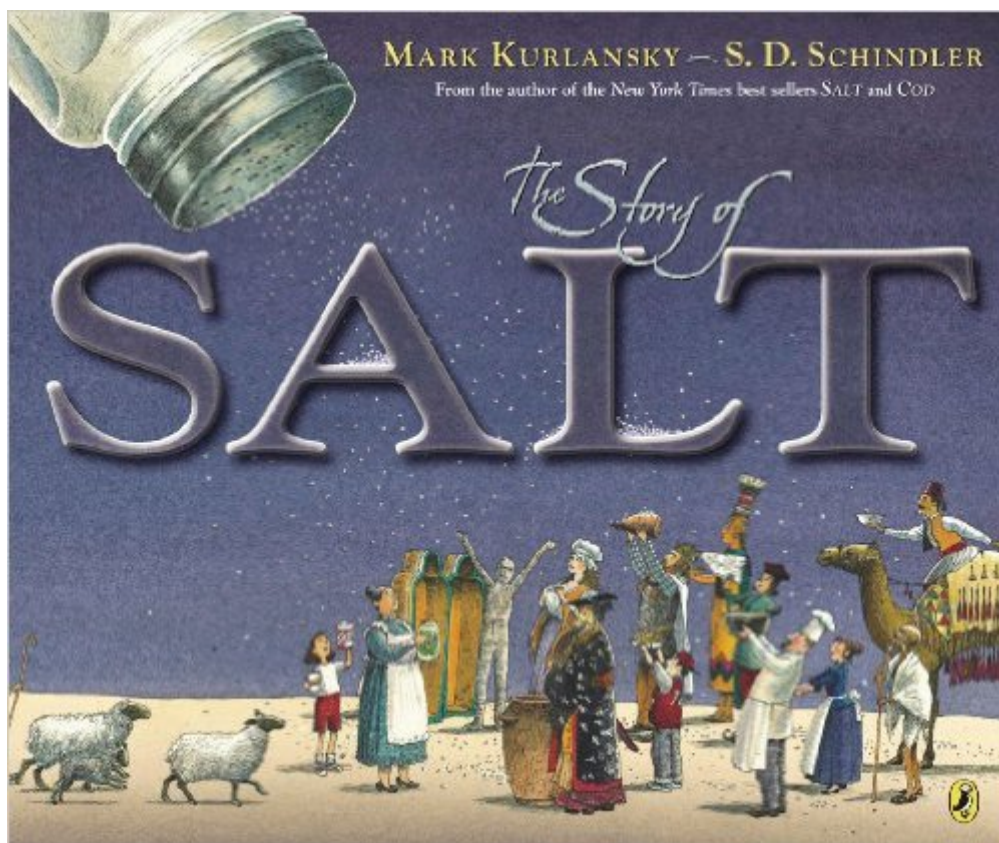


The book was found

The Story Of Salt



Synopsis

"[T]his salutary micro-history will have young readers lifting their shakers in tribute."âKirkus Reviews, **starred review**"A lively and well-researched title, with exemplary art."âSchool Library Journal, **starred review**From the team that created the ALA Notable Book *The Cod's Tale* comes the fascinating history of salt, which has been the object of wars and revolutions and is vital for life. Based on Mark Kurlansky's critically acclaimed bestseller *Salt: A World History*, this handsome picture book explores every aspect of salt: The many ways it's gathered from the earth and sea; how ancient emperors in China, Egypt, and Rome used it to keep their subjects happy; Why salt was key to the Age of Exploration; what salt meant to the American Revolution; And even how the search for salt eventually led to oil. Along the way, you'll meet a Celtic miner frozen in salt, learn how to make ketchup, and even experience salt's finest hour: Gandhi's famous Salt March.

Book Information

Lexile Measure: 1110 (What's this?)

Paperback: 48 pages

Publisher: Puffin Books; Reprint edition (August 7, 2014)

Language: English

ISBN-10: 0147511666

ISBN-13: 978-0147511669

Product Dimensions: 10.8 x 0.1 x 9 inches

Shipping Weight: 7 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 starsâ See all reviewsâ (20 customer reviews)

Best Sellers Rank: #89,734 in Books (See Top 100 in Books) #37 in Books > Children's Books > Education & Reference > History > Exploration & Discovery #90 in Books > Children's Books > Children's Cookbooks #1562 in Books > Children's Books > Science, Nature & How It Works

Age Range: 4 - 8 years

Grade Level: Preschool - 3

Customer Reviews

A deceptively easy and entertaining read, this book is filled with fascinating information, such as: Whoever controls the world's salt supply is the superpower (right now it's the US!) Salt is necessary to the functioning of our bodies--which is part of why early humans ate meat (and why we still crave salty pretzels). Roads in many places in America wind so much because of the meanderings of animals in search of salt. The research seems thorough (not my area of expertise

but it has the ring of truth to it) and the facts are well-presented. Nice illustrations, too. I was initially put off by the title "The Story of Salt"--yikes, that sounded dull. And in the hands of someone else it might have been. This is such an enjoyable read I'll be looking for anything else by this author.

