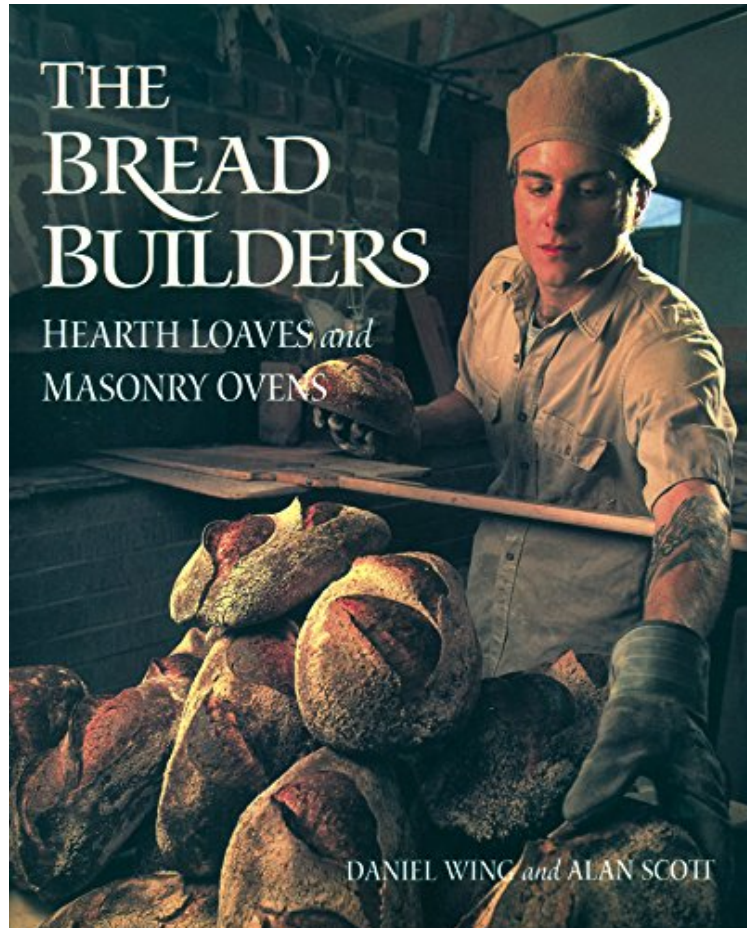


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The Bread Builders: Hearth Loaves and Masonry Ovens

Daniel Wing, Alan Scott

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#29546 in Books Scott, Alan/ Wing, Daniel 1999-07-01Original language:EnglishPDF # 1 10.00 x .71 x 8.03l, 1.5l #File Name: 1890132055250 pages | File size: 42.Mb

Daniel Wing, Alan Scott : The Bread Builders: Hearth Loaves and Masonry Ovens before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bread Builders: Hearth Loaves and Masonry Ovens:

0 of 0 people found the following review helpful. so interesting, full of great info!By otter songthis is a go to book on the the subject of ovens bread. VERY helpful to the novice or the iadvanced baker. Lots of useful info. Arrived fast--great vendor!0 of 0 people found the following review helpful. Excellent bookBy Rebecca D. NormanI found it a good read. I already had long-standing interest and some experience in both bread baking and earthen building.3 of 4 people found the following review helpful. ExcellentBy Massimo MaddaloniThis book is a composite of two related, yet different, topics.Part 1 details how to make and bake naturally leavened bread, which is the bread raised by a mix of yeast and lactic acid bacteria (as opposed to bread raised with bakers yeast). The main praise I have is that everything is smartly explained both in laymans terms as well as in microbiologists impeccable terms. It also explains the transformations that crust and crumb undergo along the process. In this respect this book filled some gaps I had, and

overall made me a better bread maker. Part 2 explains how to build a brick oven. This part, too, is excellent. Properties of many different building materials are clearly explained. Building plans are neatly detailed. Proportions and isolation are clearly explained. Perhaps a section on how to build brick ovens on limited real-estate would have helped. I definitely recommend this book.

