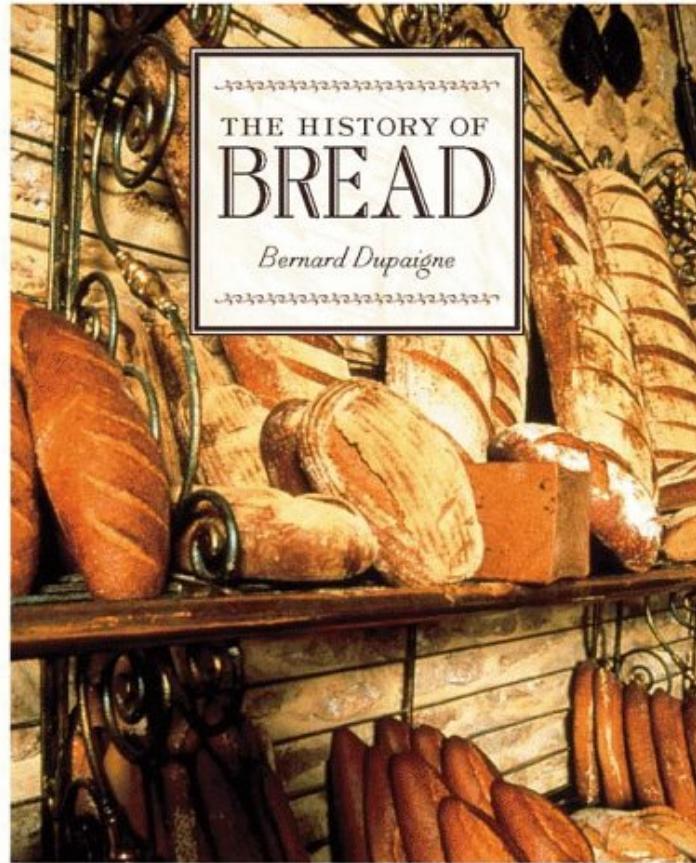


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History of Bread

Bernard Dupaigne

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Bernard Dupaigne : History of Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised History of Bread:

From Library Journal The history of bread and its role in world cultures is explored in this sumptuously illustrated book. Dupaigne, a professor at the Museum of Natural History in Paris, delves into the origins of bread, types of grains used in producing it, and various baking methods. There is a discernible European focus to the book (which was published originally in French), but some space is devoted to other breads of the world such as Mexico's tortilla. This book shares similar traits with Jerome Assire's *The Book of Bread* (LJ 1/97). Both devote considerable space to photographs and illustrations and both cover the history of bread along with information about its production and consumption. However, Dupaigne provides more information on the symbolism of bread and its place in various world

holidays and festivals. Dupaigne also includes historical tidbits not found in Assire's book. Recommended for large public and academic libraries. A John Charles, Scottsdale P.L., AZ Copyright 1999 Reed Business Information, Inc. "...extensive and lively...illustrated with drawings and photographs showing breads and how they are baked around the world..." -- New York Times From the Publisher For thousands of years, bread has been humanity's most universal food, providing essential nourishment and serving as a symbol of spiritual sustenance for people all over the world. Encompassing a world of flavors, colors, and shapes, bread has fed the masses, been fought over, and fueled the imaginations of poets and prophets. This fascinating book presents a cultural history of bread, exploring its use in everyday life and its significance in religious and cultural contexts. Complete with 20 tantalizing recipes and illustrated with 500 paintings, drawings, photographs, and documents, *The History of Bread* traces the cycle of breadmaking from the sowing of grain to the removal of loaves from the latest high-tech ovens. 20 recipes. 500 illustrations, 250 in full color, 9 3/4 x 12 1/4" Bernard Dupaigne is a professor at the Museum of Natural History in Paris. He heads the ethnology laboratory of the Muse de l'Homme.