

King Arthur Flour Company Vt Images Of America

Vermont and New Hampshire are two sides of the same northern New England climate—the high landscapes of the Green Mountains and the White Mountains, glued together by the Connecticut River Valley. The classic flavors of Vermont and New Hampshire—apples, maple syrup, and cheddar cheese—have grown into an artisanal revolution, and each state produces world-class culinary specialties. In *Food Lovers' Guide to Vermont & New Hampshire*, seasoned food writers Patricia Harris and David Lyon share the inside scoop on the best places to find, enjoy, and celebrate these culinary treasures. A bounty of mouthwatering delights awaits you in this engagingly written guide. With delectable recipes from the renowned kitchens of the area's iconic eateries, diners, and elegant dining rooms, *Food Lovers' Guide to Vermont & New Hampshire* is the ultimate resource for food lovers to use and savor. Inside you'll find: Favorite restaurants and landmark eateries Food festivals and culinary events Specialty food stores and markets Farmers' markets and farm stands Recipes using local ingredients and traditions Local food lore and kitchen wisdom The states' best brewers, brewpubs, and wineries

In 1790, George Washington was elected the first U.S. president, Thomas Jefferson became the country's first secretary of state, and flour imported to Boston from England marked the beginning of the King Arthur Flour Company. The King Arthur Flour Company, now more than two hundred years old, produces the flour of choice for millions, from beginning home bakers to the world's top chefs, and has evolved into a one hundred percent employee-owned company. King Arthur Flour Company illustrates the history of America's oldest flour company (and New England's oldest food company). King Arthur Flour was founded in Boston not far from Long Wharf, where the flour was unloaded from merchant ships. Five generations of the Sands family headed the company for almost two centuries until the Employee Stock Ownership Plan was initiated in 1996. Marketing at King Arthur Flour has always revolved around the icon of the lone knight on his horse, and in 1896, a lone rider dressed as King Arthur rode through Boston's streets atop a black stallion to advertise the product. Another creative marketing campaign featured a white sound truck, complete with a large pipe organ and an eight-foot statue of King Arthur, roving through New York City streets.

Offers a variety of traditional cookie recipes including chocolate chip, oatmeal, , biscotti, and sugar with variations to bring new life to these old favorites and includes tips on ingredients and techniques.

Offers a variety of traditional cookie recipes including chocolate chip, oatmeal, biscotti, and sugar with variations to bring new life to these old favorites and includes tips on ingredients and techniques.

Breaking Bread

Tartine

The All-purpose Baking Cookbook

Make the Best Artisanal Breads and Pastries Better Without a Mixer

From the Wood-fired Oven

A Baker's Book of Techniques and Recipes

How the New Crop of Grain Growers, Plant Breeders, Millers, Maltsters, Bakers, Brewers, and Local Food Activists Are Redefining Our Daily Loaf

The premium flour manufacturer provides a comprehensive reference and resource guide to baking with whole grains, offering expert tips, step-by-step photos, the history and legend of various grains and flours, and more than 400 tasty recipes. Original. 30,000 first printing.

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 levens, 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.

A comprehensive guide to the art of baking includes both traditional and new recipes for breads, pastries, pastas, and desserts using King Arthur flour

Newly revised and updated--The must-have cookie cookbook for bakers of all levels with over 400 recipes from America's most trusted baking resource. From the perfect chocolate chip cookie (whether you prefer it chewy, crisp, or in-between) to simple sugar cookies ranging in flavor from lemon to cinnamon to vanilla, from brownies and blondies to shortbread, graham crackers, macarons, chocolate biscotti--you'll discover more than 400 delightful cookies in these pages. From classic flavors to modern techniques, these recipes will inspire and satisfy cookie lovers and bakers at every skill level. King Arthur Baking Company's talented and trusted test kitchen experts provide an overview of essential cookie ingredients--updated and revised--along with step-by-step instructions and illustrations that result in

visually impressive and incredible-tasting cookies. Recipes are enhanced with sidebars full of hints, shortcuts, troubleshooting advice, and recipe lore. With tips on substitutions and variations; information about gluten-free flours; details on measuring and weighing ingredients; instructions for making icings, fillings, and dips; and even advice on high-altitude baking, this truly is the ultimate cookie cookbook.

