
What Einstein Told His Cook

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What Einstein Didn't Know

Scientific Answers to Everyday Questions *Courier Corporation*

Presents scientific answers to a series of miscellaneous questions, covering such topics as "Why are bubbles round," "Why are the Earth, Sun, and Moon all spinning," and "How you can tell the temperature by listening to a cricket."

What Einstein Didn't Know

Scientific Answers to Everyday Questions *Tantor eBooks*

A "Washington Post" columnist offers a fun, fascinating guide to everyday science for those who never wore a slide rule or a pocket protector.

What Einstein Told His Cook 2: The Sequel: Further Adventures in Kitchen Science *W. W. Norton & Company*

The scientist in the kitchen tells us more about what makes our foods tick. This sequel to the best-selling What Einstein Told His Cook continues Bob Wolke's investigations into the science

behind our foods—from the farm or factory to the market, and through the kitchen to the table. In response to ongoing questions from the readers of his nationally syndicated Washington Post column, "Food 101," Wolke continues to debunk misconceptions with reliable, commonsense answers. He has also added a new feature for curious cooks and budding scientists, "Sidebar Science," which details the chemical processes that underlie food and cooking. In the same plain language that made the first book a hit with both techies and foodies, Wolke combines the authority, clarity, and wit of a renowned research scientist, writer, and teacher. All those who cook, or for that matter go to the market and eat, will become wiser consumers, better cooks, and happier gastronomes for understanding their food.

What Einstein Told His Cook: Kitchen Science Explained *W. W. Norton & Company*

"Wolke is Martha Stewart with a PhD." —American Scientist
 "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. Is there really a difference between supermarket and sea salt How is sugar made? Should cooks avoid aluminum pans? Interspersed throughout Wolke's accessible and humorous answers to these and other mysteries are recipes demonstrating scientific principles. There is gravy that avoids lumps and grease; Portuguese Poached Meringue that demonstrates cream of tartar at work; and juicy Salt-Seared Burgers.... With its zest for the truth, this book will help cooks learn how to make more intelligent choices." —Publishers Weekly

Culinary Reactions

The Everyday Chemistry of Cooking *Chicago Review Press*

When you're cooking, you're a chemist! Every time you follow or modify a recipe, you are experimenting with acids and bases, emulsions and suspensions, gels and foams. In your kitchen you denature proteins, crystallize compounds, react enzymes with substrates, and nurture desired microbial life while suppressing harmful bacteria and fungi. And unlike in a laboratory, you can eat your experiments to verify your hypotheses. In *Culinary Reactions*, author Simon Quellen Field turns measuring cups, stovetop burners, and mixing bowls into graduated cylinders, Bunsen burners, and beakers. How does altering the ratio of flour, sugar, yeast, salt, butter, and water affect how high bread rises? Why is whipped cream made with nitrous oxide rather than the more common carbon dioxide? And why does Hollandaise sauce call for "clarified" butter? This easy-to-follow primer even includes recipes to demonstrate the concepts being discussed, including: Whipped Creamsicle Topping—a foam Cherry Dream Cheese—a protein gel Lemonade with Chameleon Eggs—an acid indicator

What Einstein Told His Barber

More Scientific Answers to Everyday Questions *Dell*

What makes ice cubes cloudy? How do shark attacks make airplanes safer? Can a person traveling in a car at the speed of sound still hear the radio? Moreover, would they want to...? Do you often find yourself pondering life's little conundrums? Have

you ever wondered why the ocean is blue? Or why birds don't get electrocuted when perching on high-voltage power lines? Robert L. Wolke, professor emeritus of chemistry at the University of Pittsburgh and acclaimed author of *What Einstein Didn't Know*, understands the need to...well, understand. Now he provides more amusing explanations of such everyday phenomena as gravity (If you're in a falling elevator, will jumping at the last instant save your life?) and acoustics (Why does a whip make such a loud cracking noise?), along with amazing facts, belly-up-to-the-bar bets, and mind-blowing reality bites all with his trademark wit and wisdom. If you shoot a bullet into the air, can it kill somebody when it comes down? You can find out about all this and more in an astonishing compendium of the proverbial mind-boggling mysteries of the physical world we inhabit. Arranged in a question-and-answer format and grouped by subject for browsing ease, *WHAT EINSTEIN TOLD HIS BARBER* is for anyone who ever pondered such things as why colors fade in sunlight, what happens to the rubber from worn-out tires, what makes red-hot objects glow red, and other scientific curiosities. Perfect for fans of *Newton's Apple*, *Jeopardy!*, and *The Discovery Channel*, *WHAT EINSTEIN TOLD HIS BARBER* also includes a glossary of important scientific buzz words and a comprehensive index. -->

