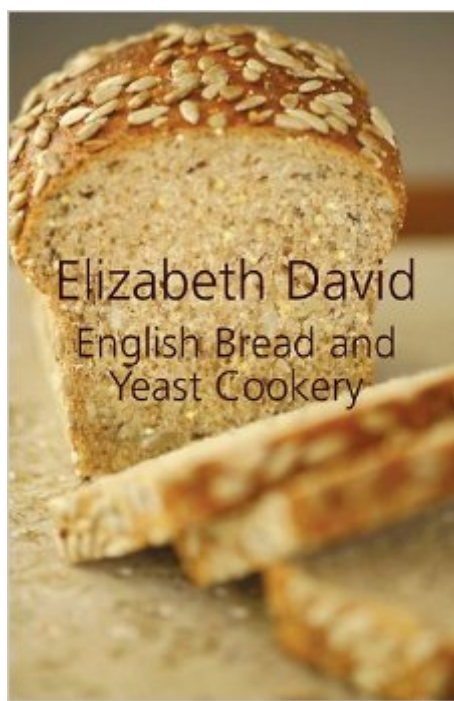


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English Bread And Yeast Cookery



Synopsis

First published in 1977, and winning its author the coveted Glenfiddich Writer of the Year Award, this universally acclaimed book is regarded by many as simply the best book ever written about the making of bread. It covers all aspects of flour-milling, yeast, bread ovens and the different types of bread and flour available. It contains an exhaustive collection of recipes, everything from plain brown wholemeal or saffron cake to drop scones and croissants; all described with her typical elegance and unrivaled knowledge. Even how to make your own yeast and keep it. But more than just a list of recipes, it is an insight into an interesting and informative home-baker. Inquire within on any point connected with baking and Miss David has the answer. Nor does it omit the history of bread making from the Exodus onwards, the iniquities of sliced bread and uncovers the dubious practices of some flour millers and bread manufacturers in the UK and elsewhere with amusing anecdotes and personal observations throughout. The writing style of this book has aged well and adds greatly to its charm. This is a book that should be included in every food lover's collection, not just for those who love to cook, but those who enjoy reading about food and its history. It is also an absolute must for keen bakers.

Book Information

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Customer Reviews

Browsing through this enormous encyclopedia of bakery is something like rummaging through the attic of a centuries-old English house. Everywhere you look, there's something interesting . . . or useful . . . or just fun to know about. Go back on another day and find a whole treasure trove you

missed the first time around. And, if you're used to U.S. prose and measurements, Ms. David helpfully defines everything (sometimes as a result of extensive research on her own part) and translates the measurements into terms and proportions we can use here. I can hardly fathom the amount of research that went into this tome. There are quotations from archaic cookbooks, "receipts" from all over Great Britain and Ireland, historical anecdotes about the housewives and bakers who originated items we still know today (or, in many cases, would never have heard of except for Ms. David's research), good scientific data and analysis, and IT'S FUN TO READ. What more could an armchair Anglophile, devoted baker, or simply sentient reader want? This book will be dog-eared and dirty before I ever get tired of reading it!

I knew that I had to read the whole book when the author stated that she thought too many books and recipes suggest using too much yeast. It's just as the book reviewers said, simultaneously amusing and informative. Even if you have only a passing interest in bread baking, the historical and sociological aspects Ms David presents make the reading worth while.

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 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.

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