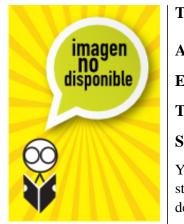
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Título: Science Experiments You Can Eat

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Your kitchen will be transformed into a laboratory worthy of a mad scientist as you make startling discoveries about how cabbage can detect acid, how bacteria makes yogurt, and how decomposed sugar turns to caramel. Then after a long day at the lab you can relax and eat your results: soup, biscuits, pretzels, cupcakes, or cookies.

Vicki Cobb's seminal book has been revised and updated to encompass advances in modern technology but still provides what all kids want: a legitimate excuse to play with their food!