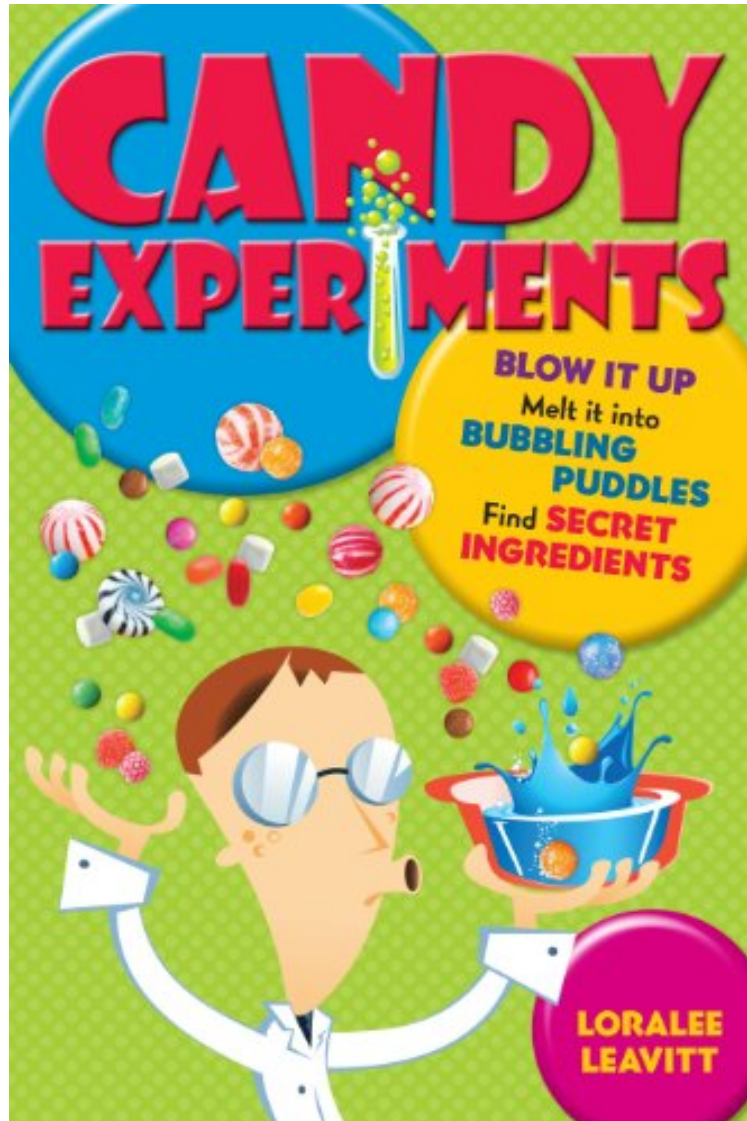


# Candy Experiments

Loralee Leavitt

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#63257 in Books Loralee Leavitt 2013-01-01 2013-01-01Original language:EnglishPDF # 1 8.90 x .40 x 6.00l, .80 #File Name: 1449418368160 pagesCandy Experiments | File size: 26.Mb

**Loralee Leavitt : Candy Experiments** before purchasing it in order to gage whether or not it would be worth my time, and all praised Candy Experiments:

2 of 2 people found the following review helpful. What better way to get kids interested in science than to use candy?By Deidre512This book is a great way to get your candy-loving kid interested in science.I purchased this book as a reference when my son needed to perform a science fair project for school. We have used it for that and more. The intro questions for the various experiments have grabbed my son's interest, and the experiments are quite achievable to

do at home. Pros: Bright colorful pages and font Easy to understand instructions Each experiment has time and difficulty level guide No experiments require turning the page All materials are readily accessible All experiments have a write up describing chemically physically what is happening and why Cons: None I recommend this book for science-minded kids or to encourage candy-loving kids to take an interest in science. As mentioned on the back cover, ideal age is between 7 and 10 but the book is also appealing for a wider age range. Several of the experiments do require adult supervision but some do not. 0 of 0 people found the following review helpful. We have only performed a couple of the experiments but it is nice to be able to turn to these in a ... By Wendy C This book is a must have for any candy loving science oriented child. My one child found it at the library so I ordered him his on copy on . He reads it weekly, at least. We have only performed a couple of the experiments but it is nice to be able to turn to these in a time of need. 0 of 0 people found the following review helpful. Fabulous book for all ages! By Loni L Girl This is such a fun book! I used it to teach science lessons last summer and the kids loved it. As a teacher I appreciated the explanation to the different reactions that were happening and the easy to follow instructions. I recommend this book to families, teachers and homeschoolers.

