



Figure 1. Laser zaps test bacon on floor of Straight Dope Kitchen of Science. Note laser's cool light saber-like design.

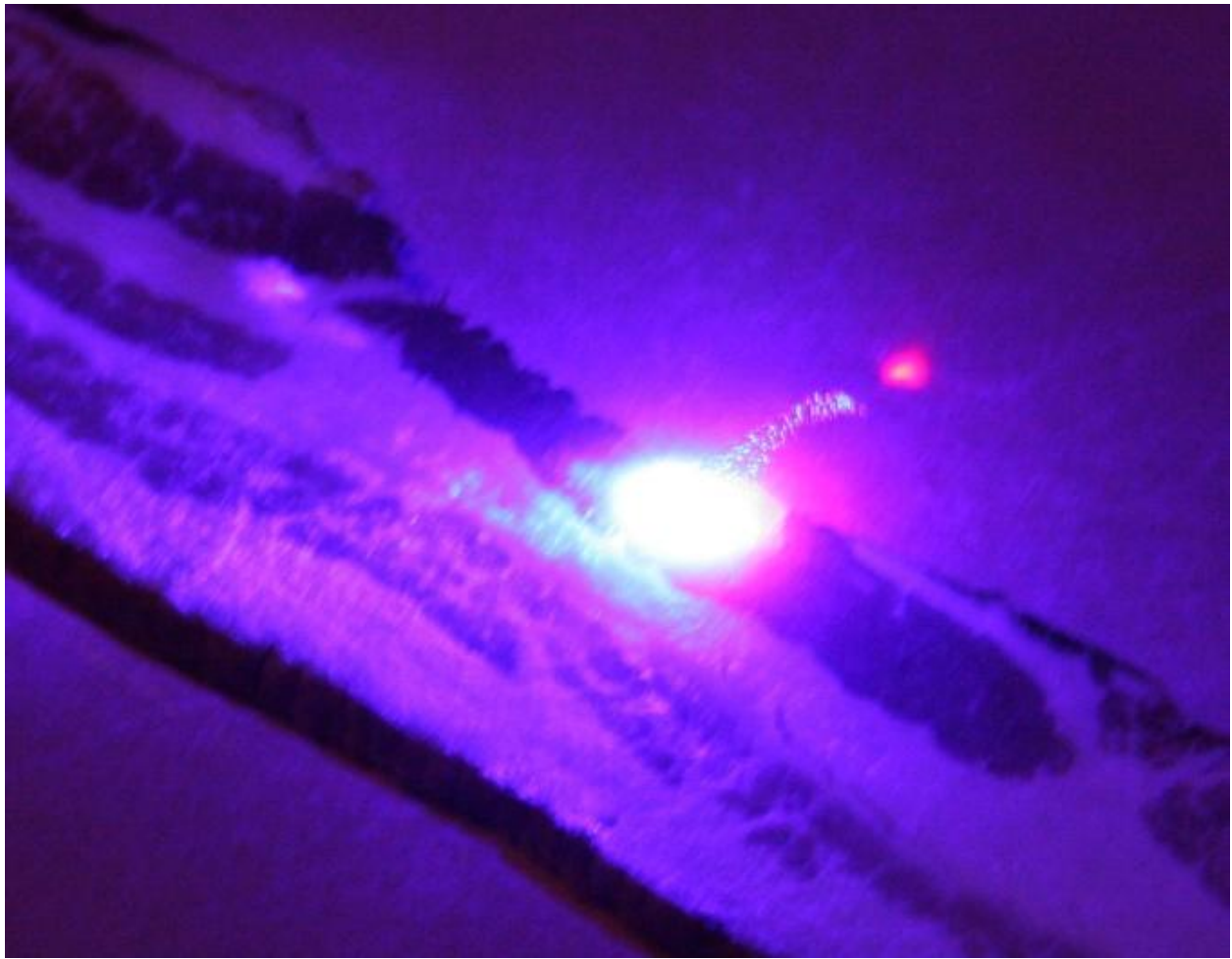


Figure 2. As blue laser heats bacon, escaping smoke particles are illuminated by red laser

