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Kitchen Lab

Annette Van Wagenen

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Reviewer: Annette Van Wagenen
Reading Level: Primary, Intermediate
Rating: Outstanding
Genre: Non-fiction;
Subject: Science experiments--Juvenile literature; Books—Reviews;

Grab a lab coat, this book, and your favorite foods. You are about to embark on some fizzy, gooey, and bubbling experiments. Whether making zapped snacks, temperamental cookies, or rubber pizza, this book will teach some amazing science concepts while having fun in the kitchen.

Any kitchen can become an official research lab. New foods, cooking methods, and even kitchen gadgets are often the result of curious scientist at play. A kitchen has many of the same tools and equipment as a science lab. While messing around in the kitchen, any experiment will help one learn something new. That's the great thing about experiments...and this book is full of them. Learn if a grape will explode in a microwave or find out what yeast will do when mixed with salt and sugar. Or experiment with different kinds of detergent. Whatever the exploration, the kitchen scientist who wants to have fun needs this book. Have a sizzling good time!