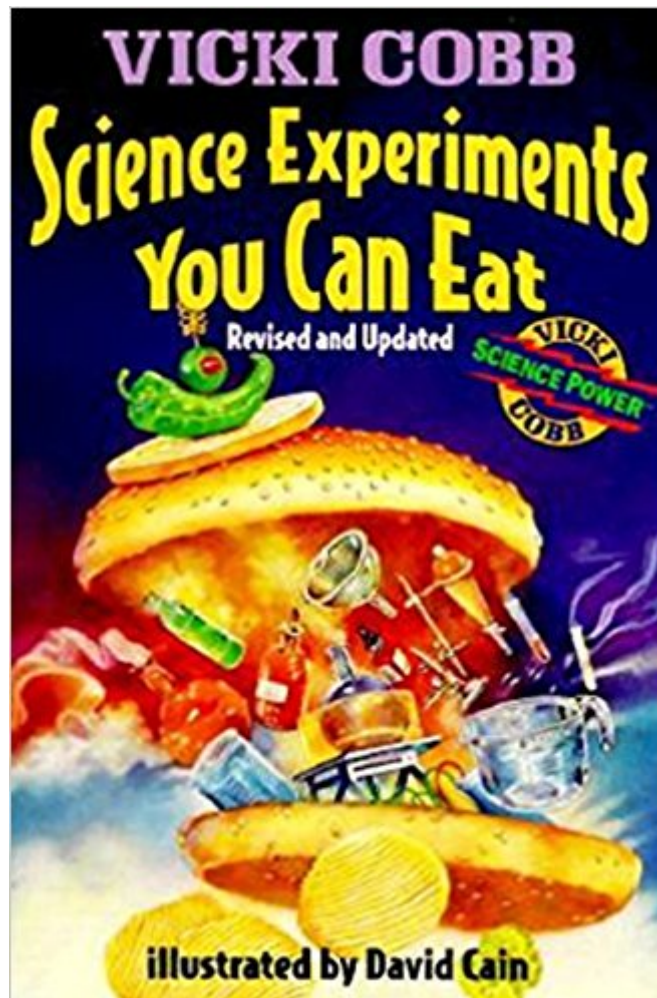


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# Science Experiments You Can Eat: Revised Edition



## 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

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## Customer Reviews

"An excellent 'lab manual' of [edible] experiments utilizing readily available materials. . . . A delightful combination of learning by doing, and of relating common activities to basic scientific principles." -- "S." "While making rock candy the reader learns about solutions and crystallization; in making popsicles, about freezing points. . . . Charming and instructive illustrations." -- "NS."

Vicki Cobb is the author of many award-winning science books for young people. With degrees from Barnard College and Columbia University Teachers College, Vicki enjoyed an early career as a science teacher. She now devotes all her time to writing and speaking to teachers, children, and librarians all over the country. She frequently writes for the Huffington Post and is also the founder

and president of iNK Think Tank, an organization dedicated to getting high-quality nonfiction books into classrooms. To find out what recent science experiment Vicki has been cooking up, visit her online at [www.vickicobb.com](http://www.vickicobb.com).  
Tad Carpenter is a designer, illustrator, teacher, and author. He has written and illustrated over a dozen books for readers of all ages. Tad runs his design and branding studio, Carpenter Collective, with his wife, Jessica, in Kansas City, Missouri. Visit him online at [tadcarpenter.com](http://tadcarpenter.com).

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.

For older children. I did buy another one that is more engaging, with pictures and graphics, but this one is more like a chapter book.

Cute book with good ideas for a science project or just fun. The print is quite large so it had less experiments than I thought it would for its size.

Inside is very small print and on cheap paper

awesome good for kids and adults

As all my grandchildren love science and cooking this is a great book for them to hone their skills. Food isn't bad either.

Five to fifteen year olds will love the experiments and things they discover...Girls and boys, alike. Not sure what to send your Grands? Want something educational but not strong enough to blow up the house...they will appreciate it!

So helpful for science fair!!

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