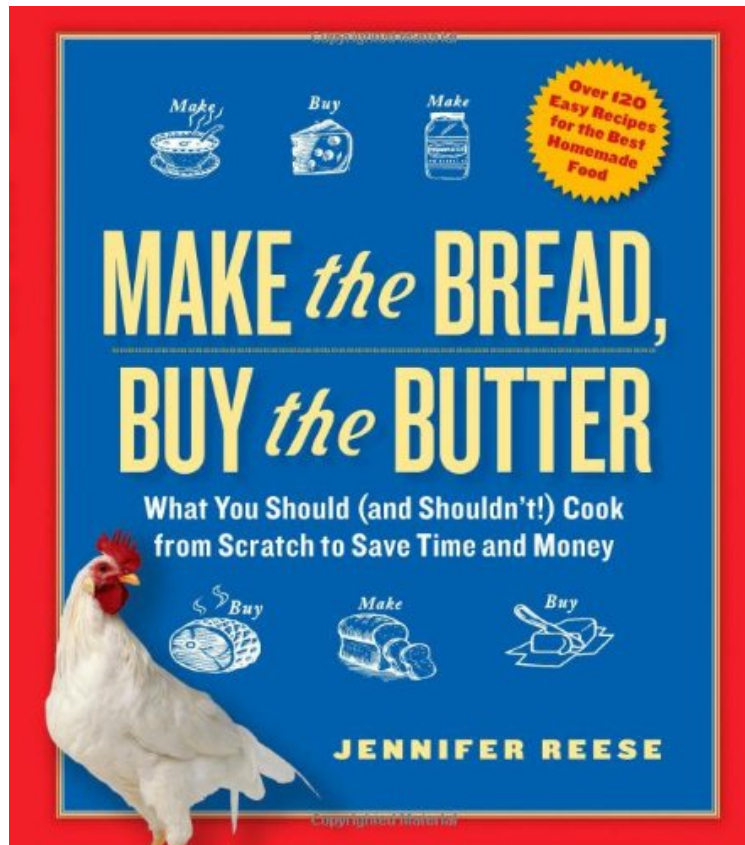


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Make the Bread, Buy the Butter: What You Should and Shouldn't Cook from Scratch--Over 120 Recipes for the Best Homemade Foods

Jennifer Reese

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Jennifer Reese : Make the Bread, Buy the Butter: What You Should and Shouldn't Cook from Scratch--Over 120 Recipes for the Best Homemade Foods before purchasing it in order to gage whether or not it would be worth my time, and all praised Make the Bread, Buy the Butter: What You Should and Shouldn't Cook from Scratch--Over 120 Recipes for the Best Homemade Foods:

1 of 1 people found the following review helpful. Fun to read cookbook/memoir!By CissaI just finished reading this book cover-to-cover today. I tend to do that with cookbooks anyway... but this one was especially fun, with its content as much entertaining anecdotes about family and cooking as it is recipes... including whether or not to raise chickens, goats, turkeys, bees... (I do have 3 beehives, and better luck with them!)While I have not yet tried any of the recipes per se, the recipe for ricotta is very close to the one I always use with my raw milk. I'll be interested in trying the yogurt, since my raw-milk yogurt is usually really watery (though bread and our dog love the whey!). I've also made a

lot of sauerkraut based on Katz's recipe, 1 recipe of kimchee similarly based, and several of the cured meats based on "Chaucuterie", and all of these have been delicious. This gives me faith in her other recipes. (If, when I cook more specifically out of this book and they do not work out well, I'll update this review.) I am VERY appreciative of her personal approach to the perennial DIY question "Is it worth it?" I'm rather a DIY nut- as the previous indicates- so my answer is usually "Of course!" even when that is not a particularly sensible answer! And personally, I am itching to have the freezer space to make and freeze croissant dough and puff pastry. And I bet I could make a mean Napoleon with that puff pastry. If you're a DIY fan, I think you'll love this book, even when you disagree with her assessments. It's just so much fun! If you're not- well, this is probably not for you, unless you want to read it as a horror story and thank all relevant gods that you are not tempted to buy ducklings on impulse. Edited to add: I just made the marinara sauce from this and put it on spaghetti. Wonderful! A very clean flavor, and a very straightforward recipe.

