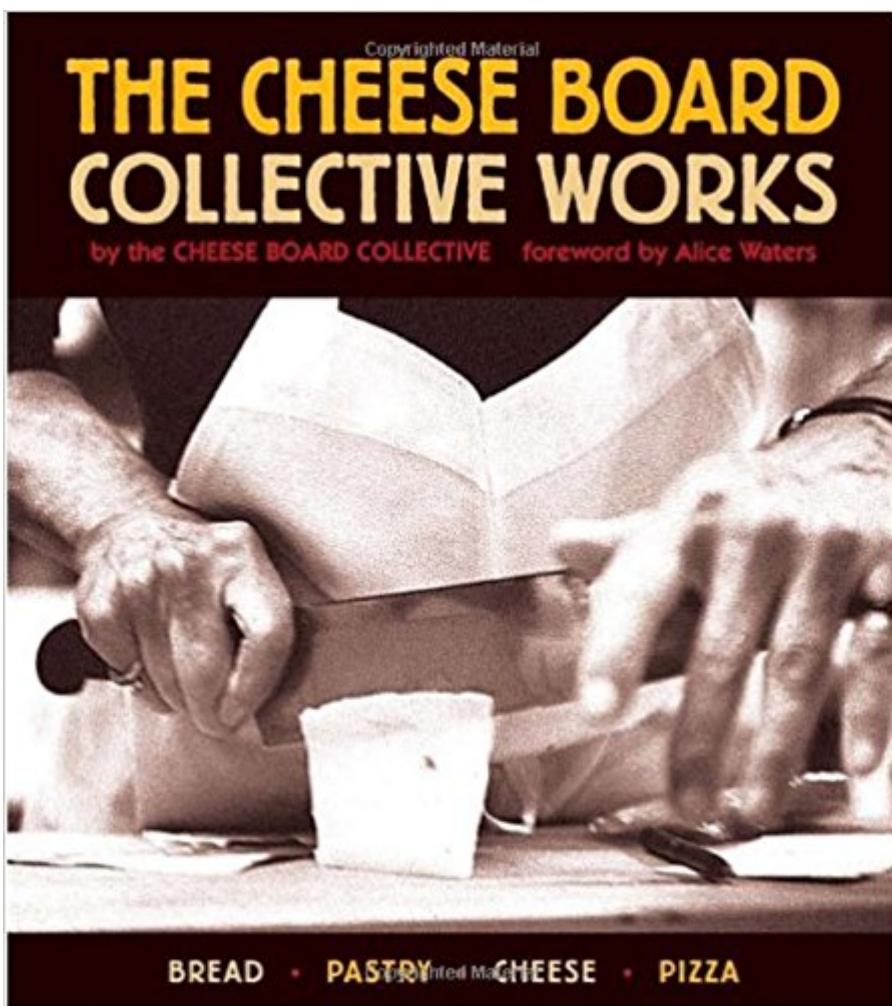


The book was found

The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza



Synopsis

From the enormously popular Berkeley cheese shop and bakery, a collection of 150 classic recipes along with a history of the store and a cheese primer, all accompanied by 50 photographs. The Cheese Board was there, a hole in the wall with a line out the door, before Chez Panisse was so much as a gleam in my eye. When the restaurant was conceived, I wanted it to be in North Berkeley so the Cheese Board would be nearby, because I knew I would be among friends. -Alice Waters, from the Foreword

When a tiny cheese shop opened in Berkeley, California, in 1967, there was little hint of what the store-and the neighborhood-would grow into over the next 30 years. The Cheese Board became a collective a few years later and Chez Panisse opened across the street, giving birth to one of the country's most vibrant food neighborhoods, the epicenter of California's culinary revolution. Equal parts bakery, cheese store, pizzeria, and gathering place, the Cheese Board is a patchwork of the local community, where a passion for good food runs deep. THE CHEESE BOARD presents over 100 recipes for the store's classic breads, pastries, and pizzas, along with a history of the collective and an extensive cheese primer.

Book Information

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Customer Reviews

"The Cheese Board is the soul of my neighborhood in Berkeley. I go there probably three times a week-not only for cheese and the world-class bread and pizza, but also for the sheer sense of community that permeates the place. This fine book, long overdue, will now enable us groupies to bring even deeper shades of the inimitable Cheese Board spirit into our kitchens." -Mollie Katzen,

author of *The Moosewood Cookbook*"What a treasure this book is-filled with recipes for Cheese Board specialties I've loved for years, plus the inside story on how this quirky business really runs. After reading it, I wanted to drop everything and join the collective." -Janet Fletcher, author of *The Cheese Course*"This book is important, first because it is a lively historical document of a truly amazing place, but also because the recipes are so wonderful. My pizza repertoire has been infused with a fabulous jolt of new ideas." -Peter Reinhart, author of *American Pie: My Search for the Perfect Pizza* and *The Bread Baker's Apprentice*"The Cheese Board has all of the best things: cheeses and olives; breads and pizzas; the most knowledgeable, friendly, and attentive staff ever. The collective's policy of encouraging people to taste everything in the shop created a sensation, a destination, and an education. Now all of the Cheese Board's expertise and excellent recipes are here to behold." -Michael Wild, chef-owner of BayWolf and author of *The BayWolf Restaurant Cookbook*"A real expression of the Cheese Board's philosophy, this book speaks in the voices of the members of the collective, revealing how their work intersects with and pervades their lives. The stories and the recipes for the favorite breads and pizzas developed in the 36-year life of this vibrant Berkeley institution are all here." -Lindsey Shere, author of *Chez Panisse Desserts*

THE CHEESE BOARD COLLECTIVE hailed as a paradigm of collective-run business. The Cheese Board shop is frequently cited in national food media "best of" lists and is a major food destination in Berkeley, California.

This is one of the best cookbooks that I own. The bakery from where these recipes come from is in my neighborhood and after eating many of the items whose recipes are in the book I was delighted to find that I could purchase the book. I have had a weakness for their Cherry Corn Scones and when I tried the recipe I was delighted that they turned out so well. The directions are excellent especially for making the yeast breads. If you love baking a variety of pastries, cookies and breads with easy, helpful directions then this is a great book to own.

Great ideas and stories with recipes.

I love this book. All the recipes I've made from this book worked out great. It has tons of bread (sweet and savory recipes) plus a lot of info about the bakery, how a collective works, and cheese. Let's not forget about the cheese :)

If you have ever lived in (or even just dreamed of visiting) Berkeley, California, you are familiar with The Cheese Board's delicious breads and know why this is an absolute must for any baker's kitchen. I have had a lot of success with this book, and I am definitely just a casual baker.

Amazing pumpkin scone recipe, amazing banana walnut muffin recipe, need I go on?

It has everything you need. The sourdough starter recipe is fantastic. Great manual to have on hand.

This book is a fantastic collection of recipes, guides to the process of bread-making, and suggestions for delicious combinations of breads and cheeses. It focuses heavily on flavoured breads, and presents them really well. Definitely recommend this for casual or serious bakers.

After tasting their scones at the store in Berkeley, I was hooked. The cookbook re-creates them almost perfectly. So glad they published this!

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