How to Read a French Fry

And Other Stories of Intriguing Kitchen Science *Houghton Mifflin Harcourt*

Explores the science underlying such cooking techniques as

frying, roasting, baking, and chopping; and provides tips and recipes utilizing the author's unique cooking principles.

Chemistry Explained *Prentice Hall*

The Kitchen as Laboratory

Reflections on the Science of Food and Cooking *Columbia University Press*

In this global collaboration of essays, chefs and scientists test various hypotheses and theories concerning the physical and chemical properties of food. Using traditional and cutting-edge tools, ingredients, and techniques, these pioneers create--and sometimes revamp--dishes that respond to specific desires, serving up an original encounter with gastronomic practice. From grilled cheese sandwiches, pizzas, and soft-boiled eggs to Turkish ice cream, sugar glasses, and jellified beads, the essays in *The Kitchen as Laboratory* cover a range of culinary creations and their history and culture. They consider the significance of an eater's background and dining atmosphere and the importance of a chef's methods, as well as strategies used to create a great diversity of foods and dishes. Contributors end each essay with their personal thoughts on food, cooking, and science, thus offering rare insight into a professional's passion for experimenting with food.

Science and Cooking: Physics Meets Food, From Homemade to Haute Cuisine *W. W. Norton & Company*

Based on the popular Harvard University and edX course, *Science*

and *Cooking* explores the scientific basis of why recipes work. The spectacular culinary creations of modern cuisine are the stuff of countless articles and social media feeds. But to a scientist they are also perfect pedagogical explorations into the basic scientific principles of cooking. In *Science and Cooking*, Harvard professors Michael Brenner, Pia Sørensen, and David Weitz bring the classroom to your kitchen to teach the physics and chemistry underlying every recipe. Why do we knead bread? What determines the temperature at which we cook a steak, or the amount of time our chocolate chip cookies spend in the oven? *Science and Cooking* answers these questions and more through hands-on experiments and recipes from renowned chefs such as Christina Tosi, Joanne Chang, and Wylie Dufresne, all beautifully illustrated in full color. With engaging introductions from revolutionary chefs and collaborators Ferran Adria and José Andrés, *Science and Cooking* will change the way you approach both subjects—in your kitchen and beyond.

Cook's Science

How to Unlock Flavor in 50 of our Favorite Ingredients

America's Test Kitchen

In *Cook's Science*, the all-new companion to the New York Times–bestselling *The Science of Good Cooking*, *America's Test Kitchen* deep dives into the surprising science behind 50 of our favorite ingredients—and uses that science to make them taste their best. From the editors of *Cook's Illustrated*, and the best-selling *The Science of Good Cooking*, comes an all-new companion book highlighting 50 of our favorite ingredients and the (sometimes

surprising) science behind them: *Cook's Science*. Each chapter explains the science behind one of the 50 ingredients in a short, informative essay--topics ranging from pork shoulder to apples to quinoa to dark chocolate--before moving onto an original (and sometimes quirky) experiment, performed in our test kitchen and designed to show how the science works. The book includes 50 dynamic, full-page color illustrations, giving in-depth looks at individual ingredients, "family trees" of ingredients, and cooking techniques like sous vide, dehydrating, and fermentation. The 400+ foolproof recipes included take the science into the kitchen, and range from crispy fried chicken wings to meaty-tasting vegetarian chili, coconut layer cake to strawberry rhubarb pie.

What Einstein Didn't Know

Scientific Answers to Everyday Questions

Answers questions such as "How can cricket chirps tell us the temperature?" "Is a rare steak really bloody?" and "Why won't oil and water mix?"

