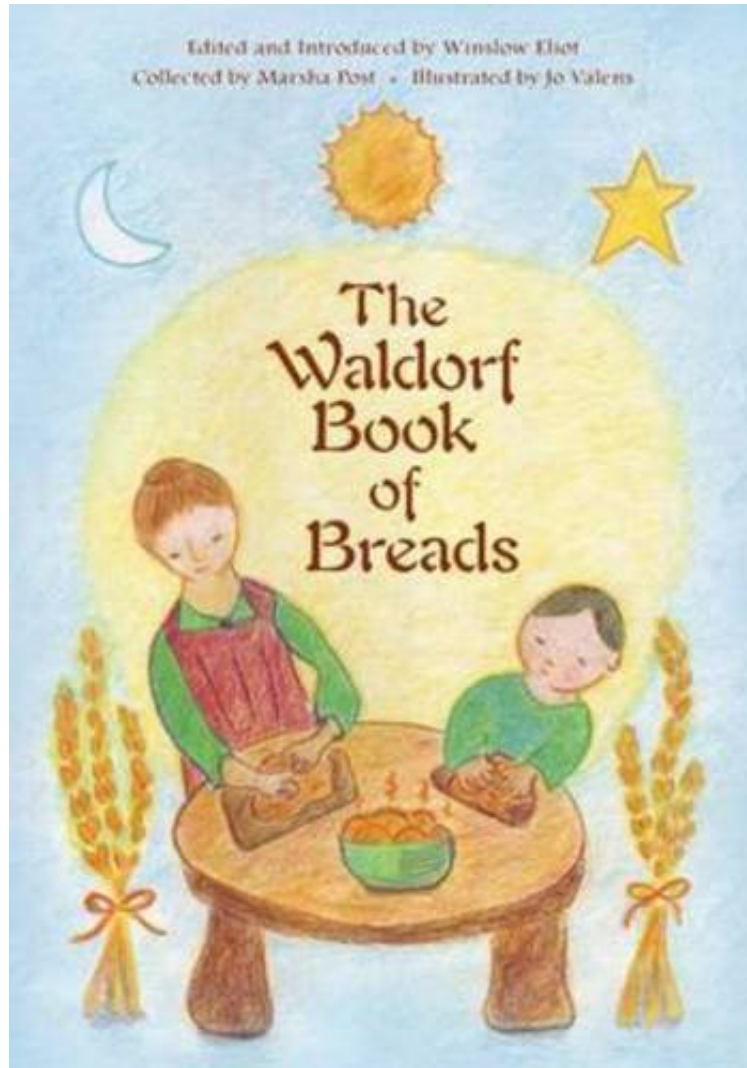


(Ebook free) The Waldorf Book of Breads

The Waldorf Book of Breads

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From SteinerBooks : The Waldorf Book of Breads before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Waldorf Book of Breads:

0 of 0 people found the following review helpful. Great ideas
By graA fabulous little book, with lots of bread recipes. I was especially thrilled to see a section on starting a sour dough starter. A word of warning- it's American so some things aren't very clear. Eg: 2 sticks of butter (?!?! lol!) Applesauce is frequently used; cornmeal and some other brand name items. Happy baking!
1 of 1 people found the following review helpful. They loved it!
By Heather Diallo We bake a lot of bread with this book. My daughter's 3rd birthday party centered around the kids making shapes and sculptures out of the bread dough and eating it with lots of butter and honey. They loved it!
2 of 2 people found the following

review helpful. Amazing book! By The Hippy Homemaker This book is FULL of amazing bread recipes most of which are super simple to make! There are even muffins and other types of breads, not just loaves

Like the bestselling Waldorf Kindergarten Snack Book and the Waldorf School Book of Soups, this newest book in the series provides yet another rich resource for spending time in the kitchen with young children this time baking bread. What child doesn't like to feel and knead bread dough, watch it rise, and then taste it fresh from the oven? Not only is such hands-on sensory experience fun for everyone, it is also invaluable to young children as they continue to incarnate into our world. These recipes have been handed down by grandmothers, mothers, aunts, and friends. They are easy to follow and encourage the baker, young and older alike, to use the best possible ingredients, making bread once again the healthy staff of life it once was. The Waldorf Book of Breads includes tasty breads for the daily table and specialty breads for the seasons and special occasions. And, like the Waldorf snack book and the book of soups, The Waldorf Book of Breads is spiral-bound, so it lies flat to make life in the kitchen a little easier. Artist Jo Valens once again provides delightful illustrations to accompany the many recipes for delicious breads.

About the Author Marsha Post is senior editor, translator, and Waldorf and adult education coordinator for SteinerBooks. While living in New York City, she was a leader in the Anthroposophical Society branch. She also served on the General Council of the Anthroposophical Society. Winslow Eliot graduated from Scripps College in California and the Publishing Procedures Course at Radcliffe before moving to New York City, where she worked at several major publishing houses. Winslow later moved to western Massachusetts with her husband and two children to become public relations director and humanities teacher at the Great Barrington Rudolf Steiner School and later at the Great Barrington Waldorf High School. She has also led adult seminars and workshops for aspiring and published writers. Winslow is a member of Romance Writers of America, PEN, and the Authors Guild. Her books include *The Bright Face of Danger* (St. Martin's, 1993) Jo Valens teaches kindergarten at the Rudolf Steiner School in Great Barrington, Massachusetts, where she and husband share a beautiful garden in which she works, draws, and seek communion with the elemental world.