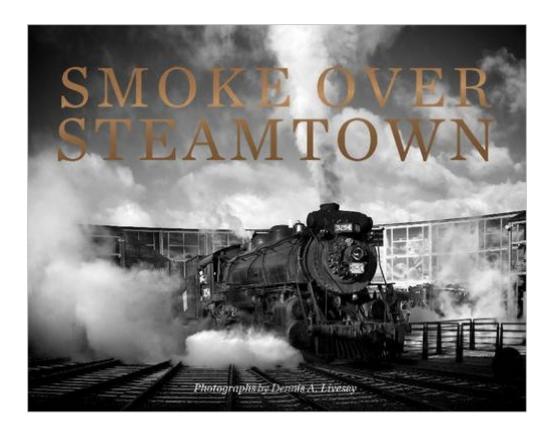
The book was found

Smoke Over Steamtown





Synopsis

Through Dennis A. Livesey's camera lens, readers will experience the thrill of the steam railroad, a transportation system that dominated the USA for over 100 years and helped build a nation. In 131 photographs of Steamtownâ •a heritage railroadâ •see the billowing smoke and the flashing steel rods that turn enormous spoked wheels, hear the scream of the whistle, and listen as veteran railroaders share their stories and wisdom. Find out what it means to be in charge of the handbrake on a 400-passenger train as it begins a downhill descent. This book goes beyond train hardware and history, sharing stories so that those outside the railfan community can appreciate the importance of preserving this part of our history.

Book Information

Hardcover: 120 pages Publisher: Schiffer; 1 edition (November 28, 2016) Language: English ISBN-10: 0764351273 ISBN-13: 978-0764351273 Shipping Weight: 1.7 pounds (View shipping rates and policies) Best Sellers Rank: #735,668 in Books (See Top 100 in Books) #121 in Books > Arts & Photography > Vehicle Pictorials > Trains #272 in Books > Engineering & Transportation > Transportation > History > Railroads #424 in Books > Engineering & Transportation >

Download to continue reading...

Smoke Over Steamtown Weber's Smoke: A Guide to Smoke Cooking for Everyone and Any Grill Smoke & Spice, Updated and Expanded 3rd Edition: Cooking With Smoke, the Real Way to Barbecue Roll Me Up and Smoke Me When I Die: Musings from the Road Smoke Firing: Contemporary Artists and Approaches Steam, Smoke, and Steel: Back in Time with Trains Avatar: The Last Airbender--Smoke and Shadow Library Edition Smoke and Ashes: The Story of the Holocaust Peat Smoke and Spirit Buxton Hall Barbecue's Book of Smoke: Wood-Smoked Meat, Sides, and More Sea and Smoke: Flavors from the Untamed Pacific Northwest Project Smoke Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) Smoke and Spice: Recipes for seasonings, rubs, marinades, brines, glazes & butters Fire and Smoke: A Pitmaster's Secrets Smoke It Like a Pro on the Big Green Egg & Other Ceramic Cookers: An Independent Guide with Master Recipes from a Competition Barbecue Team--Includes Smoking, Grilling and Roasting Techniques Serious Barbecue: Smoke, Char, Baste & Brush Your Way to Great Outdoor Cooking. Smoke: New Firewood Cooking Ray Lampe's Big Green Egg Cookbook: Grill, Smoke, Bake & Roast Smoke your Firefighter Interview

<u>Dmca</u>