Baking in America

The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook

Food Lovers' Guide to Vermont & New Hampshire

Dedicated to the Pure Joy of Baking

175 Beautiful, Doable Cake Mix Recipes for Bundts, Layers, Slabs, Loaves, Cookies, and More! A Baking Book

Texts Through History

Vermont Off the Beaten Path®

Turn a cake mix into a cake masterpiece! Discover 175 decadent and quick modern recipes with from-scratch flavor from the author of The Cake Mix Doctor. Anne Byrn is known for her cake mix magic, and A New Take on Cake makes baking from a box as inspiring as it is easy—everything from vegan tortes to gluten-free cakes, doughnuts to cake pops, and whoopie pies to a wedge for snacking, celebrating, and everything in between! With 50 modernized classics and 125 brand-new recipes, no one will be disappointed. Cream Cone Cake, Vegan Chocolate Cake with Creamy Nutella Frosting, or Blood Orange Loaf with Campari Glaze were made from boxed mixes. Whether you are following a gluten-free, sugar-free, or plant-based diet, or are just a fan of a good old-fashioned cake with chocolate fudge icing, you'll find your calling—and won't have to spend all day making it.

The ultimate guide to savory baking using fragrant spices and herbs, fresh produce, rich cheeses and meats, and more Baking goes more than just desserts. This unique collection, one of the few to focus solely on the savory side of baking, explores a multitude of possibilities. Get inspired by creative twists like gochujang-filled puff pastry pinwheels or feta-studded dill-zucchini bread. And traditional baked goods from around the world, from Chinese lop cheung bao to Brazilian pão de queijo. Our flexible recipes let you do things simple by often using store-bought doughs and crusts, or go all out and make them from scratch using our foolproof recipes. No matter what kind of baker you are, you'll be inspired by the irresistible flavors, from everyday biscuits to showstopping breads. Quick breads, scones, biscuits, and pastries: Turn scones savory with panch phoran, an Indian spice blend with cumin, fennel, and mustard seeds. Bake the flakiest biscuits ever, packed with fresh sage and oozing with melty Gruyère. Even danish goes savory with Urfa chile. Tarts, galettes, and pies: Jamaican spiced beef patties or a flaky galette with corn, tomatoes, and bacon will be your go-to lunch (or breakfast, or snack). Or make pizza chiena, the over-the-top Italian double-crust pie of eggs, cheeses, and cured meats. And stovetop "bakes": Popovers bursting with blue cheese and chives dress up dinner, while bread pudding with butternut squash and spinach makes the brunch table. And savory pancakes are for anytime, whether you choose Chinese chow mein or Korean kimchi. Flatbreads, pizza, rolls, and loaves: Try alu paratha, the Northern Indian potato-stuffed flatbread. Shape mushroom crescent rolls, and challah enlivened by saffron and rosemary. And for kids of any age, bake a pizza monkey bread. Every recipe has a photo you'll sink your teeth into, and ATK-tested techniques plus step-by-step photos walk you through rolling out pie and galette dough, braiding breads and rolls; stretching pizza dough; and more.

This groundbreaking collection encompasses both sweet and savory favorites: yeast breads and quick breads, layer cakes and doughnuts and fruit desserts, pies and simple pastries. Taking as his starting point 1796, the year the first American cookbook was published, Greg Patent, an accomplished baker, has mined sources from across the country for exemplary baking recipes by amateur cooks. Perusing old cookbooks, journals, and handwritten diaries from libraries and private archives, he has skillfully recreated recipes or used them as inspiration for his own thoroughly up-to-date creations. Included are historical finds like the original Popovers; Lindy's Cheesecake, from the world-famous New York restaurant; and a sensationally easy butterscotch cake that won a baking contest in 1954. Here as well are hundreds of contemporary standouts, such as Malted Milk Chocolate Layer Cake, Blueberry-Lemon Curd Streusel Muffins, Peaches and Cream Cobbler, and Raised Potato Doughnuts.

