**Aboriginal and Torres Strait Islander Peoples utilized a variety of methods to produce chemical reactions, many of which were integral to their traditional practices and survival. Some of the methods they used include:**

**1**.**Fire-making techniques**: Aboriginal and Torres Strait Islander Peoples used various methods to start fires, such as using friction to create heat and ignite tinder, or by striking rocks together to produce sparks. These techniques allowed them to control fire for cooking, warmth, tool-making, and land management.

**2.Natural dyes:** Aboriginal and Torres Strait Islander Peoples extracted dyes from plants, insects, and minerals to color fabrics and materials. By combining these natural substances with different mordants and fixatives, they were able to create a wide range of vibrant colors.

**3.Smoking and curing foods:** Aboriginal and Torres Strait Islander Peoples used smoking and curing techniques to preserve and flavor meats, fish, and other foods. By exposing food to smoke from burning plants or wood, they could help prevent spoilage and enhance the flavor of the food.

**4.Fermentation:** Aboriginal and Torres Strait Islander Peoples fermented foods and drinks using natural yeasts and bacteria. This process not only preserved food but also created new textures and flavors. Examples include fermenting honey to make mead and fermenting cassava to make casava beer.

**5.Tanning hides and skins:** Aboriginal and Torres Strait Islander Peoples used various substances, such as tree bark, animal brains, and urine, to tan hides and skins. Tanning involves chemical reactions that transform raw animal skins into soft, durable leather.

These traditional methods of producing chemical reactions demonstrate the ingenuity and resourcefulness of Aboriginal and Torres Strait Islander Peoples in harnessing the natural world's power for their benefit.