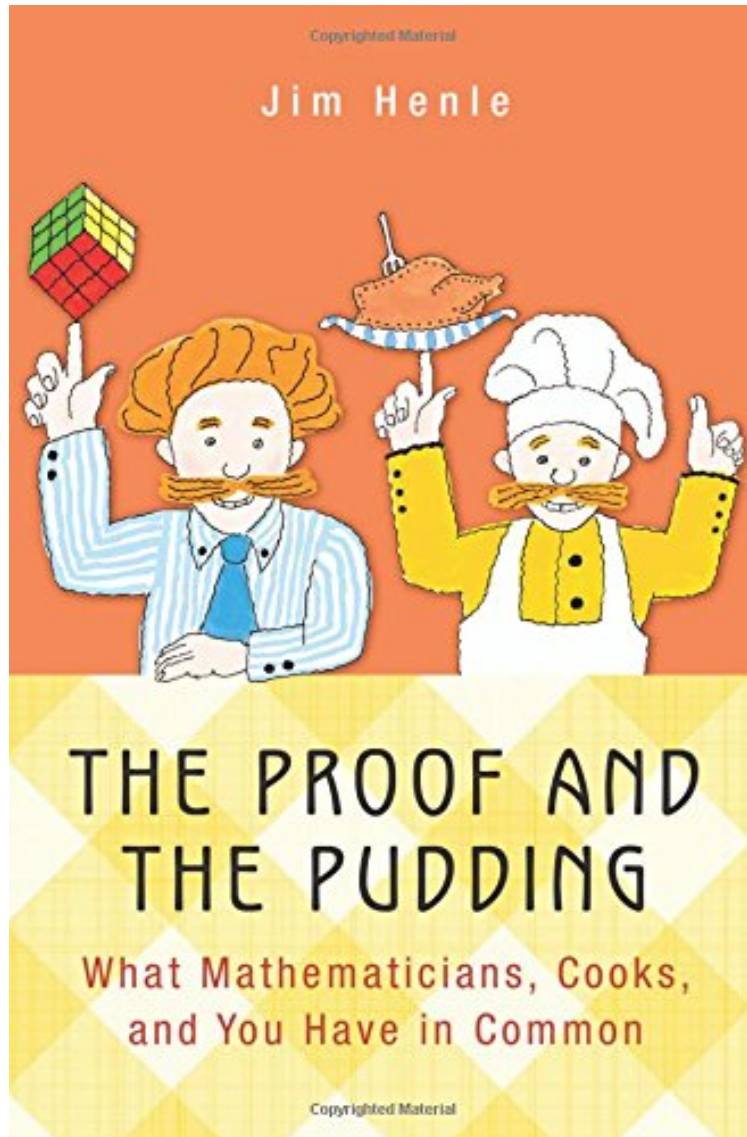


(Read free ebook) The Proof and the Pudding: What Mathematicians, Cooks, and You Have in Common

The Proof and the Pudding: What Mathematicians, Cooks, and You Have in Common

Jim Henle

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#1074477 in Books Henle Jim 2015-04-27Original language:EnglishPDF # 1 9.70 x .70 x 6.40l, .0 #File Name: 069116486X176 pagesThe Proof and the Pudding What Mathematicians Cooks and You Have in Common | File size: 70.Mb

Jim Henle : The Proof and the Pudding: What Mathematicians, Cooks, and You Have in Common before purchasing it in order to gage whether or not it would be worth my time, and all praised The Proof and the Pudding: What Mathematicians, Cooks, and You Have in Common:

