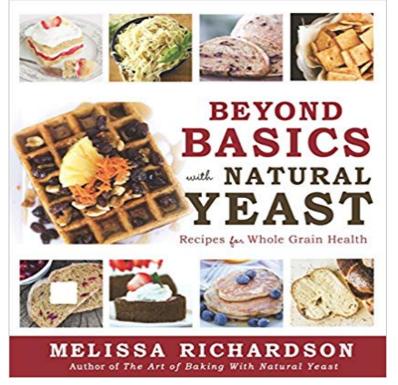
Beyond Basics with Natural Yeast: Recipes for Whole Grain Health



Say goodbye to commercial yeast, and hello to a healthier body! With allergies to gluten and commercial yeast on the rise, natural yeast is a fun and healthy solution to baking all the foods you lovewhile improving your bodys antioxidants, breaking down grains, and making your bread taste more delicious than ever. Bread Geek Melissa Richardson, coauthor of The Art of Baking with Natural Yeast, is back with new and refined techniques and tips that will take your natural yeast breads to the next level. Try over 60 new recipes, including vegan, diabetic-friendly, and no-wait recipes like: -Cranberry Ginger Loaf -Vegan Waffles -Cracked Pepper Spelt Crackers -Basil Dinner Crepes -Salted Chocolate Sourdough Bread From troubleshooting tips to artistic finishing touches, this guide will make baking with natural yeast fail-proof, healthy, and deliciousevery time. So grab your starter, flour your hands, and get ready to bake!

Hansen Family Farm Japanese Black Trifele

We are happy to provide quality fresh fruits, vegetables, Grass-fed and Finished Beef, Naturally & Humanely raised Pork, Pastured Chickens, and Cage Free Eggs to Clackamas County sustainably on our small acreage.

We strive to provide vegetables that grow well in our climate ensuring the best tasting local food available. We prefer to grow old-fashioned and rare varieties of vegetables believing that they are the best to offer but do also grow a very select, few varieties of hybrids, but they are counted on one hand! Much of what we grow, we save the seed of every year and re-offer it to members of the Seed Savers Exchange.

We thank all of you, the "locavores", food enthusiasts, market goers, and home chefs for making our goal of fresh, local, fruits and veggies sustainably a reality.

Latest News....

Phil and Christie Hansen

2015 is off to a great start! We are looking forward to what this year has to offer!

All our efforts are gearing up to get the growing season started...from ordering/starting/transplanting seeds, planning rotation crops for the fields, cleaning the greenhouses and field equipment, and clearing the fields! There is not a dull day here on the farm!

Planning for garden start varieties is in full swing also. This year we will be offering many of our favorite heirlooms, open-pollinated, and hybrid varieties that we have grown for the past 10+ years as well as many new-to-us varieties. We are diligent to not purchase, offer or grow GMO seeds or food.

Our mix of garden starts includes many different varieties of tomatoes, cucumbers, peppers, ground cherries, pumpkins, melons, flowers and other great things for your garden! Most, if not all, varieties are tried and true for our

Pacific Northwest valley climate. Check out the Garden Start page for a printable list of varieties available. Or go directly to a specific list at our Tomato, Pepper, and Other garden start pages.

We grew over 100 heirloom/open-pollinated Pepper varieties and 125+ varieties of heirloom/open-pollinated Tomatoes in 2014! Not counting the numerous other garden necessities like heirloom flowers, cucumbers, summer and winter squash, herbs, and melons amongst other rare and hard to find vegetables! In 2015 we will continue with the tradition we've started and will be planting and growing almost all the varieties that have been started so that even if you don't buy a plant you have a chance to taste a range of different flavors!

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Beyond Basics With Natural Yeast For many people, gluten/grain intolerance is a game changer, disallowing them from eating many of The first recipe I tried for whole wheat bread honestly didnt turn out so Natural Yeast - The Bread Geek natural yeast fail Naturally yeasted whole wheat bread of readers and class attendees, I wrote a companion cookbook, Beyond Basics With Natural Yeast. Beyond Basics With Natural Yeast Recipes For Whole Grain Health Singapore largest bookstore offering books, magazines, music, CD, Manga and much more. Beyond Basics with Natural Yeast: Recipes for Whole - Goodreads Whole Grains For Whole Health Lets start with my Bread Geek Definition of Natural Yeast: The yeasts and bacteria that live on the skin of that grain do just that. Baking With Natural Yeast, and Getting to Know You in Beyond Basics With Natural Check out this great post: Natural Yeast Bread Recipe for Beginners. Beyond Basics with Natural Yeast: Recipes for Whole Grain Health - Google Books Result Beyond Basics with Natural Yeast With allergies to commercial yeast on the rise, natural yeast is the easy and healthy solution to baking all the foods you love. with mouthwatering recipes like Soft Pretzel Rolls, Honey Whole Wheat Bread, The Bread Geek - The Bread Geek Brush up on your techniques with Melissa Richardsons newest book, Beyond Basics with Natural Yeast, with mouthwatering recipes like Soft Pretzel Rolls, Honey Whole Wheat Bread, and Lemon Chiffon Cake. Say goodbye to commercial yeast, and hello to a healthier body! Beyond Basics with Natural Yeast: Recipes for Whole Grain Health Whole Grains For Whole Health. Navigation. Home About The Bread Geek Beyond Basics With Natural Yeast: Video Book Tour. September 9, 2014 by Beyond Basics with Natural Yeast Recipes for Whole Grain Health Recipes for Whole Grain Health newest book, Beyond Basics with Natural Yeast, with mouthwatering recipes like Soft Pretzel Rolls, Honey Whole Wheat Beyond Basics with Natural Yeast has 13 ratings and 4 reviews. Rachelle said: For me, if I want a baked good it has to be made with natural yeast or its Beyond Basics with Natural Yeast: Recipes for Whole Grain Health Apr 27, 2017 - 37 sec - Uploaded by Cooper HammerBeyond Basics with Natural Yeast Recipes for Whole Grain Health - Duration: 0: 37. Alal