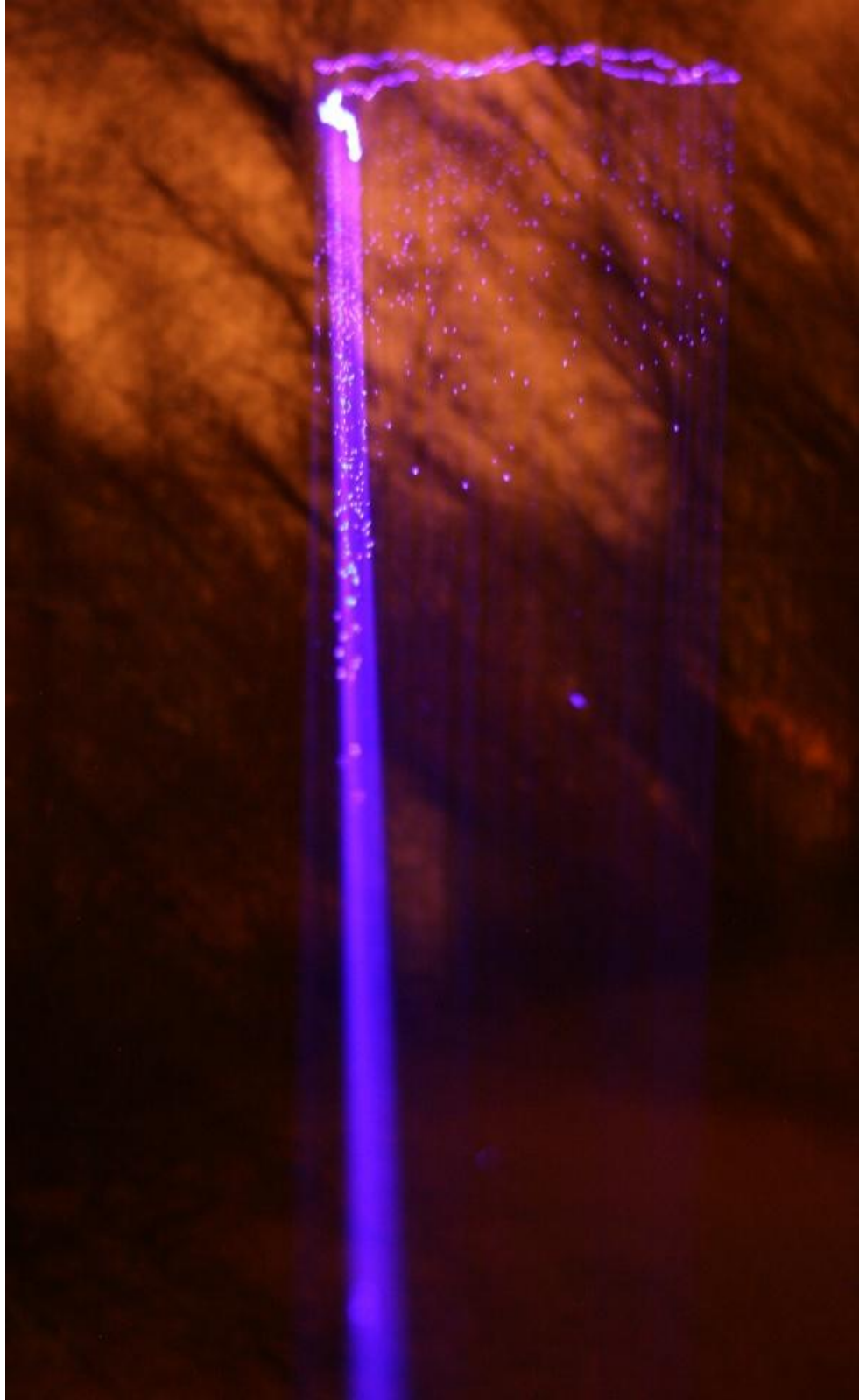


Figure 3. Blue laser illuminates airborne dust and water droplets



Figure 4. Laser-charred bacon. Lasers are not a cost-effective method of bacon preparation