Eight Flavors

The Untold Story of American Cuisine *Simon and Schuster*

This unique culinary history of America offers a fascinating look at our past and uses long-forgotten recipes to explain how eight flavors changed how we eat. *Eight Flavors* introduces the explorers, merchants, botanists, farmers, writers, and chefs whose choices came to define the American palate. Lohman takes you on a journey through the past to tell us something

about our present, and our future. We meet John Crowninshield a New England merchant who traveled to Sumatra in the 1790s in search of black pepper. And Edmond Albius, a twelve-year-old slave who lived on an island off the coast of Madagascar, who discovered the technique still used to pollinate vanilla orchids today. Weaving together original research, historical recipes, gorgeous illustrations and Lohman's own adventures both in the kitchen and in the field, *Eight Flavors* is a delicious treat--ready to be devoured.--Adapted from book jacket.

Washoku

Recipes from the Japanese Home Kitchen [A Cookbook] *Ten Speed Press*

In 1975, *Gourmet* magazine published a series on traditional Japanese food —the first of its kind in a major American food magazine — written by a graduate of the prestigious Yanagihara School of classical cuisine in Tokyo. Today, the author of that groundbreaking series, Elizabeth Andoh, is recognized as the leading English-language authority on the subject. She shares her knowledge and passion for the food culture of Japan in *WASHOKU*, an authoritative, deeply personal tribute to one of the world's most distinctive culinary traditions. Andoh begins by setting forth the ethos of washoku (traditional Japanese food), exploring its nuanced approach to balancing flavor, applying technique, and considering aesthetics hand-in-hand with nutrition. With detailed descriptions of ingredients complemented by stunning full-color photography, the book's comprehensive chapter on the Japanese pantry is practically a book unto itself.

The recipes for soups, rice dishes and noodles, meat and poultry, seafood, and desserts are models of clarity and precision, and the rich cultural context and practical notes that Andoh provides help readers master the rhythm and flow of the washoku kitchen. Much more than just a collection of recipes, WASHOKU is a journey through a cuisine that is rich in history and as handsome as it is healthful. Awards2006 IACP Award WinnerReviews“ This extensive volume is clearly intended for the cook serious about Japanese food.”—Minneapolis Star Tribune“. . . scholarly, yet inspirational . . . a foodie might just sit back and read for sheer enjoyment and edification.”—Milwaukee Journal Sentinel

Taste What You're Missing

The Passionate Eater's Guide to Why Good Food Tastes Good *Simon and Schuster*

A professional food developer featured by Malcolm Gladwell in a New Yorker "perfect cookie" article offers insight into the psychology and physiology of taste while providing engaging anecdotes and cooking exercises for enhancing the flavor experience. 40,000 first printing.

Molecular Gastronomy

Exploring the Science of Flavor *Columbia University Press*

Bringing the instruments and experimental techniques of the laboratory into the kitchen, Herve This uses recent research in the chemistry, physics, and biology of food to challenge traditional ideas about cooking and eating. What he discovers will

entertain, instruct, and intrigue cooks, gourmets, and scientists alike. *Molecular Gastronomy*, This's first work to appear in English, is filled with practical tips, provocative suggestions, and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. He goes on to discuss the physiology of flavor and explores how the brain perceives tastes, how chewing affects food, and how the tongue reacts to various stimuli. Examining the molecular properties of bread, ham, foie gras, and champagne, the book analyzes what happens as they are baked, cured, cooked, and chilled.

Easy Culinary Science for Better Cooking

Recipes for Everyday Meals Made Easier, Faster and More Delicious

Simple science is all that's required for transforming dinner from a good dish and making it a great dish. Jessica Gavin, culinary scientist, teaches recipes that help make meals that are better, faster and more delicious any night of the week. This practical and unique cookbook will help take your cooking to the next level by uncovering the science behind cooking great food. Recipes will be infused with Jessica's food science knowledge, and categories include 15-minute recipes, recipes by technique/device (slow cooker, pressure cooker), baking and more. This book will feature 75 recipes and 60 photographs.

