

Baking Resources



Books:

All American Cookie Book. Nancy Baggett. Houghton Mifflin. NY. 2001. ISBN: 0-395-91537-6.

www.kitchenlane.com

An African American Cookbook: Traditional and Other Favorite Recipes. Phoebe Bailey. Good Books, PA. 2002. ISBN: 1-56148-352-4 www.goodbks.com

Baking 9-1-1: The Answers to the Most Frequently Asked Baking Questions. Sarah Phillips. Simon and Schuster. 2003. ISBN 0-7432-4682-9. www.baking911.com or www.amazon.com

Artisan Baking Across America. Maggie Glezer. Artisan Publishing. 2002.

Baking Illustrated. The Practical Kitchen Companion for the Home Baker. 2004. Cook's Illustrated Editors. America's Test Kitchen, Brookline, MA. www.americastestkitchen.com

Betty Crocker's Kids Cook! General Mills, Inc. MacMillan. NY. 1999. ISBN 0-02-863406-3. General Mills, Inc., PO Box 1113, Minneapolis, MN 55440-1113. www.bettycrocker.com or www.mgr.com (Macmillan)

Biscuits and Scones. Elizabeth Alston. 1988. Clarkson N. Potter, Inc. NY.

Bread Bread Bread. Ann Morris. Photography, Ken Heyman. 1989. William Morrow & Co., NY.

ISBN 0-688-12275-2. (Also look for the Reading Rainbow videotaped version at your public library.)

Bread Comes to Life. A Garden of Wheat and a Loaf to Eat. George Levenson. Photographs by Shmuel Thaler. 2004. Tricycle Press. Berkeley, CA. ISBN 1-58246-114-7 www.tenspeed.com OR www.breadcomestolife.com 1-800-841-BOOK

Celebrating Our Mothers' Kitchens. The National Council of Negro Women, Inc. 1996. The Wimmer Companies, Inc. Memphis, TN. ISBN 1-879958-23-6. 1-800-727-1034.

Cooking Wizardry for Kids. Margaret Kenda and Phyllis Williams. Barron's Educational Series. Hauppauge, NY. 1990. ISBN #0-8120-4409-6. www.barronseduc.com

Electric Bread for Kids. Ann Parish. Innovative Cooking Enterprises, Inc. Anchorage, AK. 1998. ISBN 1-891705-00-8. www.electricbread.com or 1-800-541-2733.

Everybody Bakes Bread. Norah Dooley. 1996. Carolrhoda Books, Inc. www.lernerbookds.com ISBN 0-87614-895-X

Exploring History through Simple Recipes. Individual titles (Native American, Cowboy, Pioneer, Lewis and Clark, Southern Plantation, Oregon Trail) Mary Gunderson. Blue Earth Books, Capstone Press. 2000. www.historycooks.com or 1-877-581-8422.

Food Journal of Lewis and Clark. Mary Gunderson. History Cooks. Yankton, SD. 2003.

ISBN 0-9720391-0-4 www.historycooks.com

High Altitude Baking. Patricia Kendall. Colorado State University 3D Press. 2003. ISBN 1-889593-06-0 Order Toll free: 888-456-3607 or www.3dpress.net

How to Teach Nutrition to Kids. Connie Liakos Evers, MS, RD. 24 Carrot Press, Tigard, OR 1995. ISBN:0-9647970-3-8

King Arthur Flour Baker's Companion. King Arthur Flour Company. 2003. Countryman Press. More than 450 recipes and complete instructions for breads, international flatbreads, unusual crackers and family favorites such as pancakes, waffles and muffins. www.bakerscatalogue.com

Kids in the Kitchen. Micah Pulleyn & Sarah Bracken. Sterling Publishing, NY. 1994. ISBN 0-8069-0447-X

Kitchen Lab. Michael Elsohn Ross. Lerner Publishing, Mpls, MN. 2003. www.lerner.com
ISBN: 0-87614-625-6

Latkes and Applesauce. A Hanukkah Story. Fran Manuushkin. Scholastic, Inc. NY 1990.

ISBN: 0-590-42261-8

Loaves of Fun. Elizabeth M. Harbison. Chicago Review Press, Chicago, IL. 1997. A history of bread with activities and recipes from around the world. ISBN: 1-55652-311-4

Magic School Bus Gets Baked in a Cake. Joanna Cole. Scholastic, Inc., NY. 1995. A book about kitchen chemistry. ISBN 0-590—22295-3

Practical Baking. William J. Sultan. Van Nostrand Reinholdt.

The Bread Book. Linda Collister & Anthony Blake. Sedgewood Press, NY. 1993. ISBN 0-696-02564-7

The All American Cookie Book. Nancy Baggett. Houghton Mifflin. NY. 2003.

