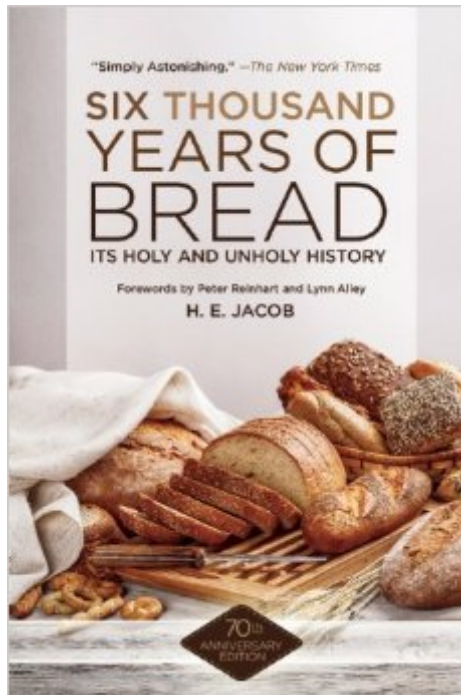


The book was found

Six Thousand Years Of Bread: Its Holy And Unholy History



Synopsis

• In a colossal epic tale, Mr. Jacob has sketched world history; its folkways, its religion, its superstition, and its plagues, all in terms of bread. • Wall Street Journal From ancient Egypt to modern times, bread has been the essential food, the very symbol of fundamental well-being. First published in 1944 and the result of more two decades'™ research, Six Thousand Years of Bread is a thought-provoking journey through bread's™ role in politics, religion, technology, war, civilization, and beyond. A cult favorite among bakers and foodies, this beautiful new seventieth anniversary edition will fascinate philosophers, historians, and bakers alike. The fascinating voyage begins with bread in prehistoric times and continues with an exploration of the plow, the discovery of baking, the Greek passion for seed corn and reverence for the bread goddess Demeter, the significance of the Bible's™ many references to bread, and how bread contributed to the outcome of World War I. In a poignant conclusion, Jacob describes his own experiences subsisting on bread made of sawdust in a Nazi concentration camp. Six Thousand Years of Bread is a brilliant celebration of bread and the remarkable role it has played throughout human history. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've™ been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Book Information

Paperback: 416 pages

Publisher: Skyhorse Publishing; Anniversary ed. edition (September 16, 2014)

Language: English

ISBN-10: 1629145149

ISBN-13: 978-1629145143

Product Dimensions: 6 x 1.2 x 8.8 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars • See all reviews • (3 customer reviews)

Best Sellers Rank: #354,313 in Books (See Top 100 in Books) #355 in Books > Cookbooks, Food & Wine > Baking > Bread #474 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays #523 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

Some very interesting insights connecting the art of bread-making and consumption with global and local events. I knew about the connection between bread and the French Revolution, but most of the other connections boggled my mind, especially since there might well be more than a simple grain of possible truth in them.

Great book! An eye-opening review of the history of wheat and its effect on civilization. A must for history buffs! Chef Perryjoinmykitchen.com

Good book on the history of bread, but the first section on the Bread of Prehistoric Man is basically speculation based on evolutionary theory without any historical data to verify his conclusions. Of course, Jacob lived before the major weaknesses of evolutionary theory had been demonstrated. If you like bread, this book is a good resource to have.

[Download to continue reading...](#)

Healthy Bread Cookbook: The Top 50 Most Healthy and Delicious Bread Recipes (banana bread, bread pudding recipes, daily bread, zucchini bread, monkey bread ... bread maker) (Top 50 Healthy Recipes) Six Thousand Years of Bread: Its Holy and Unholy History Bread Machine Cookbook: 101 Delicious, Nutritious, Low Budget, Mouthwatering Bread Machine Cookbook: Best Bread Machine Bread Recipe Recipes for Perfect-Every-Time Bread-From Every Kind of Machine Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Bread Machine Cooking - The Ultimate Guide to Bread Machine Bread Baking: Over 24 Bread Machine Recipes You Will Love! Bread Baking, Recipes, Cookbook: The Secret To Successfully Making & Baking Incredible BREAD (Bread Books and Recipes by Sam Siv Book 1) Bread Machine Gluten Free: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking) Bread Machine Heaven: 15 Dreamy Bread Machine Recipes (Baking, Bread Maker, Sourdough, Crust) A Thousand Moons on a Thousand Rivers George Eliot Six Pack - Middlemarch, Daniel Deronda, Silas Marner, The Lifted Veil, The Mill on the Floss and Adam Bede (Illustrated with links to free ...

all six books) (Six Pack Classics Book 8) Holy Blood, Holy Grail: The Secret History of Christ & The Shocking Legacy of the Grail Unholy Trinity: The IMF, World Bank and WTO Boko Haram: Inside Nigeria's Unholy War On Paper: The Everything of Its Two-Thousand-Year History GLUTEN FREE BREAD RECIPES: Easy and Delicious Homemade Gluten Free Bread Recipes The Bread Machine Mystery: 1001 Days and Nights Immerse Yourself in Bread Machine Recipes Treasure Pan casero / Homemade Bread: Recetas, técnicas y trucos para hacer pan en casa de manera sencilla / Recipes, Techniques and Tricks to Make Bread at Home Easily (Spanish Edition) 51 Delicious Amish Recipes: 51 Tasty Amish Cooking Recipes Including The Famous Recipe For Amish Friendship Bread, Amish Starter Bread, And Many Other Delicious Homemade Recipes! The City in History: Its Origins, Its Transformations, and Its Prospects The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread

[Dmca](#)