

Learn to make some delicious home-grown sourdough in a relaxed and family friendly atmosphere...or simply drop in and join us for a bread based community brunch.

WHEN ? Once a month, as advertised via email.

Please subscribe to newsletter and/or RSVP with Oliver via

oliver@bread4change.org



Bread 4 Change

Oliver's backyard bakery

Bread has been at the heart and soul of human communities for thousands of years.

The mission of Bread4Change is to connect communities through baking and eating bread and to raise awareness and funds for local environmental groups fighting against the ongoing destruction of our home planet Earth.



What people think...

" Oliver is the Willy Wonka of bread making and his bread is heavenly! Perfect fresh from the oven with a dab of butter...YUM! "

Vanessa Wright

"Oliver - I have only tried your bread once but I can vouch it is amazingly DE-LI-CI-OUS!!! Perfect for a sunny afternoon banner painting with climate activists :-)"

Jason Wu

"The workshop run by Oliver is fully hands on, from measuring flour, water, mixing ingredients, folding etc, to baking the final product. "

Ian Richardson

Event No: 4

Sat. Aug 4th ,10 am - 1 pm in Kensington

Facebook testimonial ☺

A super big thanks to Oliver who teaches us to bake the best bread in the world- So delicious!!! 😊 I am looking forward the next bread workshop!!!
👍👍👍



email and RSVP (essential):
oliver@bread4change.org
(event details provided after RSVP)



Bread4Change