78 of 83 people found the following review helpful. Best Memoir/Cookbook I've read so far. By Auntie Claus So I ordered the book back on October 21st and am devouring it. It's one of those truly good books that makes me feel like I just got off the phone with a close friend -and does actually make me "laugh out loud". It's joined the ranks of a small number of books good enough to make me buy multiple copies to give to friends, family, and total strangers (I've bought 3 copies of this book in the last month). Just what I needed after the let-down that was *Chicken and Egg: A Memoir of Suburban Homesteading with 125 Recipes*. Even better than *The Feast Nearby: How I lost my job, buried a marriage, and found my way by keeping chickens, foraging, preserving, bartering, and eating locally* (all on \$40 a week), though I loved that book, too. The book is strongest when it compares a finished product from the store (a loaf of bread) to what she can make at home using store bought staples (flour, salt, yeast). Since store-bought cream is more expensive than store-bought butter, she concludes it is not cost-effective to make your own butter. This in turn works best with products that were once homemade (hummus, peanut butter, bacon) and less well with items that are an industrial invention (poptarts). The book does not work as solidly outside of this format, such as when she discusses gardening, bees, chickens, and goats. These chapters are entertaining, but not as well constructed from a cost-benefit-analysis point of view: The fruit and vegetable sections are shockingly short (vegetables is 6 pages; fruit is 7 pages, 2 of which are for making lard). We try to get as much produce as possible from the backyard (and it meets her criteria of "cheaper, better, and less hassle than a trip to the grocery store"), and especially love the ultra-cheap orange juice and pomegranate juice, so I was surprised at the omission. The chickens, bees, and goats sections make hilarious and thought provoking stories, but are incomplete in answering the question: "Make or Buy?" SPOILERS: Regarding eggs, she doesn't compare the cost-per-dozen of store-bought eggs versus backyard eggs. Rather, she compares what she was spending at the store a year (about \$150, it sounds like) with the cost of housing and caring for 19 birds at a time (she seems to have bought a total of 29); the former provided her the exact number of eggs she needed while the latter left her drowning in eggs, even with giving them away to all takers. Take away lessons: when you build a run, make it predator proof (see *Making It: Radical Home Ec for a Post-Consumer World* for good advice here) and don't buy more chickens than you need. 3 or 4 is plenty; they live in much less space and require only 1 nesting box (resulting in MUCH cheaper building costs), they use considerably less feed, straw, and wood shavings and so your ongoing costs are less, too. Because we garden, eggs aren't all we get from the chickens. Each chicken produces 45 pounds of manure a year, which mixes with the deep-bedding straw in their run to make wonderful compost (which we muck out once a year). SPOILERS: Regarding the bees, I was surprised she didn't have any use for the beeswax. With *Making It: Radical Home Ec for a Post-Consumer World*, I use beeswax in concocting deodorant, lip balm, decongestant chest rub, furniture polish, lotion, and more. It's what finally convinced me I need to get some bees. She says she got 3 gallons of honey in 6 months from 2 hives and that it would "last her family a decade." But what if you took the many recipes in this book that call for sugar and reformatted them to work with honey? And she said her "bee folly" cost \$1,200 or \$25/cup of honey -but that includes Hive 3 and Hive 4, which she had to know were doomed to fail. If the original 2 hives cost \$600 and they gave all 3 of the gallons (she says she got nothing from the next 2 before they died), that's *really* \$12.50 a cup. Which is still insane, but if they had survived... And in cases where a project was too productive (eggs, honey), she *could* recoup costs by selling the excess (she says the bees and chickens were the 2 projects that ate up the savings created by other projects). SPOILERS: Regarding the goats, the book is published before either gives birth and therefore before either gives milk, so there's not much information there. And she doesn't mention what she might do with the 2 kids (the original pair of goats -the mothers- cost her \$450 so I wonder if she could sell the babies for \$450 and recoup some costs? As is, she concludes that goats' milk is "buy".

January 28 update: I just finished *Little House in the Suburbs: Backyard farming and home skills for self-sufficient living* which had this to say: "The first rule of selecting a goat is don't buy pedigree unless you're going to breed for profit. There's no reason for a pedigree goat. It's like paying for a show dog when you just want a friend to take on walks. A good mixed-breed goat costs between twenty and fifty dollars. Pedigree goats can be in the hundreds or more." (p. 89) "Goats typically give birth to two babies at a time." (p. 100) So, if you pay \$50 each for a pair of goats and can get even \$20 each for their four offspring (which would just about recover the stud fee expense), the math shouldn't be devastating. *Little House in the Suburbs: Backyard farming and home skills for self-sufficient living*, by the way, would make a great companion to this book.

1 of 1 people found the following review helpful. Great book, lots of

information and a fun read. By houseofwilliams I really like this book and it was just what I was looking for in terms of a breakdown of what I should make and what I should just forget about putting any effort into other than finding the item on a store shelf. I have done enough trial and error on my own so to be able to learn from someone's mistakes is a nice change. The stories were amusing and I could so relate to the very expensive homegrown eggs. Even with my own chickens ultimately costing more than I will ever get back they still add so much to our lives and the author was able to express that idea so eloquently. I laughed at the story of the goats, the bees, and the turkeys, and then I got inspired to actually work through quite a few recipes. All turned out great and the notes of what was a hassle or what wasn't turned out to be very accurate. Sure I could get a lot of the recipes in any number of places but I would not have had as much fun nor would I have learned as much or felt I had a kindred spirit watching over my successes.

Fabulous launch publicity on Good Morning, America and on NPRs All Things Considered made this unique combination of recipes, memoir, and advice a national bestseller. Pure entertainment in an original, fresh voice (Mollie Katzen, author of Moosewood Cookbook). Selected by the New York Times as a Notable Cookbook of 2011, by USA Today as a Best Holiday Gift For the Foodie, and by More.com as one of their Best Cookbooks of the Year. WHEN BLOGGER JENNIFER REESE LOST HER JOB, SHE BEGAN A SERIES OF FOOD-RELATED EXPERIMENTS. Economizing by making her own peanut butter, pita bread, and yogurt, she found that doing it yourself doesn't always cost less or taste better. In fact, she found that the joys of making some foods from scratch marshmallows, hot dog buns, and hummus can be augmented by buying certain ready-made foods butter, ketchup, and hamburger buns. Tired? Buy your mayonnaise. Inspired? Make it. With Reeses fresh voice and delightful humor, Make the Bread, Buy the Butter has 120 recipes with eminently practical yet deliciously fun make or buy recommendations. Her tales include living with a backyard full of cheerful chickens, muttering ducks, and adorable baby goats; countertops laden with lacto-fermenting pickles; and closets full of mellowing cheeses. Here's the full picture of what is involved in a truly homemade life and how to get the most out of your time in the kitchen with the good news that you shouldn't try to make everything yourself.