Science Experiments You Can Eat

Gives curious young readers dozens of colorful, exciting projects designed to teach them about the basics of science, physics, chemistry and engineering. They'll learn about critical thinking, how to conduct an experiment, and how to measure results, in a screen-free setting.

Discover the incredible, edible science that happens every time you cook, bake, or eat with this children's book that is part-cookbook, part-science reference. This exciting kids' book tackles all the tasty science questions you have about food - plus plenty more that you hadn't even thought of! Science You Can Eat will transform your kitchen into an awesome lab through 20 fun food experiments. This quest of gastronomic wonder is so much more than just another science book for kids! It explores the science of food by asking questions you're hungry to know the answers to and putting them to the test through fun experiments. Cooking is just delicious chemistry, and the science experiments in this adorable kids cookbook will prove it. Once you understand science, you understand food. Find out why popcorn goes "pop" as you test it out for yourself. Explore how taste is affected by smell, know if carrots really can turn you orange, and finally discover whether eating insects is the future of food. There is a fantastic mix of fun facts and knowledge, context, and science experiments for kids in this educational book. The experiments are easy to execute at home with things you have around the kitchen. The instructions are detailed but easy to understand, so some kids could even adventure solo through its pages. Enjoy the delightful weirdness of tricking your taste buds, making slime taste delicious, investigating some of the strangest flavors around, and extracting iron from your cereal! Science You Can Eat helps your little one understand what's happening with their food and why. Each page is guaranteed to leave you hungry for more - we'd wager even adults will learn a thing or two from this culinary escapade. Explore, Experiment, And Learn! Explore the world of weird, mind-blowing, and often gloriously revolting (but tasty) science behind the food we eat; from why onions make us cry to the sticky science of chewing gum. Packed with activities for kids that allow you to use the power of science in the most delicious way. You'll concoct color-changing potions, make scrumptious ice-cream in an instant, and much, much more. Embark on this incredible edible adventure with TV presenter Stefan Gates AKA "The Gastronaut" and turn the things we eat from the ordinary into the extraordinary. Some of food fueled science you'll learn about: - Unusual foods - The world's smelliest fruit - Salt and other marvelous minerals - Ways of cooking - Drinks that glow and so much more!

50 educational (and edible!) science experiments you can do at home In laboratories, at school, and even in your house--science happens everywhere. Awesome Kitchen Science Experiments for Kids brings the excitement of scientific investigation to your kitchen with a heaping helping of experiments that you can really sink your teeth into! From flaming cheese puffs to solar-powered

s'mores, discover tons of deliciously fun ways to explore science--plus technology, engineering, art, and math (STEAM). Each of these science experiments for kids comes with easy-to-follow instructions, as well as difficulty and mess ratings so you know how much adult help you'll need. You'll even find out what meal each experiment is best for! Awesome Kitchen Science Experiments for Kids includes: Chew on science--Discover the science in your everyday life with 50 experiments you can try (and taste) yourself. Fun and educational--Eat your way through five chapters worth of kitchen science experiments for kids, each one based on a specific part of STEAM learning. All skill levels--Whether it's your first time experimenting in the kitchen or you've already got lots of cooking experience, this book of tasty experiments is for you. Hungry for scientific exploration? Dig in with Awesome Kitchen Science Experiments for Kids!

Edible ScienceExperiments You Can EatNational Geographic Children's Books

Grab a beaker, pick up your whisk, and get ready to cook up some solid science. Using food as our tools (or ingredients!) curious kids become saucy scientists that measure, weigh, combine, and craft their way through the kitchen. Discover dozens of thoroughly-tested, fun, edible experiments, sprinkled with helpful photos, diagrams, scientific facts, sub-experiments, and more. And the best news is when all the mad-science is done, you're invited to grab a spoon and take a bite -- and share your results with friends and family. From the Trade Paperback edition.

