

(Download free ebook) Breadtime Stories: A Cookbook for Bakers and Browsers

# Breadtime Stories: A Cookbook for Bakers and Browsers

*Susan J. Cheney*

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#786281 in Books Ten Speed Press 1990-12-01 1990-12-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 10.75 x 8.50 x .75l, #File Name: 0898153158356 pages | File size: 42.Mb

**Susan J. Cheney : Breadtime Stories: A Cookbook for Bakers and Browsers** before purchasing it in order to gage whether or not it would be worth my time, and all praised Breadtime Stories: A Cookbook for Bakers and Browsers:

0 of 0 people found the following review helpful. I found my first copy of this in a tiny ...By writemaggieI found my first copy of this in a tiny French hamlet and immediately I knew I had to have my own copy. It isn't just another bread book. This is special, very special.4 of 4 people found the following review helpful. I loved this bookBy Waleed K. S. EssaWhen going from whole grain wheat flour to white flour we lose from 60 to 80% of 12 out of 13 nutrients present at good, or excellent level in Whole Wheat. I loved this cookbook because all the recipes were for whole flours, and never white refined carbohydrates.In this book you learn how to make a sour dough starter, and how to maintain it. You also learn about natural rise bread which is made without any yeast at all.I highly recommend this book; unfortunately, I could not find another copy to buy. It seems to be out of print.2 of 2 people found the following review helpful. Breadtime Stories by Susan Jane CheneyBy A CustomerFabulous whole wheat receipes that produce light fluffy bread. Good advice on dough handling procedures. Suggestions for tofu use. All in all a terrific cookbook!

One of the bakers from the Moosewood Restaurant in Ithaca, New York, presents a charming and unusual look at breads and the things we eat with and on them. The more than 200 recipes for breads, and other bakes goods, fillings, toppings, and accompaniments will send anyone to the kitchen for the baking pans. Illustrated.

From Publishers WeeklyCheney, a former cook at the Moosewood Restaurant in Ithaca, N.Y., offers an array of

recipes for breads and baked goods as well as some soups, stews, salads and desserts that will appeal to vegetarians and whole foods cooks. Her approach, which emphasizes teaching and encouraging the reader--she spends 15 pages on the rudiments of handling yeast dough--may reassure beginners. However, businesslike bakers will find the author as cloying as an overdose of organic honey when she writes, for instance, that "creating natural-rise breads is . . . suspenseful and magical." A number of treats, such as poppy-seed bread, buckwheat muffins, and sweet dough for sticky buns, are presented in attractive whole-grain versions. But baffling alterations in classics, such as embellishing piroshki with kuzu powder, tempeh and kelp powder or adding dark barley miso to pesto, are bound to draw grumbles from all but determined whole foods aficionados. Perhaps Cheney should heed the argument she uses to assert the superiority of whole-wheat flour to white: "If it isn't broken, why fix it?" This is the author's first cookbook. Line drawings. Copyright 1990 Reed Business Information, Inc. From Library Journal Cheney, an alumna of the renowned Moosewood Restaurant in Ithaca, New York, offers recipes both for breads and for "companions," from spreads and pates to salads and soups. The breads are whole-wheat or whole-grain, and all the recipes are vegetarian and low in fat and cholesterol; some are sophisticated and inventive, others are variations of health food standbys such as tofu burgers. Cheney's first love is baking, and the detailed baking instructions and bread recipes are the best part of the book. For subject collections. Copyright 1990 Reed Business Information, Inc.