Near a Thousand Tables

A History of Food *Simon and Schuster*

In *Near a Thousand Tables*, acclaimed food historian Felipe Fernández-Armesto tells the fascinating story of food as cultural as well as culinary history -- a window on the history of mankind. In this "appetizingly provocative" (Los Angeles Times) book, he guides readers through the eight great revolutions in the world history of food: the origins of cooking, which set humankind on a course apart from other species; the ritualization of eating, which brought magic and meaning into people's relationship with what they ate; the inception of herding and the invention of agriculture, perhaps the two greatest revolutions of all; the rise of inequality, which led to the development of haute cuisine; the long-range trade in food which, practically alone, broke down cultural barriers; the ecological exchanges, which revolutionized the global distribution of plants and livestock; and, finally, the industrialization and globalization of mass-produced food. From prehistoric snail "herding" to Roman banquets to Big Macs to genetically modified tomatoes, *Near a Thousand Tables* is a full-course meal of extraordinary narrative, brilliant insight, and fascinating explorations that will satisfy the hungriest of readers.

Fun Food Facts *AuthorHouse*

Why do we knead bread? What is the connection between cheese and the Milky Way overhead? What can I do if I need buttermilk but don't have any on hand? Can potatoes be poisonous? Which American city was named for the onion? The answer to these and hundreds of additional questions are found in the pages of the

book, *Fun Food Facts*. Every page of this book will fascinate you with trivia and food facts that will inform and educate. *Fun Food Facts* is a book that grew out of Mike's love of cooking and food. Having read many books on the subject, he began keeping notes of interesting food facts. He started sharing these notes with friends and co-workers and received an enthusiastic response and requests for more. As the facts began to pile up, Mike decided to make an effort to publish them -- The result of this effort rests in your hands. *Fun Food Facts: A book for people who eat!*

Louis Pasteur

Founder of Modern Medicine *Mott Media (MI)*

Follows the life and career of the French scientist who proved the existence of germs and their connection with diseases.

Candyfreak

A Journey Through the Chocolate Underbelly of America *Algonquin Books*

A self-proclaimed candy fanatic and lifelong chocoholic traces the history of some of the much-loved candies from his youth, describing the business practices and creative candy-making techniques of some of the small companies.

How to Cook a Wolf *Macmillan*

First published in 1942 when wartime shortages were at their worst, the ever-popular *How to Cook a Wolf*, continues to

surmount the unavoidable problem of cooking within a budget. Here is a wealth of practical and delicious ways to keep the wolf from the door.

Keys to Good Cooking

A Guide to Making the Best of Foods and Recipes *Appetite by Random House*

A requisite countertop companion for all home chefs, *Keys to Good Cooking* distils the modern scientific understanding of cooking and translates it into immediately useful information. The book provides simple statements of fact and advice, along with brief explanations that help cooks understand why, and apply that understanding to other situations. Not a cookbook, *Keys to Good Cooking* is, simply put, a book about how to cook well. A work of astounding scholarship and originality, this is a concise and authoritative guide designed to help home cooks navigate the ever-expanding universe of recipes and ingredients and appliances, and arrive at the promised land of a satisfying dish.

The Sharper Your Knife, the Less You Cry

Love, Laughter, and Tears in Paris at the World's Most Famous Cooking School *Penguin*

Kathleen Flinn's unforgettable, New York Times Bestselling account of her French culinary adventures Kathleen Flinn was a thirty-six-year-old middle manager trapped on the corporate ladder - until her boss eliminated her job. Instead of sulking, she took the opportunity to check out of the rat race for good -

cashing in her savings, moving to Paris, and landing a spot at the venerable Le Cordon Blue cooking school. *The Sharper Your Knife, the Less You Cry* is the funny and inspiring account of her struggle in a stew of hot-tempered, chefs, competitive classmates, her own "wretchedly inadequate" French - and how she mastered the basics of French cuisine. Filled with rich, sensual details of her time in the kitchen - the ingredients, cooking techniques, wine, and more than two dozen recipes - and the vibrant sights and sounds of the markets, shops, and avenues of Paris, it is also a journey of self-discovery, transformation, and, ultimately, love.

Kitchen Chemistry

This resource for schools and colleges demonstrates the role of chemistry in the kitchen and highlights the wide applicability of chemical principles.

