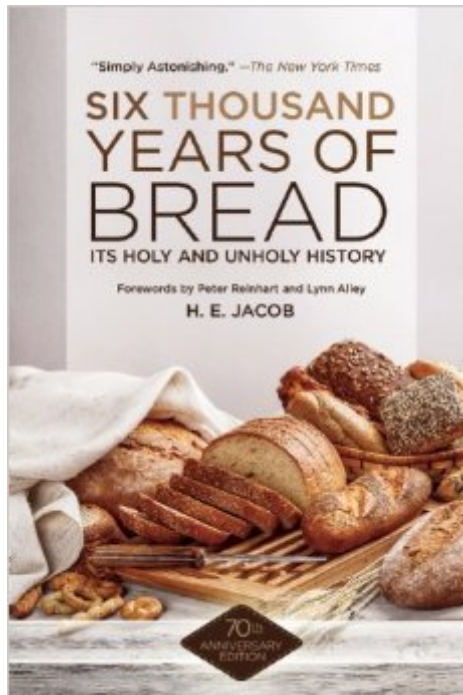


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Six Thousand Years Of Bread: Its Holy And Unholy History



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

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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 Perry join my kitchen.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.

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