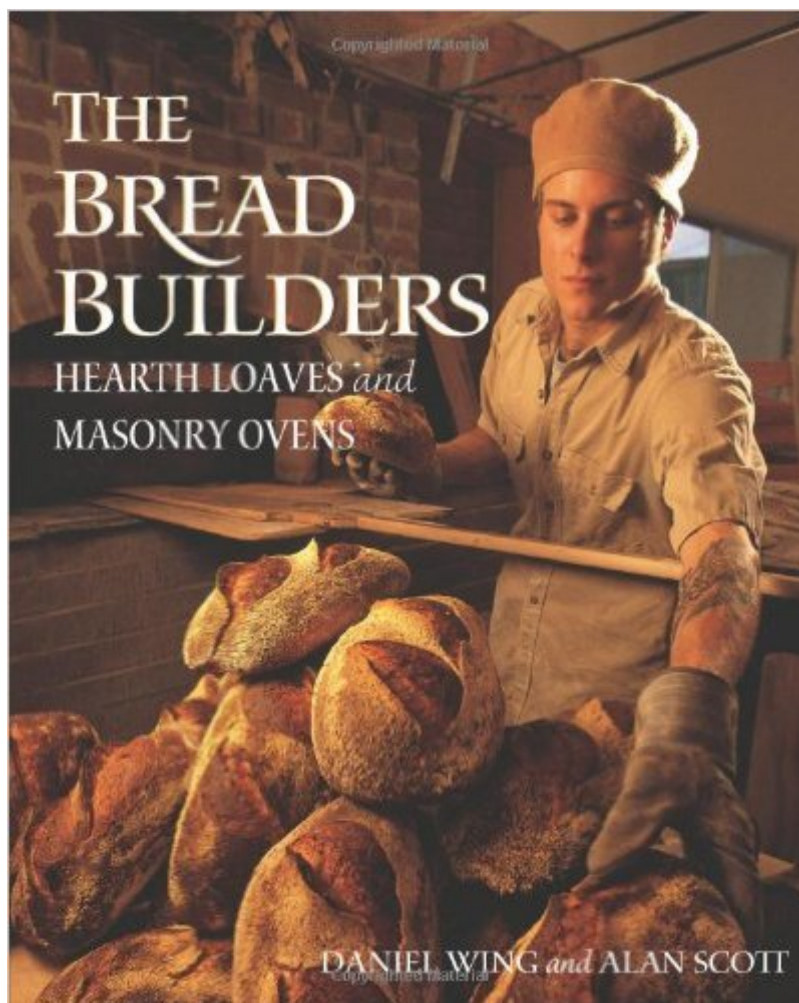


The book was found

The Bread Builders: Hearth Loaves And Masonry Ovens



Synopsis

Creating the perfect loaf of bread--a challenge that has captivated bakers for centuries--is now the rage in the hippees places, from Waitsfield, Vermont, to Point Reyes Station, California. Like the new generation of beer drinkers who consciously seek out distinctive craft-brewed beers, many people find that their palates have been reawakened and re-educated by the taste of locally baked, whole-grain breads. Today's village bakers are finding an important new role--linking tradition with a sophisticated new understanding of natural leavens, baking science and oven construction. Daniel Wing, a lover of all things artisanal, had long enjoyed baking his own sourdough bread. His quest for the perfect loaf began with serious study of the history and chemistry of bread baking, and eventually led to an apprenticeship with Alan Scott, the most influential builder of masonry ovens in America. Alan and Daniel have teamed up to write this thoughtful, entertaining, and authoritative book that shows you how to bake superb healthful bread and build your own masonry oven. The authors profile more than a dozen small-scale bakers around the U.S. whose practices embody the holistic principles of community-oriented baking based on whole grains and natural leavens. The Bread Builders will appeal to a broad range of readers, including: Connoisseurs of good bread and good food. Home bakers interested in taking their bread and pizza to the next level of excellence. Passionate bakers who fantasize about making a living by starting their own small bakery. Do-it-yourselfers looking for the next small construction project. Small-scale commercial bakers seeking inspiration, the most up-to-date knowledge about the entire bread-baking process, and a marketing edge. Â

