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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

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 lan.

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What Einstein Told His Cook (Audiobook) by Robert L. Wolke ...

Robert Wolke - Wikipedia

`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.

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.

Amazon.com: Customer reviews: What Einstein Told His Cook ...

"What Einstein Told His Cook" was sandwiched between the bottom of the pan and the blue flame emerging from the burner. My attention was immediately diverted and I picked up my new treasure and brought it to a table to further explore what the author had to say.

What Einstein Told His Cook is like having a scientist at your side to answer your questions in plain, nontechnical terms. Chemistry professor and syndicated Washington Post food columnist Robert L. Wolke provides over 100 reliable and witty explanations, while debunking misconceptions and helping you to see through confusing advertising and labeling.

What Einstein Told His Cook 2: The Sequel: Further ...

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

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 people have about cooking, and certain things used around the kitchen, he talks about the science people don't really know about.

What Einstein told his cook : kitchen science explained

Wolke, longtime professor of chemistry and author of the Washington Post column Food 101, turns his hand to a Cecil Adams-style compendium of questions and answers on food chemistry. What Einstein Told His Cook is like having a scientist at your side to answer your questions in plain, nontechnical terms. Chemistry professor and syndicated Washington Post food columnist Robert...

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Nonfiction Book Review: 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.

Robert Wolke | Author of the Einstein Series of Everyday ...

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The author of this book is Robert L. Wolke. This book is called What Einstein Told his Cook. Throughout the book, the author answers common cooking questions while providing a thorough explanation. The author is currently a chemistry professor at the University of Pittsburgh.

A Q&A with the author of 'What Einstein Told His Cook ...

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.

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