We are bombarded with images of fitness and sport, everything from the sculpted torsos of reality TV shows to stories about cycle races and ultra-marathons. But at the same time, four in ten British adults, and 80% of children, are so sedentary they don’t meet even the minimum recommended levels for movement. What’s going on? The answer is simple: activity became exercise. What for centuries was universal and everyday has become the fetishised pursuit of a minority, whether the superhuman feats of elite athletes, or a chore slotted into busy schedules. Yes, most people know physical activity is good for us. And yet 1.5 billion people around the world are so inactive they are at greater risk of everything from heart disease to diabetes, cancer, arthritis and depression, even dementia. Sedentary living now kills more people than obesity, despite receiving much less attention, and is causing a pandemic of chronic ill health many experts predict could soon bankrupt the NHS. Scientists call activity 'The Miracle Pill' - if you could turn incidental daily movement into a drug, it would be the most valuable pill in the world. How did we get here? Daily, constant exertion was an integral part of humanity for millennia, but in just a few decades movement was virtually designed out of people’s lives through transformed workplaces, the dominance of the car, and a built environment which encourages people to be static. In a world now also infiltrated by ubiquitous screens, app-summoned taxis and shopping delivered to your door, it can be shocking to realise exactly how sedentary many of us are. A recent study found almost half of middle-aged

English people don’t walk continuously for ten minutes or more in an average month. At current trends, scientists forecast, the average US adult will expend little more energy in an average week than someone who spent all their time in bed. This book is a chronicle of this very modern and largely unexplored catastrophe, and the story of the people trying to turn it around. But it also offers readers an empowering individual template for change – as well as, for some, a wake-up call that their lifestyle might not be quite as healthy as they believe.
Experiments with food demonstrate various scientific principles and produce eatable results. Includes beef jerky, cottage cheese, synthetic cola, and pudding.
Take your scientific exploration to the next level with real experiments. Here's a hypothesis you can prove: science is a ton of fun! These science experiments for kids give you the opportunity to test this theory using 40 exciting activities that teach you all about science, technology, engineering, art, and math--the full STEAM package! From microscopes and candle-powered boats to insect mind control and hydroponics, these science experiments for kids offer a hands-on approach to scientific discovery. Each of these engaging and repeatable experiments give you the chance to get up-close, personal, and creative with all kinds of amazing ideas that will show you how to be a real scientist. This collection of science experiments for kids includes: STEAM for you--Take STEAM learning into your own hands with awesome, easy-to-do science experiments for kids that are perfect for doing at home. Science made simple--From hypothesis to observation to results, learn all about the power of the scientific method--and how you can use it every day. Hows and whys--Each of these science experiments for kids details exactly why things happen the way they do, helping you better understand the results you see. Take your first step into a world of scientific discovery with the help of these amazing science experiments for kids.
How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations “How to Cook That is the most popular Australian cooking channel in all the world, and it’s not hard to see why.” ?PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you’ll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap

into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like Mary Berry's Baking Bible by Mary Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.

Explore the outdoors with hands-on science activities for kids ages 5 to 10 Kids are full of big questions like "What makes plants grow?" or "Why does the moon change shape in the sky?". Awesome Outdoor Experiments for Kids can help them find the answers! It's a treasure trove of outdoor adventures, with more than 50 fun experiments that show kids science in action as they play outside. Every experiment focuses on at least one aspect of STEAM: science, technology, engineering, arts, and math. As kids explore each activity outdoors, they'll get the chance to interact with nature and the amazing processes that are happening all around them. They'll observe bug behavior, build a beaver dam, predict the weather, and so much more. Discover the ultimate guide to an outdoor science lab for kids: Easy to do at home--The activities use basic items that are probably already around the house and include easy-to-follow steps. Hows and whys--Kids will learn the real science behind every result with simple explanations of what happened, tips for exploring more, and fascinating questions to think about. Just for kids--Little ones might need a little help from a grown-up for certain steps, but these experiments are designed for kids to do all by themselves. Get kids outdoors with a book of hands-on experiments that show them the power of nature!

