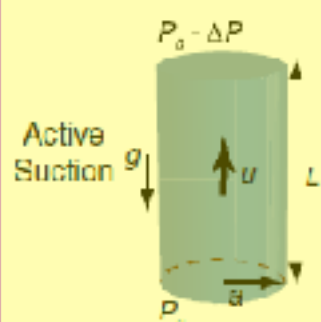
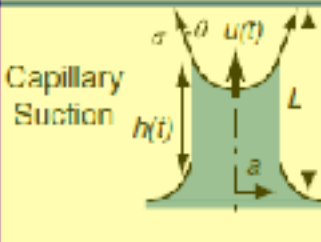
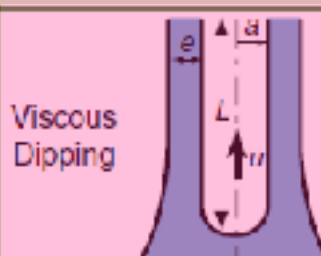
Assessment of these dimensionless numbers  dominant forces in drinking

Re and Bo in drinking of various creatures



Nectar drinking (with Wonjung Kim, Tristan Gilet)

- simple models allow for rationalization of optimal sugar concentration

| Mechanism | Name | Genus | Optimal (%) |
|---|---------------|-----------------------------|-------------|
|  <p>Active Suction</p> | Ants | <i>Atta</i> (5) | 30 |
| | | <i>Camponotus</i> (5) | 40 |
| | Bees | <i>Euglossa</i> (18) | 35 |
| | | <i>Agraulis</i> (12) | 40 |
| | | <i>Phoebis</i> (12) | 35 |
| | Butterflies | <i>Speyeria</i> (24) | 35 |
| | | <i>Thymelicus</i> (2) | 40 |
| | | <i>Vanessa</i> (25) | 40 |
| | Moths | <i>Pseudaletia</i> (2) | 40 |
| | | <i>Macroglossum</i> (26) | 35 |
| | | <i>Manduca</i> (27) | 30 |
|  <p>Capillary Suction</p> | Humming-birds | <i>Selasphorus</i> (16) | 35-45 |
| | | <i>Selasphorus</i> (28) | |
| | Honey-eaters | <i>Anthochaera</i> (29) | 50 |
| | | <i>Phylidonyrs</i> (29) | 40 |
| | | <i>Acanthorhynchus</i> (29) | 30 |
|  <p>Viscous Dipping</p> | Ants | <i>Pachycondyla</i> (5) | 50 |
| | | <i>Rhytidoponera</i> (5) | 50 |
| | Bees | <i>Bombus</i> (8) | 55 |
| | | <i>Apis</i> (9) | 55 |
| | | <i>Melipona</i> (9) | 60 |
| | Bats | <i>Glossophaga</i> (31) | 60 |

Suction

Dipping

- optimal S minimizes energy flux with constant power output

Namib Desert Beetle: drinking via refrigeration-free condensation



- **the desert beetle** has hydrophylic bumps to which 5 micron scale fog droplets stick, then grow by accretion until rolling through hydrophobic valleys and into their mouths

Parker & Lawrence (2001)

- inspired the development of superplastics for water gathering in the 3rd World

Zhai et al. (2006)

Capillary feeding in shorebirds



with Manu Prakash, David Quere, in *Science*

The Phalarope



- spinning motion sweeps preys to surface, like tea leaves in a swirling cup

Rubega (1997)



- capillary feeding used by a variety of shorebirds
- an intermediate step in evolution of filter-feeding

Question: how do they intake water?

Possibilities

- suction: precluded by beak geometry
- gravity: requires head tilting
- capillarity

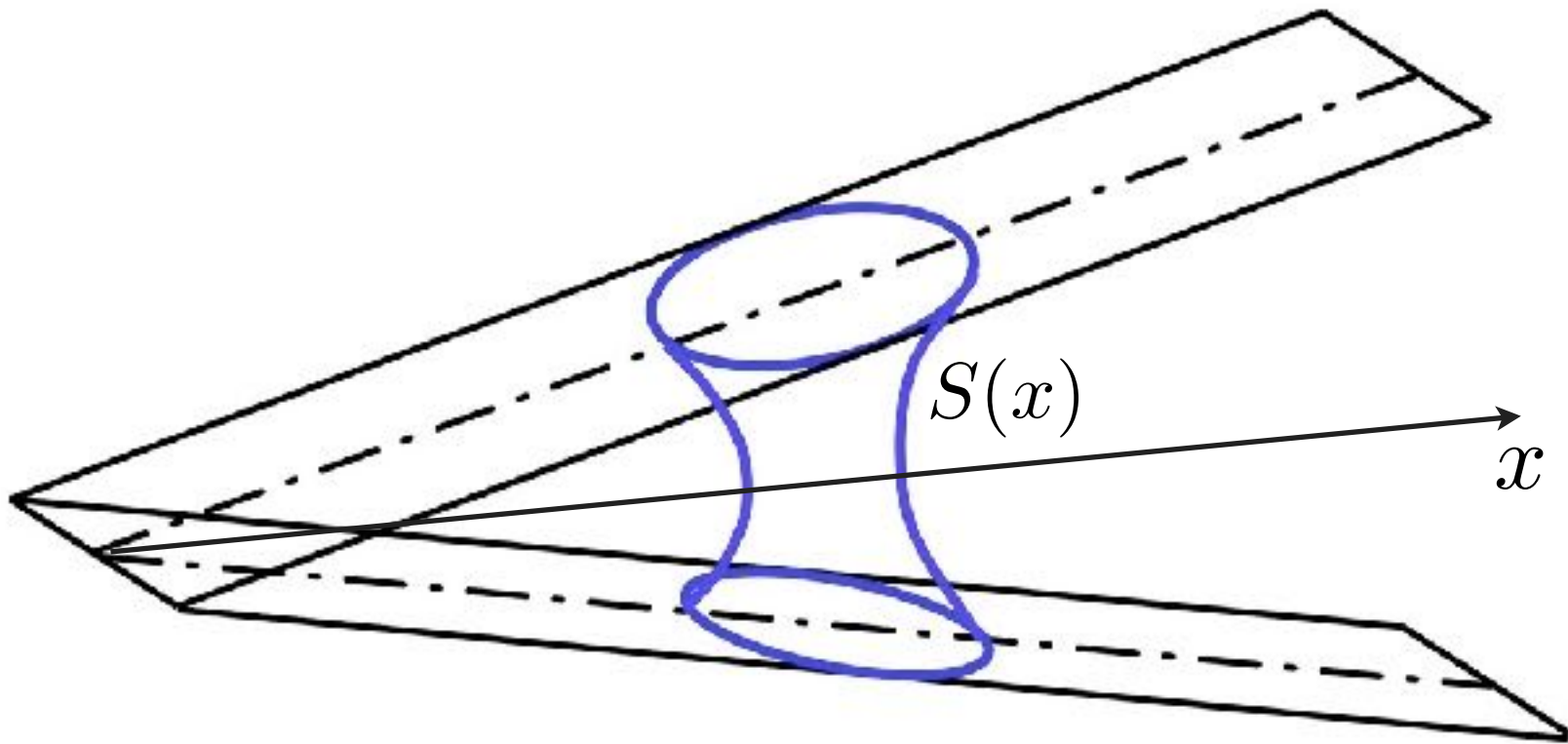
Observations

Rubega & Obst, 1993. Surface-tension feeding in phalaropes: a novel feeding mechanism, *The Auk*, **110**, 169-178.

- some shorebirds use capillary forces to draw water into their mouths
- plankton withdrawn from drop, then water expelled
- drops move at high speed $\sim 30\text{-}50$ cm/s
- pecking rates ~ 10 Hz; 2-3 mandibular spreading events per cycle