"Hanne Risgaard offers recipes for unique bread and pastry that bring a Nordic approach to bread baking that feels worlds away from conventional baking books. Risgaard offers practical information not only on the concepts and processes behind creating delicious Scandinavian breads, but also concise growing and cultivation information about the grains themselves, as well as a guide to the best equipment and kitchen set-up, ingredients, and the history of Skårtoft and their philosophy. At the beginning of each recipe the author tells the story contextualizing where the recipe comes from. Their world comes alive! Home Baked includes detailed sections on: baking with sourdoughs; baking without a raising agent (pies, cakes, cookies, crackers); and covers grains such as wheat, spelt, barley, and rye. The breads include unique ingredients like foraged herbs and greens, such as the Cocotte with Ramsons (either put directly in the bread or preserved in a syrup of pearls of rye and sea buckthorn berries); as well as other interesting standouts like the Buns for Torsø (apple and yogurt, prepared for the annual horse games), Green Knots (made with stinging nettle, in honor of the fight to save the nettle in France), Rosemary Sourdough, Elderflower Muffins, and more"--

The King Arthur Flour Cookie Companion

King Arthur Flour Whole Grain Baking

Home Baked

King Arthur in America

Nordic Recipes and Techniques for Organic Bread and Pastry

Seasonal Recipes for Baking, Poaching, Sautéing, and Roasting

Immortal Bird

"A brave and breathtaking musical."--The New York Times

Shares recipes and personal stories from farmers, chefs, and restaurateurs in Vermont.

The father of the young actor best known for his performances in "Deadwood" describes his son's congenital heart defect, the young man's theatrical achievements, and the family's effort to find life-saving medical answers.

The trusted companion of scores of home bakers is finally available in paperback! Originally Published ten years ago - and shortly thereafter honored as the James Beard Foundation's Cookbook of the Year (2003) - this cookbook is today every bit as relevant as it was then. And now the modern classic is in easy to use Flexibound Paperback, with its hundreds of easy and foolproof recipes, from yeast breads and sourdoughs to trendy

flatbreads and crackers to family favorites such as pancakes and waffles. Leading you through the steps of leavening, mixing, proofing, and kneading through shaping and baking, the experts at King Arthur Flour also include their best fried doughs, quick breads, batter breads, biscuits, quiches, cobblers and crisps, cookies, cakes, brownies, pies, tarts, and pastries. For more than 200 years King Arthur Flour has been in the business of making the highest quality key ingredient in all of baking: flour. They've done decades of experimentation and research in their famous test kitchens on how the various ingredients in baked goods behave and why. The Baker's Companion, a kind of culmination of generations of loving work, brings you more than 350 recipes that teach you which ingredients work together as well as which don't and why. It is this knowledge that will allow you to unleash your own creativity and to experiment in the kitchen. You'll get a complete overview of ingredients in chapters on flours, sweeteners, leaveners, fats, and more. You'll find information on substitutions and variations, as well as troubleshooting advice from pros at King Arthur Flour.

A Cookbook

Zoë Bakes Cakes

Traditional and Contemporary Favorites from the Past 200 Years

Beard on Bread

The Organic Grain Grower

The Essential Cookie Cookbook

Vermont Icons

IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT** *Cake* is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

For more than 10,000 years, grains have been the staples of Western civilization. The stored energy of grain allowed our ancestors to shift from nomadic hunting and gathering and build settled communities—even great cities. Though most bread now comes from factory bakeries, the symbolism of wheat and bread—amber waves of grain, the staff of life—still carries great meaning. Today, bread and beer are once again building community as a new band of farmers, bakers, millers, and maltsters work to reinvent local grain systems. *The New Bread Basket* tells their stories and reveals the village that stands behind every loaf and every pint. While eating locally grown crops like heirloom tomatoes has become almost a cliché, grains are late in arriving to local tables, because growing them requires a lot of land and equipment. Milling, malting, and marketing take both tools and cooperation. *The New Bread Basket* reveals the bones of that cooperation, profiling the seed breeders, agronomists, and grassroots food activists who are collaborating with farmers, millers, bakers, and other local producers. Take Andrea and Christian Stanley, a couple who taught themselves the craft of malting and opened the first malthouse in New England in one hundred years. Outside Ithaca, New York, bread from a farmer-miller-baker partnership has become an emblem in the battle against shale gas fracking. And in the Pacific Northwest, people are shifting grain markets from commodity exports to regional feed, food, and alcohol production. Such pioneering grain projects give consumers an alternative to industrial bread and beer, and return their production to a scale that respects people, local communities, and the health of the environment. Many Americans today avoid gluten and carbohydrates. Yet, our shared history with grains—from the village baker to *Wonder Bread*—suggests that modern changes in farming and processing could be the real reason that grains have become suspect in popular nutrition. The people profiled in *The New Bread Basket* are returning to traditional methods like long sourdough fermentations that might address the dietary ills attributed to wheat. Their work and lives make our foundational crops visible, and vital, again.