Kitchen Myths *Untreed Reads*

The world of food and cooking is full of falsehoods-things that are commonly believed to be true, but in fact are not. These kitchen myths may come from a TV chef, a cookbook author, or your mom, and many people find it hard to give up long-held beliefs. The author, a retired medical school professor, punctures and deflates dozens of myths, always with an emphasis on sound scientific principles and credible evidence. Illustrated throughout with the author's own photographs, this book is an enjoyable read and will surely improve your culinary skills and knowledge. This title is published by Piedmont Medical Writers LLC and is distributed worldwide by Untreed Reads.

Kitchen Mysteries

Revealing the Science of Cooking *Columbia University Press*

Looks at the science behind everyday cooking with information on molecular gastronomy, the physiology of taste, basic components of meals, the use of tenderizing enzymes and gelatins, and covers the effects of boiling, steaming, braising, roasting, grilling, and microwaving.

Salt to Taste

The Key to Confident, Delicious Cooking *Rodale*

The key to confident cooking lies not in learning to follow intricate recipes but rather in mastering a select handful of truly appealing yet straightforward dishes that invite experimentation and improvisation to reflect the seasons and the cook's own palate. In *Salt to Taste*, Chef Marco Canora presents a tempting repertoire of 100 soulful recipes that embody this philosophy perfectly: food that is comforting and familiar but with a depth of flavor and timeless appeal that mark the dishes as true essentials of the contemporary table. Each meticulously written recipe offers insightful lessons drawn both from memories of his mother's cooking and his years as one of New York's most respected chefs, guiding the way to a delicious dish every time. Extensive chef's notes suggest ways to streamline the process and enhance the savory results, marrying the precision of the professional kitchen with the warmth of home cooking. Those looking to elevate their cooking from merely good to truly spectacular will find much here to inspire them, while those in need of culinary coaching will

learn that creating greatness is within reach. With a little forethought, care, practice, and observation, any cook can quickly gain the confidence to "salt to taste."

The Science of Cooking *Springer*

A kitchen is no different from most science laboratories and cookery may properly be regarded as an experimental science. Food preparation and cookery involve many processes which are well described by the physical sciences. Understanding the chemistry and physics of cooking should lead to improvements in performance in the kitchen. For those of us who wish to know why certain recipes work and perhaps more importantly why others fail, appreciating the underlying physical processes will inevitably help in unravelling the mysteries of the "art" of good cooking. Strong praise from the reviewers - "Will be stimulating for amateur cooks with an interest in following recipes and understanding how they work. They will find anecdotes and, sprinkled throughout the book, scientific points of information... The book is a pleasant read and is an invitation to become better acquainted with the science of cooking." - NATURE "This year, at last, we have a book which shows how a practical understanding of physics and chemistry can improve culinary performance... [Barham] first explains, in a lucid non-textbooky way, the principles behind taste, flavour and the main methods of food preparation, and then gives fool-proof basic recipes for dishes from roast leg of lamb to chocolate soufflé." - FINANCIAL TIMES WEEKEND "This book is full of interesting and relevant facts that clarify the techniques of cooking that lead to the texture, taste and aroma of good cuisine. As a physicist the author introduces

the importance of models in preparing food, and their modification as a result of testing (tasting)."- THE PHYSICIST "Focuses quite specifically on the physics and food chemistry of practical domestic cooking in terms of real recipes... Each chapter starts with an overview of the scientific issues relevant to that food group, e.g. toughness of meat, thickening of sauces, collapse of sponge cakes and soufflés. This is followed by actual recipes, with the purpose behind each ingredient and technique explained, and each recipe followed by a table describing some common problems, causes and solutions. Each chapter then ends with suggested experiments to illustrate some of the scientific principles exploited in the chapter." - FOOD & DRINK NEWSLETTER

CookWise

The Secrets of Cooking Revealed *William Morrow Cookbooks*

In CookWise, food sleuth Shirley Corriher tells you how and why things happen in cooking. When you know how to estimate the right amount of baking powder, you can tell by looking at the recipe that the cake is overleavened and may fall. When you know that too little liquid for the amount of chocolate in a recipe can cause the chocolate to seize and become a solid grainy mass, you can spot chocolate truffle recipes that will be a disaster. And, in both cases, you know exactly how to "fix" the recipe. Knowing how ingredients work, individually and in combination, will not only make you more aware of the cooking process, it will transform you into a confident and exceptional cook—a cook who is in control. CookWise is a different kind of cookbook. There are

more than 230 outstanding recipes—from Snapper Fingers with Smoked Pepper Tartar Sauce to Chocolate Stonehenge Slabs with Cappuccino Mousse—but here each recipe serves not only to please the palate but to demonstrate the roles of ingredients and techniques. The What This Recipe Shows section summarizes the special cooking points being demonstrated in each recipe. This little bit of science in everyday language indicates which steps or ingredients are vital and cannot be omitted without consequences. No matter what your cooking level, you'll find CookWise a revelation.

