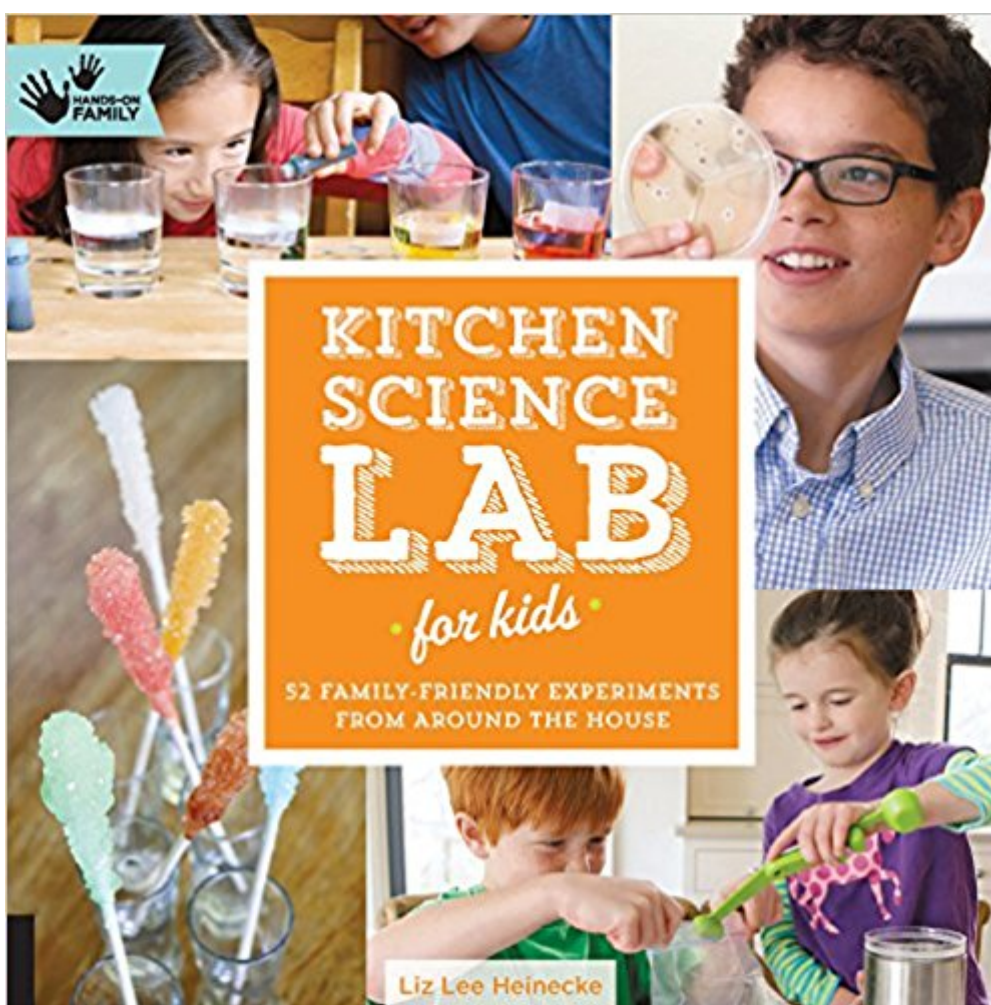


The book was found

Kitchen Science Lab For Kids: 52 Family Friendly Experiments From Around The House (Lab Series)



Synopsis

At-home science provides an environment for freedom, creativity and invention. In your own kitchen, it's simple, inexpensive, and fun to whip up a number of amazing science experiments using everyday ingredients. Science 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. Kitchen Science Lab for Kids will tempt families to cook up some physics, chemistry and biology in their own kitchens and back yards. It's the perfect resource for Girl Scout Brownies looking to earn their Home Scientist badges! Many of the experiments are safe enough for toddlers and exciting enough for older kids, so families can discover the joy of science together.

Book Information

Lexile Measure: 1050 (What's this?)