No description available.

A new edition of a classic collection of bread, pastry and dessert recipes now comes in a binder format and includes more than 90 illustrations. Reprint.

Baking By Hand

Congressional Record

The King Arthur Baking Company's All-Purpose Baker's Companion (Revised and Updated)

Proceedings and Debates of the ... Congress

Small-Scale, Holistic Grain Production for the Home and Market Producer

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]

Discover Your Fun

Tired of the same old tourist traps? Whether you're a visitor or a local looking for something different, Vermont Off the Beaten Path shows you the Green Mountain State with new perspectives on timeless destinations and introduces you to cultural attractions you never knew existed.

Some fruits are at their best when eaten fresh, while others reveal their truest and most delicious flavor when cooked.

Understanding how to enjoy fruit at its peak of flavor--whether it's lightly sautéed, poached, baked, braised, or roasted--is the key, and this cookbook for home cooks shows you how. Simple Fruit inspires home cooks to explore and enhance the flavors of fruit throughout the year. Each recipe applies a cooking technique that wakes the senses with the distinct flavor characteristics of a fruit. Simple Fruit is a fresh way to approach fruit. The 50 recipes in this book are organized seasonally and by type of fruit, with a focus on bringing out the best flavor in fruit. Whether it's Vanilla-Roasted Rhubarb, Strawberry Pavlova, Cherry Hand Pies, or Grilled Apricots with Brown Butter and Maple-Tamari Glaze, Simple Fruit encourages and inspires readers to explore the unique flavors of cooked fruits, and gives them options to create a variety of seasonal desserts. Fruits include: • Rhubarb • Strawberries • Cherries • Raspberries • Blueberries • Blackberries, marionberries, tayberries • Peaches and nectarines • Apricots • Plums • Apples • Pears • Cranberries • Citrus • Dried fruits

This text provides students with the skills they need to analyze the historical context of a text, without relying on extra research. Includes a wide range of illustrative texts, from interviews and poetry, to comic sketches and adverts.

NATIONAL BESTSELLER • The definitive cookbook on bread baking, Beard on Bread contains 100 recipes and variations for making delicious, fresh bread at home—by one of the most influential cookery teachers of the twentieth century. Covering breads from Sourdough to Challah, Brioche to fruits breads, and Parker House Rolls to Buttermilk White Bread, this classic cookbook brings together simple, easy-to-make recipes from across America and around the world. Written by culinary icon James Beard—the “Dean of American Gastronomy”—and featuring a wonderful variety of different types of bread—plain, whole-meal, and sweetened breads, batter breads, baking powder and soda breads, rolls, flat breads, filled breads, fried breads, and more—as well as a 12-point list of remedies to help you bake a better loaf, this is the only book home bakers need in order to master the art of making bread.

Hearth Loaves and Masonry Ovens

Simple Fruit

The King Arthur Baking Company Essential Cookie Companion

The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State

Live Free or Die

Bread

Provides advice, techniques, and tips for building and working with wood-fired ovens along with recipes for different heat cycles.

Vermont Off the Beaten Path features the things travelers and locals want to see and experience—if only they knew about them. From the best in local dining to quirky cultural tidbits to hidden attractions, unique finds, and unusual locales, Vermont Off the Beaten Path takes the reader down the road less traveled and reveals a side of Vermont that other guidebooks just don't offer.

The Organic Grain Grower is an invaluable resource for both home-scale and commercial producers interested in expanding their resiliency and crop diversity through growing their own grains. Longtime farmer and organic pioneer Jack Lazor covers how to grow and store wheat, barley, oats, corn, dry beans, soybeans, oilseeds, grasses, nutrient-dense forages, and lesser-known cereals. In addition, Lazor argues the importance of integrating grains on the organic farm (not to mention within the local food system) for reasons of biodiversity and whole-farm management. The Organic Grain Grower provides information on wide-ranging topics, from nutrient density and building soil fertility to machinery and grinding grains for livestock rations.--COVER.