Book Information

Paperback: 250 pages

Publisher: Chelsea Green Publishing; 2007 or Later Printing edition (July 1, 1999)

Language: English

ISBN-10: 1890132055

ISBN-13: 978-1890132057

Product Dimensions: 8 x 0.7 x 10 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 starsÂ Â See all reviewsÂ (126 customer reviews)

Best Sellers Rank: #113,494 in Books (See Top 100 in Books) #124 inÂ Books > Cookbooks, Food & Wine > Baking > Bread #159 inÂ Books > Crafts, Hobbies & Home > Home Improvement & Design > How-to & Home Improvements > Do-It-Yourself

Customer Reviews

Date: Fri, 14 May 1999 16:33:05 -0700
From: Darrell Greenwood
Subject: The Bread Builders -Hearth Loaves and Masonry Ovens
I had a very interesting book pop through the mail slot yesterday, 'The Bread Builders - Hearth Loaves and Masonry Ovens' by Dan Wing and Alan Scott. When Dan wrote me for my address so he could send me a review copy he noted in his enthusiasm for his newly minted book "It's a really good book." After receiving it yesterday I noted in my enthusiasm for his newly minted book, "It's a really good book" and it is :-). You get for your \$35 the best book I have read on "natural leavens" or sourdough. It has no recipes but sets out to teach you the basics underlying baking bread with no commercial yeast... and succeeds very well. The book is 254 pages, paperback, indexed, and well illustrated with color and b&w photographs, graphs, line drawings and a glossary. Starting out with interesting introductions by Alan Scott and Dan Wing, the book's chapters wind their way through Naturally Fermented Hearth Bread, Bread Grains and Flours, Leavens and Doughs, Dough Development and Baking, Ovens and Bread. Interspersed in the chapters are 'visits' where a separate article describes a visit to an interesting bakery or baking related location ranging from Vermont to California. The book's clear and easily readable style is assisted with sidebars and notes clarifying various points. I do like the notes in the margins as this book does rather than at the bottom of the page. But wait, that is only half the book. You get thrown in for free another book, on how to design, build and operate a masonry oven.

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

The Bread Builders: Hearth Loaves and Masonry Ovens
RSMeans Concrete and Masonry Cost Data 2016 (Rsmeans Concrete/Masonry Cost Data)
Bread, Bread, Bread (Around the World Series)
The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine
More Bread Machine Magic : More Than 140 New Recipes From the Authors of Bread Machine Magic for Use in All Types of Sizes of Bread Machines
Low Carb High Fat Bread: Gluten- and Sugar-Free Baguettes, Loaves, Crackers, and More
Best Bread Machine Recipes: For 1 1/2- and 2-pound loaves (Better Homes and Gardens Test Kitchen)
The Complete Guide to Bread Machine Baking: Recipes for 1 1/2- and 2-pound Loaves (Better Homes & Gardens)
Cooking in Cast Iron: Inspired Recipes for Dutch Ovens, Frying Pans, Grill Pans, Roaster, and more
Cooking with Fire: French Family Recipes & More for Woodfire Ovens (Book & DVD)
Ovens of Brittany Cookbook
Homestead Kitchen: Stories and Recipes from Our Hearth to Yours
An Old-Fashioned Christmas: Sweet Traditions for Hearth and Home

Christmas Crochet for Hearth, Home & Tree: Stockings, Ornaments, Garlands, and More Tending
Brigid's Flame: Awaken to the Celtic Goddess of Hearth, Temple, and Forge Homemade Bread
Recipes: The Top Easy and Delicious Homemade Bread Recipes! Bread Machine Cookbook:
Delicious And Simple Bread Machine Recipes The Bread Machine Magic Book of Helpful Hints:
Dozens of Problem-Solving Hints and Troubleshooting Techniques for Getting the Most out of Your
Bread Machine Bread In Half The Time: Use Your Microwave and Food Processor to Make Real
Yeast Bread in 90 Minutes Easy Breadmaking for Special Diets: Use Your Bread Machine, Food
Processor, Mixer, or Tortilla Maker to Make the Bread YOU Need Quickly and Easily

[Dmca](#)