2 of 2 people found the following review helpful. ARE YOU HAVING FUN YET!?!?By COSMIC TRAVELERAre you a mathematician and cooking enthusiast? If you are, then this book is for you. Author Jim Henle, has written an outstanding book that looks at mathematics and gastronomy in the right way: They are amazingly alike!The author begins with two investigations, one in mathematics and one in cooking. Next, he focuses on how hundreds of books are devoted to solving math problems, while thousands of books are devoted to cooking techniques, and how the key to one is the key to the other. Then, the author considers how mathematics, simply constructed and simply presented, can be attractive and compelling. Also, the author puts the spotlight on how Games are the perfect microcosm of mathematics. He then explains that there are different flavors of mathematics; everyone has mathematical taste; you can choose your mathematics; and, you dont have to feel guilty or inadequate about it. Then, the author describes how curiosity isnt the only motivating force in mathematics and gastronomy theres gluttony. In addition, he explains how some philosophers have argued that all mathematics (when context is cleared away) consists of doodles, puzzles and games. Also, the author focuses on how mathematicians are masters of sloth: A single theorem can prove infinitely many facts. He then analyzes: If we think of a mathematical theorem as being like a dish, then a proof is also like a recipe; the proof explains, in a series of careful steps, how you can reach the conclusion of the theorem from the premises. Next, the author continues by describing how you can live close to the edge and not see it; but, there are highways, in both mathematics and gastronomy, that lead directly to it: The simplest of these is generalization. Then, he examines how the elements of mathematics have no location on Earth; they exist in our minds: This may be a feature of where gastronomy and mathematics are basically different. Also, the author explains that it takes two personalities to solve a problem: Someone who is full of self-confidence and someone who is awash in self-doubt. He then analyzes how beauty in gastronomy is taste; and, beauty in mathematics is more difficult to describe, but its there. Next, the author continues by making clear that the immaterial aspects of mathematics and gastronomy is what attract us to them; how we judge them; how we pursue them; and, where we get our ideas. Then, he wants to acknowledge that even if we focus on pleasure, we cant ignore the practical side of cooking and math, for usefulness itself is an attraction, as much as simplicity, complexity or elegance. Also, the author explains how playfulness is abundant in the preparation of food; but, its also a mathematical aesthetic. He then explains how we all like mathematics, in which all of the pieces fit together beatifically; but, mathematicians also enjoy surprisesresults that defy expectations: The Bizarre! Finally, the author provides a summary of the books approach: Jump I and try something; if that doesnt work, try something else; make mistakes and learn from them; planning is for wimps; and, if youre having a good time, who cares if you get an answer.This excellent book is about mathematics and cooking, but it wont draw any connection between them. This great book has a deeper purpose: Underneath the propositions and the pastry, the real subject of this fantastic book is fun!.1 of 1 people found the following review helpful. Cooking and math are inexorably intertwinedBy EpiladyMany people love cooking. Many people despise math. Very few people see any relationship between math and cooking. That will change after reading Henle's brilliant book comparing math, cooking, and the average person.Starting with a treatise on both, he lays out a brilliant argument of how the understanding between all the mathematics books and the cooking books can be found in each other. Math has this tainted reputation for being hard - but is it because of how it's presented? If it was broken down as well as a recipe, would more people gain numeracy? And just are are sous chefs, pastry chefs, cooks - different styles and different techniques, it compares to the flavors of mathematics. Not everyone needs to excel at every version of math to be "good at math." For some reason, it's harder for people to "try again" at math than it is for cooking. Say a budding chef goes to make a souffle and it falls. Chances are, they find some good in it ("at least it tastes good") and then try again, as practice makes perfect. While there should be a similar analogy at math ("the theorem failed, but parts of it were right. I'll try again."), that's not what tends to happen.Henle points out that even if the reader isn't buying any of the other arguments, that a cook has to acknowledge the practical importance of math in cooking.The moral of the story is to try something. If it doesn't work, that's fine - just try again and learn from mistakes. That can be fruitful in cooking, math, and life.Thanks to Netgalley, who provided a copy of the book for review purposes.1 of 1 people found the following review helpful. Good food, good math, good funBy Nick JenkinsAbove all, this book is full of life, fun to read, and offers (excuse the term) food for thought. Henle entices you to try your hand at problem solving, whether in cooking, math, or any other area of life. He describes the best problem solvers as people who are confident that they can solve a problem, but humble enough to recognize and learn from their errors along the way. Getting there is more than half the fun, and Henle has some amusing descriptions of his own trials and errors. The book is filled with recipes that he has developed through out-of-the-box thinking, most of them reasonably easy to follow -- and tempting to modify. Henle also describes (and the book has excellent illustrations of) games and problems that he has worked on, but that willing readers can follow up and make their own. This is a book that will reward the reader time after time.

