

Dy Mike Prero

Bread, in one form or another, has been one of the principal forms of food for man from earliest times. The trade of the baker, then, is one of the oldest crafts in the world. Loaves and rolls have been found in ancient Egyptian tombs. In the British Museum's Egyptian galleries you can see actual loaves which were made and baked over 5,000 years ago. Also on display are grains of wheat which ripened in those ancient summers under the Pharaohs. Wheat has been found in pits where human settlements flourished 8,000 years ago. Bread, both leavened and unleavened, is mentioned in the Bible many times. The ancient Greeks and Romans knew bread for a staple food, and even in those days people argued whether white or brown bread was best.

Further back, in the Stone Age, people made solid cakes from stone-crushed barley and wheat. A millstone used for grinding corn has been found that is thought to be 7,500 years old. The ability to sow and reap cereals may be one of the chief causes which led man to dwell in communities, rather than to live a wandering life hunting and herding cattle. *[https://www.botham.co.uk/bread/history2.htm]*

As you can see from the covers shown on the next two pages, a Bread collection can certainly be very bright and attractive, and basically, here, you'd be going for front-strikers. Loren Moore, CA, has the largest collection I know of, 241 as of December 2016, and the covers shown here are his!

[Covers courtesy of Loren Moore, CA]





Close Cover Before Striking

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ALG **CH**

Taste the Difference

Freihofers NNY BC

SONNY BOY

WHITE BREAL