A guide to whole grain baking explains how to use a variety of whole grains to create flavorful, sweet, and savory breads, cakes, cookies, pastries, and other baked goods, and features more than four hundred foolproof recipes.

A Baker's Journey Home in 75 Recipes

Vermont Firsts and Other Claims to Fame

Delicious Recipes Using Nutritious Whole Grains

The Bread Builders

Quirky Characters, Roadside Oddities & Other Offbeat Stuff

Next to Normal

A Family Memoir

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors

d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

Provides a reference and resource guide to baking pastries, breads, cakes, popovers, cookies, pasta, and other goods, and includes easy-to-follow instructions, nutritional information, and additional food tips.

The Congressional Record is the official record of the proceedings and debates of the United States Congress. It is published daily when Congress is in session. The Congressional Record began publication in 1873. Debates for sessions prior to 1873 are recorded in The Debates and Proceedings in the Congress of the United States (1789-1824), the Register of Debates in Congress (1824-1837), and the Congressional Globe (1833-1873)

When Bread was first published in 2004, it received the Julia Child Award for best First Book from the International Association of Culinary Professionals and became an instant classic. Hailed as a "masterwork of bread baking literature," Jeffrey Hamelman's Bread features over 130 detailed, step-by-step formulas for dozens of versatile rye- and wheat-based sourdough breads, numerous breads made with yeasted pre-ferments, simple straight dough loaves, and dozens of variations. In addition, an International Contributors section is included, which highlights unique specialties by esteemed bakers from five continents. In this third edition of Bread, professional bakers, home bakers, and baking students will discover a diverse collection of flavors, tastes, and textures, hundreds of drawings that vividly illustrate techniques, and evocative photographs of finished and decorative breads.

The Savory Baker

Vermont Curiosities

The Best Restaurants, Markets & Local Culinary Offerings

The Original King Arthur Flour Cookbook

New and Traditional Techniques for Cooking and Baking with Fire

King Arthur Flour Company

The King Arthur Flour Baker's Companion

Beginning a New Series by a New York Times Best-Selling Author. Will the People of Earth Bow Down to Alien Overlords^{3/4}or Will They Live Free or Die? First Contact Was Friendly When aliens trundled a gate to other worlds into the solar system, the world reacted with awe, hope and fear. But the first aliens to come through, the Glatun, were peaceful traders and the world breathed a sigh of relief. Who Controls the Orbitals, Controls the World When the Horvath came through, they announced their ownership by dropping rocks on three cities and gutting them. Since then, they've held Terra as their own personal fiefdom. With their control of the orbitals, there's no way to win and earth's governments have accepted the status quo. Live Free or Die. To free the world from the grip of the Horvath is going to take an unlikely hero. A hero unwilling to back down to alien or human governments, unwilling to live in slavery and with enough hubris, if not stature, to think he can win. Fortunately, there's Tyler Vernon. And he has bigger plans than just getting rid of the Horvath. Troy Rising is a book in three parts^{3/4}Live Free or Die being the first part^{3/4}detailed the freeing of earth from alien conquerors, the first steps into space using off-world technologies and the creation of Troy, a thousand trillion ton battlestation designed to secure the solar system. At the publisher's request, this title is sold without DRM (Digital Rights Management).

Grand Prize Winner of the 2017 New England Book Festival "I bake because it connects my soul to my hands, and my heart to my mouth."—Martin Philip A brilliant, moving meditation on craft and love, and an intimate portrait of baking and our communion with food—complete with seventy-five original recipes and illustrated with dozens of photographs and original hand-drawn illustrations—from the head bread baker of King Arthur Flour. Yearning for creative connection, Martin Philip traded his finance career in New York City for an entry-level baker position at King Arthur Flour in rural Vermont. A true Renaissance man, the opera singer, banjo player, and passionate amateur baker worked his way up, eventually becoming head bread baker. But Philip is not just a talented craftsman; he is a bread shaman. Being a baker isn't just mastering the chemistry of flour, salt, water, and yeast; it is being an alchemist—perfecting the transformation of simple ingredients into an elegant expression of the soul. Breaking Bread is an intimate tour of Philip's kitchen, mind, and heart. Through seventy-five original recipes and life stories told with incandescent prose, he shares not only the secrets to creating loaves of unparalleled beauty and flavor but the secrets to a good life. From the butter biscuits, pecan pie, and whiskey bread pudding of his childhood in the Ozarks to French baguettes and focaccias, bagels and muffins, cinnamon buns and ginger scones, Breaking Bread is a guide to wholeheartedly embracing the staff of life. Philip gently guides novice bakers and offers recipes and techniques for the most advanced levels. He also includes a substantial technical section covering the bread-making process, tools, and ingredients. As he illuminates an artisan's odyssey and a life lived passionately, he reveals how the act of baking offers spiritual connection to our pasts, our families, our culture and communities, and, ultimately, ourselves. Exquisite, sensuous, and delectable, Breaking Bread inspires us to take risks, make bolder choices, live more fully, and bake bread and break it with those we love.

