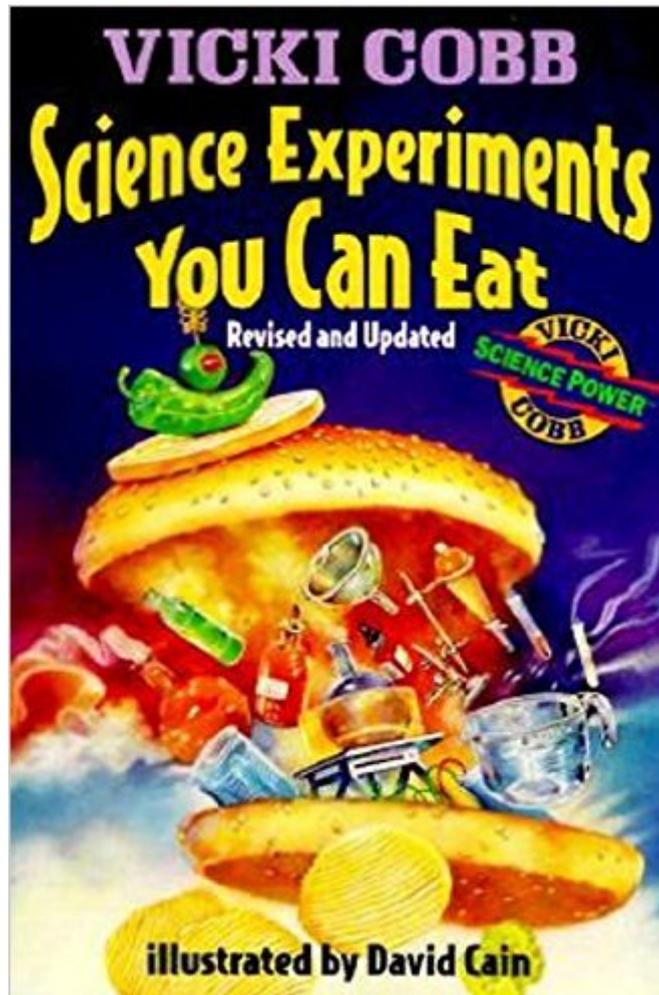


The book was found

Science Experiments You Can Eat: Revised Edition



Synopsis

Science never tasted so good! Dig into a feast of fun where you're the scientist and the kitchen is your laboratory! Discover what it takes to make sugar crystallize into rock candy, what moisture has to do with popping popcorn, and how proteins are essential in making cakes and muffins rise. And after you've tested your theories and made some amazing discoveries, you can actually eat your results! Vicki Cobb's Science Experiments You Can Eat has stood the test of time, filling the minds and stomachs of kids for more than forty years. Now with revised and updated material that includes clever new procedures, many new experiments, and vital information on nutrition, a whole new generation of readers can devour this cornucopia of food for thought.

Book Information

Paperback: 224 pages

Publisher: HarperCollins; Rev Upd edition (November 14, 1984)

Language: English

ISBN-10: 0060235349

ISBN-13: 978-0064460026

ASIN: 0064460029

Product Dimensions: 5.1 x 0.4 x 7.6 inches

Shipping Weight: 8 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (69 customer reviews)

Best Sellers Rank: #28,870 in Books (See Top 100 in Books) #3 in [Books > Teens > Education & Reference > Science & Technology > Experiments & Projects](#) #5 in [Books > Teens > Hobbies & Games > Cooking](#) #22 in [Books > History > Europe > France](#)

Customer Reviews

I've had fun with this book as a teacher in my own classroom, as a parent and grandparent in my own kitchen, and best of all as a substitute teacher using it for filler in high school chemistry classes and sometimes wowing advanced chemistry students with how much I know for "just being a mommy." My kids have more vivid memories of this book than they do of video games.

What a great way to teach science. Children learn best when they can relate to what they are learning and they can relate to most food. Tell them, they forget; show them they remember; but once they've made it and eaten it they will understand (paraphrase of a Chinese proverb). I consider this a significant book in our collection for teachers and future teachers.

We discovered the original 1974 version of this book in our school library. After a quick perusal, we realized it was a fantastically fun way to teach kids science. The kids love the experiments and they are so easy to follow. Now, we use it everyday in our lesson planning in order to teach the scientific method. What a great way to use all five senses to make learning fun and real-world applicable!

My 10 year old daughter and I have been working through this book during the summer. She has really enjoyed the experiments. Some of the information is a review from what she learned last year in school and some of it is new. Many of the experiments suggested have lead us to new experiments of our own.

I purchased this book for my 5 year old granddaughter who loves to do experiments. The book is good, has good recipes but is definitely geared toward older kids so there is a little more assistance and clarification required for kids younger than 9 years old. It was good to see that the book had been updated to take into consideration modern appliances.

I could probably use 30-40% of this book for high school biology class with a few minor adaptations here and there. I can see an elementary teacher getting about the same use out of this book. It's fun to read and contains great ideas. For the price, it is definitely worth it!

My son loves this book!!! We have made a few of the things in this book and they are so easy to make. He thinks everything science is awesome, so being able to make science experiments that you can eat is double awesome! This book, and these experiments are great for a rainy day when they cant go outside! Whenever I get this book out, my son gets so excited, and I know that the kids in your life will enjoy it just as much as we have!

I've been using this book as a homeschooling text this year with my third grader, and we've been having a blast. Super fun kitchen experiments that we also enjoy eating and really get chemistry principles across in a powerful and tangible way. So grateful for this book!

[Download to continue reading...](#)

Science Experiments You Can Eat: Revised Edition Science Experiments You Can Eat Edible Science: Experiments You Can Eat Environmental Experiments About Air (Science Experiments for Young People) Janice VanCleave's Plants: Mind-Boggling Experiments You Can Turn Into Science

Fair Projects (Spectacular Science Project) We Dare You!: Hundreds of Fun Science Bets, Challenges, and Experiments You Can Do at Home Janice VanCleave's Magnets: Mind-boggling Experiments You Can Turn Into Science Fair Projects Science in Seconds for Kids: Over 100 Experiments You Can Do in Ten Minutes or Less Science Experiments and Amusements for Children (Dover Children's Science Books) The Everything Kids' Science Experiments Book: Boil Ice, Float Water, Measure Gravity-Challenge the World Around You! The Everything Kids' Science Experiments Book: Boil Ice, Float Water, Measure Gravity-challenge the World Around You! (Everything Kids Series) 10 Experiments Your Teacher Never Told You About: Gravity (Raintree Fusion: Physical Science) The Everything Kids' Science Experiments Book: Boil Ice, Float Water, Measure Gravity-Challenge the World Around You! (Everything Kids) You Can't Make Me (But I Can Be Persuaded), Revised and Updated Edition: Strategies for Bringing Out the Best in Your Strong-Willed Child I CAN CAN RELISHES, Salsa, Sauces & Chutney!!: How to make relishes, salsa, sauces, and chutney with quick, easy heirloom recipes from around the ... (I CAN CAN Frugal Living Series) (Volume 3) Eat Fat, Get Thin: Why the Fat We Eat Is the Key to Sustained Weight Loss and Vibrant Health Earls The Cookbook: Eat a Little. Eat a Lot. 110 of Your Favourite Recipes Eat in My Kitchen: To Cook, to Bake, to Eat, and to Treat Eat & Explore Washington Favorite Recipes, Celebrations and Travel Destinations (Eat & Explore State Cookbooks) It's Not the Big that Eat the Small...It's the Fast that Eat the Slow: How to Use Speed as a Competitive Tool in Business

[Dmca](#)