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It is the sequel to What Einstein Didn't Know: Scientific Answers to Everyday Questions. What Einstein Told His Cook: Kitchen Science Explained provides answers to common food science questions. The book also contains recipes by Wolke's wife, Marlene Parrish .

What Einstein Told His Cook answers all the questions you could ever have about the chemistry behind cooking, and keeps readers interested using sarcasm and historical facts. The book is broken into nine chapters of diverse information, ranging from the molecules inside our food to the tools people use to cook.

"What Einstein Told His Cook: Kitchen Science Explained" was nominated by both the James Beard Foundation and the IACP as the best technical or reference book of the year. The American Chemical Society has selected Dr. Wolke for the 2005 Grady-Stack Award for interpreting chemistry for the public.

Amazon.com: what einstein told his cook

Wolke is the author of "What Einstein Told His Cook: Kitchen Science Explained," the third book in a five-book series on general science. Other titles include "What Einstein Didn't Know" and "What Einstein Told His Barber."

What Einstein Told His Cook: Kitchen Science Explained by ...

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The book What Einstein Told His Cook Kitchen Science Explained the author Robert L. Wolke talks about a lot of things from the differences of sugar to the tools that are used in the kitchen. The author investigates things from questions that peo-

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If you enjoyed the first book "What Einstein Told His Cook," you'll like this one (also called "What Einstein Told His Cook 2"). Whether you use the tips or not, they're interesting to know (such as chilling an onion first and using a sharp knife to The book is a fun read for cooks and foodies.

What Einstein Told His Cook

Robert Wolke's What Einstein Told His Cook is one of several books he has written explaining the science behind everyday occurrences in an easy to understand way. As a professor emeritus of chemistry at the University of Pittsburgh, Wolke is likened to a version of Martha Stewart with a PhD.

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`What Einstein Told His Cook 2, The Sequel' by retired chemistry professor and columnist, Robert Wolke is in the same format as the first volume, of which I said: "This book of what science can tell us about working with food.

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What Einstein Told His Cook : Kitchen Science Explained by ...

Wolke (What Einstein Told His Cook) again brings hard science and corny humor to bear on the most basic of human needs: food. Whether defining the chemical makeup of the artificial flavor in chocolate or exploring the vagaries of scallop farming, Wolke plunges into the science of gastronomy with Ian.

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