

## ACS-GHS Science Café Emily Jane Buehler, author of *Bread Science*

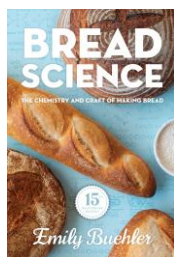


**Thursday, September 30<sup>th</sup>**  
6:00 - 7:00 pm CDT  
(7:00 – 8:00 pm EDT)  
via Zoom

Register to receive the meeting link at <https://acsghs.wildapricot.org/event-4419009>

### **The Chemistry and Craft of Bread Making**

The process of making bread is full of science, from the microorganisms that perform fermentation in the dough, to the stretching of gluten during kneading, to the physics of the bubbles that form in the dough. This talk will give an overview of this science, with a focus on places in the bread-making process where bakers can look to improve their loaves. We'll cover the relationship between fermentation time and flavor, what happens during kneading (and during "no-kneading"), tips to make a home oven behave like a bakery oven, and more.



**Biography:** Emily Jane Buehler completed graduate school in chemistry and worked six years as a bread baker before realizing she wanted to be a writer. Her first book, *Bread Science*, explores the science and craft of baking bread. Her second book, *Somewhere and Nowhere*, is a memoir of a bicycle trip from New Jersey to Oregon that explores the benefits of living in the present moment. Emily currently writes romantic fiction. She is also a freelance copyeditor. She teaches bread-making classes and continues to travel by bicycle.

**ACS North Carolina Section members are cordially invited to join the ACS Greater Houston Section for this virtual event**