

ALAN LITTLEWOOD

B·r·e·a·d c·r·a·f·t



**The Complete Guide to Home
Breadmaking**

Breadcraft

A Master Baker's complete guide to home baking

Alan Littlewood



Allison & Busby
published by W H Allen & Co Plc.

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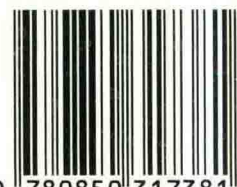
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Also by Alan Littlewood:
Careers in Catering

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Acknowledgements

Just as a loaf of bread is characterized by the individual's use of methods and materials, so this book is the result of imprinting my personality upon the knowledge and experience I have been blessed with.

My grandfather started the small family bakery at the beginning of this century. As a child I remember every inch of the walls of the shop other than the display case was covered with framed diplomas won in open competitions, for confectionery, pastries, and mainly for bread. Until the mid 1930s, Grandad's name dominated the business and then, in the years after the war, my father became increasingly involved. I was apprenticed to my father, and learnt most of the basic skills in those early years.

By the time I was eighteen I was collecting diplomas, even though the shop walls were full! Trained to excel, the covered walls seemed to indicate that I needed new fields to conquer. I studied the technical side of the craft in detail at Leeds College of Technology and then baked my way round half the world in the Merchant Navy before managing in turn a biscuit bakery, a small meat pie factory, a leading confectionery bakery and a pastry kitchen for a top hotel. I also worked under top craftsmen in order to learn specific skills, each for six to twelve months until I had learnt what I could.

I wrote articles on all my experiences for the bakery trade press, and taught part time in the local bakery school, and so learnt early on not only how to find out what I wanted to know but also how to pass it on to others. My first full-time teaching post was a further attempt to learn by working under a real Master, the late W. J. Fance. Will Fance taught me to teach and to write: he was a master at both. I moved up the teaching ladder to Ealing to work under Dennis Searle and A. S. West, two different but superb men of bakery education, before becoming the Bakery Division Head at Ealing College.

I have been helped by every person I worked with as well as those worked for, by every student I have taught, every bakery book I have read, all the firms that supply bakers with raw materials, and those organizations in which technical knowledge is shared.

I enjoyed many years of teaching amateur bakers as well as professionals, and it was one of my enthusiastic students, Miss Rosamund Wade, who opened the way for this book through enthusiasm for my presentation of baking skills. I would like to thank Rosemary Rowett for typing, and my publishers for much helpful advice during the final stages of preparation.

Briefly, that sums up the ingredients of the book. The method of putting

it together is much more complex and a study for others. Suffice it now to say that as a warm new loaf is presented to a family for them to cut, eat and enjoy, so I offer this volume in the hope that it will bring joy in the reading and much satisfaction in the practice of this ancient craft.