Toy Model: Catenoid between inclined plates

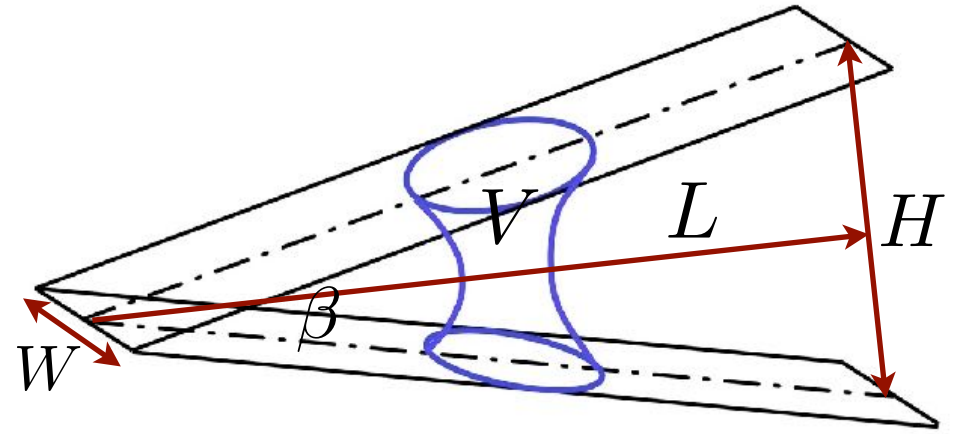


- neglect the influence of gravity
- isolate the influence of surface tension

Propulsive force:
$$F_c(x) = \sigma \frac{dS(x)}{dx}$$

Criterion for drop motion

$$V > \frac{2\pi}{3} W^2 H$$



Criterion for drop stability

$$V > \frac{H^3}{\pi}$$

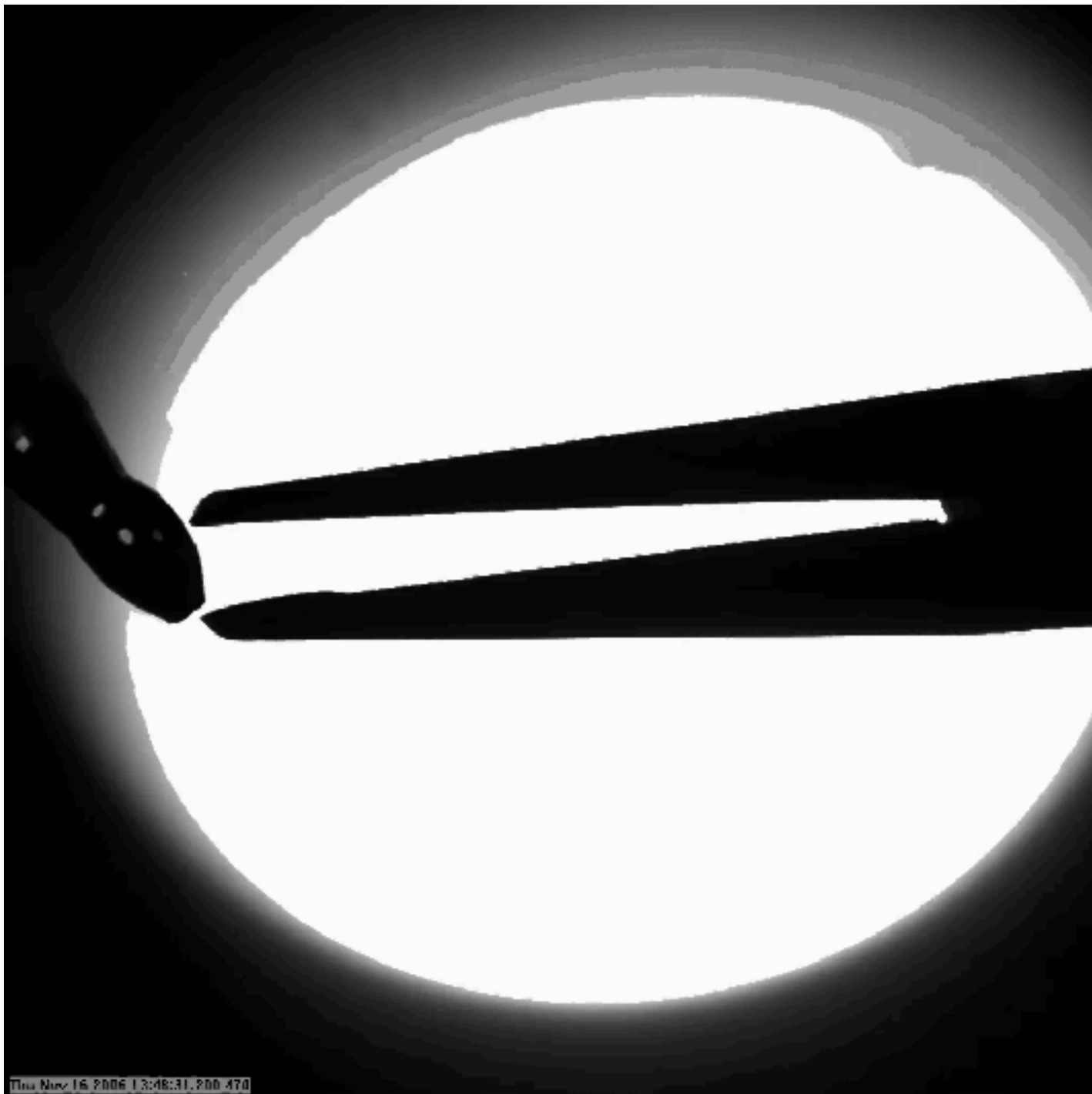
- these criteria may be satisfied simultaneously provided

