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Candy Experiments 2



Synopsis

Seventy new science experiments in Candy Experiments 2 will have kids happily pouring their candy down the drain and learning some basic science along the way. This fun, colorful book presents a brilliant use of Valentine's, Easter, Halloween, and other holiday candy! Following the success of the first Candy Experiments, this all-new collection presents more ways to destroy store-bought candy and learn some science in the process. Candy Experiments 2 delivers fun science facts from the perspective of a real mom in the kitchen doing crazy things with brand-name store-bought candy. Marshmallows, cotton candy, Pixy Stix, Jawbreakers, Pop Rocks, gummi candy, chocolate, and even soda provide good excuses to get destructive in the kitchen. Do Peeps dissolve when you drop them into very hot water? Can you make gummi candy disappear in water? What happens to cotton candy when you dip it in oil? Candy Experiments 2 is full of new ideas for learning science through candy. Each experiment includes basic explanations of the relevant science. The book is written for children between the ages of 7 and 10, though older and younger ages will enjoy it as well.

Book Information

Series: Candy Experiments (Book 2)

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Age Range: 7 - 10 years

Grade Level: 2 - 5

Customer Reviews

Gr 3-5 • With more than 60 experiments, this sweet sequel to 2013's highly entertaining and educational Candy Experiments (Andrew McMeel) is packed with sugar-coated

activities that introduce young scientists to the chemistry behind some of their favorite confections. Organized into nine categories that focus on scientific concepts, including "Density," "Light," and "Crystals," and processes, such as "Dissolve" and "Melt," each experiment features five main components: "Time," "Skill Level," "What You Need," "What to Do," and "What's Happening." Overall, simplicity rules. Supplies are minimal, directions are straightforward and concise, requiring adult supervision only when a microwave or oven is needed, and explanations are rather basic, giving budding candy chemists only the scientific information that's necessary. Sidebars that suggest science fair ideas and extension activities, define vocabulary, and offer fun facts supplement the experiments, providing ample opportunities for additional critical thinking while emphasizing the merits of the scientific process. There's little question that readers will be engaged; the colorful and appealing design and layout, as well as the close-up shots of candy shards, are definite eye-candy. Although the ingredient measurements in "Instant Crystallization" strangely shift from standard to metric, this minor inconsistency has little effect on the book as a whole. A worthwhile addition to science fair collections.

—Audrey Sumser, Cuyahoga County Public Library, Mayfield, OH

—Loralee 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. Loralee lives in Kirkland, Washington, with her husband and three kids.

Love it students enjoy this on Fridays!

great fun with grandkids!

Expected cooler experiments!

I'm using this for preschool lesson plans on cooking. Some of these are great and some so so. These are NOT for eating, but more for changes in matter from heat, cold and chemicals (safe easy to aquire such as soda). My kiddos did enjoy the poprock experiments, though when I microwaved

them I left them in too long! The book is very nicely set up and organized and I believe an older child(ren) would really have fun with these at home or in a class or summer camp.

Candy Experiments 2 by Lorelee Leavitt includes over 60 new science experiments using candy. Chapters include: Acid & Bases, Density, Light, Crystals, Melt, Dissolve, Just add (or remove) Water, Free the bubbles, and Just for Fun. There is also sections on experiment tips and candy experiment science fair projects. The author includes with each experiment the necessary information such as how long the experiment will take, skill level, what you will need, what to do and an explanation as to what is happening and why. She also includes cautionary notes when needed for experiments that are hot to the touch etc. so that no one gets hurt. Some of the experiments contain more candy experiment ideas to expand on what is being taught. I found these experiments very informative. The author does an excellent job explaining why the kids are getting the reaction they are out of their candies well enough for the target age group to understand what is going on. The page's are laid out in such a way that it easily attracts the reader's attention and shows them how fun these experiments can be. This book will easily be a hit for any child interested in science and even those who aren't by making science fun. Some fun experiments include making a Gummy Frog Swim, Bend a Straw without touching it and Bending Light. I received this book from Goodreads giveaway for my honest review. All thoughts and opinions are my own.

This is an awesome book that allows younger and older kids to use something they love, candy, for interesting experiments. My kids 4 and 7 loved using their Halloween candy to do these experiments. I would highly recommend it for homeschoolers, parents, and teachers alike.

Another fantastic collection of surprising, amazing, crazy things to do with candy. Sweet science sneaks in as kids create candy geysers, cotton candy stained glass, chocolate sawdust and more. Great for snow days, birthday parties, or post-Halloween candy purges, not to mention science fairs.

Love the mix of candy and science - makes it fun for kids. My boys loved this book! I have three boys age 5-9 and they each had to do the experiments. Loved watching the excitement on my children's faces! I was given this book in exchange for an honest review via Netgalley.

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& More Candy Making Cookbook - 30 Delicious Candy Recipes: The Ultimate Candy Recipe Book
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