

Wow. What a start to the New Year.

After a quiet break to rest, reflect and plan it was straight back into baking and more besides. Alongside my first bake of the year I responded to an urgent request from Waitrose “Weekend” to participate in a photo-shoot for a feature in their paper; I’d been interviewed in October of last year. “Weekend” is only available online via an iPad app, but you can read the article, and see the rather large photo of me, and a smaller one of my bread, [here](#).

I also picked up some new commercial and wholesale accounts which I’m very pleased about; it’s fantastic to be supported by more local businesses. My thanks to **Counter** at Vauxhall, **Kennington Tandoori** (for their new **weekend brunches**) and to **Unit 16** in Brixton Village. This is in addition to Vauxhall Gardens Community Centre Cafe (**VGCC**), who are now open weekdays from 10am, and also a bread collection/order point.

As a result of the above I’m now baking “Waterloo Buns” every day. If you’ve not tried one, or perhaps fancy a couple slipped in with your next bread order just give me a call.

The significant increase in the production schedule has hampered my ongoing search for dedicated premises. I have had a couple of offers to use local kitchens overnight, but the search continues. Unfortunately I’ve been a little late in approaching a couple of locations; but I remain vigilant and hopeful.

A Christmas visit to an Italian Bakery was enjoyable and surprising. Purely by chance, this second generation baker had only just started baking sourdough (Lievito Madre). It was interesting to see “organic sourdough” in powder form, and to discuss the use of olive oil (if used in Italy there is a minimum requirement by law – which makes it expensive), lard, and dough additives and conditioners. I had to politely decline the kind offer of a small sack of very expensive “organic conditioner”; as both a principle and a Real Bread signatory I cannot (and will not) use any additives or “conditioners”.

I’ve struggled to create the time needed to complete the development of my baguettes and “English Muffins”, but, now that I’ve got to grips with a revised baking schedule, I’m hopeful I will be able to launch these next month. Just in time to celebrate the first year of Kennington Bakery.

Now that, at last, a colder East wind has arrived, my thoughts have turned to new uses for old bread. Italian “**Canederli**” of the Alto-Adige region. The traditional recipe calls for these delicate bread dumplings to include “speck”, but a vegetarian version with spinach is also delicious; and can be regularly sampled at Cafe at Jamyang.

**Now available:** I’m now baking a variety of large loaves (900g plus) regularly. If you need larger loaves just ask me about availability and pricing.

John – Kennington Baker