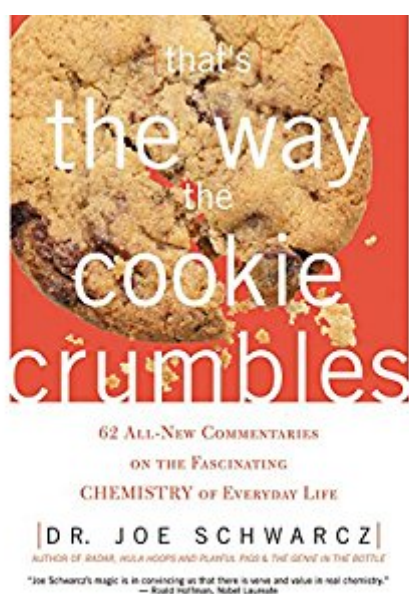


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That's The Way The Cookie Crumbles: 65 All New Commentaries On The Fascinating Chemistry Of Everyday Life



Synopsis

Interesting anecdotes and engaging tales make science fun, meaningful, and accessible.

Separating sense from nonsense and fact from myth, these essays cover everything from the ups of helium to the downs of drain cleaners and provide answers to numerous mysteries, such as why bug juice is used to color ice cream and how spies used secret inks. Mercury in teeth, arsenic in water, lead in the environment, and aspartame in food are discussed. Mythbusters include the fact that Edison did not invent the light bulb and that walking on hot coals does not require paranormal powers. The secret life of bagels is revealed, and airbags, beer, and soap yield their mysteries.

These and many more surprising, educational, and entertaining commentaries show the relevance of science to everyday life.

Book Information

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Customer Reviews

Dr. Schwarcz writes books that are factual and interesting to read. He clearly describes scientific facts in a very readable way that lets the every-day reader learn about the so-called mysteries of science. This book follows in a similar fashion as he "separates sense from nonsense and fact from myth."

My son uses this book with his high school chemistry students to teach them the science behind every day occurrences. Radar, Hula Hoops and Playful Pigs by the same author has even more examples. Could be nice as well for budding scientists and home school parents.

Some very insightful information. I learned a lot and put the knowledge to use.

A friend of mine loaned me her copy of this book, and I was hooked...line and sinker! Dr. Joe has a wonderful writing "voice", and this gifted teacher makes it clear how chemistry is applicable--and understandable--in our everyday lives.

Maybe it's because I had just finished reading *Bad Science* by Ben Goldacre (highly recommended), but I just couldn't get into this one as much as I thought I would. It was entertaining and fun but the first half is littered with grand claims based on little bits of research... with no references in sight. If you want a book about the chemistry of food that actually tries to explain the chemistry, try *What Einstein Told His Cook* by Robert L. Wolke. It's down to earth and chock full of easy to understand explanations on the actual chemistry of food.

Director of the McGill University Office for Science and Society, phone in radio show host, and author, Professor Schwarcz examines scientific myths and wonders of everyday life. He elaborates on issues raised during his radio show with each section ranging from one to eight pages. A little over half of the book focuses on health issues such as scientific charlatans, various diets, artificial sweeteners, the mysteries of ice cream, various toxins and the need for vitamins. He follows this with a series of interesting scientific anecdotes on issues such as removing stains, matches, Teflon pots and pans, the electric light bulb, and soap. He follows a short section on the history of science with a discussion of scientific frauds and fakes. The book is interesting, fun and well written.

I picked up this book on whim, having never heard Dr. Schwarcz's radio program or seen him on television. I spent the next few days completely engrossed in his lively tales on the chemistry involved in our daily lives. Discussed here is the science behind ice cream, aspartame, wheat, bagels, paprika, beer and yes, cookies. Schwarcz also chimes in on the controversies over dental fillings, botulin, lead paints, DNA manipulation and genetic engineering. He shares fascinating stories about some of history's greatest scientists (of particular interest is the inventor of Nylon, who ended up committing suicide, and the man behind chemical warfare, who also saved millions of lives with his fertilizer experiments). There is also a section devoted to debunking health scams and diffusing unnecessary paranoia. While I didn't agree with all of Schwarcz's opinions (I think he may be a little naive in regards to the dangers of genetic modification), the breadth of his scientific

knowledge is impressive and his enthusiasm for science infectious. "The Way the Cookie Crumbles" is an entertaining and informative read for both the scientifically minded and those just interested in learning how to get ink stains out of their clothes (try using limonene or amyl acetate).GRADE: A-/B+

An interesting exploration of the way things are and how they fit into place.

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