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Old World Breads - Charel Scheele - 2012-01

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Tartine Bread - Chad Robertson - 2013-10-29

The Tartine Way — Not all bread is created equal The Bread Book "the most beautiful bread book yet published" -- The New York Times, December 7, 2010 Tartine — A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken Forkish, you'll love Tartine Bread!

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100 Great Breads - Paul Hollywood - 2015-07-02

TV's Paul Hollywood conveys his love of bread-making in this collection of fantastic recipes. He reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. 100 Great Breads features a wide range of recipes, from a basic brown and white loaf to savoury and sweet, Mediterranean, traditional and ancient breads.

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Paul Hollywood's Bread - Paul Hollywood - 2014-09-11

Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

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Nicene and Post-Nicene Fathers First Series, St. Chrysostom - Philip Schaff - 2007-06-01

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The Bread Sister of Sinking Creek - Robin Moore - 1990

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The English bread-book for domestic use - Eliza Acton - 1857

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Bread Alone - Judith R. Hendricks - 2012-03-13

The life of 31-year-old trophy wife Wynter Morrison suddenly changes course when her husband announces one evening that their marriage is over. Emotionally devastated and desperate for a change of scenery, Wyn moves to Seattle where she spends aimless hours at a local bakery, sipping coffee and inhaling the sweet aromas of freshly-made bread. These visits bring back memories of her long-ago apprenticeship at a French boulangerie, and when offered a position at the bakery, Wyn quickly accepts -- hoping that the rituals of baking will help her move on. Working long hours among the bakery's cluster of eclectic women -- Linda, the irascible bread baker; earth mother Ellen and her partner Diane; and Tyler, the blue-haired barista -- Wyn awakens to the truths that she missed while living the good life in Hancock Park. Soon Wyn discovers that making bread possesses an unexpected and wondrous healing power, helping her to rediscover that nothing stays the same bread rises, pain fades, the heart heals, and the future beckons.

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Bread Enough for All - Peter M. Wallace - 2020-09-17

For the 75th anniversary of The Protestant Hour and Day1 ministry, host Peter Wallace has gathered dozens of inspiring excerpts from the most powerful sermons. Some of the most effective preachers of the twentieth and twenty-first centuries are featured, representing the historic mainline Protestant churches and a diverse variety of voices. Diana Butler Bass, Michael Curry, Walter Brueggemann, Barbara Brown Taylor, Juan Carlos Huertas, and many more offer their perspectives on topics such as peace, justice, prayer, love, and community. Clergy and parishioners from across the theological spectrum will appreciate the scope and accessibility of this curated collection. This book is a superb companion for personal meditation and devotion, or thoughtful gift-giving for weddings, birthdays, sympathy, and other life occasions. Questions for discussion and meditation are included with each topic, making this inspirational collection ideal for use by small groups or for personal study.

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The Tucci Cookbook - Stanley Tucci - 2012-10-09

The Tucci Family brings wine pairings, updated recipes, gorgeous photography, and family memories to a new generation of Italian food lovers. There is some truth to the old adage "Most of the world eats to live,

but Italians live to eat." What is it about a good Italian supper that feels like home, no matter where you're from? Heaping plates of steaming pasta . . . crisp fresh vegetables . . . simple hearty soups . . . sumptuous stuffed meats . . . all punctuated with luscious, warm confections. For acclaimed actor Stanley Tucci, teasing our taste buds in classic foodie films such as *Big Night* and *Julie & Julia* was a logical progression from a childhood filled with innovative homemade Italian meals: decadent Venetian Seafood Salad; rich and gratifying Lasagna Made with Polenta and Gorgonzola Cheese; spicy Spaghetti with Tomato and Tuna; delicate Pork Tenderloin with Fennel and Rosemary; fruity Roast Duck with Fresh Figs; flavorful Baked Whole Fish in an Aromatic Salt Crust; savory Eggplant and Zucchini Casserole with Potatoes; buttery Plum and Polenta Cake; and yes, of course, the legendary Timpano. Featuring nearly 200 irresistible recipes, perfectly paired with delicious wines, *The Tucci Cookbook* is brimming with robust flavors, beloved Italian traditions, mouthwatering photographs, and engaging, previously untold stories from the family's kitchen.