$$\frac{H}{W} > \sqrt{2\pi}$$

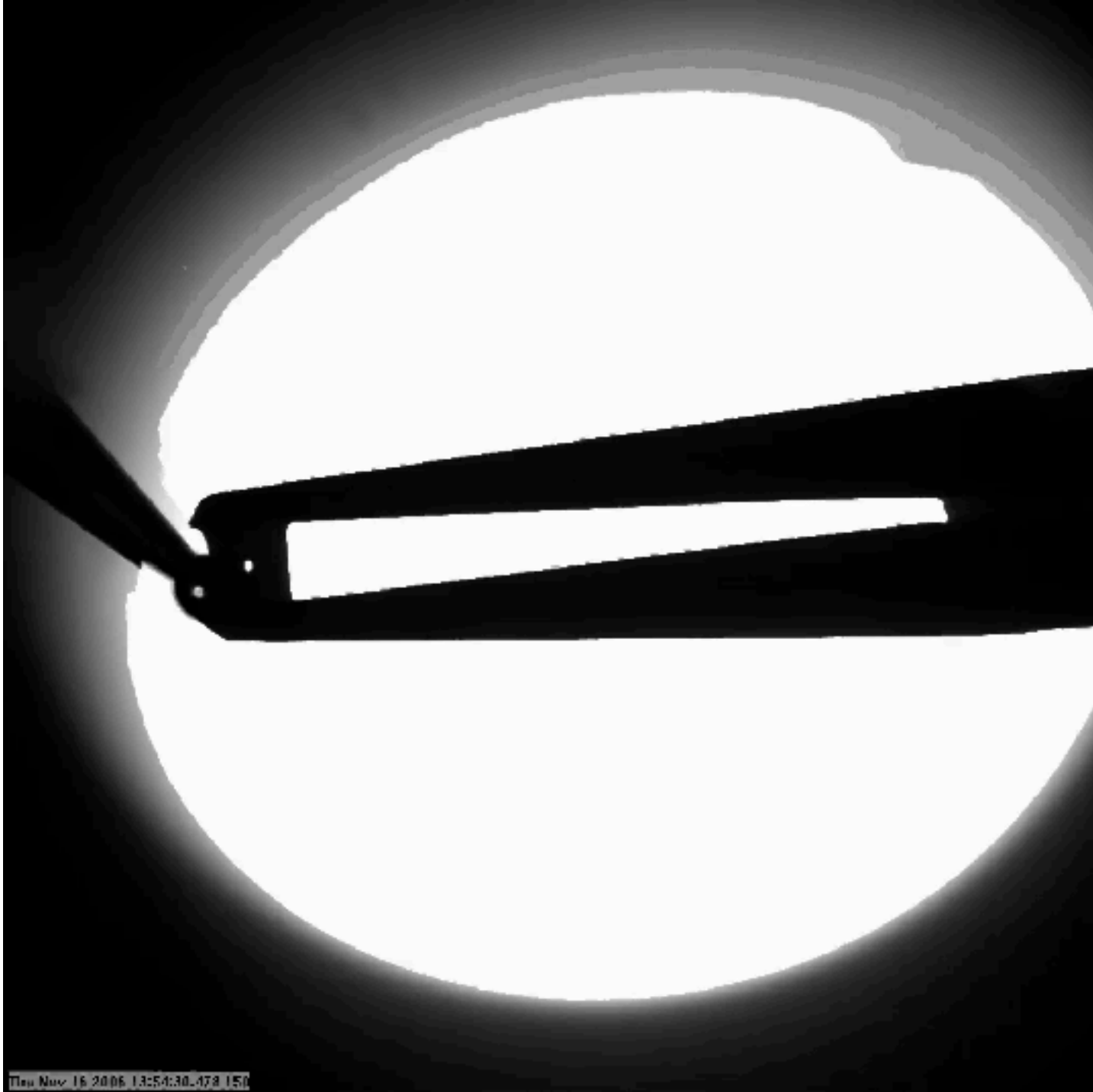


$$\frac{L}{W} \tan \frac{\beta}{2} > \sqrt{2\pi}$$

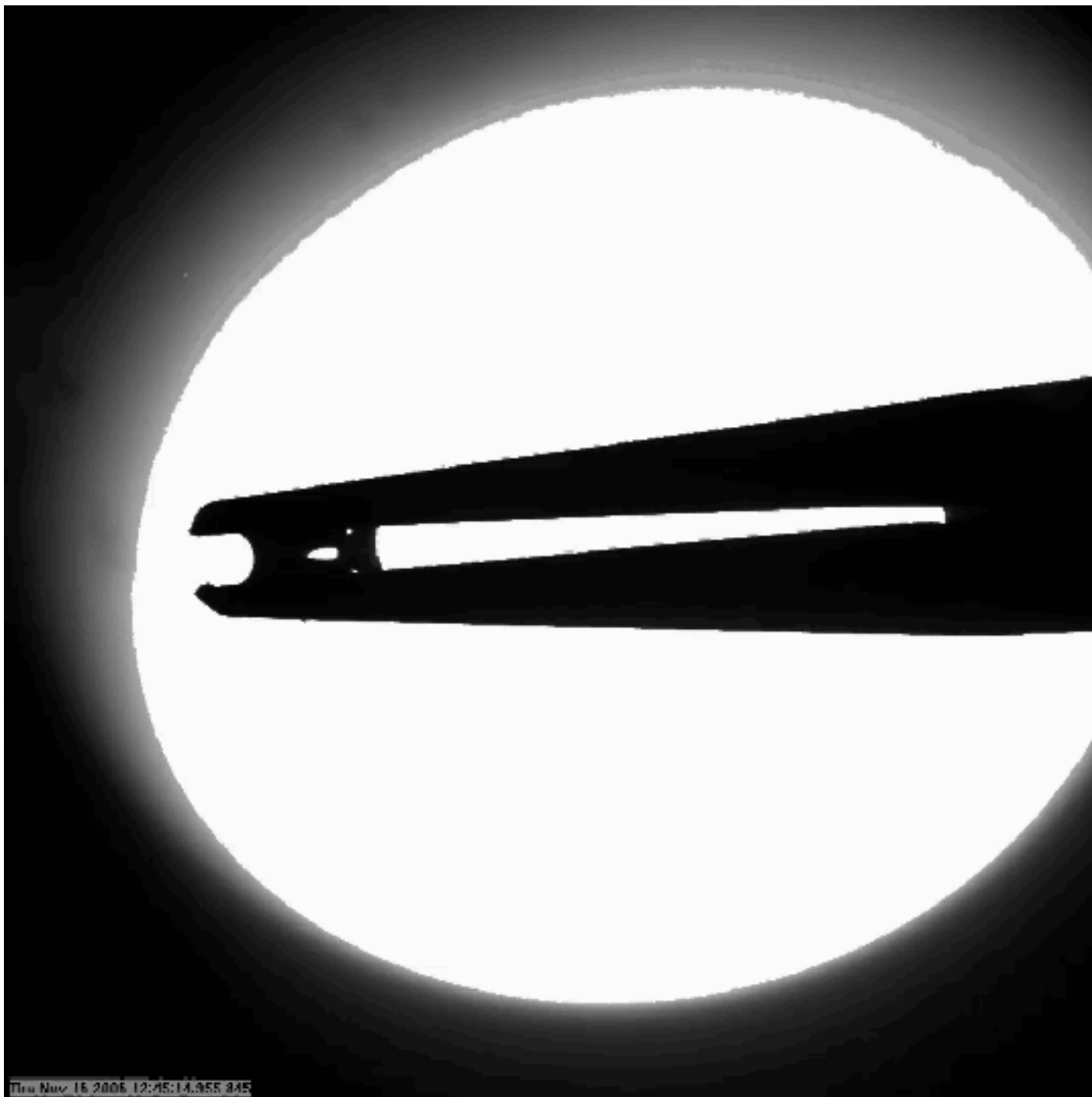
→ a meaningful constraint on the morphology of bird beaks?



- 5 cS silicon oil on stainless steel

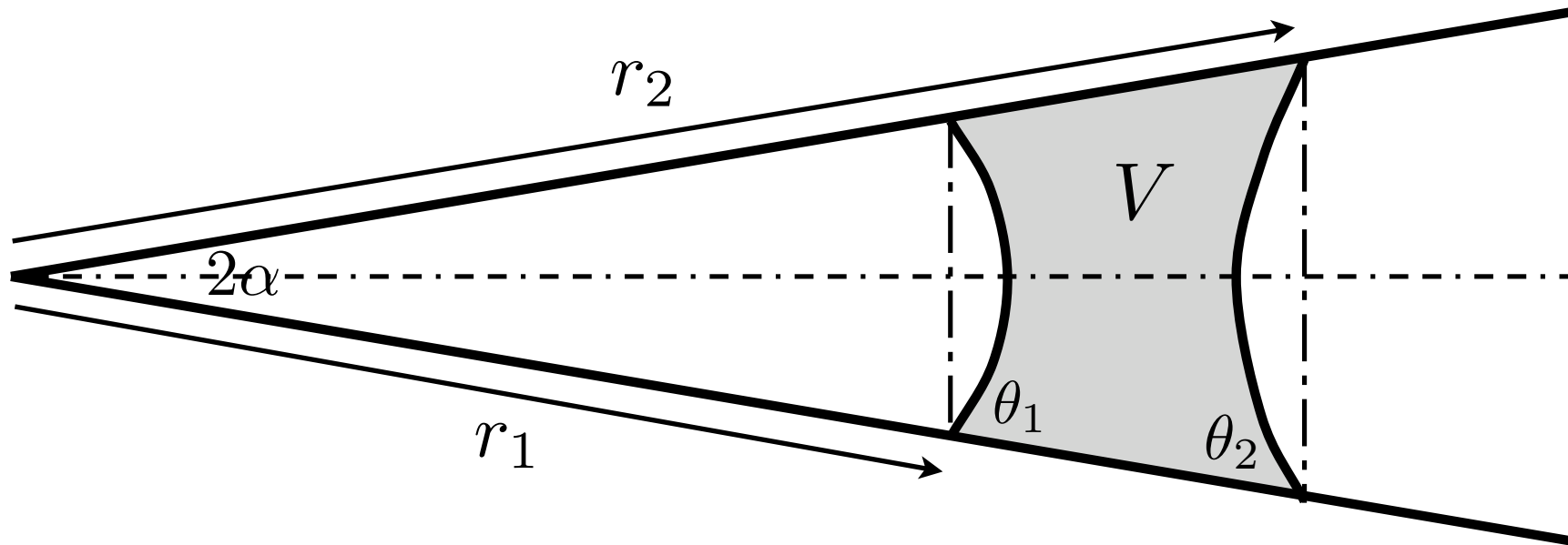


- water drop pinned by contact line



- water drop freed to move by oscillating boundaries

Capillary ratcheting: the non-wetting beak (2D)



Bounds on static contact angles: $\theta_a > (\theta_1, \theta_2) > \theta_r$

Lateral force balance on static drop: $\theta_1 - \theta_2 = 2\alpha$

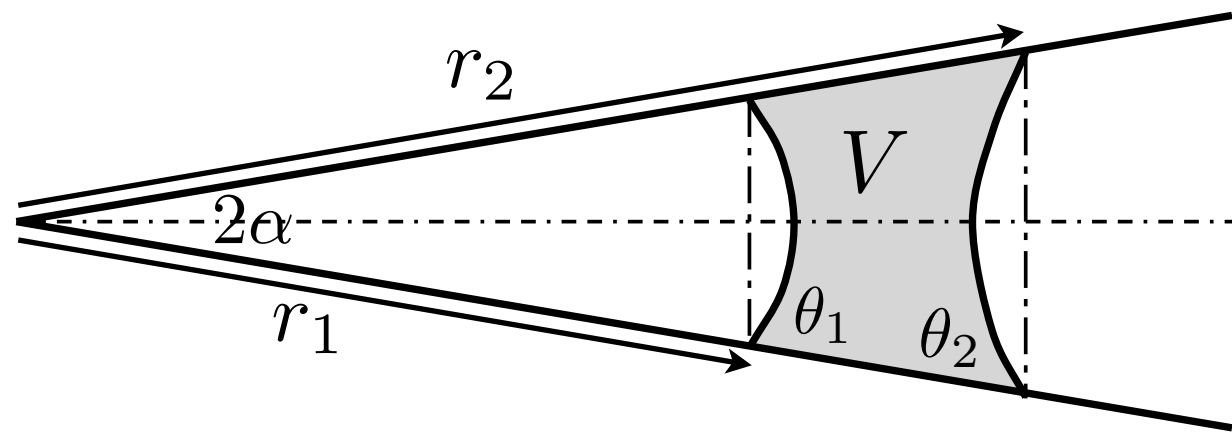
Continuity:
$$\frac{V - \frac{1}{2}(r_2^2 - r_1^2) \sin 2\alpha}{(r_1^2 + r_2^2) \sin^2 \alpha} \cos^2 x = \frac{\pi}{2} - x - \frac{1}{2} \sin x$$

where $x = \theta_1 - \alpha = \theta_2 + \alpha$

→ yields (θ_1, θ_2) in terms of (V, r_1, r_2, α)

