

(Read free) Breads from Betsy's Kitchen

## Breads from Betsy's Kitchen

*Betsy Oppenneer*

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**Betsy Oppenneer : Breads from Betsy's Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised Breads from Betsy's Kitchen:

2 of 2 people found the following review helpful. Betsy is a great bread baker!By SDKI bought this book because I saw Betsy prepare her Sesame Seed Cheddar bread on food tv. It has been such a well-loved recipe since, I wanted to try some of her other recipes. Family ties or not, this book would do with a good editor who might suggest a TABLE OF CONTENTS (duh). You have to turn the pages and read the book like a novel to first acquaint yourself with the flavors and types of breads; making your way through beginner tips which just wastes time for me. I understand the book wasn't just written for me, but when I'm ready to bake bread, I don't want to have to read the whole book first to find a recipe. A table of contents seems like a reasonable navigational requirement for any cookbook, especially one

you hope to reference over time. Otherwise, a good investment and addition to anyone looking for reliable bread recipes. 0 of 0 people found the following review helpful. Must Have By K. Evans If you love to bake bread, this is the book for you. I used the basic bread recipe to aid in teaching breadmaking to our community education group. Betsy is the Julia Child of the bread world. 0 of 0 people found the following review helpful. Excellent for bread makers. By mitzigirl Book was recommended by Baking instructor/just what I needed. Never baked bread before - look out - baking all the time now.

**Yeast Affection - It's a Good Thing** Do you want that satisfying, tantalizing, almost sensual experience of making a scrumptious loaf of bread yourself? Are you a seasoned bread baker looking for new interesting ideas and zingy exceptional bread recipes? Are you a novice afraid to bake bread because the process is unfamiliar? Betsy Oppeneer, nationally renowned bread-baking instructor, travels all over America sharing her love of baking and cooking. With a healthy serving of information about utensils, ingredients, and techniques, Betsy's new book, *Breads from Betsy's Kitchen* will interest all bread bakers. In her informative and easy-to-read style, Betsy takes you through the fundamental steps of bread baking - from prepping ingredients to serving and storing finished loaves - all mixed with a generous measure of humor throughout. This is not "just another bread book." Betsy shares new techniques that Grandma never knew. Did you know that using an instant-read thermometer will not only tell you how warm your ingredients are, but is also a sure-fire way to tell when your bread is done? Did you know that once bread has risen, it doesn't absorb flour the same way it did before rising? Never turn risen dough out onto a floured work surface. A light coating of oil is much better because the dough won't stick to the surface and glides smoothly when you roll it out. Bread baking is on the rise! More people, especially men, are going into the kitchen to bake their own bread. Some have bought bread machines and want to learn more about using them. However, the largest group has gotten flour in their veins, likes the feel of the dough, and wants the satisfaction of transforming a rough mass of ingredients into delicious, fragrant, full-flavored bread. Betsy Oppeneer is the perfect person to help. She is the author of *Betsy's Breads* (The Breadworks, Inc.) and *The Bread Book* (HarperCollins) and producer of two videos *Perfect Bread: How to Conquer Bread Baking* and *Perfect Bread: Fun with Creative Shapes*. Because of her national following, Betsy is often called the "Pied Piper of Bread Bakers." Betsy makes bread baking seem effortless. *Breads from Betsy's Kitchen* is treasure of exceptional recipes such as Buttermilk Orange Wheat Bread, Carrot Ginger Bread, Maple Cornmeal Rolls, Potato Focaccia, and German Butterkuchen. She will have all bread bakers, both pro and novice, turning out wholesome homemade yeast breads with ease. The "Bits Pieces" boxes throughout the book are filled with history, tips, techniques, and trivia to add to the reader's enjoyment. Betsy realizes that bread baking is very personal and says "I want people to get as much enjoyment baking bread as I do. When you eat good bread, it goes into your stomach and hugs you from the inside out!"