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Consumers' Preferences Among Bakers' White Breads of Different Formulas - Hugh Parks Bell - 1956

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Peter Reinhart's Whole Grain Breads - Peter Reinhart - 2011-05-18

In this follow-up to his award-winning book *The Bread Baker's Apprentice*, Peter Reinhart offers groundbreaking methods for baking whole grain breads that taste better than any you've ever had. We know whole grain breads are better for us, but will we actually eat them, much less take time to bake them? Yes, says beloved baking instructor Peter Reinhart, but only if they are very, very good. So Reinhart, with his decades of experience crafting amazing artisanal breads, has made it his mission to create whole grain breads that are nothing short of incredible. And because his approach is also simpler and less labor intensive than conventional techniques, you'll choose to make and eat these breads. His fifty-five recipes for whole grain sandwich, hearth, and specialty breads, plus bagels, crackers, and more, incorporate widely available whole wheat flour as well as other flours and grains such as rye, barley, steel-cut oats, cornmeal, and quinoa. Each is so rich with flavor and satisfying texture that white-flour counterparts pale in comparison. Written in Reinhart's famously clear style and accompanied by inspiring photographs, these recipes were perfected with the help of nearly 350 testers. Introductory chapters provide a tutorial, with step-by-step photographs, of the delayed fermentation method that is at the heart of these recipes, as well as a crash course in baking science, discussions of grains other than wheat, and more. Advanced bakers will relish Reinhart's innovative techniques and exacting scientific explanations, and beginning bakers will rejoice in the ease of baking wholesome breads with such extraordinary flavor.

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Living Bread, Saving Cup - R. Kevin Seasoltz - 1982

The articles on Eucharistic liturgy given here are reprinted from the pages of Worship magazine. This expanded edition of the 1982 printing includes three additional essays: Justice and the Eucharist by R. Kevin Seasoltz, O.S.B.; Stipends and Eucharistic Praxis by M. Francis Mannion; and Stipends in the New Code of Canon Law by John M. Huels, O.S.M.

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Not Bread Alone - Nathan MacDonald - 2008-09-25

In ancient Israel the production of food was a basic concern of almost every Israelite. Consequently, there are few pages in the Old Testament that do not mention food, and food provides some of the most important social, political and religious symbols in the biblical text. Not Bread Alone is the first detailed and wide-ranging examination of food and its symbolism in the Old Testament and the world of ancient Israel. Many of these symbols are very well-known, such as the forbidden fruit in the Garden of Eden, the abominable pig and the land flowing with milk and honey. Nathan MacDonald demonstrates that the breadth biblical symbolism associated with food reaches beyond these celebrated examples, providing a collection of interrelated studies that draw on work on food in anthropology or other historical disciplines. The studies maintain sensitivity to the literary nature of the text as well as the many historical-critical questions that arise when studying it. Topics examined include: the nature and healthiness of the ancient Israelite diet; the relationship between food and memory in Deuteronomy; the confusion of food, sex and warfare in Judges; the place of feasting in the Israelite monarchy; the literary motif of divine judgement at the table; the use of food in articulating Israelite identity in the post-exilic period. The concluding chapter shows how some of these Old Testament concerns find resonance in the New Testament.

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The bread of life [signed A.S.A-]. - Alfred S. Atcheson - 1849

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The Bread of Life. The Sacramental Mystery Unveiled. The Sixth Chapter of the Gospel by St. John the Evangelist Illuminated - A. S. A. - 1849

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The Technology of Bread-making - William Jago - 1911

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Marketing Research Report - - 1955

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Merchandising of Selected Food Items in Grocery Stores - Hugh Madison Smith - 1956

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Ruth Clemens, finalist on BBC's highly successful TV series The Great British Bake Off, shares her delicious bread recipes, fitting for all occasions. Each of the 30 recipes shows you how to get confident with straightforward doughs, to progress to pre-ferments and experiment with further methods. Along with clear step-by-step instructions, the recipes are crammed with tips and tricks to ensure that you'll be turning out delicious homemade loaves in next to no time.

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Bulletin - United States. Office of Experiment Stations - 1908

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The widow's son; or, Bread upon the waters. From the Germ - Franz Hoffmann - 1881

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American Hay, Flour and Feed Journal - - 1904

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The Chemistry of Wheat, Flour and Bread and Technology of Breadmaking - William Jago - 1886

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The Price of Bread - Jan de Vries - 2019-04-30
The humble loaf serves as a prism through which to study how public market regulation affected private economic life.

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For Daily Bread, and Other Stories - Henryk Sienkiewicz - 1898

For Daily Bread, and Other Stories - Henryk Sienkiewicz - 1898

Bulletin - - 1904

Bulletin - - 1904

Report - Minnesota. Agricultural Experiment Station, Saint Anthony Park - 1906

Report - Minnesota. Agricultural Experiment Station, Saint Anthony Park - 1906

Annual Report - University of Minnesota. Agricultural Experiment Station - 1902

Annual Report - University of Minnesota. Agricultural Experiment Station - 1902

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Annual Report of the Agricultural Experiment Station of the University of Minnesota - University of Minnesota. Agricultural Experiment Station - 1906

Annual Report of the Agricultural Experiment Station of the University of Minnesota - University of Minnesota. Agricultural Experiment Station - 1906