Force balance requires:

$$\theta_1 - \theta_2 = 2\alpha$$

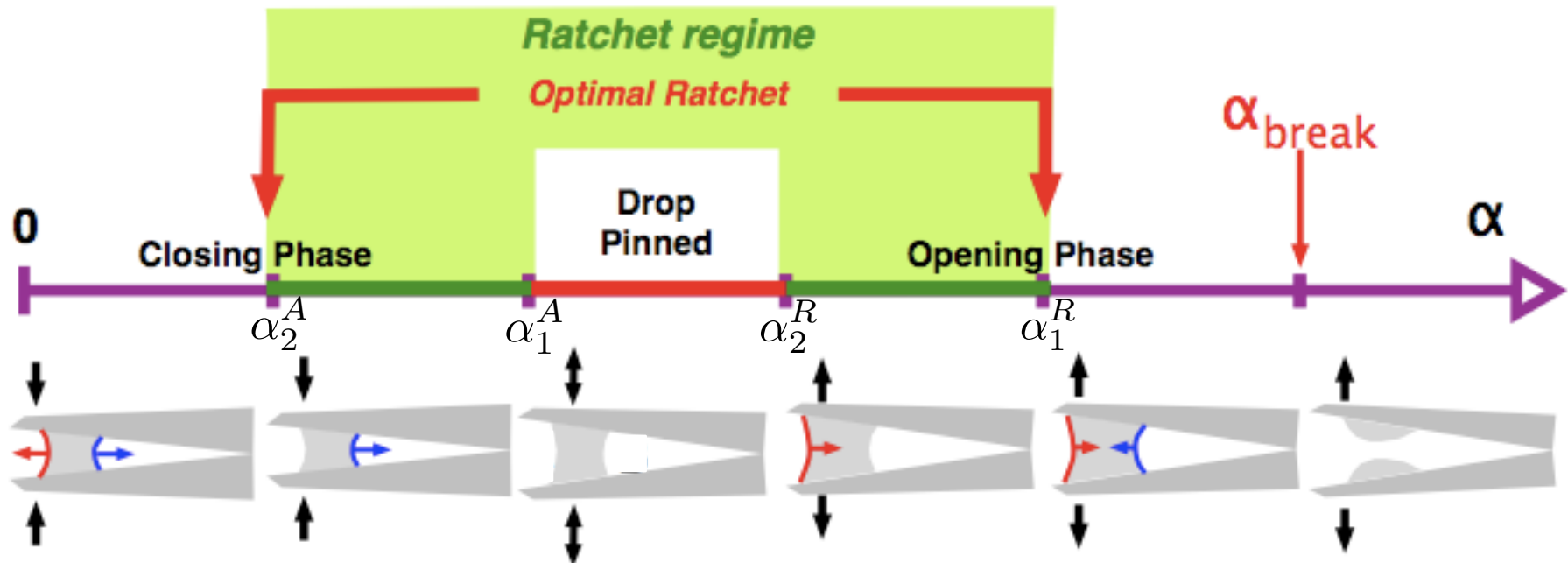


Closure phase: can deduce α_1^A at which $\theta_1 = \theta_A$

α_2^A at which $\theta_2 = \theta_A$

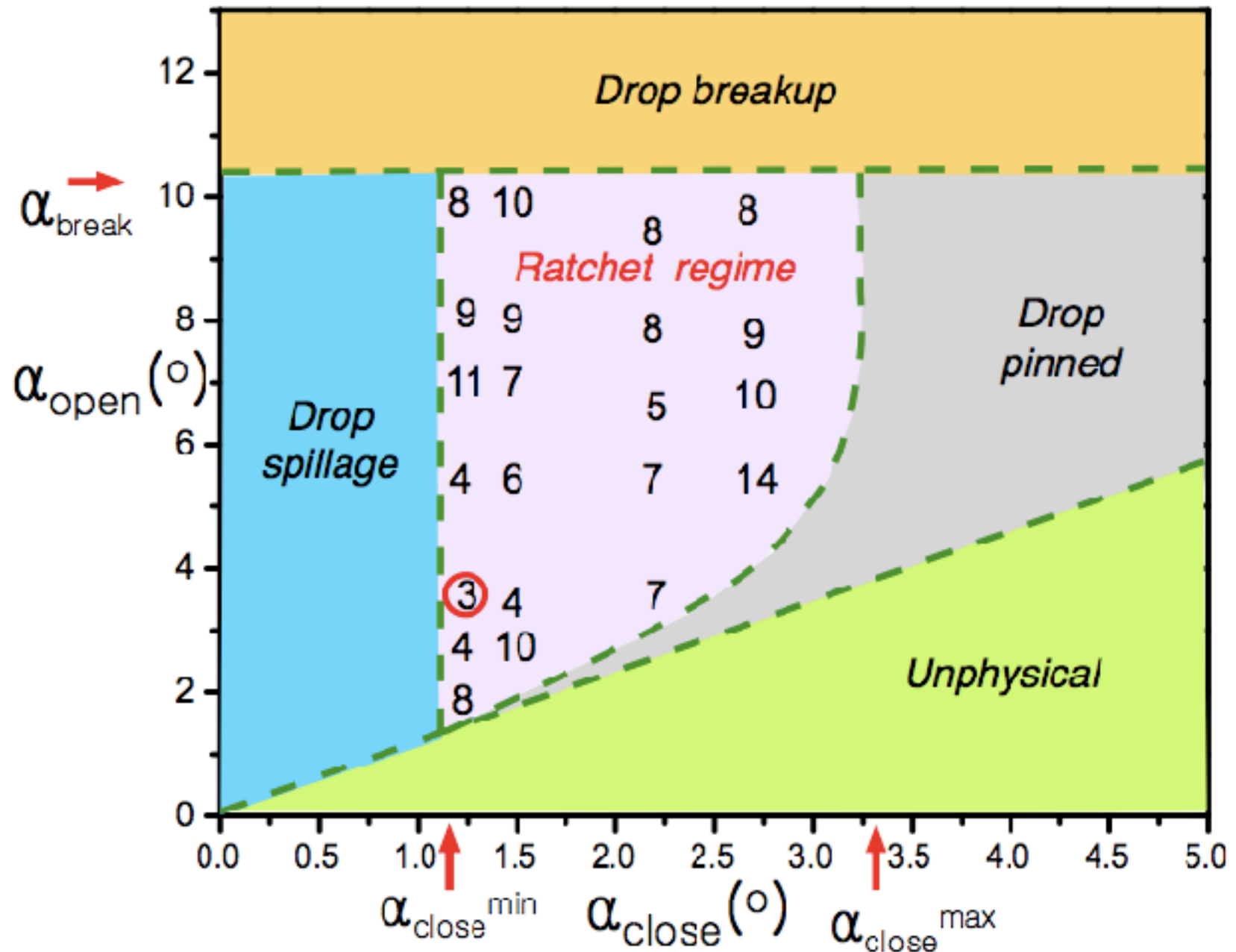
Opening phase: can deduce α_2^R at which $\theta_2 = \theta_R$