Taste

Surprising Stories and Science about Why Food Tastes Good *Simon and Schuster*

"Foodies rejoice! Malcolm Gladwell's favorite food inventor offers a guide to the senses with advice on how to develop your palate and better enjoy the pleasures of eating. Featured by Malcolm Gladwell in a New Yorker magazine article about the quest to develop the perfect cookie, Barb Stuckey is the food developer that famed foodies--such as Michael Pollan--turn to when they need to understand the psychology and physiology of taste. In Taste What You're Missing, Stuckey shares her professional knowledge in an engaging style that's one part Mary Roach, two parts Oliver Sacks, and a dash of Anthony Bourdain for spice. Taste What You're Missing serves up stories: seared, sauced, and garnished with humor and insight into our complicated experiences with food. First explaining the building blocks of taste perception on a physical level, Stuckey walks readers

through the five basic tastes: sweet, sour, bitter, salt, and umami. She explains the critical importance of smell and how the other senses--touch, hearing, and sight--come into play when we enthusiastically dive into a plate of food. She provides eye-opening and delicious anecdotes and exercises that readers can perform to learn, for example, their unique "taster type," or the subtle differences between sour, bitter, tannic, and astringent. Armed with this new knowledge, readers can improve their ability to discern flavors, detect ingredients, and devise new taste combinations in their own kitchens. Keeping in mind that the only thing foodies like better than eating food is talking about food, *Taste What You're Missing* gives such curious eaters, Food Network watchers, kitchen tinkerers, and armchair Top Chefs understanding and language that will impress their friends and families with insider knowledge about everything they eat"--

Pandora's Lunchbox

How Processed Food Took Over the American Meal *Simon and Schuster*

A former New York Times food industry staff reporter traces her investigative journey into national research labs, food science departments and factories to reveal disturbing facts about today's processed foods and their health implications, in a report that also shares cautionary realities about health foods.

The Brisket Chronicles

How to Barbecue, Braise, Smoke, and Cure the World's

Most Epic Cut of Meat *Workman Publishing Company*

Grill master Steven Raichlen shares more than 60 foolproof, mouthwatering recipes for preparing the tastiest, most versatile, and most beloved cut of meat in the world—outside on the grill, as well as in the kitchen. Take brisket to the next level: 'Cue it, grill it, smoke it, braise it, cure it, boil it—even bake it into chocolate chip cookies. Texas barbecued brisket is just the beginning: There's also Jamaican Jerk Brisket and Korean Grilled Brisket to savor. Old School Pastrami and Kung Pao Pastrami, a perfect Passover Brisket with Dried Fruits and Sweet Wine, even ground brisket—Jakes Double Brisket Cheeseburgers. In dozens of unbeatable tips, Raichlen shows you just how to handle, prep, and store your meat for maximum tenderness and flavor. Plus plenty more recipes that are pure comfort food, perfect for using up leftovers: Brisket Hash, Brisket Baked Beans, Bacon-Grilled Brisket Bites—or for real mind-blowing pleasure, Kettle Corn with Burnt Ends. And side dishes that are the perfect brisket accents, including slaws, salads, and sauces.

Swindled

The Dark History of Food Fraud, from Poisoned Candy to Counterfeit Coffee *Princeton University Press*

