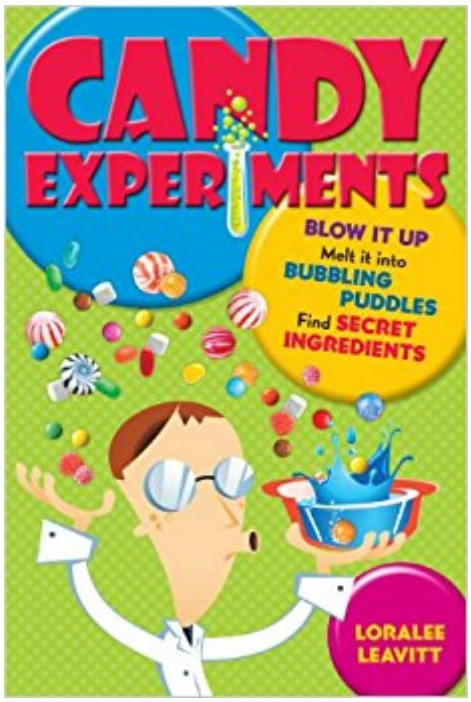
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Candy Experiments



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Synopsis

Brilliant use of Valentine’s, Easter, Halloween, and other holiday candy! Fun, colorful, and full of surprises, Candy Experiments will have kids happily pouring their candy down the drain and learning some basic science along the way.Ã¢â ¬Æ’Candy is more than a sugary snack.Ãƒâ With candy, you can become a scientific detective. You can test candy for secret ingredients, peel the skin off candy corn, or float an ÃƒÂ¢Ã¢â Â¬Ã…â œmÃƒÂ¢Ã¢â Â¬ from M&MÃƒÂ¢Ã¢â Â¬Ã¢â Â¢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.Ãƒâ As children try eye-popping experiments, such as growing enormous gummy worms and turning cotton candy into slime, theyÃƒÂ¢Ã¢â Â¬Ã¢â Â¢ll also be learning science.Ãƒâ Best of all, theyÃƒÂ¢Ã¢â Â¬Ã¢â Â¢ll willingly pour their candy down the drain.Candy Experiments contains 70 science experiments, 29 of which have never been previously published.Ãƒâ Chapter themes include secret ingredients, blow it up, sink and float, squash it, and other fun experiments about color, density, and heat.Ãƒâ The book is written for children between the ages of 7 and 10, though older and younger ages will enjoy it as well.Ãƒâ 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.

Book Information

Series: Candy Experiments (Book 1)

Paperback: 160 pages

Publisher: Andrews McMeel Publishing (January 1, 2013)

Language: English

ISBN-10: 1449418368

ISBN-13: 978-1449418366

Product Dimensions: 6 x 0.4 x 8.9 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 49 customer reviews

Best Sellers Rank: #82,878 in Books (See Top 100 in Books) #18 inÃ Â Books > Children’s Books > Education & Reference > Science Studies > Chemistry #57 inÃ Â Books > Children’s Books > Science, Nature & How It Works > Experiments & Projects #103 inÃ Â Books > Crafts, Hobbies &

Home > Home Improvement & Design > How-to & Home Improvements > Do-It-Yourself

Age Range: 7 - 10 years

Grade Level: 2 - 5

Customer Reviews

Gr 3-6-This book of tricks with treats coats scientific principles and properties like molecular structure and attraction, and volume, mass, and density with layers of sugar. Grouped by physical properties that include "Color," "Secret Ingredients," and "Sticky" or processes like "Blow It Up," "Squash It," and "Dissolve This," the activities begin with an introductory question and tend to flow incrementally. Each one includes the time required, a list of ingredients (mostly found in the candy aisle), step-by-step directions, and a discussion, including a cursory scientific explanation. A follow-up variation extends the inquiry. Skill levels have more to do with safety concerns and manual dexterity than concepts covered. Knowledge of scientific terms like "acid," "base," "electron," and "molecule" are assumed. From the candy-colored cover to the index separated by lettered M&M's, eye-appeal abounds. Photographs of candy and experiments are well done although some experiments need more of them for clarity. Both topic and presentation will attract kids with a sweet tooth, but the book is not a necessary addition.-Carol S. Surges, formerly at Longfellow Middle School, Wauwatosa, WIÃ Â (c) Copyright 2011. Library Journals LLC, a wholly owned subsidiary of Media Source, Inc. No redistribution permitted.