Step-by-step instructions and photos guide readers through projects that introduce them to the science of food. While shaking up butter and cooking candy, readers will learn about molecules, matter, and taste with these fast and fun projects.

With more than 80 experiments for the whole family to discover and enjoy,The Pocket Book of Garden Experiments contains easy-to-follow instructions for activities that will stretch your imagination and bring out your inner scientist. x Make an ecosystem in a jar x Find out why leaves change colour x Turn potatoes into slime x Calculate the heights of trees x Make a sound map of your garden Each experiment takes inspiration from the natural world and the fascinating things that live in it.

Serve Up the Magic of Science with Fun and Kid-Friendly Cooking Experiments Break out your best aprons and spatulas: The Science Chef: 100 Fun Food Experiments and Recipes for Kids, 2nd Edition teaches children the basics of science through a variety of fun experiments, activities, and recipes. Each chapter explores a different science topic by giving you an experiment or activity you can do right in your kitchen, followed by easy-to-make recipes using ingredients from the experiment. Altogether there are over 100 experiments, activities, and recipes for you to try. From learning why an onion makes you cry to how to bake the perfect cupcake, you'll bring the fundamentals of science to life in a new, magical way. The Science Chef covers a wide variety of scientific

areas, like: How plants grow and produce seeds How the process of fermentation produces pickles The basics of nutrition How acids and bases react together to make baked items rise up in the oven While the first edition of this classic book has delighted readers for over twenty years, this new edition is sure to be an even bigger hit with the kids in your home. Bon Appetit!

"Getting kids excited about science can be difficult. Science Experiments for Kids provides young scientists ages 5-10 with hands-on experiments that teach them how to apply the scientific method. From the home laboratory of former chemistry teacher and blogger behind the Science Kiddo, Crystal Chatterton combines fun experiments with the hows and whys behind them in Science Experiments for Kids"--

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

A bold and all-embracing exploration of the nature and progress of knowledge from one of today's great thinkers. Throughout history, mankind has struggled to understand life's mysteries, from the mundane to the seemingly miraculous. In this important new book, David Deutsch, an award-winning pioneer in the field of quantum computation, argues that explanations have a fundamental place in the universe. They have unlimited scope and power to cause change, and the quest to improve them is the basic regulating principle not only of science but of all successful human endeavor. This stream of ever improving explanations has infinite reach, according to Deutsch: we are subject only to the laws of physics, and they impose no upper boundary to what we can eventually understand, control, and achieve. In his previous book, The Fabric of Reality, Deutsch describe the four deepest strands of existing knowledge-the theories of evolution, quantum physics, knowledge, and computation-arguing jointly they reveal a unified fabric of reality. In this new book, he applies that worldview to a wide

range of issues and unsolved problems, from creativity and free will to the origin and future of the human species. Filled with startling new conclusions about human choice, optimism, scientific explanation, and the evolution of culture, The Beginning of Infinity is a groundbreaking book that will become a classic of its kind.

"25 edible science experiments that teach kids that cooking is chemistry"--

How can a potato be a battery? How quickly will a shark find you? What food should you take with you when climbing a mountain? The Really Useful Book of Secondary Science Experiments presents 101 exciting, 'real-world' science experiments that can be confidently carried out by any KS3 science teacher in a secondary school classroom. It offers a mix of classic experiments together with fresh ideas for investigations designed to engage students, help them see the relevance of science in their own lives and develop a passion for carrying out practical investigations. Covering biology, chemistry and physics topics, each investigation is structured as a problem-solving activity, asking engaging questions such as, 'How can fingerprints help solve a crime?', or 'Can we build our own volcano?' Background science knowledge is given for each experiment, together with learning objectives, a list of materials needed, safety and technical considerations, detailed method, ideas for data collection, advice on how to adapt the investigations for different groups of students, useful questions to ask the students and suggestions for homework. Additionally, there are ten ideas for science based projects that can be carried out over a longer period of time, utilising skills and knowledge that students will develop as they carrying out the different science investigations in the book. The Really Useful Book of Secondary Science Experiments will be an essential source of support and inspiration for all those teaching in the secondary school classroom, running science clubs and for parents looking to challenge and excite their children at home.

