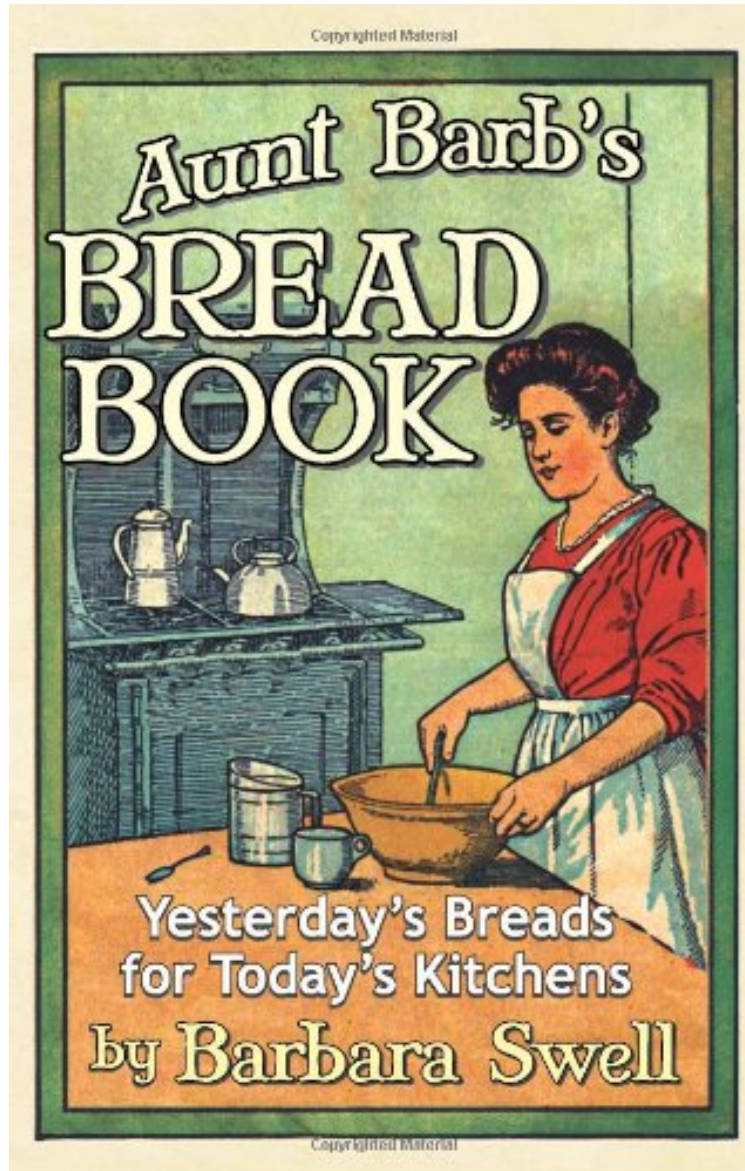


Aunt Barb's Bread Book

Barbara Swell

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Barbara Swell : Aunt Barb's Bread Book before purchasing it in order to gage whether or not it would be worth my time, and all praised Aunt Barb's Bread Book:

3 of 3 people found the following review helpful. Don't expect a huge number of recipes, but a giant dose of fun nostalgia. By EriChanHimeA little short, but full of nice recipes. I have only tried one so far, but I found the directions easy to follow. I like the aside comments and bits of history and trivia. I expected it to be a little more like a normal

cookbook, but this is more like a historical commentary on bread baking in America, that also teaches you how to make some. I'm glad I have it, though! 1 of 1 people found the following review helpful. Great Reference Book By The Happy Cooker, Leslie Siebler I have been considering making my own bread. I just finished reading this book and I feel that it is just perfect for letting me know about the process of bread making. I have learned a great deal. I am not quite sure that I am ready to do this. But reading and 're reading this will certainly be an option for me. This book is superior to more contemporary books because it contains the knowledge and experience of experts, women who have lived and done this with love and pride for families who loved them too. 4 of 4 people found the following review helpful. Great Old Recipes By Nancy K. Cruse Just what I was looking for. I love to make bread and wanted healthier recipes, which are sometimes not available unless I buy expensive ingredients that are not available in my small Midwest town. This book is the answer.

Bake up your great grandmother's wholesome, tasty hearth-baked breads in your own kitchen today! You'll be amazed by the stunning loaves and rolls you pluck from new or vintage cast ironware, baking stones, or everyday gizmos that produce yesterday's radiant cooking environments for your modern oven, wood fireplace, or campfire. Recipes from 1820 through 1920 include harvest apple bread, whole-grain little gem breads, oat sandwich loaf, buttermilk rolls, and lots more. Cookbook contains oodles of period photos and bread-lore and is appropriate for all skill levels.