"'Candy Experiments' is perfect for curious children of all ages, parents, home-schooling families or for teachers to use in the classroom."Ã Â (Wendy Jessen, Deseret News)(Candy Experiments) "My younger son, who is 4, loves open-ended play where he can just pour and mix and add candy as he desires, watching the colors emerge or the solutions bubble," said Viera mother of two Courtney Charles. "The older one, who is 7, loves doing actual experiments like soaking candy with leters to watch the letters float, testing for acid in the candy with baking soda, comparing candy densitites, or creating a color wheel by mixing various colors of candy."Ã Â (Katie Parsons, Florida Today)"Check out...Ã¢â ¬Å“Candy ExperimentsÃ¢â ¬Â• published by Andrews McMeel Publishing for some fantastic ideas that will give your kids something fun to do with their candy other than eating it."Ã Â (Charles Stuart Platkin, News-Sentinel)"When science is disguised as playing with your food, everyone wins." (Candy Experiments)Ã Â (Donica Kaneshiro, Honolulu Star-Advertiser)"Talk about making science sweet." (Candy Experiments)Ã Â (Erin Andersen, Lincoln Journal Star)

This book is a great way to get your candy-loving kid interested in science.I purchased this book as a reference when my son needed to perform a science fair project for school. We have used it for that and more. The intro questions for the various experiments have grabbed my son’s interest, and the experiments are quite achievable to do at home.Pros:Bright colorful pages and fontEasy to understand instructionsEach experiment has time and difficulty level guideNo experiments require turning the pageAll materials are readily accessibleAll experiments have a write up describing chemically & physically what is happening and whyCons:NoneI recommend this book for science-minded kids or to encourage candy-loving kids to take an interest in science. As mentioned on the back cover, ideal age is between 7 and 10 but the book is also appealing for a wider age range. Several of the experiments do require adult supervision but some do not.

This book is a must have for any candy loving science oriented child. My one child found it at the library so I ordered him his on copy on . He reads it weekly, at least. We have only performed a couple of the experiments but it is nice to be able to turn to these in a time of need.

This is such a fun book! I used it to teach science lessons last summer and the kids loved it. As a teacher I appreciated the explanation to the different reactions that were happening and the easy to follow instructions. I recommend this book to families, teachers and homeschoolers.

The Grandkids love the book and the recipes in the book. It’s a lot of fun.

My 9 year old daughter exclaimed "this book is awesome!" after browsing through the colorful, enticing pages of Candy Experiments. There are quick experiments, and some that take longer, some very simple and some more complex or needing an adult’s supervision (on the stove, eg.). Each one is accompanied by a clear explanation of what is happening. These are definitely accessable to the target audience (7-10 years old) but adults too will discover all kinds of amazing facts about the workings of physics and chemistry hiding in simple morsels of candy. The book has even inspired us to plan a "Candy Science" birthday party!

As a science teacher I can honestly say this book was quite a bit of fun for my students. Experiments are easy and also allow kids to use up their halloween/easter/xmas candy in a more productive way. The experiments range from 1 minute experiments to 10 days. Enough to keep a

class busy on Fun Fridays for an entire school year.

I bought this for my 5 year old great-nephew. I looked through the book and found some of the easy to medium experiments. Then I bought the necessary candy, which I put into envelopes with the page number of the experiment. He has a lot of fun with it.

I plan on using this book for some of my summer science, math and cooking camps. Some of the other teachers are asking to borrow it from me. I am afraid if I lend the book to them I may not get it back. Some very interesting experiments with gummi bears, candy bars, soda and pop rocks. If you have kids and they like candy, fun, or science nerds, or like cooking; this book just might be the hit to get the gang off the couch away from the video games and into the kitchen.

Download to continue reading...

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