

# Puzzles

A.C. NORMAN  
Bishop Heber High School

September 14, 2010

## **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?