Salt. Who would have thought something so simple, so seemingly common (to Americans) could control the world? Can it? Does it? Mark Kurlansky and S.D. Schindler reveal the significant and necessary role of salt in man's history in *The Story of Salt*, a condensed version of *Salt: A World History*, Kurlansky's best-seller for adults. Speaking of canning, the duo show the discovery of canning with airtight, heated jars (p. 38). Just as with the discovery of salt as a preservative, then the next step in salt's progress was canning and frozen foods. But back to the beginning. That is what the book does: It shows textually and pictorially how seeking sources of salt became essential to the growth of civilizations. As wanderers, men could eat the flesh of animals and get a necessary amount of salt. However, once people formed settlements, they had to go out to find salt sources. In nearly all cases, by-products were discovered: natural gas, secondary foods (cheese, sauerkraut, bacon), international trade, soy sauce, mummies, transporting without spoilage, salt fish, exploration, trade organizations, meatpacking, roads, new industries, independence, and oil drilling. This is a significant list. Each item is featured, illustrated, explained in a delightful manner from one block to a two-page spread of artwork and text. For example, in Hallein, a Celtic settlement whose name means "saltwork," Celts used salt to preserve the thigh of hog to create ham. A block on the next page (23) shows a preserved Celt (known by their colorful clothing), who had been trapped in a collapsed salt mine around 400 B.C. Other examples are the trade organizations formed by seacoast countries with cod fishing and inland countries with salt mines, e.g. the English and the Portuguese, the Germans and Italians. Prior to the War for Independence, the colonists traded their Virginia hams for Liverpool's salt. The war forced colonists to find their own salt source, which they did to become independent in more ways than one. A highly informative text loaded with illustrations, this book could well serve teachers and librarians in web research projects: salt in the middle with all the peripheral products and events spoking outward, with each one assigned to a team or group to research further, then create a powerpoint or other software presentation. Think of the multiple intelligences generated, much as salt generates other things. And certainly not common! A highly fascinating and recommended book!

A fascinating story accompanied by gorgeous illustrations, author and illustrator manage to convey some very complex and far reaching events in a way that is completely understandable. Lots for

anyone to learn and the illustrations are very fine.

This is basically a nicely illustrated book designed for the young student interested in chemistry, geography, geology, and history - and to make it even better, as an adult I learned quite a few things that I didn't know about salt. For the more advanced group, I would like to say that salts are precipitates of the joining of an acid and base. e.g. when one part HCL [hydrochloric acid] is added to one part NAOH [sodium hydroxide] - think drain cleaner in this case; we are left with one part table salt NACL and one part water H₂O [which can also be written as HOH]. The authors begin with an explanation of how most of the surface salt on the earth is formed by solar evaporation of sea water. I found it interesting to learn that rock salt is still mined underground near the cities of Detroit and Cleveland, which now explains why some northern states use salt to thaw the ice and snow on roads in the winter - its relatively cheap. The USA produces the most salt of any country in the world with the largest mines near Salt Lake City. One fact that I found interesting was why modern roads seem to meander so much rather than go in straight lines. Well, it seems they simply followed old animal paths that the animals had followed in their quest of looking for the next salt lick, as all mammals require salt for survival. We learn how salt was used to preserve many types of food and eventually lead to some of our favorite foods of today as bacon, ham, and even ketchup, with the Egyptians being the first to use preservation on a large scale. The importance of salt throughout the ages was clarified in many places as in our own history when we declared our independence from England, and our own large scale salt industry sprang up, after England cut off our salt supply. It is hard to believe that the authors could get so many interesting facts told in such an absorbing way in a 48pp book with numerous illustrations and a great two page timeline of important events in the history of salt placed at the end. This not only makes a nice reference for late grade and middle school kids, but a fun book that parents will enjoy reading themselves. Highly recommended.

I ordered this book for my son, who loves science, because I loved the adult version so much. It is a fantastic abbreviation. Mark Kurlansky was brilliant to make compelling but clear kids' versions of his already excellent publications!

We loved this book! My students had to make a Prezi on a non-fiction book. I teach a special education class. We ended up dividing the book into sections and each pair of students made a Prezi on their section. It is packed with great illustrations and tons of information. Loved it and the students were totally engaged into the story of something so seemingly mundane.

[Download to continue reading...](#)

Low salt. Low salt cooking. Low salt recipes.: Saltless: Fresh, Fast, Easy. (Saltless: NEW fresh, fast, easy low salt, low sodium cookbook) (Volume 2) Salt Block Cooking: 70 Recipes for Grilling, Chilling, Searing, and Serving on Himalayan Salt Blocks (Bitterman's) Living Well Without Salt: No Salt, Lowest Sodium Cookbook Series The Story of Salt The Salt Lick Cookbook: A Story of Land, Family, and Love Salt in His Shoes: Michael Jordan in Pursuit of a Dream Salt of the Earth (The Acquisition of the Holy Spirit in Russia Series, Vol. 2) The Salt Plate Cookbook: Recipes for Quick, Easy, and Perfectly Seasoned Meals Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza Salt & Silver: Travel, Surf, Cook Cooking My Way Back Home: Recipes from San Francisco's Town Hall, Anchor & Hope, and Salt House American Heart Association Eat Less Salt: An Easy Action Plan for Finding and Reducing the Sodium Hidden in Your Diet Show Me the Money, Honey: The Truth about Big Pharma's War on Salt, Chocolate, Cholesterol & the Natural Health Products That Could Save Your Life 500 Low Sodium Recipes: Lose the salt, not the flavor in meals the whole family will love The Price of Salt: OR Carol Salt: A World History Salt Dreams: Land and Water in Low-Down California The World of the Salt Marsh: Appreciating and Protecting the Tidal Marshes of the Southeastern Atlantic Coast (Wormsloe Foundation Nature Book) The World of the Salt Marsh: Appreciating and Protecting the Tidal Marshes of the Southeastern Atlantic Coast (Wormsloe Foundation Nature Book Ser.)

[Dmca](#)