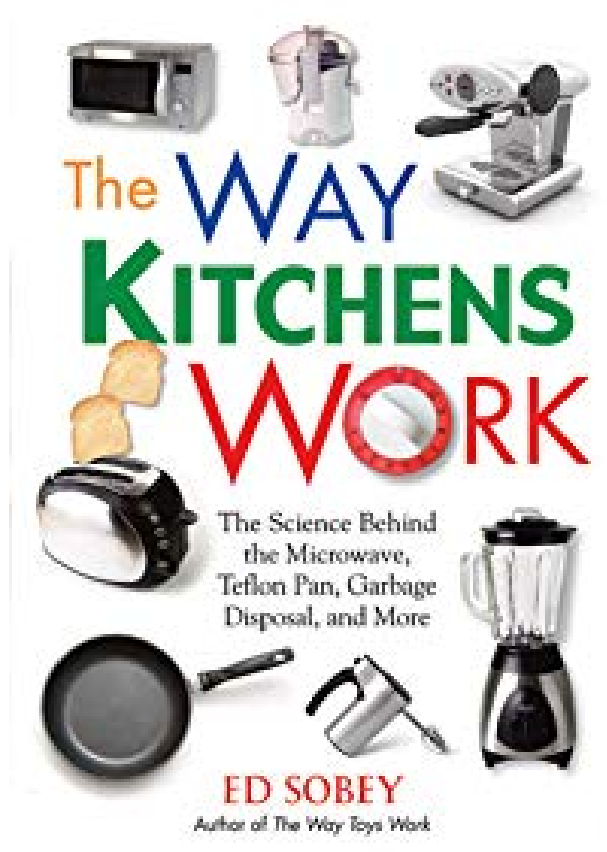


The Way Kitchens Work: The Science Behind the Microwave, Teflon Pan, Garbage Disposal, and More



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If you've ever wondered how a microwave heats food, or why aluminum foil is shiny on one side and dull on the other, or whether it is better to use cold or hot water in a garbage disposal, you should read *The Way Kitchens Work*.

Modern kitchens are hi-tech marvels, with more machinery than any other room in the house. Each of the 50+ entries includes its history, interesting trivia, and a discussion of the technology involved. Readers will also enjoy reviewing the utensils' and appliances' original patent blueprints, as well as photos of the "guts" of these culinary tools. The author even includes odd side stories, such as how the waffle iron played a role in the founding of Nike, how you can reset a turkey timer, and why socialite Josephine Cochran really invented the dishwasher in 1886--it wasn't because she wanted to ease the burden of her servants, but because she wanted a device that would avoid the unsightly chips associated with hand washing. And finally, for those whose stovetop skills are still in development, Sobey provides information on the invention and use of the smoke detector and hand-held fire extinguisher.