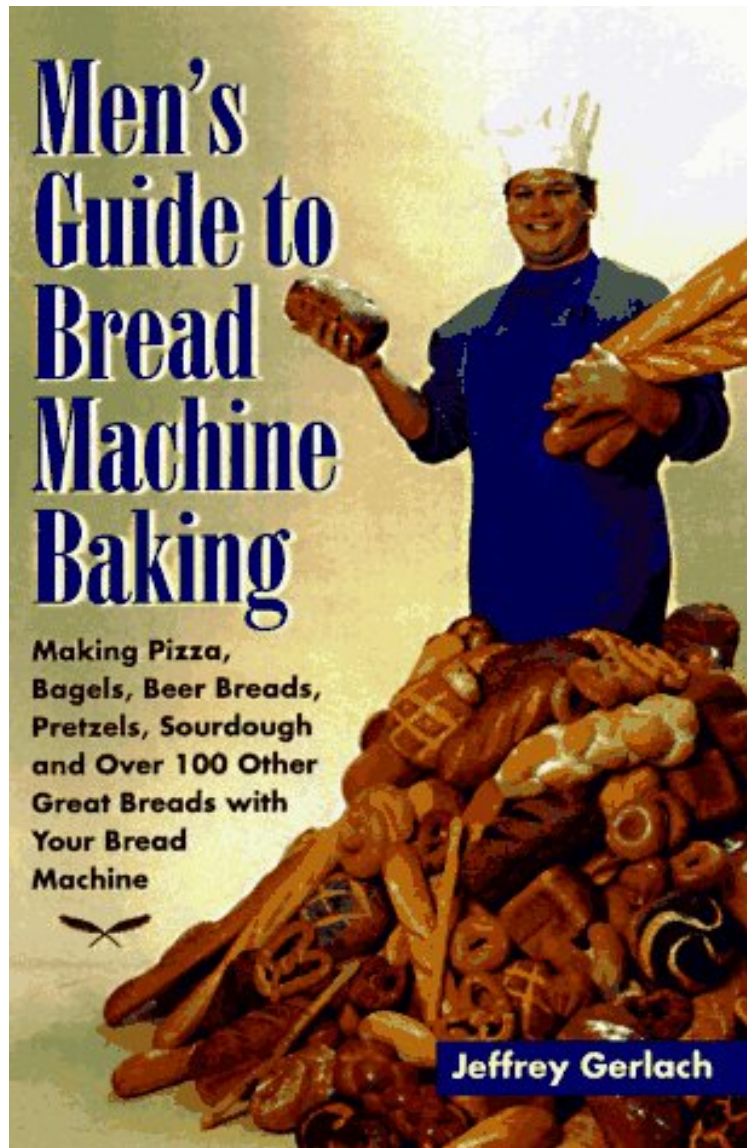


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Men's Guide to Bread Machine Baking: Making Pizza, Bagels, Beer Bread, Pretzels, Sourdough, and Over 100 Other Great Breads with Your Bread Machine

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Bread machines are taking over America's kitchens. Within the past ten years, millions of these machines have been sold. To many, they are now considered a kitchen necessity. For anyone who has ever used one, this fact is not surprising, but what is often overlooked is that at least half of all bread machines are bought by men. As the title suggests, Prima's newest cookbook, *Men's Guide to Bread Machine Baking*, is directed at these men. Written in true guy-speak, this book lets every man know how to get the most from his machine. "I rank bread machines right up alongside cordless power tools as one of the greatest tools of our time," writes author Jeffrey Gerlach. As is important with owning any tool, Gerlach shows his readers how to choose, maintain, and use their bread machine to its highest potential. He covers the bread machine basics such as the ground rules, machine features, ingredients, baking techniques, and how to wing it. He also gives advice on trouble-shooting and other pearls of wisdom like, "Not every loaf you make is going to be a contest winner, unless you're able to enter some of your spectacular failures in a 'Bread from Hell' contest." The bulk of *Men's Guide to Bread Machine Baking* is devoted to recipes for the breads men really enjoy. We're not talking low-fat, low-flavor here. Gerlach used his thirty-plus years of bread baking experience to create such treats as: Jalepentilde;o Cheese BreadPepperoni BreadMount Olympus SourdoughThe Ultimate Sandwich BreadBeer Rye BreadMen's Guide to Bread Machine Baking is the ultimate book for any man who loves bread. About the AuthorJeffrey Gerlach has owned a bread machine since they were invented. He owns and operates the Old Southwest Trading Company in Albuquerque, New Mexico. He has long-assisted his wife, cookbook author Nancy Gerlach, in recipe development; together, they co-authored *Food of the Maya*.

Gentlemen, Start Your Bread Machines!From the Inside FlapBread machines are taking over America's kitchens. Within the past ten years, millions of these machines have been sold. To many, they are now considered a kitchen necessity. For anyone who has ever used one, this fact is not surprising, but what is often overlooked is that at least half of all bread machines are bought by men. As the title suggests, Prima's newest cookbook, *Men's Guide to Bread Machine Baking*, is directed at these men. Written in true guy-speak, this book lets every man know how to get the most from his machine. "I rank bread machines right up alongside cordless power tools as one of the greatest tools of our time," writes author Jeffrey Gerlach. As is important with owning any tool, Gerlach shows his readers how to choose, maintain, and use their bread machine to its highest potential. He covers the bread machine basics such as the ground rules, machine features, ingredients, baking techniques, and how to wing it. He also gives advice on trouble-shooting and other pearls of wisdom like, "Not every loaf you make is going to be a contest winner, unless you're able to enter some of your spectacular failures in a 'Bread from Hell' contest." The bulk of *Men's Guide to Bread Machine Baking* is devoted to recipes for the breads men really enjoy. We're not talking low-fat, low-flavor here. Gerlach used his thirty-plus years of bread baking experience to create such treats as: Jalepentilde;o Cheese BreadPepperoni BreadMount Olympus SourdoughThe Ultimate Sandwich BreadBeer Rye BreadMen's Guide to Bread Machine Baking is the ultimate book for any man who loves bread. About the AuthorJeffrey Gerlach has owned a bread machine since they were invented. He owns and operates the Old Southwest Trading Company in Albuquerque, New Mexico. He has long-assisted his wife, cookbook author Nancy Gerlach, in recipe development; together, they co-authored *Food of the Maya*.From the Back CoverGentlemen, Start Your Bread Machines!