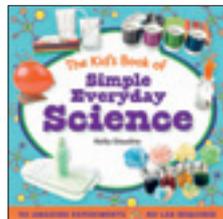




Nurture a little scientist!

Start your child's interest in the world and things around him with the help of these books.



THE KID'S BOOK OF SIMPLE EVERYDAY SCIENCE
Author: Kelly Doudna
Call Number: J 507.8 DOU

The idea of science may be new to your children (the book is targeted at those aged between five and nine years old), so how would you explain the term to your child? Well, it's not exactly 'rocket science', according to the book. Science is in "everything around you. It is in bubbles and balloons. It is in plants, potatoes and popcorn".

Parents will appreciate that the book uses simple everyday items to conduct the experiments — however, some activities require the assistance of an adult helper. Think of it as an opportunity to bond and learn together with your child!

Clear and easy-to-follow step-by-step instructions are provided and are accompanied by photographs. There are also simple explanations highlighting the 'whats' and the 'whys', clearing the doubts that children (or adults) might have.
Contributed by Lim Lee Ping, Librarian, National Library Board



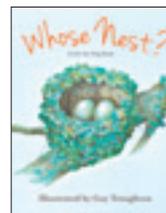
IF YOU HAVE A MAGNET... AND OTHER SCIENCE PREDICTIONS
Author: Blake A. Hoena
Call Number: J 507.2 HOE
 What are solids, liquids and gases? What makes them similar and also different at the same time? Find out the answers to

these questions and many more in this book that introduces children to various concepts of science — from temperature, matter and energy to sound and many more. With each turn of the page, children will discover myriad fascinating facts about science, each made easy



to understand with clear, colourful photos and simple text. Parents who wish to bond with their children through science will find this book a perfect prelude to hours of fun learning together as a family. Instill the spirit of science in children with this must-read book and the next Albert Einstein or Marie Curie may just be waiting to be uncovered! This book is recommended for children aged six years and above.

Contributed by Zulkifli Bin Amin, Librarian, National Library Board



WHOSE NEST? A LIFT-THE-FLAP BOOK
Author: Lynette Evans
Call Number: JP 591.56 COC

If you were to ask your child which animal builds a nest, their answer is most likely a bird. With this interactive book, you can open your

child's eyes to the many different types of nests which are home to animals around the world. They will be introduced to exotic animals they may never have heard of, such as the dormouse and the tree frog. The flaps in the book that reveal which animals live in the nests enable you to engage your child in a guessing game. You can read, or even sing to a familiar tune the accompanying melodic text to give your child clues to guessing the animal

This book is suitable for children aged five years and below.
Contributed by Norlizah Mohd Juffri, Librarian, National Library Board



Watch it rise!

Make this delicious nutty loaf together with your little ones and teach them the science behind baking!

FRUIT AND NUT LOAF

WHAT YOU NEED

- 370g strong bread flour
- 30g rye flour
- ¼ tsp ground cardamom or ground aniseed
- ½ tsp vanilla extract
- 1½ tsp salt
- zest of 1 orange
- 5g active dried yeast
- 2 tsp olive oil
- 240ml water
- 75g dried apricots, cut into strips
- 75g whole dried figs, hard stems removed and cut into 5-6 pieces each
- 75g dried cranberries, roughly chopped
- 100g whole blanched almonds, lightly toasted and roughly chopped
- 50g chopped walnuts, lightly toasted and roughly chopped
- 4-5 ice cubes



ALL RISE!

SEE THAT DOUGH RISING? THAT'S THE YEAST AT WORK! A SINGLE-CELLED FUNGUS, YEAST REACTS WITH SUGAR TO RELEASE CARBON DIOXIDE AND ALCOHOL INTO THE AIR BUBBLES IN THE DOUGH. THE LONGER YOU LEAVE THE DOUGH TO REST, THE MORE THESE AIR BUBBLES WILL INFLATE.



FOLLOW THESE STEPS



1 Place all the ingredients (except apricots, figs, cranberries, almonds and walnuts) into a large mixing bowl. Using a wooden spoon, combine the ingredients together until a dough mass is formed. Knead for 15-20 minutes, resting for 30 seconds every 2-3 minutes, until the dough is smooth and elastic.



2 Add the apricots, figs, cranberries, almonds and walnuts and continue to knead very gently until fruit and nuts are evenly mixed into the dough.

3 Place the dough into a lightly oiled large bowl and cover with plastic wrap. Leave in a warm place for one hour. Gently fold it back onto itself. Cover with plastic wrap and leave for 30 minutes.



4 Tip the dough out on to a lightly floured work surface and flatten and mould it into a rectangular loaf shape. Place onto baking tray lined with nonstick baking paper and cover loosely with a sheet of plastic wrap. Leave the dough to rest and rise for about 1-1½ hours.

5 Preheat the oven to 220°C and place a small ovenproof dish on the bottom shelf of the oven.



6 Using a sharp knife, cut a cross into the top of the loaf. Place the loaf into the oven, then quickly place the ice cubes into the ovenproof dish to create steam. Close the oven door. Bake for 35-40 minutes or until loaf sounds hollow when tapped on the bottom with your finger.

7 Place on a wire rack to cool.



Recipe is taken from *New World Baking* (\$38 excluding GST) by Dean Brettschneider, published by Marshall Cavendish Cuisine.