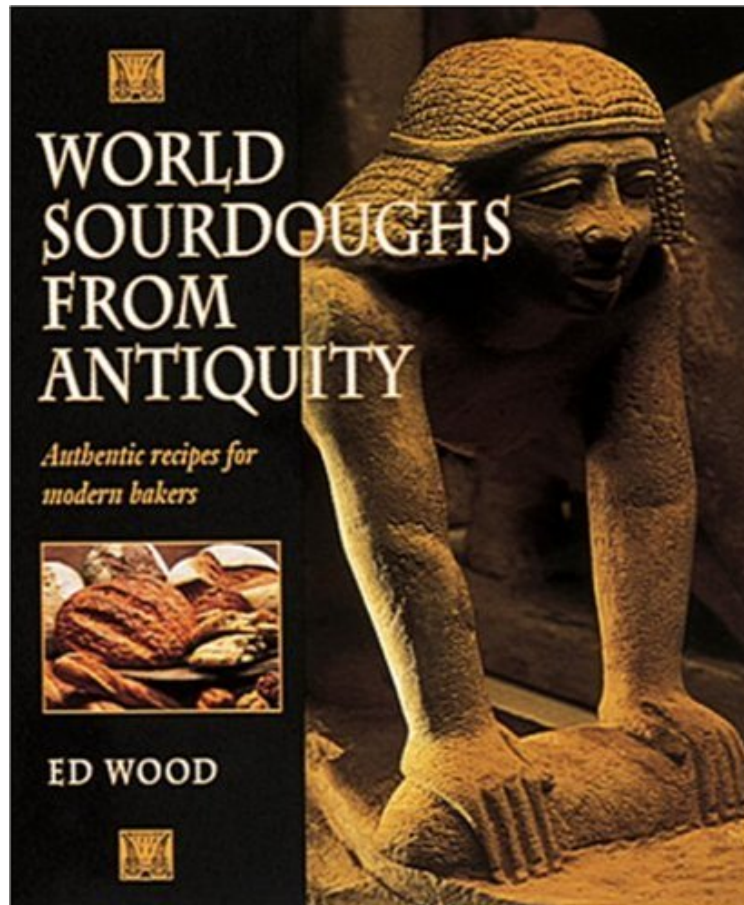


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World Sourdoughs from Antiquity: Authentic recipes for modern bakers

Ed Wood

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Ed Wood : World Sourdoughs from Antiquity: Authentic recipes for modern bakers before purchasing it in order to gage whether or not it would be worth my time, and all praised World Sourdoughs from Antiquity: Authentic recipes for modern bakers:

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of use.

This updated and revised edition of the successful manual for sourdough-lovers traces the history of sourdough baking from ancient Egypt to modern times. Sourdough expert Ed Wood, a forensic pathologist who has been studying sourdough for over 50 years, explains what makes real sourdough starter and how baking enthusiasts can grow their own. 8 page full-color photo insert.