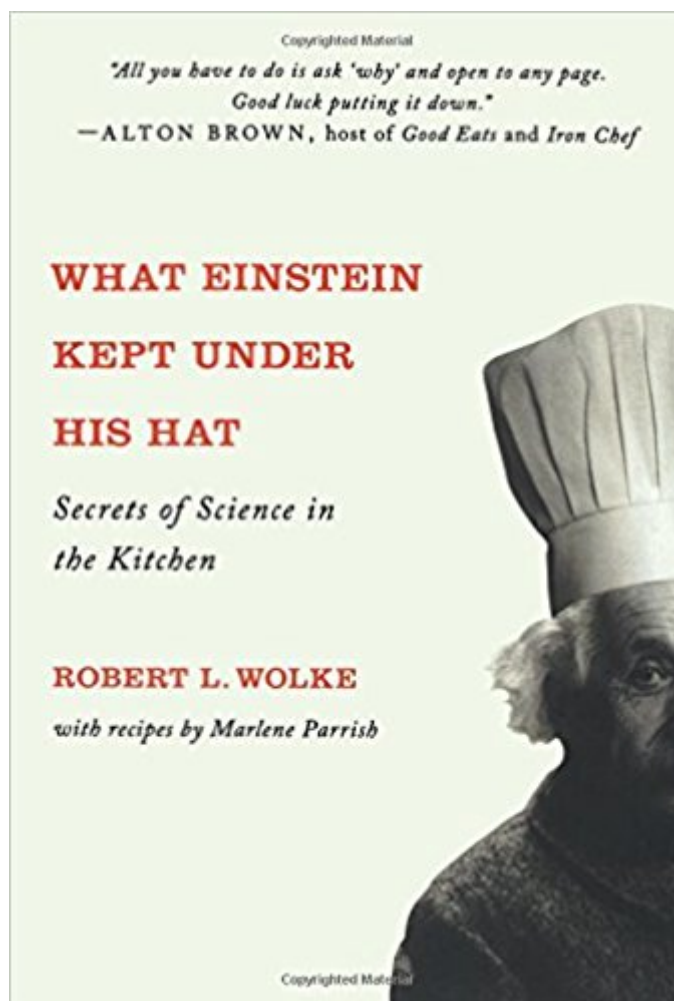


The book was found

# What Einstein Kept Under His Hat: Secrets Of Science In The Kitchen



## Synopsis

• All you have to do is ask "why" and open to any page. Good luck putting it down. •

• Alton Brown, host of Good Eats and Iron Chef Have you ever wondered why onions make us cry? Do you believe bananas contain more calories as they ripen and get sweeter? This sequel to the best-selling *What Einstein Told His Cook* continues Robert L. Wolke's investigations into the science behind our foods. In response to ongoing questions from readers of his nationally syndicated *Washington Post* column, "Food 101," Wolke debunks misconceptions with reliable, commonsense logic. And for exceptionally inquisitive cooks and scientists, he offers "Sidebar Science" features, which dig more deeply into the chemical processes that underlie food and cooking. Above all, *What Einstein Kept Under His Hat* provides indispensable information that will make readers better shoppers, cooks, and eaters.

## Book Information

Paperback: 496 pages

Publisher: W. W. Norton & Company; 1 edition (May 7, 2012)

Language: English

ISBN-10: 0393341658

ISBN-13: 978-0393341652

Product Dimensions: 5.5 x 1.3 x 8.3 inches

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

Average Customer Review: 3.4 out of 5 stars 17 customer reviews

Best Sellers Rank: #507,093 in Books (See Top 100 in Books) #242 in Books > Science & Math > Essays & Commentary #657 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays #690 in Books > Reference > Encyclopedias & Subject Guides > Cooking

## Customer Reviews

• A combination of Good Eats, MythBusters, and Monty Python's Flying Circus. A fun-filled science adventure for foodies. • - Austin Chronicle • Equally useful for the chef or home cook. • - JosÃ© AndrÃ©s, chef and restaurateur

Robert L. Wolke, a professor emeritus of chemistry at the University of Pittsburgh, received his doctorate in chemistry from Cornell University. He lives in Pittsburgh, Pennsylvania, with his wife, noted food writer Marlene Parrish. Marlene Parrish is a noted food writer. She is the author of several books and is a columnist for the Pittsburgh Post-Gazette.

Well, I only gave this two stars and didn't read it... why? Well now, I bought this one and 'What Einstein Told His Cook 2' and much to my surprise, they are the same book; different covers and names but same content. Another reviewer said that he or she read all the books, but I only found three, and two are identical. This is very odd since they appear to have been published the same year; didn't notice if they are different publishers. Anyway.....Now having said that, I read the first one, 'What Einstein Told His Cook' and it was excellent. It's science in the kitchen for non-scientists and it's written just that way with a good smattering of humor to boot.

Same exact book as "What Einstein Told His Cook 2: The Sequel: Further Adventures in Kitchen Science (v. 2)" I wasted my money since I already have book 2 but will donate it my son's culinary high school.

REALLY disappointing. Same book as What Einstein told his Cook 2. The only two things that change is the title and the cover. I felt CHEATED.

Very interesting book!! The author has an incredible grasp of knowledge on his subject. He also has a great sense of humor!! This is not only an amazingly informative book, it is also a truly fun read. I highly recommend it to all "Foodies", as well as all those who are just curious about all things related to food, physics, and chemistry!! A great read!!

Great read. Both funny and informative This guy would be the best teacher in any school Thanks

Kitchen science is explained very well in an entertaining way! I have read all the Einstein books, and highly recommend them!

I love the mixture of science and humor. I ended up ordering the book on paper, to use as a reference.

I am a chemist and I love to cook. This book was so perfect for me.

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