

# The Village Baker

To Download this book in many format Visit :

<https://wocoentala.org/source1/131cc68fb5588b26a6c6b843f96e52ea>

---

Provides more than fifty bread recipes gathered from village bakers in France, Italy, Germany, and regional America, including both traditional breads and healthful contemporary variations

The long and short of it is you could pick up a copy of *The Village Baker* by Joe Ortiz, start at the beginning, bake your way to the last page, and open your own village bakery. A California regional baker since 1978 (Joe Ortiz bakes breads, and his wife bakes pastries at Gayle's Bakery in Capitola, California), Ortiz brings his years of personal experience and his endless travels through Europe to the one subject he holds so dear: good bread. And by good bread, he means the best of what France, Germany, and Italy have to offer, as well as notable contributions from great American bakers working in the traditional, village-baker style: dense, crusty, flavorful loaves of bread that support life in and of themselves. Ortiz holds out the promise that this can actually be accomplished in the home kitchen--with the highest standards.

Ortiz's book starts in the style of a primer with sections on the basic ingredients, kinds of leavenings, and basic techniques and procedures. He wants the newcomer to bake the very basic French loaf (think baguette) several times to get one decent loaf under the belt buckle. Then it's open season on regional breads, rye breads, and specialty breads. In a final section, Ortiz gives the true enthusiast professional style recipes and ideas. --Schuyler Ingle

Joe Ortiz, along with his wife, Gayle, opened Gayle's Bakery in Capitola, California, in 1978 and has been perfecting the art of baking bread ever since. From one employee, Gayle's has grown to employ more than one hundred people and serve 1,500 customers a day. In addition to breads, they make pastries, cakes, and carry-out deli foods. In 1980 Joe and Gayle made the first of many yearly trips to Europe to visit village bakers and study their breadmaking techniques. His breads have won awards in the Bay Food Magazine International Bread Tasting and in the San Francisco Examiner Sourdough Contest.

#### Other Books

*The Rough Guide to Fiji*. The new-look *Rough Guide to Fiji* - now in full colour throughout - is the ultimate travel guide to one of the world's most beautiful countries. Discover Fiji's highlights with stunning photography, colour-coded maps and more listings and information than ever before. You'll find detailed practical advice on what to see and do in Fiji - from aqua blue lagoons lined with exquisite beaches to lush tropical rainforests with remote traditional villages - as well as up-to-date descriptions of Fiji's best resorts, bars, shops and restaurants for all budgets, whether you're honeymooning or backpacking. From detailed chapters to in-depth contextual pieces, fast-fix itineraries to 'Top5 boxes' that pick out the highlights you won't want to miss, *The Rough Guide to Fiji* won't let you down! Make the most of your trip with *The Rough Guide to Fiji* - now available in ePub format.

By 20 July, Baker had reached the village of Nubutautau. Wishing to cross over to western Viti Levu, he presented a tabua to the chief, Nawawabalavu, requesting safe passage. However, Nawawabalavu had already received a tabua from the ..."