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From Publishers WeeklyOlney, author of four previous cookbooks, including *The Joy of Chocolate* and *Summer Food*, can be counted on for sharp description and original recipes. In this volume she begins with a vivid account of the sensations of breadmakingthe feel of dough and the exertions of kneadingthen launches into a dazzling collection of 139 recipes. There are breads you thought only an expert French baker could shape (like the artichoke); woven multicolored breads; sourdough and salt-risen breads; loaves made of unusual grains (like popcorn bread and true

Scottish oat cakes); muffins and biscuits; the world's largest hamburger bun; "essence" breads of Olney's invention that star, say, pear or red pepper and are accompanied by compound butters; sweet breads; exotic breads; and, when you think there's no more to be explored, bread dishes like gratin au pain and bread pate. Olney's methods aren't always orthodox, but they are wise and should guarantee a lifetime of well-made loaves. Illustrations not seen by PW.
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