

The Bread Builders: Hearth Loaves and Masonry Ovens

By Daniel Wing, Alan Scott

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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.

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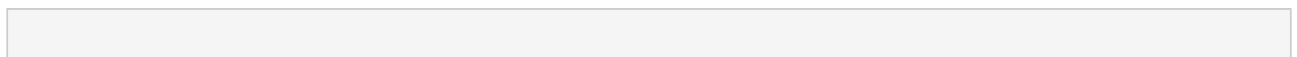
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Editorial Review

Amazon.com Review

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. Hetts

Review

Review 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, Ovenscrafters, 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.

Dan Wing, a biologist and physician by training, has written for publications as various as *Fine Homebuilding* and *The Archives of Physical Medicine and Rehabilitation*. He travels out from his home in Vermont in a gypsy wagon of his own construction, and naturally he built his own bread oven on wheels.

Users Review

From reader reviews:

Glenn Wallin:

Reading a guide tends to be new life style in this particular era globalization. With reading through you can get a lot of information that could give you benefit in your life. Using book everyone in this world can certainly share their idea. Books can also inspire a lot of people. Plenty of author can inspire their own reader with their story or their experience. Not only the story that share in the ebooks. But also they write about the ability about something that you need example. How to get the good score toefl, or how to teach your children, there are many kinds of book that exist now. The authors these days always try to improve their proficiency in writing, they also doing some investigation before they write for their book. One of them is this The Bread Builders: Hearth Loaves and Masonry Ovens.

Harold Walsh:

Playing with family in a park, coming to see the marine world or hanging out with good friends is thing that usually you will have done when you have spare time, then why you don't try issue that really opposite from that. 1 activity that make you not experience tired but still relaxing, trilling like on roller coaster you are ride on and with addition of information. Even you love The Bread Builders: Hearth Loaves and Masonry Ovens, you could enjoy both. It is excellent combination right, you still need to miss it? What kind of hang type is it? Oh can happen its mind hangout men. What? Still don't get it, oh come on its referred to as reading friends.

Michelle Fulk:

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Rodolfo Odum:

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