...*Breads from Betsy's Kitchen* will prove to be a popular, never-failing source of baking ideas for all occasions. -- *The Midwest Book Breads from Betsy's Kitchen* is a perfect addition to any baker's library. -- *The International Cookbook Revue* Homemade breads bring the family together. -- *The News-Gazette, Lexington VA* About the Author **THE BREAD BAKER'S PIED PIPER.** Betsy Oppeneer began her baking career at the age of 12 as an apprentice for a small bakery in her hometown of Cleveland, GA. Later, as the wife of an Army officer, she traveled to many countries where her love of food turned into a serious study of various cooking and baking styles. These experiences eventually led Betsy to teach baking classes from her home and for women's groups. Since then, Betsy has become a central figure in the culinary industry as a teacher, author, and consultant. She is the "bread baker's pied piper", sharing the pleasures of home baking to thousands of people at over 80 schools in 22 states. **EDUCATION.** Betsy has studied at the Culinary Institute of America (Hyde Park, NY), Cornell University's Intensive Gourmet Cooking Program (Ithaca, NY), the ATA School of Gourmet Cooking (Portafino, Italy), and the Yankee Kitchen Certificate Series (Bellevue, WA). She has studied with several culinary luminaries such as Julia Child, Nicholas Malgieri, Nancy Silverton, Dan Leader, Jacques Pepin, Madeleine Kamman, Roland Mesnier, Marlene Sorosky, Bernard Clayton, Nathalie Dupree, and Richard Whitmann (Culinary Olympics Champion). **THE IACP.** Betsy is an active member of the International Association of Culinary Professionals (IACP) and served on the board of directors. She has been chairperson for the Regional Meetings Committee, the Professional and Institutional Recruitment Committee, and the Public Relations Committee. In 1988, Betsy earned the IACP's prestigious classification of Certified Culinary Professional. **EXPERIENCE IN THE INDUSTRY.** Her involvement in other areas of the food industry includes consultation for Corning Incorporated, the Hay Day Bakery, and The King Arthur Flour Baker's Catalogue. Betsy was a featured star for both KitchenAid's Bread Masters of the World (Chicago, IL) and the TOPS Nutrition Fair (Buffalo, NY). She has judged cooking contests for the Valley Daily News (Kent, WA), Duncan Hines and St. Joseph's Hospital (Tacoma, WA). Betsy has also developed recipes for Fleischmann's Yeast, who she represented during National Family Bread Baking Month (Seattle, WA). **MEDIA APPEARANCES.** Her television appearances include regular visits on *Cookin' USA* (Nashville, TN), *CBS This Morning* (NY, NY), *KIRO News Channel* (Seattle, WA), *WEWS Morning Exchange* (Cleveland, OH), *WAGA Good Day Atlanta* (Atlanta, GA), plus numerous appearances on local programs across the

country. Betsy is frequently interviewed on radio programs and by newspaper food editors. **ACCOMPLISHMENTS.** Betsy recently owned and operated Escapades in Roswell, GA, an upscale store featuring catering, specialty foods, freshly baked breads, desserts, and distinctive tabletop items. In 1987, Betsy created The Breadbasket, a catalogue of high quality baking supplies and equipment for home bread baker. The King Arthur Flour Company purchased it in 1990 and renamed it The King Arthur Flour Baker's Catalogue. She has also produced two videos, Perfect Bread: Fun with Creative Shapes and Perfect Bread: How to Conquer Bread Baking (winner of the Publisher's Marketing Association Benjamin Franklin Award in May, 1992). She has written two books Betsy's Bread (Breadworks, 1987) and The Bread Book (HarperCollins, 1994), which won the Martini Rossi, Asti Annual Dessert Cookbook Awards. **AT PRESENT.** Currently, she is the editor of From Betsy's Kitchen, a food and cookbook review newsletter. Betsy working on her third book, Breads from Betsy's Kitchen, due for publication in the summer of 1998. She also develops several recipes for Publications International, Ltd., a cookbook packaging company. Betsy continues to travel the country lecturing, teaching classes, and sharing her love of bread baking.