

(Free) 'Tis the Season to be Baking: Christmas Reflections and Bread Recipes

'Tis the Season to be Baking: Christmas Reflections and Bread Recipes

Fr. Dominic Garramone
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Fr. Dominic Garramone : 'Tis the Season to be Baking: Christmas Reflections and Bread Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised 'Tis the Season to be Baking: Christmas Reflections and Bread Recipes:

0 of 0 people found the following review helpful. The most entertaing and accurate bread-making author!By Dr. John T. WebbPublic Television lost a true artist who is also a great cook using both traditional and ultra-modern methods. Most recipes are set for both oven and (generic) bread machine. Some bread machines need a little 'tweaking,' but that is also something that better cooks do anyway, and he does acknowledge that fact. While I/we have not used each and

every recipe yet, my wife and I do look forward to trying new ones in each of his books. They are almost fool-proof, *(Some people are determined to fail, no matter what, in the kitchen!)* and many are fun to prepare and to eat. 2 of 2 people found the following review helpful. Mini BookBy Marilyn I usually read reviews before purchasing but because I am a huge fan of Father Dominic, I decided to add this cookbook to my collection without looking at the reviews first. I was very surprised to receive a book that is 5" x 7". It would be helpful if the sellers would make note of that. However, I do like the book and will try the recipes, but a large book would have been helpful. Also, the mini book should have been priced a little lower. Marilyn. 3 of 3 people found the following review helpful. Nice "LITTLE" BookBy Judi T The book was MUCH, MUCH smaller than anticipated in reference to his other books. There are some very nice recipes however, thankfully. I feel it should have been noted in the description the TINY size of the book for the price. It is going to have a problem getting lost on my bookshelf. The recipes will make up for it however, I hope, after all it is a Friar Dominic Garramone book and that is very good.

Father Dominic Garramone, acclaimed author and host of *Breaking Bread with Father Dominic*, weaves together holiday reflections and recipes in *'Tis the Season to be Baking*. In this new collection, Father Dominic relates nearly two-dozen holiday baking traditions to scripture and shows that holiday preparations can seem less like drudgery if we can see the purpose behind them. Did you know that the French meal *fougasse* represents the genealogy of Jesus or that two very different Christmas breads—the traditional German *stollen* and the more recent Saint Bede tradition of "*Bambino Bread*" represent the Christ Child in swaddling clothes? *'Tis the Season to be Baking* imparts such wisdom as it takes bakers, holiday traditionalists, and Father Dominic fans beyond bread yet again.

From the Inside Flap Father Dominic Garramone, acclaimed author and host of *Breaking Bread with Father Dominic*, weaves together holiday reflections and recipes in *Tis the Season to Be Baking: Christmas Reflections and Bread Recipes*. In this new collection, Father Dominic relates nearly two-dozen holiday baking traditions to scripture and shows that holiday preparations can seem less like drudgery if we can see the purpose behind them. Did you know that the French meal "*fougasse*" represents the genealogy of Jesus, or that two very different Christmas breads—the traditional German *stollen* and the more recent Saint Bede tradition of "*Bambino Bread*"—represent the Christ Child in swaddling cloths? *Tis the Season to Be Baking* imparts such wisdom as it takes bakers, holiday traditionalists, and Father Dominic fans beyond bread yet again. About the Author Fr. Dominic Garramone is a priest and monk of Saint Bede Abbey in Peru, Illinois. Following a college education in theatre, he entered the monastery in 1983 and was ordained as a priest in 1992. He describes his culinary education as taking place between my mother's kitchen and the public library, and he honed his baking skills by providing bread for the twenty-five monks of his community. He is well known to public television viewers for his cooking series *Breaking Bread With Father Dominic*. Father Dom teaches religion and drama at Saint Bede Academy and also enjoys herb gardening and photography.