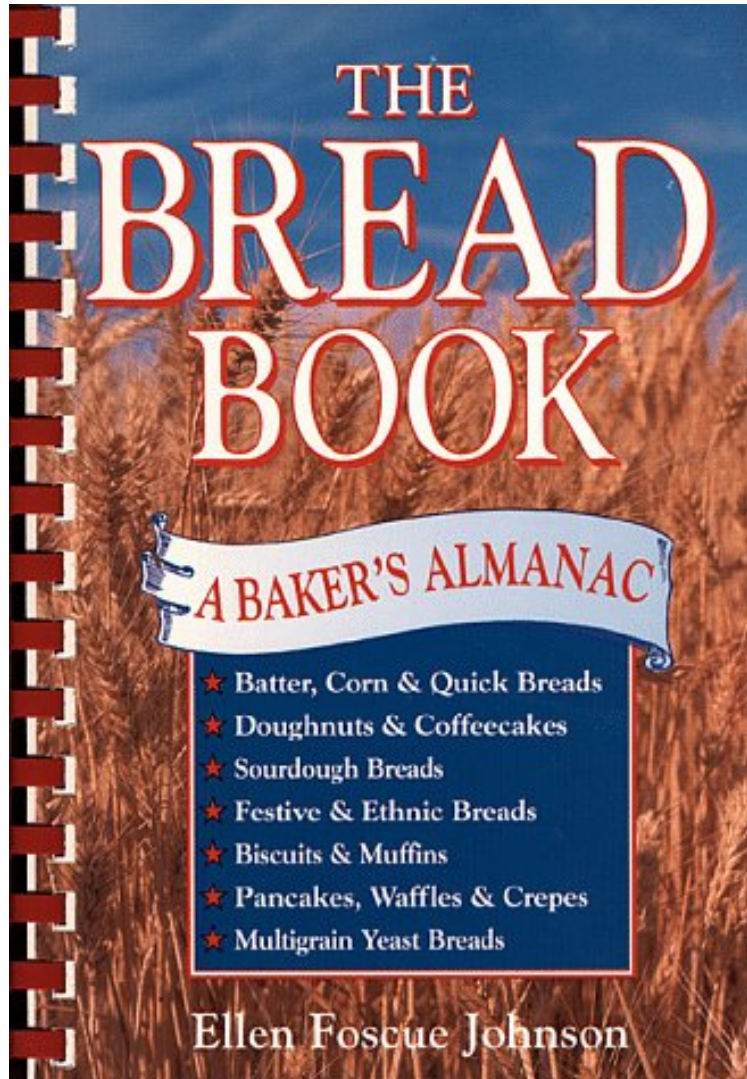


(Free) The Bread Book: A Baker's Almanac

The Bread Book: A Baker's Almanac

Ellen Foscue Johnson

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#1682786 in Books Storey Publishing, LLC 1994-01-06Original language:EnglishPDF # 1 9.25 x 6.50 x 1.00l, Binding: Plastic Comb240 pages | File size: 79.Mb

Ellen Foscue Johnson : The Bread Book: A Baker's Almanac before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bread Book: A Baker's Almanac:

3 of 3 people found the following review helpful. My favorite bread bookBy ReaderI bought this book just after it came out, and have made many recipes from it. I love the author's relaxed approach to baking: this isn't rocket science unless you want it to be. You won't fail if you don't time everything perfectly, measure everything perfectly, or wait for the stars to reach a certain mystical alignment. I own many baking books, some of which read like chemistry manuals, and this is the one I bake from most often.The book is divided into months, with the recipes within each month suggestive of the season (heavier breads or festive breads in December, lighter breads or those containing herbs

in summer months). Some might consider it a clumsy arrangement for finding a specific recipe, but that's what a table of contents is for. The nice thing about this arrangement is that it inspires you to try something different once in a while, something you might not have considered if the book were broken down by types of breads. Let's talk about practical usability. The font is large and clear. Margins are wide enough to make notes. Almost all recipes are one page or on facing pages (no trying to turn the page with floured or oily hands.) A spiral binding allows the book to lie flat on the counter (or stay put on a cookbook holder). No, there are not many "how to" graphics, but you really won't need them, especially if you read the introductory chapters, which describe each step of bread making in a clear, approachable, relaxed way. Purists may take exception to the sourdough recipes, in which the author suggests a small amount of yeast to assist rise. If you don't like that and your starter is vigorous, don't use the yeast. I've done it both ways with equal success. Frankly, I thought the texture better with the yeast, but I don't get up in arms about "pure" methods. Caveat: I've made one recipe in this book that was a failure: the cheese wafers. Maybe it was the cheese I used, maybe it's the recipe. I don't know yet, but they were not good. I've made about 75% of the recipes from the book, and everything else came out terrific. The coriander bread, San Francisco firehouse bread, and French sourdough are staples for us. Try the Erotic Tomato bread or the Moravian Love Feast buns for a real treat.

2 of 2 people found the following review helpful. Best thing since sliced bread! By Anne
The Bread Book, A Baker's Almanac, is a lovely, down to earth, informative bread making book, especially for those of us that are fairly new bread makers. The author firmly believes in making bread easy and flexible. It is not necessarily a book for experienced bread makers who prefer precision, because the author says quite clearly that you are free to use butter instead of lard, for instance, if you don't have or like lard...the same for sugar and honey, etc. Her avid interest is in encouraging everyone to learn bread making, therefore, she gives lots of ways to make it easy so that no one really has an excuse for not believing they can give it a go and be successful. The recipes are really wonderful, wholesome and easy to follow. Her Farmhouse Potato Bread is a prime example and the one that I give most often as a gift because people really love it. Many of her recipes do not require any kneading, if that is something one doesn't wish to do. Ingredients used are ones that are usually available in a home pantry. This is my favorite bread book to turn to when I want to bake something special and can feel confident that it will turn out lovely and delicious.

0 of 0 people found the following review helpful. I'm so pleased!! It has the recipe I was looking for!! Farmhouse Potato Bread!! I'm planning to bake it for the county fair. I've won grand champion on my breads in the past!!

There is nothing like homemade bread prepared the old-fashioned way. With foolproof instructions for the beginning baker, anyone can rise to the occasion. Organized as a month-by-month almanac, this book offers 140 interesting recipes from around the world. Includes recipes for every season and every occasion, placing special emphasis on ethnic favorites.

From the Back Cover There is nothing quite like homemade bread prepared the old-fashioned way. And with the help of The Bread Book you will discover that traditional methods don't have to be difficult or timeconsuming. This classic baking book -- a Garden Way Publishing bestseller for over a decade and a half -- is praised by readers for its variety, easy directions, and wonderful results. "A delightful book full of the greatest bread... Thank you for introducing me to the wonderful world of bread," writes Mary Seven of Springfield, Virginia. In The Bread Book you will find * A month-by-month collection of recipes from around the world * Foolproof instructions for the beginning baker * Time-saving tips for the harried baker * Recipes using a wide variety of grains * Recipes for quick breads, muffins, biscuits, and pancakes * History and lore about the various breads and their origins