Kitchen Science Lab for Kids: EDIBLE EDITION gives you 52 delicious ways to explore food science in your own kitchen by making everything from healthy homemade snacks to scrumptious main dishes and mind-boggling desserts. When you step into your kitchen to cook or bake, you put science to work. Physics and chemistry come into play each time you simmer, steam, bake, freeze, boil, puree, saute, or ferment food. Knowing something about the physics, biology, and chemistry of food will give you the basic tools to be the best chef you can be. Bodacious Bubble Tea, Flavorful Fruit Leather, Super Spring Rolls, Mouthwatering Meatballs…divided by course, each lab presents a step-by-step recipe for a delicious drink, snack, sauce, main dish, dessert, or decoration. The Science Behind the Food section included with each recipe will help you understand the science concepts and nutrition behind the ingredients. Have fun learning about: Bacteria and the chemical process of fermentation by making your own pickled vegetables. Emulsion as you create your own vinaigrette. How trapped water vapor causes a popover to inflate as you make your own. Crystals by making your own ice cream. Mix and match the recipes to pair pasta with your favorite sauce, make ice cream to serve in homemade chocolate bowls, or whip up the perfect frosting for your cake. There are plenty of fun, edible decorations included for the art lovers in the crowd. Before long, you'll have the confidence to throw together a feast, bake and decorate show-worthy cakes, or use what you've learned to create your own recipes. For those with food allergies, all recipes

are nut-free and other allergens are clearly labeled throughout. Let’s get cooking—and learning! The popular Lab for Kids series features a growing list of books that share hands-on activities and projects on a wide host of topics, including art, astronomy, clay, geology, math, and even how to create your own circus—all authored by established experts in their fields. Each lab contains a complete materials list, clear step-by-step photographs of the process, as well as finished samples. The labs can be used as singular projects or as part of a yearlong curriculum of experiential learning. The activities are open-ended, designed to be explored over and over, often with different results. Geared toward being taught or guided by adults, they are enriching for a range of ages and skill levels. Gain firsthand knowledge on your favorite topic with Lab for Kids.

Science has never been so easy--or so much fun! With The Everything Kids' Science Experiments Book, all you need to do is gather a few household items and you can recreate dozens of mind-blowing, kid-tested science experiments. High school science teacher Tom Robinson shows you how to expand your scientific horizons--from biology to chemistry to physics to outer space. You'll discover answers to questions like: Is it possible to blow up a balloon without actually blowing into it? What is inside coins? Can a magnet ever be "turned off"? Do toilets always flush in the same direction? Can a swimming pool be cleaned with just the breath of one person? You won't want to wait for a rainy day or your school's science fair to test these cool experiments for yourself!

Candy is more than a sugary snack. With candy, you can become a scientific detective. You can test candy for secret ingredients, peel the skin off candy corn, or float an “m” from M&M’s. You can spread candy dyes into rainbows, or pour rainbow layers of colored water. You'll learn how to turn candy into crystals, sink marshmallows, float taffy, or send soda spouting skyward. You can even make your own lightning. Candy Experiments teaches kids a new use for their candy. As children try eye-popping experiments, such as growing enormous gummy worms and turning cotton candy into slime, they’ll also be learning science. Best of all, they’ll willingly pour their candy down the drain. Candy Experiments contains 70 science experiments, 29 of which have never been previously published. Chapter themes include secret ingredients, blow it up, sink and float, squash it, and other fun experiments about color, density, and heat. The book is written for children between the ages of 7 and 10, though older and younger ages will enjoy it as well. Each experiment includes basic explanations of the relevant science, such as how cotton candy sucks up water because of capillary action, how Pixy Stix cool water because of an endothermic reaction, and how gummy worms grow enormous because of the water-entangling properties.

