

## FRONT BURNER

# Learn ‘Modernist’ Bread Making Basics With This Free Online Course

Peruse vintage home goods from Provence, pick up chocolate-dipped matzo and more food news.



By **Florence Fabricant**

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The latest hefty volume quarried by the team at Modernist Cuisine, the research kitchen, photography studio and cookbook publisher founded by Nathan Myhrvold, is “[Modernist Bread at Home](#).” It’s a follow-up for nonprofessionals to “Modernist Bread,” published seven years ago. Lavishly photographed with step-by-step instructions for hundreds of breadstuffs, it includes scientific and practical techniques, details about ingredients and even a dozen patterns for scoring a loaf. Recipes are geared to the home cook. As a companion to the 420-page book and a 172-page recipe manual, there is also a series of free monthly email courses. They will be available through August; it is not necessary to own the book, though it will be referenced throughout the courses. “Getting Started With Bread Basics” is running this month, and “Navigating Bread Making From Start to Finish” will be covered in April. Those who enroll will receive one lesson per day in their inbox, for five to seven sessions, as well as a recap.

“Modernist Bread at Home” by Nathan Myhrvold and Francisco Migoya (Modernist Cuisine, \$140), [modernistcuisine.com](https://www.modernistcuisine.com).

## Snag Vintage Home Goods Straight From Provence



Chez Pluie

Since 1984 Patricia Wells, a journalist, author and cooking teacher who lives in Paris, has had a farmhouse, Chanteduc, near Vaison-La-Romaine in Provence. Starting Friday, she is selling hundreds of culinary and decorative pieces from her collection on the property, many of them vintage. They include pitchers, bowls, flatware, ceramics, cheese boards, linens, copper cookware, garden antiques and even gardening tools collected by her husband, Walter Wells. They are available to purchase online.

Chez Pluie, [chezpluie.com](http://chezpluie.com).