Injurious Insects of 1903 - Charles S. Greene - 1903

Injurious Insects of 1903 - Charles S. Greene - 1903

Station Bulletin - - 1904

Station Bulletin - - 1904

Bulletin - University of Minnesota. Agricultural Experiment Station - 1902

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Bread and Salt - R. E. F. Smith - 1984-04-12

Bread and Salt - a literal translation of the Russian word for hospitality - explores the social and economic implications of eating and drinking in Russia in the thousand years before 1900. Eating and drinking are viewed here as social activities which involves the economics of production, storage and distribution of food stuffs. These activities attract both social controls and state taxation; in this way the everyday process of eating and drinking is linked with the history of Russia. The dominance of grain in the diet throughout the period and the importance of salt, as implied in the title, are dealt with, as are the early Russian beer-drinking fraternities. The relatively late introduction of spirits, in the form of vodka, and its disastrous consequences in social terms are described. Tea and the samovar, also much more a latecomer than is generally realized, did little to diminish excessive drinking. Drinking, in any event, was by no means discouraged by the state, since it was a major source of state income. The final section of the book looks at rural diets in the nineteenth century, when some variation and new items, such as the potato, became important. At the same time, peasants depended basically on the grain crop, as they had for thousands of years. Forced by taxation to enter the market, afflicted by severe famines towards the end of the century, many peasants ate and drank no better as a result of the modernization of the county.

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Department Bulletin - United States. Dept. of Agriculture - 1920

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Bread: A Sweet Surrender - Malcolm C. Searles - 2019-09-24

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Bread and the British Economy, 1770-1870 - Christian Petersen - 2017-07-05

In this ambitious book Christian Petersen has taken a central topic in economic and social history and given it a new sweep and coherence. As the Lord's Prayer suggests, securing an adequate supply of bread was a matter of over-riding concern to everyone until very recently. Bread was always by far the largest single item in the budgets of the poor, but bread could be made from many grains - wheat, rye, barley etc. Christian Petersen describes how in the later eighteenth century the process of replacing other cereals by wheat in bread making was completed throughout Britain. He provides a continuous series of estimates of bread consumption per caput, of bread prices (and, consequently, used in conjunction with population data, of total national expenditure on bread), and of wheat output and net imports. The implications of the changes in techniques of milling and baking that occurred are analysed, and the organisation of the baking and retailing of bread is described. Bread was so central to the economy of individual households and to the national economy as a whole that this book represents a major contribution to the history of the British economy and of British society in the period 1770-1870.

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In this ambitious book Christian Petersen has taken a central topic in economic and social history and given it a new sweep and coherence. As the Lord's Prayer suggests, securing an adequate supply of bread was a matter of over-riding concern to everyone until very recently. Bread was always by far the largest single item in the budgets of the poor, but bread could be made from many grains - wheat, rye, barley etc. Christian Petersen describes how in the later eighteenth century the process of replacing other cereals by wheat in bread making was completed throughout Britain. He provides a continuous series of estimates of bread consumption per caput, of bread prices (and, consequently, used in conjunction with population data, of total national expenditure on bread), and of wheat output and net imports. The implications of the changes in techniques of milling and baking that occurred are analysed, and the organisation of the baking and retailing of bread is described. Bread was so central to the economy of individual households and to the national economy as a whole that this book represents a major contribution to the history of the British economy and of British society in the period 1770-1870.

Bread - William Rubel - 2011-10-15

It is difficult to think of a food more basic, more essential, and more universal than bread. Common to the diets of both the rich and the poor, bread is one of our oldest foods. Loaves and rolls have been found in ancient Egyptian tombs, and wheat has been found in pits where human settlements flourished 8,000 years ago. Many anthropologists argue that the ability to sow and reap cereals, the grains necessary for making bread, could be one of the main reasons why man settled in communities, and even today the concept of "breaking bread together" is a lasting symbol of the uniting power of a meal. Bread is an innovative mix of traditional history, cultural history, travelogue, and cookbook. William Rubel begins with the amazing invention of bread approximately 20,000 years ago in the Fertile Crescent and ends by speculating on the ways in which cultural forces and advances in biotechnology may influence the development of bread in the twenty-first century. Rubel shows how simple choices, may be responsible for the widespread preference for wheat over other bread grains and for the millennia-old association of elite dining with white bread. He even provides an analysis of the different components of bread, such as crust and crumb, so that readers may better understand the breads they buy. With many recipes integrated with the text and a glossary covering one hundred breads, Bread goes well beyond the simple choice of white or wheat. Here, general readers will find an approachable introduction to the history of bread and to the many forms that bread takes throughout the world, and bread bakers will discover a history of the craft and new ways of thinking that will inspire experimentation.

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