Tony's Bread. Tomie De Paola. A Whitebird Book. G.P. Putnam & Sons. NY. 1989. ISBN: 0-399-21693-6

Solve it with Salt. 110 Surprising and Ingenious Uses for MortonR Salt! Patty Moosbrugger. Three Rivers Press. Crown Publishers. 201 East 50th St., NY. 10022. 1998. ISBN: 0-609-80234-8

Walter the Baker. Eric Carle. Scholastic, Inc, NY. 1996. ISBN 0-590-44452-2.

What Einstein Told His Cook. Kitchen Science Explained. Robert L. Wolke. W.W. Norton & Co. NY. 2002. ISBN: 0-393-01183-6.

Printed Baking Resources:

Alpha-Bakery. Children's Cookbook. Gold Medal Flour. 1997. \$2.50 each at General Mills. PO Box 3031, Maple Plain , MN 55592. or visit www.bettycrocker.com

Amazing Wheat. Kansas Wheat Commission/Wheat Foods Council. 1999. Activities for grades 4-6. Video also available. (785) 539-0255 and Wheat Foods Council (303) 840-8787 or visit web-sites listed below.

Baking with Honey and Honey 101. A Handbook for Culinary Professionals. National Honey Board. www.honey.com

Baking Sheet. King Arthur Flour. King Arthur Flour's 28-page newsletter, The Baking Sheet, is mailed to subscribers every other month, timed to take advantage of the season's best baking opportunities. It includes great tips and techniques, answers to readers' baking questions, and lots and lots of recipes plus their nutritional breakdowns, their histories, and bits and pieces of the love and lore of each one. The newsletter includes readers' favorite recipes, and researches requests for lost recipes. One year subscription is \$20. 1-800-827-6836 or www.kingarthurfLOUR.com.

Baking Resource Guide. Home Baking Association. 2003. Guide to tested and reliable recipes, cookbooks, videos, posters and baking tips at www.homebaking.org.

Bread for Youth Groups. Red Star Yeast. 1997. Contact Carol Stevens, (800) 445-4746.

Bread Machine Activity Guide. Bread Machine Industry Association. 2002. Promotes the use of bread machines for bringing families, classrooms and community groups together through successful bread baking with time-constrained schedules. Contains three activity sections: "Bread's Role in Shaping History", "The Science of Bread Baking" and "Bread and Nutrition". Cost \$15.00 (includes \$5.00 shipping/handling). Phone: 303/840-8787 Fax: 303/840-6877 E-Mail: wfc@wheatfoods.org

Butter Basics Recipe Leaflet. Land O'Lakes. Call 1-800-328-4155.

Camp Cookie Activity Book. Games, recipes, fun! Call Land O' Lakes at 1-800-328-4155.

Eggyclopedia. American Egg Board. 1994. Answers to egg questions from albumen to yolk. www.aeb.org; aeb@aeb.org; 1-847-296-7043

FABQ (Frequently Asked Baking Questions). King Arthur Flour. www.kingarthurfLOUR.com Click on Baking Education.

From Wheat to Flour. North American Millers' Association. 1997. www.namamillers.org or Wheat Foods Council, www.wheatfoods.org

Healthy, Thrifty, Meals. USDA Center for Nutrition Policy and Promotion. Government Printing Office 2000. GPO Stock No. 001-000-04680-2. Call 1-202-512-1800 or www.usda.gov/cnpp

High Altitude Baking. Patricia Kendall. Colorado State University Cooperative Extension. 2003. 3D Press. Denver, CO. 888-456.3607. www.3dpress.net

High Altitude Baking Publications. Colorado State University Cooperative Extension. www.cerc.colostate.edu or call 1-970-491-6198 or e-mail cerc1@ur.colostate.edu

How to Bake a Loaf of Yeast Bread. Fleischmann's Yeast. 2003. Call: 1-636-305-2406. Speak to Home Economist.

Kids Cook with Cherries. Cherry Marketing Institute. Send postcard with name and address to Cherry Marketing Institute, PO Box 30285, Dept. HBA. Lansing MI 48909-7785 Call 1-517-669-4264. www.usacherries.com

King Arthur Flour 200th Anniversary Cookbook. Countryman Press. 1990. The pure joy of home baking in this complete guide to the baking arts. www.bakerscatalogue.com

King Arthur Flour Baker's Companion. Countryman Press. 2003. More than 450 recipes and complete instructions for breads, international flatbreads, unusual crackers and family favorites such as pancakes, waffles and muffins. www.bakerscatalogue.com

Kneaded Notes. Red Star and SAF Yeast. www.redstaryeast.com

Morton Salt Dough It Yourself Handbook. Morton Salt. 32-pages of arts and crafts with salt dough. Printable version at www.mortonsalt.com Click on Fun Stuff and Arts and Crafts. Hard copies are \$1.00 each—Morton Salt, Dept. 1137, 123 N. Wacker Drive, Chicago, IL 60606.

