

Rolling Dough

News from the Findhorn Bakery

April 2010



April marks the end of our first year of independent trading and 15 years of organic bread making at Findhorn. The economic climate and the snow certainly stretched us to the limit but we have survived thanks to the dedication of our bakers and loyal customers. Thank you.

Over the last few months we have been busy creating new products for the summer season. Most of our work has been focussed on the low gluten/gluten free category and the response so far has been very encouraging. If you have not tried the new breads just ask for a sample.

- Spelt Black Isle Porter & Walnut
- Spelt Newbold Apple & Cinnamon
- Spelt Seeded Leaven
- Rye Raisin Walnut Leaven
- Speciality Focaccias
- Spelt Chocolate Florentines
- Earthshare Loaf
- Ciabatta Loaf & Rolls

Soon to move into production in April / May

- Gluten-free Bread
- Spelt Scones
- Spelt Croissants
- Spelt Shortbread

Prices

No doubt you will have seen the ongoing media reports of major shortages/price rises on most grains, seeds, nuts and dried fruits. Like most businesses at this time we are doing all we can to hold our prices but some change is inevitable. Price changes are highlighted on our list. We will continue to focus on sourcing and creating local ingredients for long-term sustainability.

Read Bread Campaign

The Findhorn Bakery is a member of this organisation, which is doing a tremendous amount to promote real bread in the U.K. - www.realbreadcampaign.org

There are lots of events throughout the year though sadly most are south of the border.

Marketing

After what seems like an eternity our new labels and point of sale material are finally coming off the presses. By the beginning of April everything should be in the new livery.

Our website is up and running and will evolve over the coming months - www.findhornbakery.co.uk

Online Ordering

A number of outlets have requested this facility and we are pleased to offer this service from the start of April. For details contact mail@findhornbakery.co.uk

FOR MORE INFORMATION, SALES AND ENQUIRIES CONTACT DAVID HOYLE, FINDHORN BAKERY
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