

What does this invention do?

This invention helps people cook food. You might cook some food on your stove like rice chicken, beans and many more. You can make breakfast on your stove for your family. A stove is basically fire but its way easier to cook food. You must be careful using a stove though because you could burn yourself really bad. If your a kid it might be hard for you to cook foods cause you might be short or you might not know how to cook yet.

What problems does this invention solve?

So first of all its very hard to cook because before the stove was created you had to cook in a pit of fire. You cant control how hot a fire is but you can control how hot a stove could be. When the fire isnt hot enough its harder to make food because you need a certain amount to cook food. Like for an example lets say your cooking steak you need to cook it at 145 degrees.

When was it invented?

The stove was originally created in 1490. That's a pretty long time ago right! It wasn't how it looks today actually. It was originally made black and it had a fire pit inside and it had a pole at the top.

Who invented the stove?

The person who created the lovely stove was Benjamin Thompson. He had the idea to help people cook food and he made it very easy. Benjamin created the stove so that he could cook food for his family or so its much more easy to make food for himself.

What is something similar to the stove?

Something very similar to the stove is an oven the oven cooks stuff to its just the oven can bake like cookies and cupcakes and cakes and many more different foods! The oven was created by francoise de Cruvillière.

What makes the stove so important?

The stove is very important because you cook food on it and without it you might need to buy cooked food or cook your food in a fire pit. Stoves are very important because you can't eat raw food. You must cook food when you wanna eat it.

Here is how to make scrambled eggs!

Step 1: crack as many eggs you want in a bowl cup or plate.

Step 2: beat eggs until they are completely blended

Step 3: prep up your pan and melt some butter into your pan

Step 4: pour the eggs into the pan

Step 5: start mixing once eggs are soft

Step 6: put eggs on plate and they are ready to eat!