Bad food has a history. *Swindled* tells it. Through a fascinating mixture of cultural and scientific history, food politics, and culinary detective work, Bee Wilson uncovers the many ways swindlers have cheapened, falsified, and even poisoned our food throughout history. In the hands of people and corporations who have prized profits above the health of consumers, food and drink

have been tampered with in often horrifying ways--padded, diluted, contaminated, substituted, mislabeled, misnamed, or otherwise faked. *Swindled* gives a panoramic view of this history, from the leaded wine of the ancient Romans to today's food frauds--such as fake organics and the scandal of Chinese babies being fed bogus milk powder. Wilson pays special attention to nineteenth- and twentieth-century America and England and their roles in developing both industrial-scale food adulteration and the scientific ability to combat it. As *Swindled* reveals, modern science has both helped and hindered food fraudsters--increasing the sophistication of scams but also the means to detect them. The big breakthrough came in Victorian England when a scientist first put food under the microscope and found that much of what was sold as "genuine coffee" was anything but--and that you couldn't buy pure mustard in all of London. Arguing that industrialization, laissez-faire politics, and globalization have all hurt the quality of food, but also that food swindlers have always been helped by consumer ignorance, *Swindled* ultimately calls for both governments and individuals to be more vigilant. In fact, Wilson suggests, one of our best protections is simply to reeducate ourselves about the joys of food and cooking.

Trespassing on Einstein's Lawn

A Father, a Daughter, the Meaning of Nothing, and the Beginning of Everything *Bantam*

NAMED ONE OF THE BEST BOOKS OF THE YEAR BY KIRKUS REVIEWS In a memoir of family bonding and cutting-edge physics for readers of Brian Greene's *The Hidden Reality* and Jim Holt's

Why Does the World Exist?, Amanda Geffer tells the story of how she conned her way into a career as a science journalist—and wound up hanging out, talking shop, and butting heads with the world's most brilliant minds. At a Chinese restaurant outside of Philadelphia, a father asks his fifteen-year-old daughter a deceptively simple question: "How would you define nothing?" With that, the girl who once tried to fail geometry as a conscientious objector starts reading up on general relativity and quantum mechanics, as she and her dad embark on a life-altering quest for the answers to the universe's greatest mysteries. Before Amanda Geffer became an accomplished science writer, she was a twenty-one-year-old magazine assistant willing to sneak her and her father, Warren, into a conference devoted to their physics hero, John Wheeler. Posing as journalists, Amanda and Warren met Wheeler, who offered them cryptic clues to the nature of reality: The universe is a self-excited circuit, he said. And, The boundary of a boundary is zero. Baffled, Amanda and Warren vowed to decode the phrases—and with them, the enigmas of existence. When we solve all that, they agreed, we'll write a book. *Trespassing on Einstein's Lawn* is that book, a memoir of the impassioned hunt that takes Amanda and her father from New York to London to Los Alamos. Along the way, they bump up against quirky science and even quirkier personalities, including Leonard Susskind, the former Bronx plumber who invented string theory; Ed Witten, the soft-spoken genius who coined the enigmatic M-theory; even Stephen Hawking. What they discover is extraordinary: the beginnings of a monumental paradigm shift in cosmology, from a single universe we all share to a splintered reality in which each observer has her

own. Reality, the Gefters learn, is radically observer-dependent, far beyond anything of which Einstein or the founders of quantum mechanics ever dreamed—with shattering consequences for our understanding of the universe’s origin. And somehow it all ties back to that conversation, to that Chinese restaurant, and to the true meaning of nothing. Throughout their journey, Amanda struggles to make sense of her own life—as her journalism career transforms from illusion to reality, as she searches for her voice as a writer, as she steps from a universe shared with her father to at last carve out one of her own. It’s a paradigm shift you might call growing up. By turns hilarious, moving, irreverent, and profound, *Trespassing on Einstein’s Lawn* weaves together story and science in remarkable ways. By the end, you will never look at the universe the same way again. Praise for *Trespassing on Einstein’s Lawn* “Nothing quite prepared me for this book. Wow. Reading it, I alternated between depression—how could the rest of us science writers ever match this?—and exhilaration.”—*Scientific American* “To Do: Read *Trespassing on Einstein’s Lawn*. Reality doesn’t have to bite.”—*New York* “A zany superposition of genres . . . It’s at once a coming-of-age chronicle and a father-daughter road trip to the far reaches of this universe and 10,500 others.”—*The Philadelphia Inquirer*

The Inquisitive Cook *Macmillan*

Details what roles different ingredients and techniques play in cooking and provides tools to modify and improve recipes and avoid cooking disasters

What Einstein Kept Under His Hat: Secrets of Science in

the Kitchen *W. W. Norton & Company*

Relates how science can be used to improve cooking, and includes recipes to experiment with the concepts.