Vermont may be small in population, but it looms large with innovation. The state constitution was the first in America to ban slavery, provide for universal male suffrage and establish a system for publicly funded education. Ethan Allen captured Fort Ticonderoga for America's First Victory. An eleven-year-old Willie Johnston was America's youngest Medal of Honor winner, and Grace Coolidge became the one and only First Lady to have a raccoon as a pet while in the White House. In the 1930s, rebellious Vermonters were the first to vote down a major New Deal construction project, the Green Mountain Parkway. Join local historian Dick Smith as he reveals this state's pioneering nature.

A fun, accessible read for travelers and non travelers alike Vermont Curiosities is part zany Vermont guidebook and part Who's Who

of unusual and unsung heroes, this compendium of the state's quirks and characters will amuse Vermont residents and visitors alike.

150 Creative Recipes, from Classic to Modern

50 Classic Symbols of the Green Mountain State

The King Arthur Flour 200th Anniversary Cookbook

A Guide to Unique Places

Martha Washington's Booke of Cookery

A New Take on Cake

The New Bread Basket

Trusted recipes, revised and updated for a new generation of home bakers. Comprehensive in scope, authoritative in style, and offering clear, practical, and encouraging instruction, The King Arthur Baking Company's All-Purpose Baker's Companion is the one book you'll turn to every time you bake. In it, the experts from King Arthur lead home bakers through hundreds of easy and foolproof recipes from yeast breads and sourdoughs to cakes and cookies to quick breads and brownies. Winner of the 2004 Cookbook of the Year Award by the James Beard Foundation, this dependable cookbook has been reinvigorated with new photography, recipes, and revisions to keep it relevant to today's modern baker. Decades of research in their famous test kitchen shaped the contents of this book: 450+ recipes, a completely up-to-date overview of ingredients (including gluten-free options), substitutions and variations, and troubleshooting advice. Sidebars share baking secrets and provide clear step-by-step instructions. Techniques are further explained with easy-to-follow illustrations. The King Arthur Baking Company's All-Purpose Baker's Companion is an essential kitchen tool.

Make the Best Bread at Home with Just Your Hands Nothing beats the intoxicating smell of freshly baked bread. But what if you could create those beautiful artisan loaves in the most traditional way possible: with just your own two hands? Baking by Hand shows you how to do just that. Keep your mixer in the closet as Andy and Jackie King teach you long-forgotten methods that are the hallmarks of their exceptional bakery. They'll take you through all of the steps of making amazing bread, from developing your own sourdough culture, to mixing by hand, traditional shaping techniques and straight on to the final bake. Most importantly, you'll learn the Four-Fold technique-the key to making the kind of bread at home that will simply be top tier in any setting. In this book, Andy and Jackie feature their stand out bakery recipes, including favorites such as their North Shore Sourdough, a perfectly crusted and open-crumbed Ciabatta, and their earthy, healthy and wonderful Multigrain loaf. And that's only half the story. The Kings also offer up techniques and recipes for their much-loved pastries like Concord Grape Pies and Rhubarb-Ginger Tarts, combining seasonality, locality and a passion for fresh ingredients. And they're all ready for you to make-without a mixer. A&J King Artisan Bakers is located in Salem, Massachusetts, and was named one of America's 50 Best Bakeries by The Daily Meal.

The state of Vermont is illustrated through gorgeous photographs and evocative essays, showcasing 50 iconic places, events, inventions, foods, and objects from the Green Mountain State.