Series: Lab Series

Flexibound: 144 pages

Publisher: Quarry Books (September 15, 2014)

Language: English

ISBN-10: 1592539254

ISBN-13: 978-1592539253

Product Dimensions: 8.8 x 0.6 x 8.8 inches

Shipping Weight: 14.9 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 116 customer reviews

Best Sellers Rank: #17,531 in Books (See Top 100 in Books) #5 in Books > Children's Books > Geography & Cultures > Where We Live > House & Home #7 in Books > Children's Books > Education & Reference > Science Studies > Chemistry #13 in Books > Crafts, Hobbies & Home > Crafts & Hobbies > Mixed-Media

Age Range: 8 - 12 years

Grade Level: 2 - 5

Customer Reviews

Tie-Dye Milk View larger View larger shallow dish or plate small cup or bowl milk dishwashing liquid or liquid hand soap cotton swabs liquid food coloring Kitchen Science Lab for Kids: Tie-Dye Milk You'll be amazed as you watch the forces of surface tension at work in this colorful experiment. Imagine that surface of liquids is a stretched elastic skin, like the

surface of a balloon full of air. The scientific name for the way the "skin" of a liquid holds together is surface tension. When the skin of the liquid is broken by detergent, food coloring and milk move and swirl around in interesting patterns on the milk's surface. Step 1: Add enough milk to cover the bottom of the dish. The experiment works best with a thin layer of milk. Step 2: In the small cup or bowl, mix together three teaspoons of water and one teaspoon of liquid dish detergent or liquid hand soap. Some detergents may work better than others. Step 3: Put several drops of different colored food coloring into the milk. Space them out in the milk so you can see what happens when you break the surface tension. Step 4: Dip a cotton swab into the dish-soap mixture and then touch the wet swab to the milk. Don't stir! The detergent will break the surface tension of the milk and the food coloring will swirl around as if by magic. Step 5: You can keep re-wetting your cotton swab with soapy water and touching it to the milk. Sometimes it works to touch the swab to the bottom of the plate and hold it there for a few seconds.

"While technically not a cookbook (although it does have edible electromagnetic waves), this book celebrates the kitchen and food as a source of science magic... If you have kids, or just are a kid, this book is a must-have." - Minneapolis City Pages
"Heinecke takes kids - and their parents - through the step-by-step process of scientific method, with easy-to-follow instructions and photos." - Omaha World-Herald
"Known to most as The Kitchen Pantry Scientist, Liz Heinecke is an avid blogger, NASA Earth Ambassador, Bacteriologist and former medical researcher. But to her three children, she's just known as "mom" - an enthusiastic and curious parent who loves to have as much fun with science as they do." - A Bullseye View, the blog for Target

Liz Lee Heinecke has loved science since she was old enough to inspect her first butterfly. After working in molecular biology research for ten years and getting her master's degree, she left the lab to kick off a new chapter in her life as a stay-at-home mom. Soon she found herself sharing her love of science with her three kids as they grew, journaling their science adventures on her KitchenPantryScientist website. Her desire to spread her enthusiasm for science to others soon led to a regular segment on her local NBC affiliate, an opportunity to serve as an Earth Ambassador for NASA, and the creation of an iPhone app, with the goal of making it simple for parents to do science with kids of all ages, and for kids to experiment safely on their own. You can find her at home in Minnesota, wrangling her kids, writing for her website, updating the KidScience app, teaching microbiology to nursing students, singing, playing banjo, painting, running, and doing almost anything else to avoid housework. Liz graduated from Luther College and received her master's

degree in bacteriology from the University of Wisconsin, Madison.

We just received our copy of Kitchen Science Lab in the mail, and our kids are enthralled with it! The steps are easy enough that they can perform most alone (ages 5 - 9) and the science behind the experiments is written in words they understand. It has been so fun watching their eyes light up with delight!

My 8 year old niece is all about science. Her parents are pretty good at doing experiments at home. She always asks questions and this book really is just all around great! It has some really easy experiments, some a bit more complicating and some in between. It explains the science behind the experiment and why what's happening happens. She and her parents love it (they were running out of ideas).

This is a fantastic book that finds a great balance between fun and learning. The clear explanation of the science involved and the fun of the projects balance each other out without overshadowing each other. That said, we have only done a handful of the experiments, as my children are still young. I expect this will start getting heavy use when my older son reaches 8 or 9.

Wow! This is a great science experiment book. The photos are crisp and clear and the directions are perfect for anyone to follow. Great to have when we want to do fun science experiments with the kids that will keep their interest.

