

## SELECTED BIBLIOGRAPHY

- Bowlby, Rachel. *Carried Away: The Invention of Modern Shopping*. New York: Columbia University Press, 2001.
- Elkort, Martin. *The Secret Life of Food: A Feast of Food and Drink History, Folklore, and Fact*. Los Angeles: Jeremy P. Tarcher, 1991.
- Hart, Kathleen. *Eating in the Dark: America's Experiment with Genetically Engineered Food*. New York: Pantheon Books, 2002.
- Jones, Joseph. *American Ice Boxes*. Humble, TX: Jobeco Books, 1981.
- Pringle, Peter. *Food, Inc.: Mendel to Monsanto—The Promises and Perils of the Biotech Harvest*. New York: Simon & Schuster, 2003.
- Reynolds, Moira Davidson. *How Pasteur Changed History*. Bradenton, FL: McGuinn & McGuire Publishing, 1994.
- Robertson, Una. *The Illustrated History of the Housewife, 1650–1950*. New York: St. Martin's Press, 1997.
- Shephard, Sue. *Pickled, Potted, and Canned*. New York: Simon & Schuster, 2000.
- Trager, James. *The Food Chronology*. New York: Henry Holt, 1995.

## FURTHER READING AND WEBSITES

### Dairysville

<http://www.creamland.com/mteamdairysville.html>

The story of milk from “cow to carton” is cleverly presented with in-depth information, diagrams, student fact sheets, and projects.

Ford, Barbara. *Keeping Things Cool*. New York: Walker and Company, 1986.

This book presents the history and science of cooling, from Roman snow-packed cellars to ice-making refrigerators.

Fridell, Ron. *Genetic Engineering*. Minneapolis: Lerner Publications Company, 2005.

Fridell explains the latest developments in the science of genetic engineering.

Giblin, James Cross. *Milk: The Fight for Purity*. New York: Thomas Y. Crowell, 1986.

Giblin’s unique book provides a broad history of this basic beverage, but it also brims with intriguing tidbits.

### How Refrigerators Work

<http://home.howstuffworks.com/refrigerator.htm>

Visitors to this site will discover how the refrigerator “performs its magic.”

They will also learn about cold packs, electronic coolers, and the propane refrigerators in recreational vehicles.

### Infection Detection Protection

<http://www.amnh.org/nationalcenter/infection/index.html>

This American Museum of Natural History site guides young people through topics such as the causes, spread, and prevention of infection. It features lively writing, colorful graphics, and microscopic photographs.

*Inventions and Inventors: Farming, Food, and Biotechnology*. Vol. 4. Danbury, CT: Grolier Educational, 2000.

This attractive volume presents the science of food with sidebars, charts, and clear, child-friendly language.

Key Ingredients: America by Food

<http://www.keyingredients.org/default.asp>

This online educational companion to the Smithsonian Institution's traveling exhibition takes you through five hundred years of growing, preparing, and serving foods.

Kowalski, Kathiann. *The Debate over Genetically Engineered Food*. Berkeley Heights, NJ: Enslow Publishers, 2002.

Beautifully written and carefully researched, this book is a great introduction for young readers and adults alike.

Smith, Linda Wasmer. *Louis Pasteur: Disease Fighter*. Berkeley Heights, NJ: Enslow Publishers, 1997.

Smith has created a stirring portrait of the scientist, which is enhanced by historic photographs and drawings.

Stalking the Mysterious Microbe!

<http://www.microbe.org/>

The American Society for Microbiology has created an award-winning site packed with facts, photographs, news, movies, and interviews.

Swertka, Eve, and Albert Swertka. *A Chilling Story: How Things Cool Down*. Englewood Cliffs, NJ: Julian Messner, 1991.

Practical experiments reinforce skillful explanations of the science of refrigeration.

Ventura, Piero. *Food: Its Evolution through the Ages*. Boston: Houghton Mifflin Company, 1994.

Illustrations enhance a thorough overview of the history of planting, harvesting, and preserving food.

Whitman, Sylvia. *What's Cooking? The History of American Food*. Minneapolis: Lerner Publications Company, 2001.

In entertaining fashion, Whitman traces America's eating habits from the "four Bs"—bacon, beans, butter, and bread to modern health foods such as prune sauce pizza.