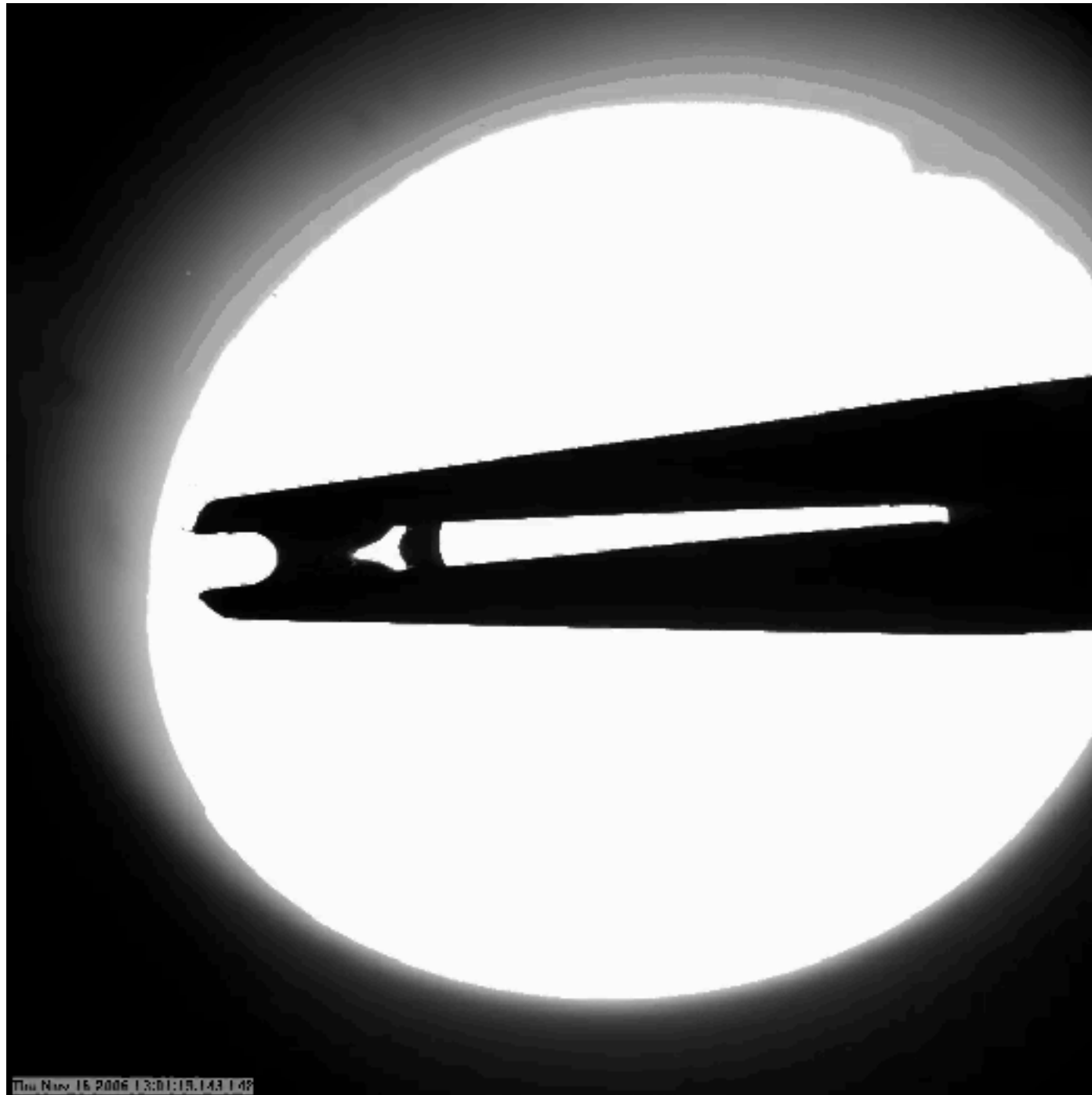
α_1^R at which $\theta_1 = \theta_R$



Tuning the capillary ratchet

- fix drop volume





- the bird beak regime: 2-3 cycles per feeding event



Big picture

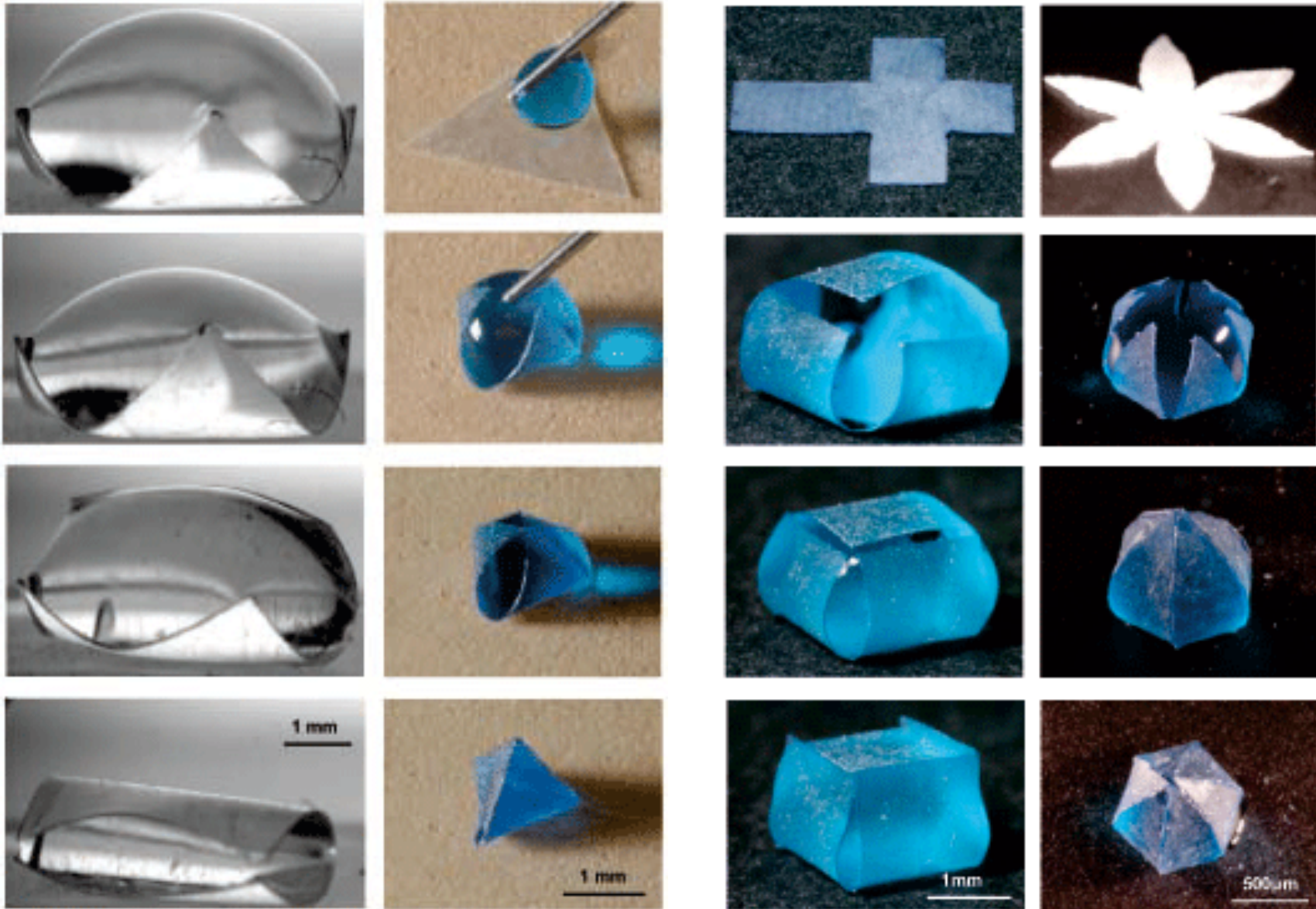
- wetting properties of beaks important to shorebirds: **effect of oil spills?**
- σ - dominated flows to be more prevalent at smaller scales
- similar mechanisms bound to exist in the **insect world** or elsewhere
- contact angle hysteresis coupled with geometry can **drive** motion
 - **applications:** discrete fluid transport in microfluidic devices

Capillary Origami: folding of elastic sheets with surface tension



Py, Reverdy, Roman, Bico, Baroud (2007)

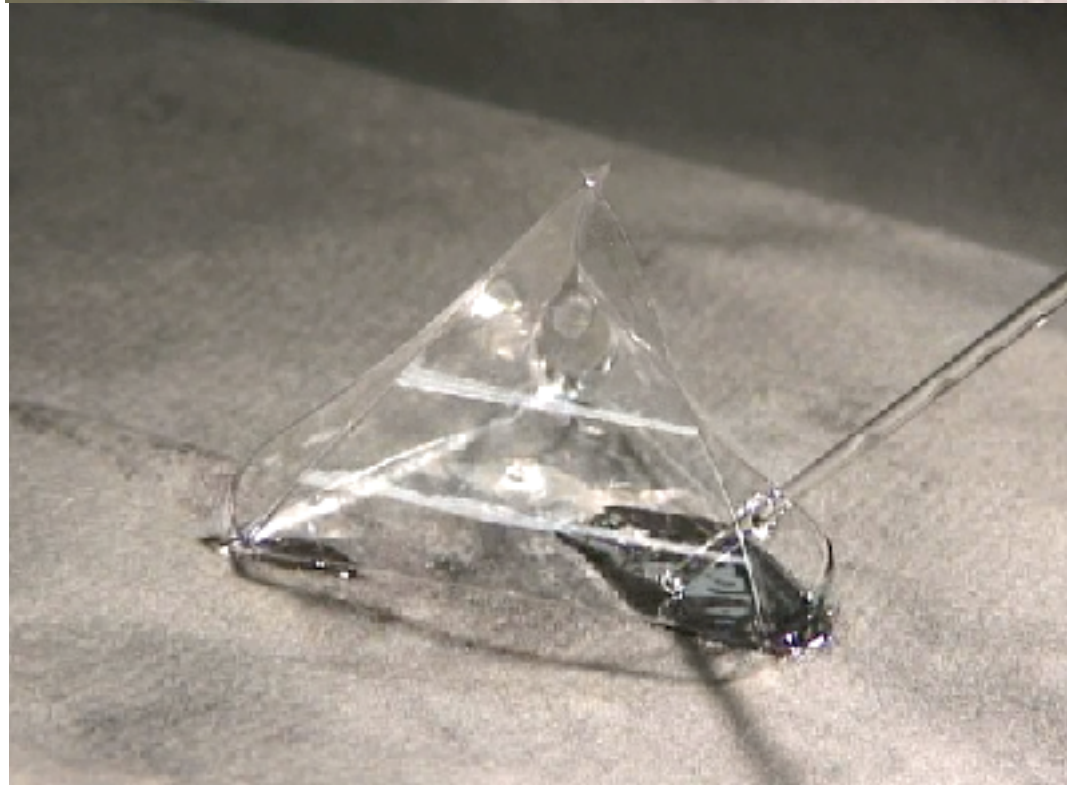
Capillary Origami: folding of elastic sheets with surface tension