Following the success of the first Candy Experiments, this all-new collection presents more ways to destroy store-bought candy and learn some science in the process. Candy Experiments 2 delivers fun science facts from the perspective of a real mom in the kitchen doing crazy things with brand-name store-bought candy. Marshmallows, cotton candy, Pixy Stix, Jawbreakers, Pop Rocks, gummi candy, chocolate, and even soda provide good excuses to get destructive in the kitchen. Do Peeps dissolve when you drop them into very hot water? Can you make gummi candy disappear in water? What happens to cotton candy when you dip it in oil? Candy Experiments 2 is full of new ideas for learning science through candy. Each experiment includes basic explanations of the relevant science. The book is written for children between the ages of 7 and 10, though older and younger ages will enjoy it as well.

Fun Experiments Full of Blood, Bugs, Poop and More From squirming insects to smelly human bodies, there’s so much to explore with these excitingly icky experiments. Learn about everything from food, bugs, germs and poop to all the weird and wonderful things you’re made of. Taste and tear through a variety of edible models of skin, blood and scabs. Rip open fake stomachs, create blood baths and test your own body to see just how gross human beings can get. Don’t stop there, though! Get your friends and family involved, and give them bath bombs

full of bugs or see how long it takes them to detect different smells from across the room. There are so many ways to disgust and amuse those around you, from smelly cow burps and slimy frogspawn to homemade poo launchers and experiments that explode with fizzy juices. No matter which experiment you choose, you'll have fun being gross.

Grab a beaker, pick up your whisk, and get ready to cook up some solid science. Using food as our tools (or ingredients!) curious kids become saucy scientists that measure, weigh, combine, and craft their way through the kitchen. Discover dozens of thoroughly-tested, fun, edible experiments, sprinkled with helpful photos, diagrams, scientific facts, sub-experiments, and more. And the best news is when all the mad-science is done, you're invited to grab a spoon and take a bite -- and share your results with friends and family.

Join Bartholomew Cubbins in Dr. Seuss's Caldecott Honor–winning picture book about a king's magical mishap! Bored with rain, sunshine, fog, and snow, King Derwin of Didd summons his royal magicians to create something new and exciting to fall from the sky. What he gets is a storm of sticky green goo called Oobleck—which soon wreaks havock all over his kingdom! But with the assistance of the wise page boy Bartholomew, the king (along with young readers) learns that the simplest words can sometimes solve the stickiest problems.

Presents a variety of activities, projects, and experiments that help to illustrate and explain many different scientific principles.

Did you eat toast this morning? Did your family have a fire in your fireplace last night? Those are both chemical reactions! In Chemical Reactions! With 25 Science Projects for Kids, readers ages 7 to 10 learn about the atoms and molecules that make up everything in our world and what happens when different atoms and molecules come in contact with each other. Hands-on STEM activities include exploring candy chromatography, making ice cream, and creating a hydrophobic tower.

A young child tries a series of wacky experiments, such as seeing if a piece of bologna will fly like a frisbee and determining whether seedlings will grow if watered with expensive perfume, and then must suffer the consequences of experiments gone awry.

Presents more than one hundred home science experiments that answer such questions as "Why does bread rise?," "What is mold?," and "How are fingerprints formed?"

With revised and updated material, a brand-new look, and hours of innovative, educational experiments, this science classic by award-winning author Vicki Cobb will be devoured by a whole new generation of readers! Kids take the reins in the kitchen with this hands-on book of edible science experiments! With contemporary information that reflects changes in the world of processing and preserving foods, this cookbook demonstrates the scientific principles that underpin the chemical reactions we witness every day—just by cooking. And once readers have tested their theories and completed their experiments, they can feast on the results! From salad dressing to mayonnaise, celery to popcorn, and muffins to meringues, this book uses food to make science accessible to a range of tastes. Also included is essential information on eating healthfully, plus additional resources for further exploration.

