

Puzzles

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Heating meat with a “Sizzle Stik”

How can you get a roast to cook faster? Well, you can stick a metal rod into it as is commonly done in baking potatoes. Why does this work. There is a device called the “Sizzle Stik”, however, which uses instead a hollow metal tube. Why would a hollow tube like this be better than a solid one?

Feeling cold objects

Shouldn't all objects at the same temperature feel like they *are* at the same temperature? You aren't reluctant to put your clothes on when they are at a room temperature of 21 °C, but how about sitting down naked in a dry bathtub at the same temperature? What's the difference?

Cast-iron cookery

There is an ancient kitchen mystique about cooking in cast-iron pots and pans as opposed to steel ones. Cooks, from the gourmet to the occasional, swear there is less sticking and better, more uniform cooking with the cast-iron pot. Is there any physical basis to that claim?

A warm blanket of snow

Why is there less danger of crop damage on a sudden cold day if there is a good snow cover on the crops?