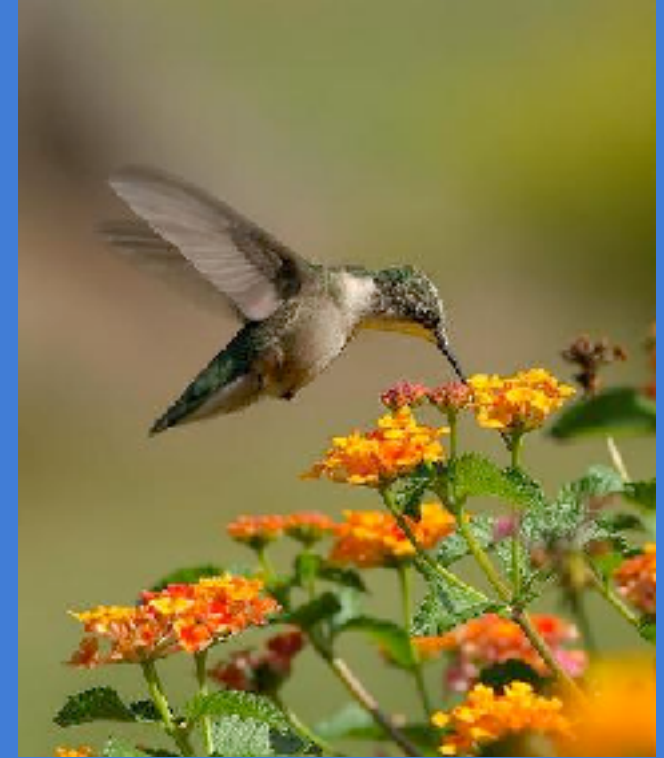
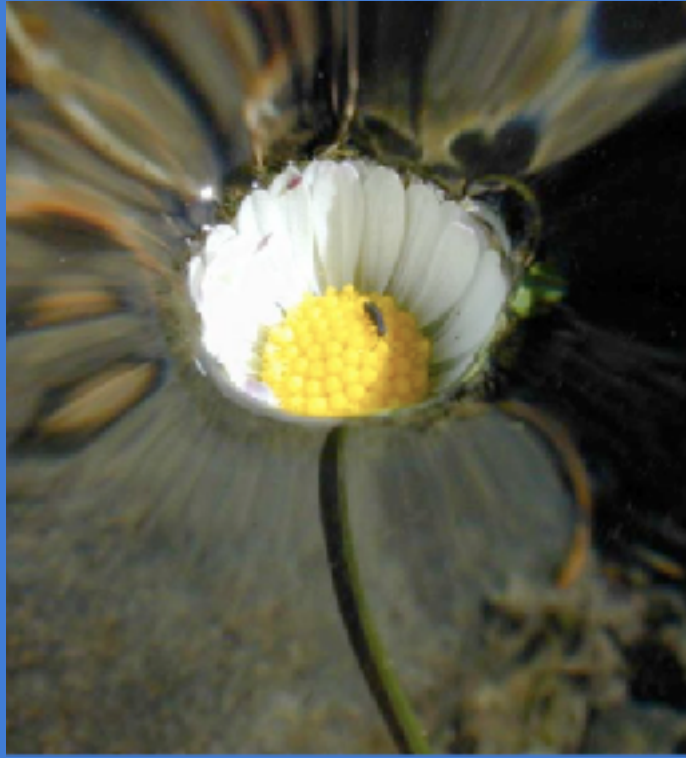
Elastocapillary length:

$$\ell_{EC} \sim \left(\frac{Eh^3}{\sigma} \right)^{1/2}$$

Py et al. (2007)



Capillary origami in nature



1. The folding of floating flowers

- with Pedro Reis, Sunny Jung and Christophe Clanet

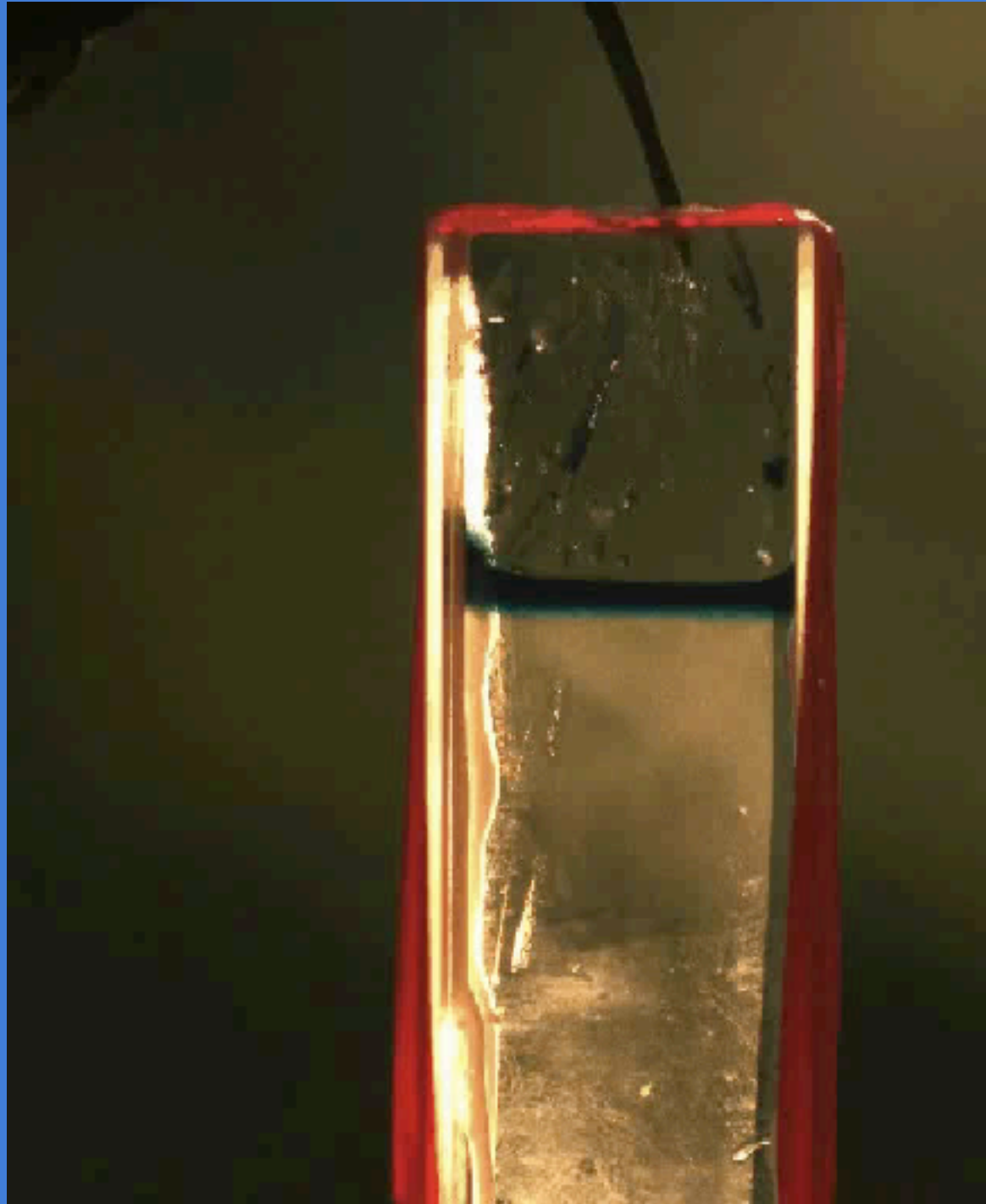
2. Spider capture thread: form and function

