

# Bread baking

# What is bread?

Bread is one of the most oldest pastry in Lithuania. In the past, bread was eaten by everyone and everyday from the poors to the riches.



# Bread in the past

In the past bread was very important.

Old people said: „If you have bread, then hunger will not come yet“. It means that bread was the main food.





# Baking in the past

Bread usually was baked from rye flours. Tub knead bread dough which used to be from lindem.

Ready to use bread dough had to stand about 24 hours warm.



Furnace used to be the best stoke with the birch wood.

Furnace stoked hostess and only she knew how much fever was needed.





When women bake bread,  
they are dressed clean and  
white clothes. Children  
must be quiet and calm.  
No one can't brawl.



Bread loaves are shaped and decorated with different dashes.

Bread was baked on the sweet flags or on the cabbage leaf.





Bread loaves are pushed in the furnace on a tool, which is called „lize“.





Bread was baked once a week. Its was baked about 4-5 loaves. They were kept in a dry and cold place. It was covered with lined towel.



# Bread now

People stopped baking bread in a traditional way when they began to build bakeries.





Everything is baked in large quantities in bakeries.



Not only bread is baked in bakeries but also biscuits, cakes, bagels and other things.





# Bread baking traditional is come back

Housewives bake bread at home but not like in ancient times. They bake bread not from rye but from wheat. They bake one loaf and not in the furnace but in the oven or in the bread maker.



Bread is Lithuanian main dish in the antiquity and now.