DIVAt-home science provides an environment for freedom, creativity and invention that is not always possible in a school setting. In your own kitchen, it's simple, inexpensive, and fun to whip up a number of amazing science

experiments using everyday ingredients./divDIV /divDIVScience can be as easy as baking. Hands-On Family: Kitchen Science Lab for Kids offers 52 fun science activities for families to do together. The experiments can be used as individual projects, for parties, or as educational activities groups./divDIV /divKitchen Science Lab for Kids will tempt families to cook up some physics, chemistry and biology in their own kitchens and back yards. Many of the experiments are safe enough for toddlers and exciting enough for older kids, so families can discover the joy of science together.

Based on the popular Harvard University and edX course, Science and Cooking explores the scientific basis of why recipes work. The spectacular culinary creations of modern cuisine are the stuff of countless articles and social media feeds. But to a scientist they are also perfect pedagogical explorations into the basic scientific principles of cooking. In Science and Cooking, Harvard professors Michael Brenner, Pia Sörensen, and David Weitz bring the classroom to your kitchen to teach the physics and chemistry underlying every recipe. Why do we knead bread? What determines the temperature at which we cook a steak, or the amount of time our chocolate chip cookies spend in the oven? Science and Cooking answers these questions and more through hands-on experiments and recipes from renowned chefs such as Christina Tosi, Joanne Chang, and Wylie Dufresne, all beautifully illustrated in full color. With engaging introductions from revolutionary chefs and collaborators Ferran Adria and José Andrés, Science and Cooking will change the way you approach both subjects—in your kitchen and beyond.

Why is the sky blue? What makes a balloon float? Why can't I see in the dark? You can discover the answers to these questions and more with The Everything Kids' Easy Science Experiments Book. Using easy-to-find household materials like soda bottles and flashlights, you can build bubbles, create plastic--even make raisins dance! All of the experiments are kid-tested and educational--but more importantly, they're tons of fun! These quick and easy experiments help you to: Explore your five senses. Discover density and sound. Delve into seasons, life cycles, and weather. Investigate electricity and light. Study the solar system and landforms. Examine matter and acids/bases. This is the perfect book for a rainy Saturday, a lazy vacation day, or even after school. You'll have so much fun conducting the experiments, you'll forget that you're actually learning about science!

Delicious Experiments to Discover, Build, Explore and More! Emma Vanstone, Chief Experimenter at Science Sparks and author of This Is Rocket Science, is a scientist, educator, author and mother ready to break down the science behind the tastiest treats in your kitchen. Whether you want to learn the magic of chemistry, the speed of color, the basics of earth science or the effects of structural engineering, food is a great way to explore all of this and more. Each experiment uses edible ingredients to reveal the properties of the foods we eat every day. Using the acid in vinegar to dissolve egg shells, baking soda to make

The Best Fizzy Lemonade or boiling water to make Ice Cubes in a Flash, each project helps you understand the how and why of the world around you. With 60 unique scientific projects, Snackable Science Experiments will entertain and amaze for hours on end!

Science isn't limited to the classroom--it can be cooked up in the kitchen! This photographic book of experiments and projects covers covers chemical reactions, states of matter, microbiology, and much more- all with ingredients and equipment that can be found in the kitchen. The STEAM Ahead series shows readers that science isn't limited to the classroom--it can be found out in the garden, cooked up in the kitchen, and brought to life with paper and paints! Each book features clear, step-by-step instructions and has a fresh, contemporary design, with an emphasis on fun, achievable experiments to give kids hands-on experiences. The science behind each experiment is explained, giving readers the theory behind the practical activities.

Teaching your kids science just got better--and tastier! With the awe-inspiring and accessible recipes and projects in Amazing (Mostly) Edible Science, uniting science and cooking has never been easier. Introduce your children to the wonders of science by creating projects and experiments in your very own kitchen. Entertaining to make and spectacular to behold, not only will your child learn important scientific principles about the chemistry of cooking, but they can even enjoy the delicious final product. Almost everything made in this book is edible. Learn and appreciate projects like classic exploding volcano cakes, glow-in-the-dark Jell-O, singing cakes, and bouncy eggs. Food expert Andrew Schloss provides you and your kids with practical and humorous projects that include step by step instructions, illustrated with fun full-color photos sure to appeal to kids of all ages. * All recipes/projects in this book are non-toxic and safe for consumption; some just to taste (slime, ectoplasm) and many you will love, such as molten chocolate cupcakes, disappearing peppermint pillows, and amber maple syrup crystals! Each project contains a "How did that happen?" section which explains the science behind the fun. Amazing (Mostly) Edible Science is an AAAS/Subaru SB&F Prize for Excellence in Science Books Finalist. The AAAS/Subaru SB&F Prize for Excellence in Science Books celebrates outstanding science writing and illustration for children and young adults.

