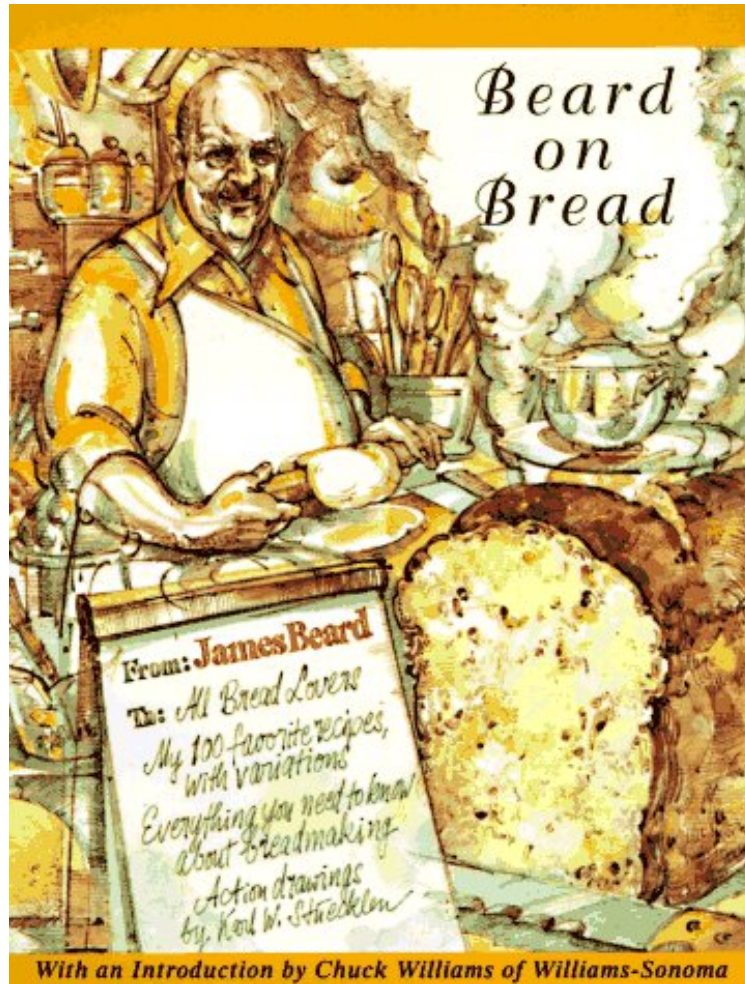


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Beard On Bread

James Beard

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James Beard : Beard On Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Beard On Bread:

1 of 1 people found the following review helpful. Wonderful to find this electronic version of an old favorite! By N. Law I still have my stained and dog-eared hardback but my sister had lost hers and I was excited to get it for her on Kindle. Our family staples are the Graham Bread (substitute whole wheat pastry flour for the graham flour these days), Cracked Wheat Bread (you can substitute bulgar) and also Maryetta's Oatmeal Bread. Fabulous old classics, and nice instructions for beginners, and though it pre-dates the use of super strong mixers and bread machines, recipes can be adapted for both. The sweet potato rolls are yummy too! 0 of 0 people found the following review helpful. The Best Bread Recipes By artgirl147 The best bread book ever!! Mr. Beard really understood how to make a good loaf of bread! This is my second copy! I wore the first one out! Well worth the money to get good bread! 0 of 0 people found the

following review helpful. Beard on Bread By Boston Customer I originally got this book many, many years ago. It's a great little book that combines recipes with practical explanations of what will change if you use various options/trade-offs. It also includes anecdotes, that make it readable as opposed to just a cookbook. It packs a lot of good stuff into a small paperback that doesn't take up much space.

The bestselling, classic book on baking bread, from the "Dean of American Gastronomy"—featuring his 100 favorite recipes and variations. From Buttermilk White Bread to Whole-Meal Bread with Potatoes, and from Challah to Crumpets, Beard brings together recipes from across America and around the world. Including a 12-point list of remedies for improving one's loaf, and a wonderful variety of different types of bread to bake—plain, whole-meal, and sweetened breads, batter breads, baking powder and soda breads, rolls, flat breads, filled breads, fried breads, and more—this is the only book the home baker needs in order to master the art of making bread.

"Pioneering. . . As rich and golden as a sweet potato roll." —The Washington Post
From the Inside Flap: Since the early 1970s, more than 250,000 bread lovers have relied on Beard on Bread to show them exactly how to make the most out-of-this-world breads imaginable. Now, this classic collection of 100 scrumptuous bread recipes is available in a new trade paperback edition featuring more than 90 illustrations by Karl Stuecklen.
About the Author: James Beard was born in Portland, Oregon, and would go on to write twenty books about food over the course of his remarkable career. He started giving cooking lessons in the late 1950s, and became one of the most influential cookery teachers of the twentieth century, and an early champion of American cuisine. The James Beard Foundation was established in his honor. Beard died in New York in 1984.