

- 1). Vaporization is the process by which a liquid changes into its vapour state, whereas boiling point is the fixed temperature at which vaporization starts.
- In vaporization, the temperature constantly goes up but in boiling point, it becomes constant for some time.
- 2) a) Boiling b) evaporation
- 3) a) The temperature of the liquid  
b) The nature of the liquid  
c) The area of the exposed surface
- 4) On a warm dry day, the air remains dry and can readily absorb moisture from the wet clothes through evaporation than on a humid day as the air is already laden with moisture.
- 5) volatile liquids like spirit and alcohol have a tendency of evaporation as fast as possible with contact with the atmosphere, so to prevent them from evaporating they are kept in tight bottles.
- 6) In evaporation, the heat needed by the liquid to turn to the vapour state is taken from the surroundings. Thus the surrounding area becomes cool.
- 7) In an earthen pot, water continuously seeps out through the tiny pores in its surface and the heat needed by it to evaporate is taken from the water inside. So water in a matka stays cool even in hot summer days.