- with Sunny Jung and Christophe Clanet

3. The tongue of the hummingbird

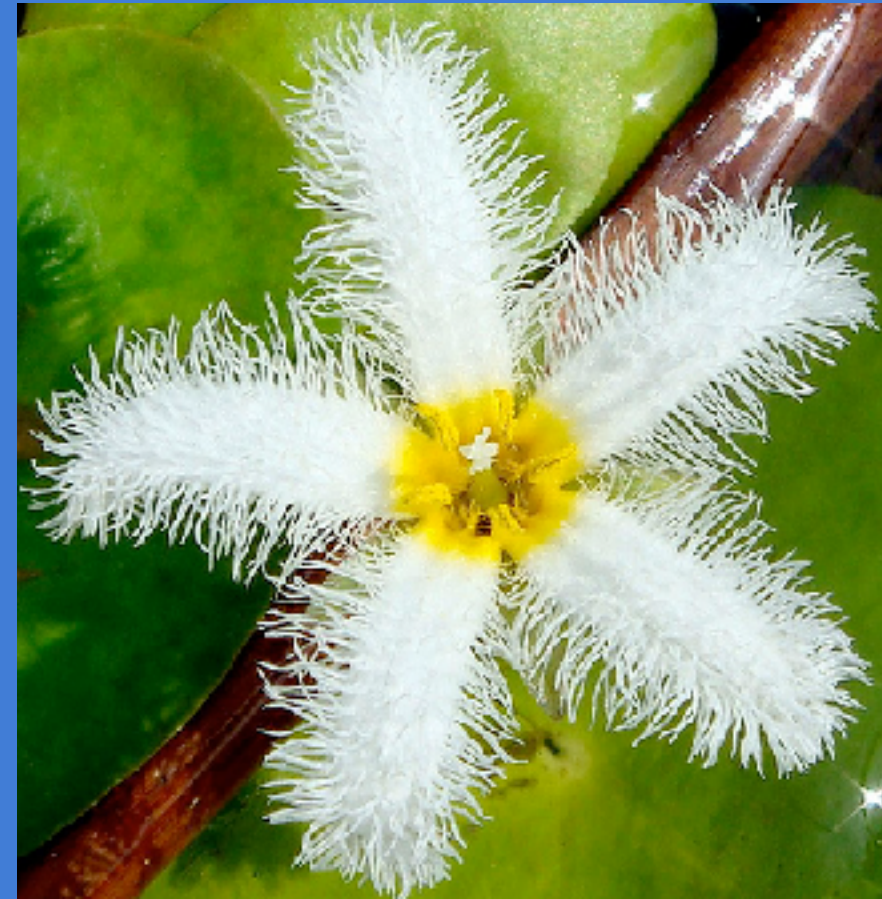
- Wonjung Kim's course project

Capillary feeding by the hummingbird



Floating flowers

- some anchored flowers avoid flooding by folding

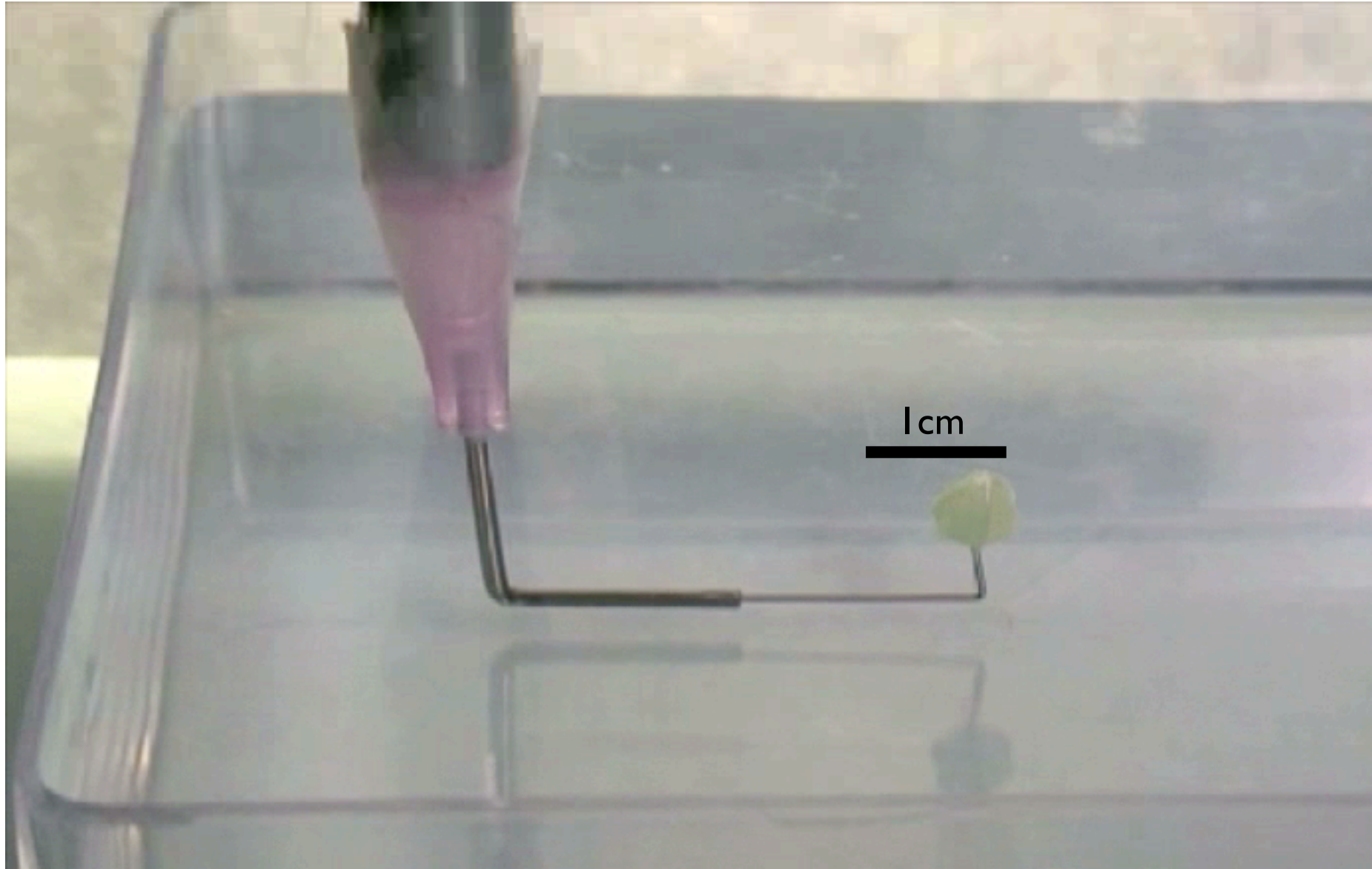


Menyanthaceae

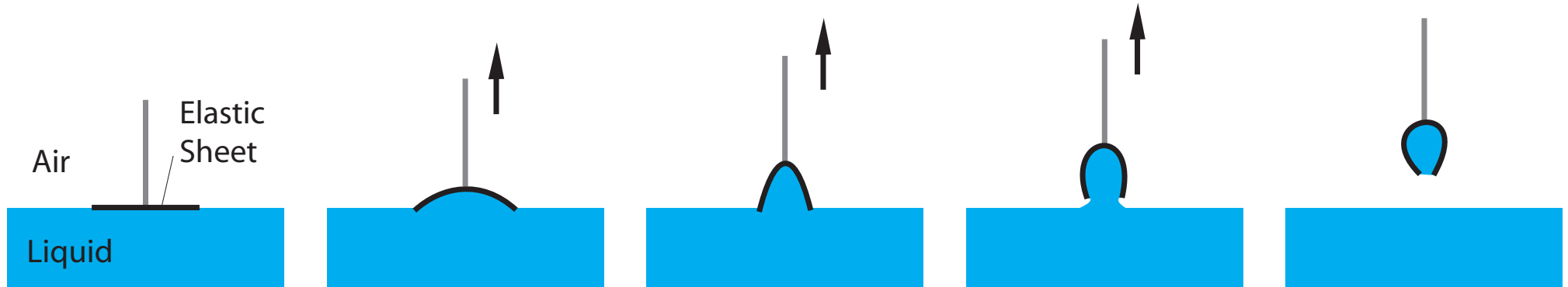
Armstrong, Americ. J. of Bot. (2002)

3D polymer flowers:

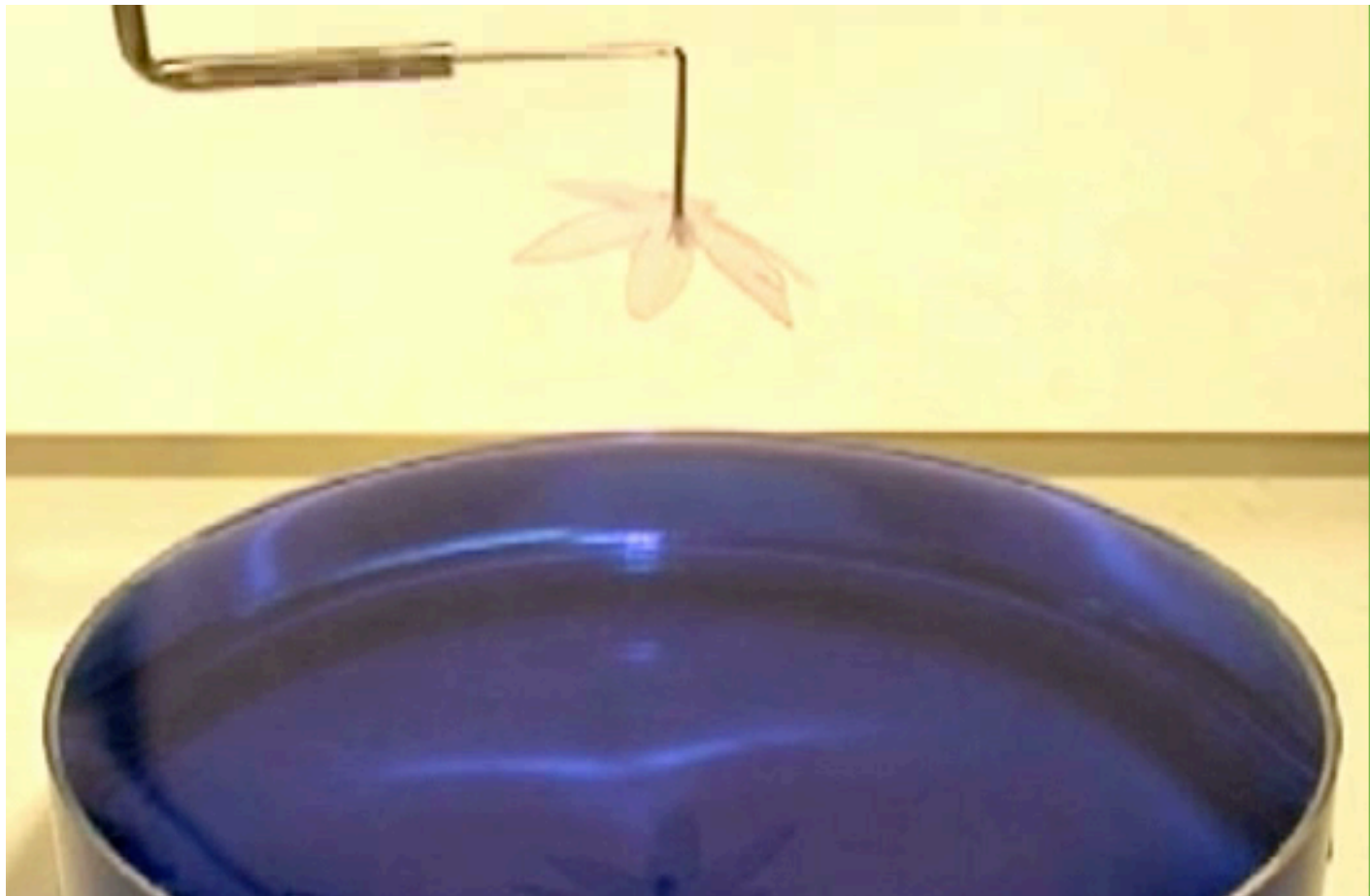
Vinylpolysiloxane (similar to PDMS)
thickness $\sim 250\mu\text{m}$
size $\sim 10\text{mm}$