Rising to the Occasion. Fleischmann's Yeast. 1999. 1-636-305-2406 and speak to a home economist. (Includes Rolling in the Dough; Exploring the North Roll; It's in the Bag, for ages 9-18.)

Rainbow Bakery. A Color-full Adventure Children's Cookbook. Gold Medal Flour. 1998. 33 flour-based craft and baking projects for children. \$2.50 each at Gold Medal Flour. PO Box 3031, Maple Plain, MN 55592. or www.bettycrocker.com

Sugar: A Users Guide. The Sugar Association. www.sugar.org 202-785-1122

Internet Tools for Baking and Cooking with Kids:

All about Cooking; All About Baking. Gold Medal Flour. www.bettycrocker.com (Click on Cooking, Baking & Entertaining)

Arts and Crafts. Morton Salt. www.mortonsalt.com (See Fun Stuff)

Baking 101. On-line video. Nestlé USA. www.VeryBestBaking.com

Baking 9-1-1. Sarah Phillips. 2004. Simon & Schuster, NY. www.simonsays.com or www.baking911.com

Baking Basics. Baking assists. Land O' Lakes test kitchens. www.landolakes.com

Baking Hints. Glossary guide to baking. Hershey Kitchens. www.hersheykitchen.com

Bake for Family Fun. Home Baking Association. How-to, FAQ, Glossary, Lessons, videos, multiple links. www.homebaking.org

High Yield Baking Labs for Secondary Classrooms. Kansas Wheat Commission. 2005. www.kswheat.com

Kids A Cookin' video, website and TV series. Spanish and English. Kansas State University Family Nutrition Program. 2002-2003. www.kidsacookin.edu

Kids and Families. American Egg Board web-site section. www.aeb.org

Kids in Your Kitchen. Hodgson Mill. Click on Hodgson Mill's Kitchen. www.HodgsonMill.com

Videos:

A Bakers Dozen Tips for Baking Success. 2005. Home Baking Association. www.homebaking.org or 303-840-8787

Amazing Wheat. Kansas Wheat Commission. www.kswheat.com and 785-539-0255

Bread Comes to Life. A Garden of Wheat and a Loaf to Eat. George Levenson. 2004. Tricycle Press. www.tenspeed.com 1-800-841-BOOK.

Careers in Baking. American Institute of Baking. www.aibonline.org and call 800-633-5137

View on-line video at www.innovativecommunications.tv/viewvideo.shtml

Baking 101. On-line video. Nestlé USA. www.VeryBestBaking.com

Baking for Success. A video/curriculum set complete w/lesson plans & three baking vignettes. \$15.00 (1998). Order HBA video at: Ph: 1-303-840-8787 OR E-mail: wfc@wheatfoods.org
Add \$5.00 Shipping & Handling Charges. Visit www.homebaking.org for more information.

Good Eats with Alton Brown. The Food Channel. Check out available resources at www.foodnetwork.com

Healthy Yeast Breads for School Food Service Employees. Kansas State Dept. of Education. www.kswheat.com

Quantity Yeast Breads from Start to Finish. Kansas Wheat Commission, Kansas Dept. of Education Child Nutrition & Wellness. 2005. Contact: 866-75WHEAT or www.kswheat.com

Compact Diskettes:

A Bakers Dozen Tips for Baking Success. 2005. Home Baking Association. www.homebaking.org 303-840-8787
Cherry Street Kids. Compact disk for teachers/classrooms. All about cherries—history, how they grow, health and nutrition information. Write Cherry Marketing Institute, PO Box 30285, Dept. BGC, Lansing, MI 48909-7785. T: 1-517-669-4264. www.usacherries.com
Kids A Cookin' CD, website and TV series. Spanish and English. Kansas State University Family Nutrition Program. 2002-2003. www.kidsacookin.edu

Baking courses, degrees and certification:

A Short Course with King Arthur Flour in Baking with Yeast. Send SASE to Short Course in Baking with Yeast, King Arthur Flour, Box 1010, Norwich, VT 05055
American Institute of Baking. www.aibonline.org 785-537.
Bread Bakers Guild of America. www.bbga.org
Culinary Institute of America. www.ciachef.edu
Johnson County Community College. Overland Park, KS. 913-469-8500. www.johnco.cc.ks.us
Johnson & Wales University. 1-800-DIAL-JWU. www.jwu.edu

Consumer Baking Help-Lines:

Many of the web-sites that follow also respond to consumer questions. Phone help lines are also:

