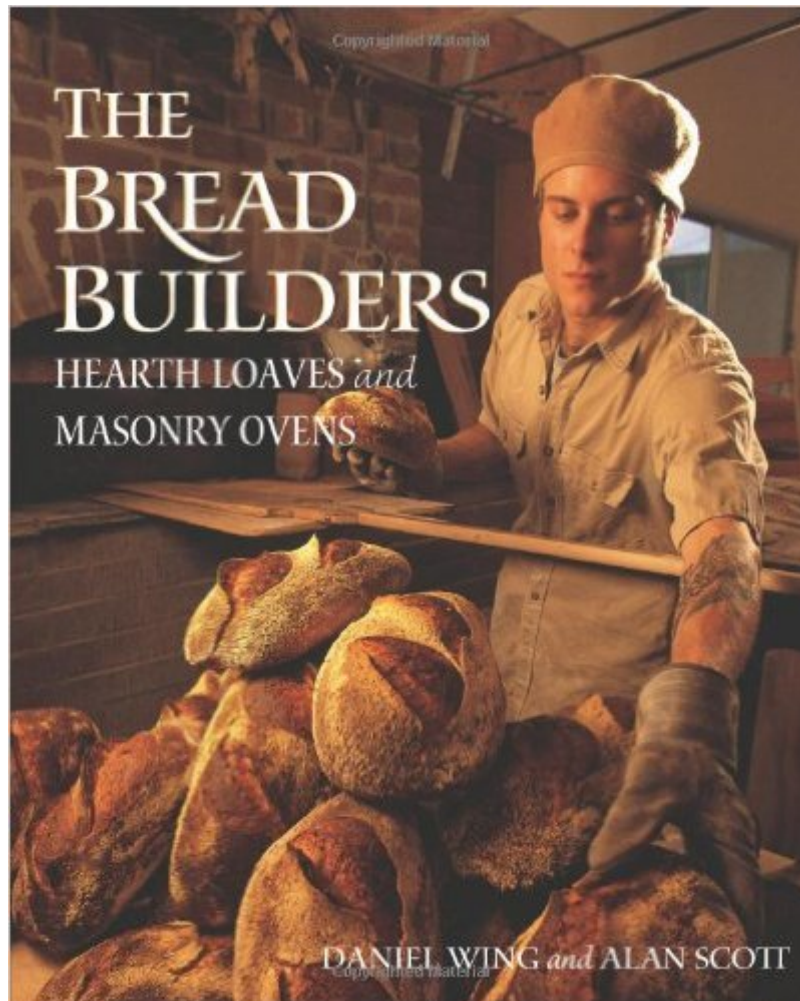


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# The Bread Builders: Hearth Loaves And Masonry Ovens



## Synopsis

Creating the perfect loaf of bread--a challenge that has captivated bakers for centuries--is now the rage in the hippees 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. Â

## Book Information

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## Customer Reviews

Date: Fri, 14 May 1999 16:33:05 -0700 From: Darrell Greenwood Subject: The Bread Builders -Hearth Loaves and Masonry Ovens I had a very interesting book pop through the mail slot yesterday, 'The Bread Builders - Hearth Loaves and Masonry Ovens' by Dan Wing and Alan Scott. When Dan wrote me for my address so he could send me a review copy he noted in his enthusiasm for his newly minted book "It's a really good book." After receiving it yesterday I noted in my enthusiasm for his newly minted book, "It's a really good book" and it is :-). You get for your \$35 the best book I have read on "natural leavens" or sourdough. It has no recipes but sets out to teach you the basics underlying baking bread with no commercial yeast... and succeeds very well. The book is 254 pages, paperback, indexed, and well illustrated with color and b&w photographs, graphs, line drawings and a glossary. Starting out with interesting introductions by Alan Scott and Dan Wing, the book's chapters wind their way through Naturally Fermented Hearth Bread, Bread Grains and Flours, Leavens and Doughs, Dough Development and Baking, Ovens and Bread. Interspersed in the chapters are 'visits' where a separate article describes a visit to an interesting bakery or baking related location ranging from Vermont to California. The book's clear and easily readable style is assisted with sidebars and notes clarifying various points. I do like the notes in the margins as this book does rather than at the bottom of the page. But wait, that is only half the book. You get thrown in for free another book, on how to design, build and operate a masonry oven.

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