Creating the perfect loaf of bread--a challenge that has captivated bakers for centuries--is now the rage in the hippest places, from Waitsfield, Vermont, to Point Reyes Station, California. Like the new generation of beer drinkers who consciously seek out distinctive craft-brewed beers, many people find that their palates have been reawakened and re-educated by the taste of locally baked, whole-grain breads. Today's village bakers are finding an important new role--linking tradition with a sophisticated new understanding of natural leavens, baking science and oven construction. Daniel Wing, a lover of all things artisanal, had long enjoyed baking his own sourdough bread. His quest for the perfect loaf began with serious study of the history and chemistry of bread baking, and eventually led to an apprenticeship with Alan Scott, the most influential builder of masonry ovens in America. Alan and Daniel have teamed up to write this thoughtful, entertaining, and authoritative book that shows you how to bake superb healthful bread and build your own masonry oven. The authors profile more than a dozen small-scale bakers around the U.S. whose practices embody the holistic principles of community-oriented baking based on whole grains and natural leavens. The Bread Builders will appeal to a broad range of readers, including: Connoisseurs of good bread and good food. Home bakers interested in taking their bread and pizza to the next level of excellence. Passionate bakers who fantasize about making a living by starting their own small bakery. Do-it-yourselfers looking for the next small construction project. Small-scale commercial bakers seeking inspiration, the most up-to-date knowledge about the entire bread-baking process, and a marketing edge.

.com In recent years, a revived and burgeoning interest in wholesome, locally baked bread has swept the country, with bakeries springing up in small towns and major urban areas alike, producing an astounding variety of interesting, crusty, tasty, handmade breads. The Bread Builders explains the grains and flours, leavens and doughs, the chemistry of bread, and the physics of baking in a big book filled with helpful drawings, photographs, recipes, and tips. In a unique angle for a book on baking bread, it also includes detailed diagrams and instructions for building your own masonry bread oven from scratch. As Laurel Robertson, author of *The New Laurel's Kitchen* says, "This book is ice cream for a baker! We visit legendary bakeries, meet wonderful people, learn all sorts of fascinating scientific information with practical usefulness in bowl and oven, and best of all, get the skinny on masonry ovens, the cherished fantasy of us all." The enthusiasm of the authors in their search for the perfect loaf of bread permeates this detailed but lively and accessible book, and will offer much of use to both amateur and professional bread makers. --Mark A. Hettis from *Ecology Action Newsletter*-*The Bread Builders: Hearth Loaves and Masonry Ovens*, by Daniel Wing and Alan Scott, is a serious book, written for people who take their bread baking seriously. It is not a cookbook but one whose object is to help the baker understand all parts of the process that go into creating an excellent loaf. As such, it is a technical journal that thoroughly details natural fermentation, bread grains and flours, leavens and dough, and dough development. The second part is about masonry ovens and their construction, since both authors agree that such an oven is a necessary part of creating the excellent loaf. Each chapter of the book includes a visit to a commercial or private venture which is using some or all of the processes being described. The book is not a light read but should prove inspiring to those wanting more information about the baking process, how to construct a masonry oven or anyone who is glad to see that these traditional methods are being nurtured rather than forgotten. "This book is ice cream for a baker! We visit legendary bakeries, meet wonderful people, learn all sorts of fascinating scientific information with practical usefulness in bowl and oven--and best of all, get the skinny on masonry ovens, that cherished fantasy of us all."--Laurel Robertson, author of *Laurel's Kitchen* About the Author Alan Scott was a craftsman and metaphysician who combined a lifetime's experience in metalwork, farming, and masonry oven-building with a constant awareness of the spiritual dimension of our activities on this earth. Originally from Australia, Alan lectured and led workshops throughout the U.S., under the aegis of his oven building and consultation firm, *Ovencrafters*, which is based in Petaluma, California. He returned to his native Australia several years ago after becoming ill. He died Jan. 26, 2009, in Tasmania. He was 72.