Consciousness is widely perceived as one of the most fundamental, interesting and difficult problems of our time. However, we still know next to nothing about the relationship between consciousness and the brain and we can only speculate about the consciousness of animals and machines. Human and Machine Consciousness presents a new foundation for the scientific study of consciousness. It sets out a bold interpretation of consciousness that neutralizes the philosophical problems and explains how we can make scientific predictions about the consciousness of animals, brain-damaged patients and machines. Gamez interprets the scientific study of consciousness as a search for mathematical theories that map between measurements of consciousness and

measurements of the physical world. We can use artificial intelligence to discover these theories and they could make accurate predictions about the consciousness of humans, animals and artificial systems. Human and Machine Consciousness also provides original insights into unusual conscious experiences, such as hallucinations, religious experiences and out-of-body states, and demonstrates how 'designer' states of consciousness could be created in the future. Gamez explains difficult concepts in a clear way that closely engages with scientific research. His punchy, concise prose is packed with vivid examples, making it suitable for the educated general reader as well as philosophers and scientists. Problems are brought to life in colourful illustrations and a helpful summary is given at the end of each chapter. The endnotes provide detailed discussions of individual points and full references to the scientific and philosophical literature.

Forget about mad scientists and messy laboratories! This incredible, interactive guide for children showcases 101 absolutely awesome experiments you can do at home. Find out how to make a rainbow, build a buzzer, see sound, construct a circuit, bend light, play with shadows, measure the wind, weigh air, and create an underwater volcano. The astonishing variety of experiments are all very easy and entirely safe, with step-by-step text and everyday ingredients. Biology, chemistry, and physics are brought to life, showing budding young scientists that science is all around us all the time. As you have fun trying out experiments with friends and family, core scientific principles are presented in the most memorable way. With chapters covering important topics such as color, magnets, light, senses, electricity, and motion, the laws of science are introduced in crystal-clear text alongside specially commissioned full-color photography for children to understand. Follow in the footsteps of Albert Einstein, Marie Curie, and all the other great minds with 101 Great Science Experiments and learn the secrets of science you'll never forget.

Hundreds of science experiments and projects are introduced.

The Kitchen Science Cookbook is a beautiful, lovingly crafted recipe book with a twist - every recipe is also a science experiment that you can do at home using only the ingredients found in your pantry.

Awesome S.T.E.A.M.-based science experiments you can do right at home with easy-to-find materials designed for maximum enjoyment, learning, and discovery for kids ages 8 to 12 Join the experts at the Good Housekeeping Institute Labs and explore the science you interact with every day. Using the scientific method, you'll tap into your own super-powers of logic and deduction to go on a science adventure. The engaging experiments exemplify core concepts and range from quick and simple to the more complex. Each one includes clear step-by-step instructions and color photos that demonstrate the process and end result. Plus, secondary experiments encourage young readers to build on what they've discovered. A "Mystery Solved!" explanation of the science at work helps your budding scientist understand the outcomes of each experiment. These super-fun,

hands-on experiments include: • Building a solar oven and making s'mores • Creating an active rain cloud in a jar • Using static electricity created with a balloon to power a light bulb • Growing your own vegetables—from scraps! • Investigating the forces that make an object sink or float • And so much more! Bursting with more than 200 color photos and incredible facts, this sturdy hard cover is the perfect gift for any aspiring biologist, chemist, physicist, engineer, and mathematician!