Tie on your apron and step into Jim Henle's kitchen as he demonstrates how two equally savory pursuitscooking and mathematics have more in common than you realize. A tasty dish for gourmets of popular math, The Proof and the Pudding offers a witty and flavorful blend of mathematical treats and gastronomic delights that reveal how life in the mathematical world is tantalizingly similar to life in the kitchen.Take a tricky Sudoku puzzle and a cake that fell.

Henle shows you that the best way to deal with cooking disasters is also the best way to solve math problems. Or take an L-shaped billiard table and a sudden desire for Italian potstickers. He explains how preferring geometry over algebra (or algebra over geometry) is just like preferring a California roll to chicken tikka masala. Do you want to know why playfulness is rampant in math and cooking? Or how to turn stinky cheese into an awesome ice cream treat? Its all here: original math and original recipes plus the mathematical equivalents of vegetarianism, Asian fusion, and celebrity chefs. Pleasurable and lighthearted, *The Proof and the Pudding* is a feast for the intellect as well as the palate.

Shortlisted for the 2016 Gourmand World Cookbook Awards, in Digital E-Books "[D]elightful. . . . [The Proof and the Pudding] can inspire any of us who have been stuck on a math problem not to see our struggle as failure. . . . Henle helps us have fun in those dead ends."-- Evelyn Lamb, *Scientific American* "[The Proof and the Pudding] serves an excellent guide for a novice at both cooking and doing mathematics. [Henle] appears to be having a lot of fun-- cooking and doing mathematics; his enjoyment is contagious."--Alexander Bogomolny, *Cut the Knot* blog "Henle had my mouth watering...and my brain neurons firing from the math puzzles that are reminiscent of Martin Gardner columns. Any fan of Gardner's recreational math...will enjoy the mathy excursions throughout this small volume. [T]his book is a charmer."--Math Tango blog "[D]elightful. . . . [T]he reader will want to grab a pencil and some mixing bowls and play along."--Joel Haack, *MAA s* "Although he does not mention it so explicitly, there is one thing Henle does extremely well: he transfers an attitude that is a proper one to become a good professional mathematician or a proper chef, or that is apt to any challenging profession for that matter."--Adhemar Bultheel, *European Mathematical Society* "A thoroughly enjoyable read. . . . Henle does a masterful job of connecting math and cooking, demonstrating that math does not always include numbers and that it can be fun!"--Laura Steward, *NCTM* "Henle has produced a book that can be enjoyed by a wide variety of audiences. . . . He has given mathematicians another field with which to compare their subject when seeking to explain its interest and value to those who have no qualms about defending the usefulness of food."--Thomas Drucker, *London Mathematical Society* "Henle finds amazing similarities in both math and cooking."--Sudhirendar Sharma, *Current Science* From the Back Cover "If you're a fan of Julia Child or Martin Gardner--who respectively proved that anyone can have fun preparing fancy food and doing real mathematics--you'll enjoy this playful yet passionate romp from Jim Henle. It's stuffed with tasty treats and ingenious ideas for further explorations, both in the kitchen and with pencil and paper, and draws many thought-providing parallels between two fields not often considered in the same mouthful."--Colm Mulcahy, author of *Mathematical Card Magic: Fifty-Two New Effects* "The Proof and the Pudding challenges mathematicians to be chefs and chefs to be mathematicians. Using a pencil in his mathematical kitchen, Henle explores the natural connections between mathematics and cooking and reveals how both can be creative, fun, and memorable. So pull up a plate and enjoy helping after helping of insight into gastronomy, math, and problem solving."--Tim Chartier, author of *Math Bytes: Google Bombs, Chocolate-Covered Pi, and Other Cool Bits in Computing* "Henle has written an enjoyable book that does an excellent job of relating mathematics to something we all do every day. Part cookbook and part popular-math book, *The Proof and the Pudding* is well written, insightful, and enlightening."--Oscar E. Fernandez, author of *Everyday Calculus: Discovering the Hidden Math All around Us* About the Author Jim Henle is the Myra M. Sampson Professor of Mathematics and Statistics at Smith College. His books include *Sweet Reason: A Field Guide to Modern Logic* and *Calculus: The Language of Change*. He lives in Northampton, Massachusetts.