Bob's Red Mill: 1-800-553-2258
Fleischmann's Yeast: 1-800-777-4959
Gold Medal: 1-800-345-2443
Hershey's Hotline: 1-800-468-1714
Hodgson Mill: 1-800-525-0177
Kansas Wheat Commission: 1-866-759-4328
King Arthur Flour: 1-800-827-6836
Land O Lakes Help: 1-800-328-4155
Martha White: 1-800-663-6317
Nestlé Call Center: 1-800-851-0512
Pillsbury: 1-800-767-4466
Red Star and SAF Yeast: 1-877-677-7000 and ask for Carol (Carol Stevens)

Food Product and Baking Equipment Websites:

American Egg Board--www.aeb.org
Astaris--www.astaris.com
Bemis Company, Inc.--www.bemis.com
Bob's Red Mill Natural Foods--www.bobsredmill.com
Cereal Food Processors, Inc.--www.cerealfood.com
Chelsea Milling Company--www.jiffymix.com
Cherry Marketing Institute--www.usacherries.com
Chicago Metallic/Focus Products Group LLC--www.focuspg.com
Clabber Girl--www.clabbergirl.com
Doughmakers Gourmet Bakeware--www.doughmakers.com
Electric Bread--www.electricbread.com
Farmer Direct Foods, Inc.--www.farmerdirectfoods.com
Fleischmann's Yeast--www.breadworld.com www.fleischmannsyeast.info
Gold Medal Flour--www.bettycrocker.com
Hershey Foods Corporation--www.hersheyskitchens.com
Hodgson Mill, Inc.--www.HodgsonMill.com
Imperial Sugar--www.dixiecrystals.com
Kansas Wheat Commission--www.kswheat.com

King Arthur Flour Company--www.KingArthurFlour.com
Land O'Lakes--www.landolakes.com
Lesaffre Yeast Corporation--www.redstaryeast.com www.safyeast.com
Morrison Milling Company--www.morrisonmilling.com
Morton Salt--www.mortonsalt.com
Multifoods--www.multifoods.com
Nestlé USA--www.verybestbaking.com
North American Millers' Association--www.namamillers.org
Rabbit Creek--www.rabbitcreekgourmet.com
Shawnee Milling Company--www.shawneemilling.com
Stafford County Flour Mill--www.staffordcountyflourmills.com
Stone-Buhr Flour Company--www.stone-buhr.com
Washington Wheat Commission--www.wawheat.com
Wilkins-Rogers, Inc.--www.washingtonqualityfoods.com

Individuals/authors:

A Baker's Cookie Guide--www.preparedpantry.com
Alton Brown. Good Eats.--www.altonbrown.com or www.foodnetwork.com
Eileen Talanian--www.howthecookiecrumbles.com
Nancy Baggett--www.kitchenlane.com
Mary Gunderson--www.historycooks.com
Penny Keaton--www.pennyspies.com
Sarah Phillips--www.baking911.com "Ask Sarah" and subscribe to e-news
Diana Baker Woodall--www.dianasdesserts.com

Association/Government/University Websites:

American Dietetic Association. www.eatright.org
American Institute of Baking. www.aibonline.org
Colorado State University Extension. www.cerc.colostate.edu 1-970-491-6198. High-Altitude Baking publications.
Culinary Institute of America. www.ciachef.edu
Food and Drug Administration (Food Labeling). www.cfsan.fda.gov
Johnson County Community College Baking Courses. Overland Park, KS 913-469-8500. www.johnso.cc.ks.us
Johnson & Wales University Baking school. Toll free: 1-800-DIAL-JWU www.jwu.edu
Kansas State University Cooperative Extension. Foods and nutrition information. 2004. http://www.oznet.ksu.edu/ext_F&N/Nutlink/n2.htm
Kansas State University Kids A Cookin'. www.kidsacookin.ksu.edu (English and Spanish available)
Kansas State University Grain Science/Baking Science. T: 784-532-61161. www.ksu.edu/bakeclub or www.oznet.ksu.edu/dp_grsi
Kansas Wheat Commission. www.kswheat.com with multiple education links.
Michigan State University Team Nutrition Booklist. An annotated list of 300+ children's books with positive food and physical activity messages. Extension Publication E2835. www.msue.msu.edu/fnh/tn/booklistintro.htm or call 269-639-002.
Nemours Foundation. www.kidshealth.org; www.teenshealth.org
Retail Bakers of America. Representing 50,000 retail bakeries. 800-638-0924. www.rbanet.com
SkillsUSA National Baking Contest for Secondary and College Students. www.skillsusa.org
USDA-Health and Human Services. U.S.Dietary Guidelines, Food Pyramid, and how to read food labels and more! www.nutrition.gov
USDA for Kids. United States Department of Agriculture. Web-site for kids including multiple food, nutrition and agriculture connections. www.usda.gov/news/usdakids
Washington State University Eat Together, Eat Better. <http://nutrition.wsu.edu/eat/toolkit.html>
Wheat Foods Council. Grain food and nutrition facts; recipes; research reports on carbohydrates, fad diets, whole grain; food photography and more. www.wheatfoods.org