Brilliant use of Valentine's, Easter, Halloween, and other holiday candy! Fun, colorful, and full of surprises, Candy Experiments will have kids happily pouring their candy down the drain and learning some basic science along the way. Candy is more than a sugary snack. With candy, you can become a scientific detective. You can test candy for secret ingredients, peel the skin off candy corn, or float an m from MMs. You can spread candy dyes into rainbows, or pour rainbow layers of colored water. You'll learn how to turn candy into crystals, sink marshmallows, float taffy, or send soda spouting skyward. You can even make your own lightning. Candy Experiments teaches kids a new use for their candy. As children try eye-popping experiments, such as growing enormous gummy worms and turning cotton candy into slime, they'll also be learning science. Best of all, they'll willingly pour their candy down the drain. Candy Experiments contains 70 science experiments, 29 of which have never been previously published. Chapter themes include secret ingredients, blow it up, sink and float, squash it, and other fun experiments about color, density, and heat. The book is written for children between the ages of 7 and 10, though older and younger ages will enjoy it as well. Each experiment includes basic explanations of the relevant science, such as how cotton candy sucks up water because of capillary action, how Pixy Stix cool water because of an endothermic reaction, and how gummy worms grow enormous because of the water-entangling properties.

From School Library Journal Gr 3-6-This book of tricks with treats coats scientific principles and properties like molecular structure and attraction, and volume, mass, and density with layers of sugar. Grouped by physical properties that include "Color," "Secret Ingredients," and "Sticky" or processes like "Blow It Up," "Squash It," and "Dissolve This," the activities begin with an introductory question and tend to flow incrementally. Each one includes the time required, a list of ingredients (mostly found in the candy aisle), step-by-step directions, and a discussion, including a cursory scientific explanation. A follow-up variation extends the inquiry. Skill levels have more to do with safety concerns and manual dexterity than concepts covered. Knowledge of scientific terms like "acid," "base," "electron," and "molecule" are assumed. From the candy-colored cover to the index separated by lettered MM's, eye-appeal abounds. Photographs of candy and experiments are well done although some experiments need more of them for clarity. Both topic and presentation will attract kids with a sweet tooth, but the book is not a necessary addition. -Carol S. Surges, formerly at Longfellow Middle School, Wauwatosa, WI (c) Copyright 2011. Library Journals LLC, a wholly owned subsidiary of Media Source, Inc. No redistribution permitted. "Candy Experiments' is perfect for curious children of all ages, parents, home-schooling families or for teachers to use in the classroom." (Wendy Jessen, Deseret News) (Candy Experiments) "My younger son, who is 4, loves open-ended play where he can just pour and mix and add candy as he desires, watching the colors emerge or the solutions bubble," said Viera mother of two Courtney Charles. "The older one, who is 7, loves doing actual experiments like soaking candy with letters to watch the letters float, testing for acid in the candy with baking soda, comparing candy densities, or creating a color wheel by mixing various colors of candy." (Katie Parsons, Florida Today) "Check out...Candy Experiments published by Andrews McMeel Publishing for some fantastic ideas that will give your kids something fun to do with their candy other than eating it." (Charles Stuart Platkin, News-Sentinel) "When science is disguised as playing with your food, everyone wins." (Candy Experiments) (Donica Kaneshiro, Honolulu Star-Advertiser) "Talk about making science sweet." (Candy Experiments) (Erin Andersen, Lincoln Journal Star) About the Author Lorelee Leavitt received the Highlights Pewter Plate Award for Nonfiction Feature of the Year, Independent Readers for the "Candy Experiments" article published in Mothering magazine, and her articles in ParentMap helped that magazine win a Gold Award from Parenting Publications of America. A popular freelance writer, she regularly contributes to Cricket, Scouting, Pockets, Boys' Quest, Fun for Kidz, Writers' Journal, and Highlights. She has given Candy Experiments presentations at local and national events, school classrooms, science fairs, Halloween parties, and farmers' markets. Lorelee lives in Kirkland, Washington, with her husband and three kids.