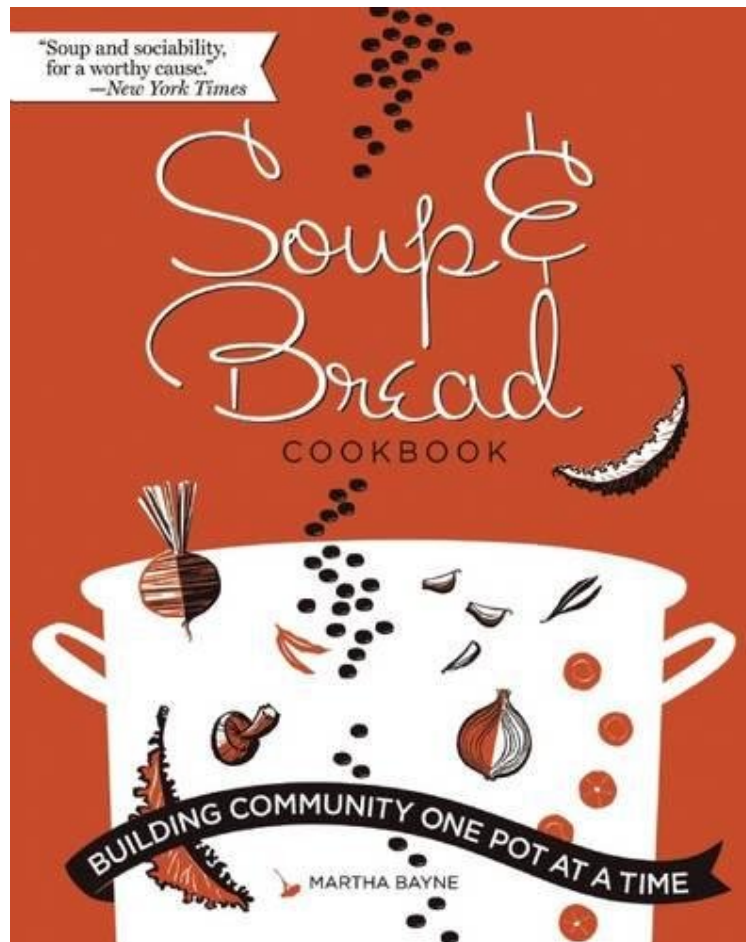


Soup and Bread Cookbook: Building Community One Pot at a Time

Martha Bayne

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#920106 in Books 2011-10-11 Original language: English PDF # 1 7.60 x .60 x 6.00l, .80 Binding: Flexibound 224 pages | File size: 65.Mb

Martha Bayne : Soup and Bread Cookbook: Building Community One Pot at a Time before purchasing it in order to gauge whether or not it would be worth my time, and all praised Soup and Bread Cookbook: Building Community One Pot at a Time:

1 of 1 people found the following review helpful. winter and storm meals By Jbarr5 Soup Bread COOKBOOK Building Community One Pot at a Time by MARTHA BAYNE Liked the sound of this as we in the northeast are just having our first n'ester of the new year. Loved hearing about the reasoning behind the cookbook and 'stone soup'. I also recall hearing of it while reading the fable to our kids. This is a collection of recipes from soup kitchens in Chicago, Seattle and New York. New England clam chowder would be my favorite. Such a variety of ethnic cooking in this collection using fresh vegetables and herbs and spices. Each recipe has a few pages about its origin. Love the idea of just plain homemade rolls to go along with the soup. Imagine I could add other spices and herbs for flavoring. I'll be using this book for many meals this upcoming winter. 0 of 0 people found the following review helpful. Oh so interesting reading. By Linda You are a story teller. I liked the back story and facts about each recipe. They were interesting. I

probably will not try any of the recipes for several reasons. I would have to rattle my brain to reduce the quantity. Next I would have some difficulty find some of the ingredients and lastly because of ingredients that my family cannot or will not eat for several reasons. But they sound mouth watering. I did like the fact that so many were family hand me downs. The best kind.0 of 0 people found the following review helpful. Awesome book!By Teresa LopezI love soup and bread as a lite dinner so picked up this book thinking it was going to add maybe a few more recipes to my files. But it was sooooo much more! It has a variety of ethnic recipes complete with the stories behind them. I ended up reading it from cover to cover - and the recipes ended up being a bonus!

The Soup and Bread Cookbook aims to explore the social role of soup through a collection of terrific, affordable recipes from food activists, chefs, and others. This quirky exploration of the cultural history of soup as a tool for both building community and fostering social justice is the result of a brainstorm: eating your way through a pot of soup day after day can get boring mdash; why not get together and swap some with friends? Now neighbors across the country are getting together regularly for home-based "soup swaps." In Chicago, the arts collective InCUBATE uses soup as a microfunding tool. And of course, soup can be a political statement: the radical volunteers of Food Not Bombs have been providing free vegetarian soup to the hungry as a protest against war and social injustice since 1980. These are just a few examples of the stories Bayne wraps around a collection of delicious, accessible, and tested soup recipes.

"[Soup Bread] has grown to a weekly event feeding 100 people and raising thousands of dollars to fight hunger...In her new book, Bayne shares the recipes that have warmed those many souls." —Joe Gray, Chicago Tribune