A History of Food in 100 Recipes *Little, Brown*

A riveting narrative history of food as seen through 100 recipes, from ancient Egyptian bread to modernist cuisine. We all love to eat, and most people have a favorite ingredient or dish. But how many of us know where our much-loved recipes come from, who invented them, and how they were originally cooked? In *A HISTORY OF FOOD IN 100 RECIPES*, culinary expert and BBC television personality William Sitwell explores the fascinating history of cuisine from the first cookbook to the first cupcake, from the invention of the sandwich to the rise of food television. A book you can read straight through and also use in the kitchen, *A HISTORY OF FOOD IN 100 RECIPES* is a perfect gift for any food lover who has ever wondered about the origins of the methods and recipes we now take for granted.

Albert Einstein, Mileva Maric

The Love Letters *Princeton University Press*

In 1903, despite the vehement objections of his parents, Albert Einstein married Mileva Maric, the companion, colleague, and confidante whose influence on his most creative years has given rise to much speculation. Beginning in 1897, after Einstein and Maric met as students at the Swiss Federal Polytechnic, and ending shortly after their marriage, these fifty-four love letters offer a rare glimpse into Einstein’s relationship with his first wife

while shedding light on his intellectual development in the period before the annus mirabilis of 1905. Unlike the picture of Einstein the lone, isolated thinker of Princeton, he appears here both as the burgeoning enfant terrible of science and as an amorous young man beset, along with his fiancée, by financial and personal struggles--among them the illegitimate birth of their daughter, whose existence is known only by these letters. Describing his conflicts with professors and other scientists, his arguments with his mother over Maric, and his difficulty obtaining an academic position after graduation, the letters enable us to reconstruct the youthful Einstein with an unprecedented immediacy. His love for Maric, whom he describes as "a creature who is my equal, and who is as strong and independent as I am," brings forth his serious as well as playful, often theatrical nature. After their marriage, however, Maric becomes less his intellectual companion, and, failing to acquire a teaching certificate, she subordinates her professional goals to his. In the final letters Einstein has obtained a position at the Swiss Patent Office and mentions their daughter one last time to his wife in Hungary, where she is assumed to have placed the girl in the care of relatives. Informative, entertaining, and often very moving, this collection of letters captures for scientists and general readers alike a little known yet crucial period in Einstein's life.

Life, on the Line

A Chef's Story of Chasing Greatness, Facing Death, and Redefining the Way We Eat *Penguin*

"One of America's great chefs" (Vogue) shares how his drive to

cook immaculate food won him international renown-and fueled his miraculous triumph over tongue cancer. In 2007, chef Grant Achatz seemingly had it made. He had been named one of the best new chefs in America by Food & Wine in 2002, received the James Beard Foundation Rising Star Chef of the Year Award in 2003, and in 2005 he and Nick Kokonas opened the conceptually radical restaurant Alinea, which was named Best Restaurant in America by Gourmet magazine. Then, positioned firmly in the world's culinary spotlight, Achatz was diagnosed with stage IV squamous cell carcinoma-tongue cancer. The prognosis was grim, and doctors agreed the only course of action was to remove the cancerous tissue, which included his entire tongue. Desperate to preserve his quality of life, Grant undertook an alternative treatment of aggressive chemotherapy and radiation. But the choice came at a cost. Skin peeled from the inside of Grant's mouth and throat, he rapidly lost weight, and most alarmingly, he lost his sense of taste. Tapping into the discipline, passion, and focus of being a chef, Grant rarely missed a day of work. He trained his chefs to mimic his palate and learned how to cook with his other senses. As Kokonas was able to attest: The food was never better. Five months later, Grant was declared cancer-free, and just a few months following, he received the James Beard Foundation Outstanding Chef in America Award. *Life, on the Line* tells the story of a culinary trailblazer's love affair with cooking, but it is also a book about survival, about nurturing creativity, and about profound friendship. Already much-anticipated by followers of progressive cuisine, Grant and Nick's gripping narrative is filled with stories from the world's most renowned kitchens-The French Laundry, Charlie Trotter's, el Bulli-

and sure to expand the audience that made Alinea the number-one selling restaurant cookbook in America last year. Watch a Video