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Seen the light

In November we moved into our own bakehouse at Earth Balance near Bedlington.

As you can see we now have windows and a lot more space to work in the new bakery. Also congratulations to Nick Metcalfe (left above) who was a volunteer and is now employed as our bakery manager.

Collaborating with Daybreak

Here are Andy, Andrew and Nick at Daybreak in Acomb. We are working with Daybreak selling the cakes which they make. Giving Daybreak a route to market helps Daybreak continue with their baking sessions. We are working on expanding this collaboration in the new year and start baking some breads at Acomb too.



University collaborations

We have continued with our quinoa roll PhD research project and regularly deliver substantial quantities of these rolls to Newcastle University. Other research projects are now in the pipeline too. Both with the Agriculture and Nutrition staff but also with other areas including low carbon transport, the Business School and Digital Civics.



Visit to West End Refugees Service

We have received lots of compliments about our smart new van logo which I hope you may have seen around delivering bread. Here the van is delivering bread and fruit to the West End Refugee Service.



The Loafer

Social Enterprise Market

Here is Peter hard at work selling bread at Virgin Money in October. We had suggested we organize a market day with other social enterprises selling their food products alongside us. The event was a great success and we hope to make it a regular thing.



Bread movements around the world

We met up with Dr Steve Jones from Washington State University when he visited our new bakery site. Steve emphasized keeping the value of food in communities which struck a chord with us. He inspired us with the details of his Bread Lab project in the USA. Specifically linking local growing of heritage grains with local millers and local artisan bakers. Watch this space !



Corporate management training

We delivered our first management training day incorporating baking in November to a large corporate client.

Now we have our own bakehouse we can deliver customized courses for companies or individuals so get in touch if interested.



Incredible North visits

It was great to host Pam Warhurst from Incredible North in December. Pam is the founder of Incredible Edible which started in Todmorden and grown to become a global movement. We are keen to work with this project across the north.

Want to join in ? Every week we welcome all volunteers to join us baking and we work collaboratively with many organisations.

Contact us by email on abc@earthdoctors.co.uk or call on 07746 086924, Facebook and instagram [artisanbakingcommunity](https://www.facebook.com/artisanbakingcommunity) and Twitter @ABCrealbread.

