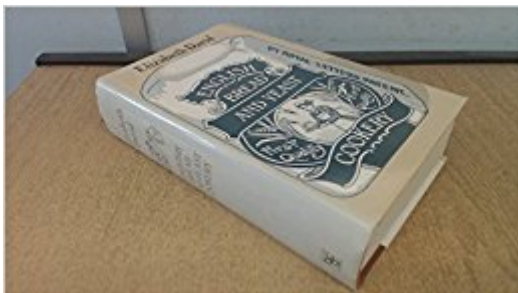


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English Bread And Yeast Cookery



Book Information

Hardcover

Publisher: Book Club Assoc.; Reprint edition (1978)

ASIN: B000O5HF4U

Package Dimensions: 9.1 x 6.6 x 1.1 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.5 out of 5 stars 28 customer reviews

Best Sellers Rank: #737,096 in Books (See Top 100 in Books) #174 in Books > Cookbooks, Food & Wine > Regional & International > European > English, Scottish & Welsh #572 in Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

Not really a cookbook, though it does include recipes, this is a riveting look (at least for me) at bread and bread baking primarily in England through the centuries. It was written in the late 1970's so it's also a bit of a home baker's time capsule. There are listings of shops and suppliers that have probably been out of business for decades. But it's fascinating all the same. So to just sum up, if you're seriously interested in bread, baking techniques, flour, yeast and salt, this book is for you. If you're looking for a quick recipe for a loaf of bread, this book probably provides TMI. But I must say, it's an informative, wonderfully written book.

This book is a classic. Got it for a friend since I've had it in the past, and every recipe is an education from one of the last century's best chefs. Her influence on California Cuisine can't be overestimated.

The best of the best in bread.

Ms. David has produced a great book that not only provides a very interesting and informative history of baking but also includes a great baking instruction reference along with recipes for anyone to follow. Her conversions from English/European measurements to American measurements is most useful.

I have been using this book and Elizabeth David's recipes for over 20 years. I bought these books to give to new bakers I meet, who haven't heard of Elizabeth David. Her method of using less yeast

produces really noticeably better loaves, and I use many of her specialty breads as well. Please try the Aberdeen Rowies.

This book contains numerous fine points on bread making not found elsewhere. Has valuable pieces of uncommon information that will be of benefit to persons who are already knowledgeable about the craft of bread making. Also contains much information about older ingredients and methods not commonly talked about in current literature but still very useful. I own many bread books and this is one I would highly recommend to any serious practitioner of the craft.

Not just a cook book this covers how bread is made and some of the social implications. A very good read. It does concentrate a bit on the bread industry in England but that is presented in an interesting manner.

This book is for lovers of history, lovers of baking, and Anglophiles. Have never actually used it for a cookbook; I just like to read it.

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