Â The Kitchen Science Lab is a wonderful resource for any parent who is looking for a way to introduce science and crafting to their children. The 52 projects in the book are broken down into Sections. The projects in each section are between 3 to 6. Here is a list of the sections: Unit 1- Carbonated Chemical Reactions Unit 2 Crystal Creations Unit 3 Physics in Motion Unit 4 Life Science Unit 5 Astonishing Liquids Unit 6 Polymers, Colloids & Misbehaving Materials Unit 7 Acids & Bases Unit 8 Marvelous Microbiology Unit 9 Shocking Science Unit 10 Bodacious Botany Unit 11 Sunny Science Unit 12 Rocket Science The projects are so much fun. For example, in the section called "Acids and Bases" which has a fun project called "Acid Oceanification Experiment" that teaches the children how to visualize acidification by carbon dioxide. It is an easy to follow experiment that teaches simple science in a fun participatory manner. Additionally, Each Section is color-coded and that informs the reader about Protocols, the Science behind the experiment, as well

as step-by-step instructions on how to do the experiment. I was also grateful that the author included Safety tips with each experiment. As a parent who homeschools, I think this book is a great way for kids to enjoy science through some fun and easy experiments.

My grandkids truly enjoy the projects. Perfect activity to enjoy with them instead of them sitting in front of the television watching someone else do them.

GREAT EXPERIMENTS USING STUFF FOUND ALREADY IN THE KITCHEN. MY 8 YEAR OLD GRANDSON AND HIS FRIENDS ENJOY THESE EXPERIMENTS

I homeschool my children. My 6 year has been begging to do science experiments. I was browsing and ran across Kitchen Science Lab for Kids and bought it because the reviews were good. Even though we have not completed the first experiment, I am impressed with the book for several reasons. 1. The book is divided into units, with a few experiments per unit. I like this because it allows you, the parent, to review the same concept a few weeks in row. 2. Each unit begins with a simple explanation, which is helpful for explaining the unit to your child. 3. Each experiment in the book has fun pictures. 4. The author encourages the child to keep a science journal. 5. The supplies can all be found on your weekly grocery or Target trip. I am looking forward to beginning our experiments. I really think my children will learn a lot through the hands on experiments and summarizing their findings in a journal.

[Download to continue reading...](#)

Kitchen Science Lab for Kids: 52 Family Friendly Experiments from Around the House (Lab Series)
Kitchen Science Lab for Kids: 52 Family Friendly Experiments from the Pantry (Lab Series) Outdoor
Science Lab for Kids: 52 Family-Friendly Experiments for the Yard, Garden, Playground, and Park
(Lab Series) Lab Values: 82 Must Know Lab Values for Nurses: Easily Pass the NCLEX with
Practice Questions & Rationales Included for NCLEX Lab Values Test Success (Lab Values for
Nurses, NCLEX Lab Values) Science Experiments For Kids: 40 + Cool Kids Science Experiments
(A Fun & Safe Kids Science Experiment Book) Astronomy Lab for Kids: 52 Family-Friendly Activities
(Lab Series) Unofficial Minecraft Lab for Kids: Family-Friendly Projects for Exploring and Teaching
Math, Science, History, and Culture Through Creative Building (Hands-On Family) The Everything
Kids' Easy Science Experiments Book: Explore the world of science through quick and fun
experiments! (Everything® Kids) In The Lab! Science Experiments for Kids | Science and Nature
for Kids The Everything Kids' Science Experiments Book: Boil Ice, Float Water, Measure

Gravity-challenge the World Around You! (Everything Kids Series) Collage Lab: Experiments, Investigations, and Exploratory Projects (Lab Series) Books For Kids: Natalia and the Pink Ballet Shoes (KIDS FANTASY BOOKS #3) (Kids Books, Children's Books, Kids Stories, Kids Fantasy Books, Kids Mystery ... Series Books For Kids Ages 4-6 6-8, 9-12) Dad's Book of Awesome Science Experiments: From Boiling Ice and Exploding Soap to Erupting Volcanoes and Launching Rockets, 30 Inventive Experiments to Excite the Whole Family! (Dads Book of Awesome) The Everything Kids' Science Experiments Book: Boil Ice, Float Water, Measure Gravity-Challenge the World Around You! (Everything® Kids) Tiny Houses: Minimalistâ™s Tiny House Living (Floor Plans Included) (tiny house construction,tiny homes,tiny house design,small houses,small homes,tiny house building,tiny house lifestyle,micro homes) House Plants: A Guide to Keeping Plants in Your Home (House Plants Care, House Plants for Dummies, House Plants for Beginners, Keeping Plants in Your Home, DIY House Plants Book 1) Lab Manual Experiments in Electricity for Use with Lab-Volt Simple Machine Experiments Using Seesaws, Wheels, Pulleys, and More: One Hour or Less Science Experiments (Last-Minute Science Projects) Rain Forest Experiments: 10 Science Experiments in One Hour or Less (Last Minute Science Projects with Biomes) Physical Science Experiments (Facts on File Science Experiments)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)