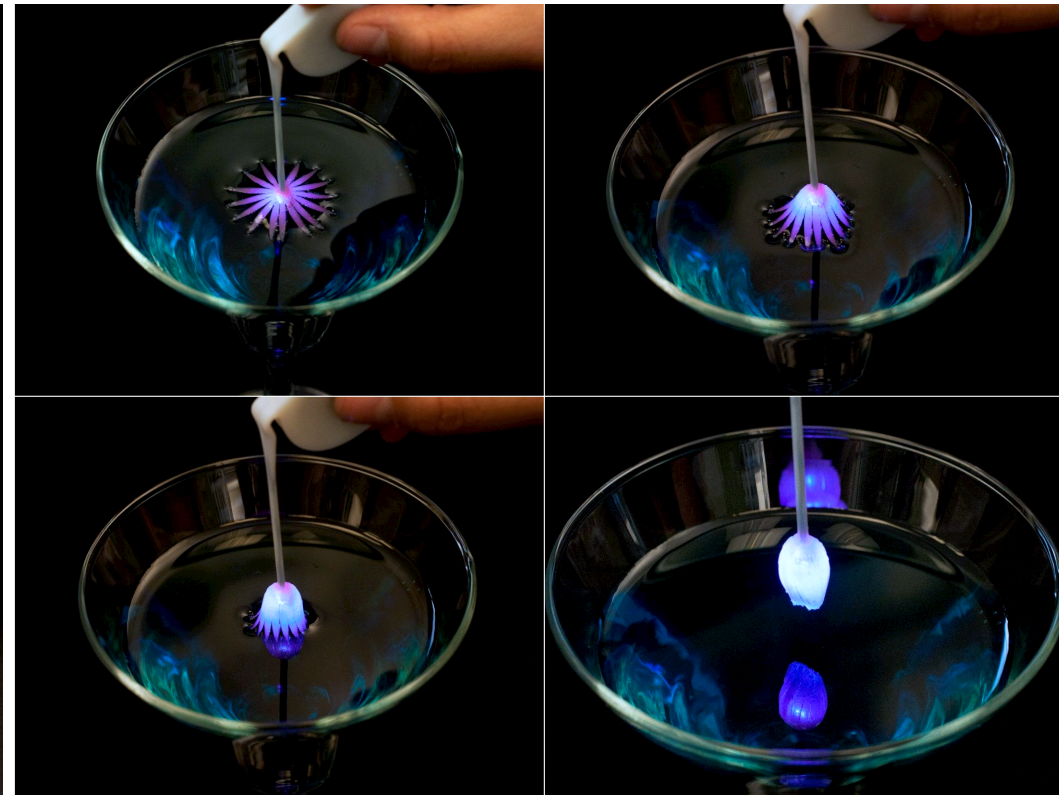
The elastocapillary pipette: grabbing fluid at the interface



Is this mechanism used somewhere in nature for drinking?



The Floral Pipette




- implemented with Jose Andres' ThinkFood Group for use in Minibar
- flowers used to serve small volumes of palette-cleansing liqueurs
- flowers composed of edible, flavored gels

Harvard School of Engineering and Applied Sciences presents ...

SCIENCE & COOKING LECTURE SERIES

Science & Cooking: A Dialogue



September 7
7:00 PM
Loeb Drama Center
64 Beale Street, Cambridge

Harold McGee
Ferran Adrià *elBulli*
José Andrés *ThinkFoodGroup, Alton*
Prof. Michael Brenner
Prof. Dave Weitz

What is the relationship between science and cooking? In this talk, eminent food author Harold McGee teams up with world renowned chefs Ferran Adrià and José Andrés and Harvard professors Michael Brenner and Dave Weitz to discuss how science and cooking have influenced each other over time.


Tickets available at the Harvard Box Office starting Wednesday, August 25th.
Event is free. Seating is limited. Two ticket limit per person. Tickets available by phone for a fee. Ticket expires at 8:45 PM.

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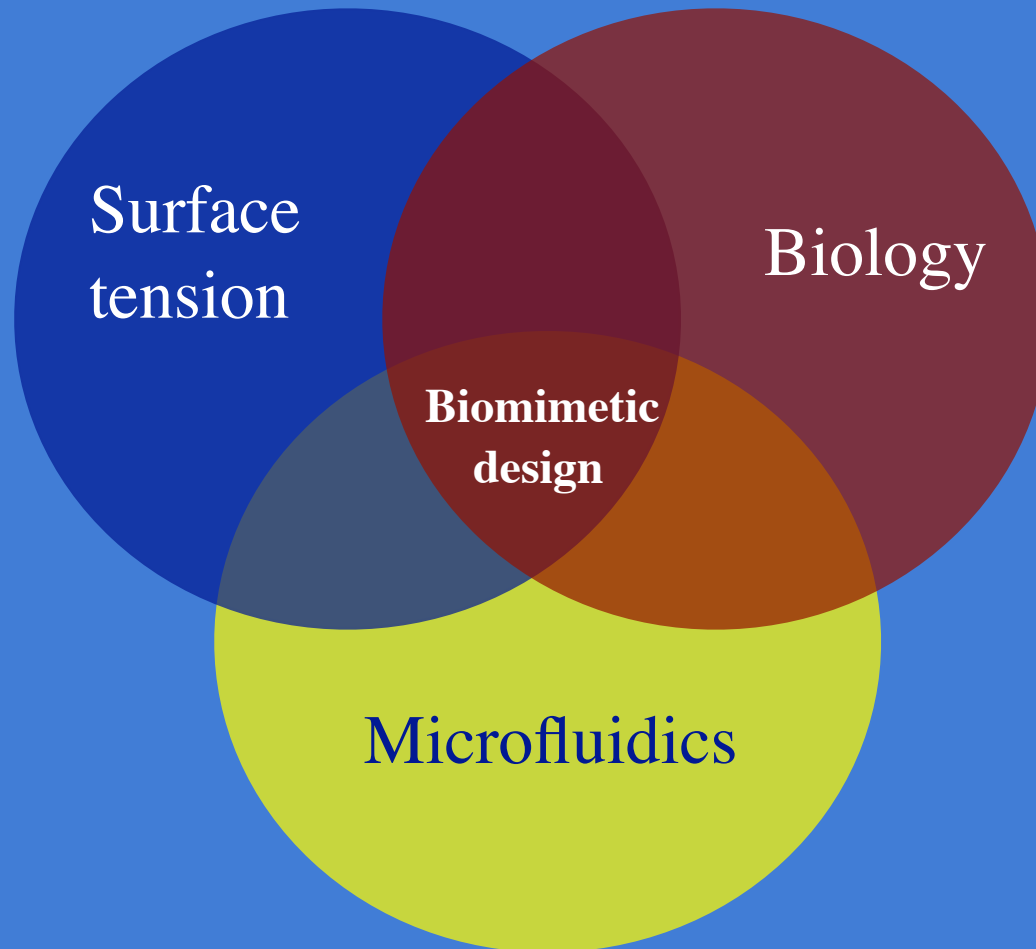
www.seas.harvard.edu/cooking




Jose Andres, ThinkFood Group
World Central Kitchen

MOTIVATION

- to rationalize Nature's designs



Bonus: to inspire and inform biomimetic design



“I was stunned by the perfection of the insects.”

- Pablo Neruda