

## Contributors to the Companion Festival of Bread

**Place:** Schumacher College, Dartington  
**Time:** Sunday the 9<sup>th</sup> of September 10.30am-5pm

**Andrew Whitley:** Talk on passion for bread and bread making in Russia. Also touch upon commercial bread making and how it works and compares to hand baking.  
Workshop on sourdough bread

**Satish Kumar:** Talk - *Bread as spiritual practice and environmental activism*  
Blessing and conclusion

**Julia Ponsonby:** Workshop - Fancy bread - Squash bread

**Joy Mead:** Workshop on bread and poetry.

**Eva Bakkeslett:** Introduction - Why a bread festival?  
Introducing speakers and workshop holders  
Information about the day.

Showing of the film: *Alchemy - the poetics of bread*

Workshop: "Sensible" bread and poetry

**Esther Boukema and Mark van Will:** Presentation of their cookery workshops for children: *Smaak te pakken*. Workshop for children: "*Journey of Bread - From sun to loaf*"

**Minni Jain:** Minni Jain will hold a workshop on making chapattis

**Eilis Kirby:** Artist Eilis Kirby will be making a book capturing her outlook of the day.

**Helpers:** Ann P. Topping , Minnie Jain , Phil, Tamzin Pinkerton, Frank (Msc)

**Technician/filmmaker:** Clive Ardagh

**Photographer:** Philip McIntyre

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**Handouts:** Booklet of texts about bread, bread as social sculpture and poetry and recipes.

**Book table:** Literature about bread, poetry and art related matter available for viewing and sale.

**Groups:**

1. Sourdough bread with Andrew Whitley
2. Fancy bread with Julia Ponsonby
3. Sensuous bread and poetry with Eva Bakkeslett
4. the journey of Bread with Esther Boukema and Mark van Will

## Program:

Welcome to a whole days celebration of bread!

The timeline of the program will follow the organic process of the bread. Therefore there might be slight changes along the way, but we will try to stick to the times as much as possible. If there is any mean-time to spare everyone is welcome to mingle and hover to see what others are up to!

10.30am	<b>Registration and tea</b>
11am:	<b>Gathering in the lecture room</b> <b>Introduction</b> by Eva Bakkeslett - <i>Why a Festival of bread?</i> Introduction of workshop holders. <b>Poem by Joy Mead</b>
11.10	<b>Satish Kumar:</b> <i>Bread as spiritual practice and environmental activism.</i>
11.45	<b>"Get rolling"</b> - communal baking of rolls for lunch with a wish baked in - Lunch and snack area
12.00 - 13	<b>Individual workshops in groups-</b> lunch and snack area and the yurt outside for children. Introduction to materials, type of bread and mixing - ready for rising. Fermentation during lunch.
13-13.45	<b>Lunch</b> - Soup and bread and a "liberated" forest garden salad picked by Schumacher's gardener Justin West. If the weather is good we'll have the lunch outside. If not in the lunchroom.
13.45-14.10	<b>Digestion:</b> "Alchemy - the poetics of bread" Film by Eva Bakkeslett shown in the lecture room
14.10 - 14.30	<b>Group 2 and 3: Kneading bread</b> and get it ready for proving.  <b>Group 1:</b> Bread and Poetry with Joy Mead or Meantime.
14.30-15.15	<b>"Proving together"</b> - in lecture room <b>Andrew Whitley</b> – Talk
15.15	<b>Group 2 and 3:</b> Bread in oven
15.20	<b>Parallel sessions:</b> 1. <b>Chapatti making</b>

**Minni Jain** will run a chapatti making session outside by the fire place.

**2. Esther Boukema and Mark van Will** - Introduction to their mobile cookery workshops for children and the philosophy behind it. In yurt.

**3. Bread and Poetry**

**Joy Mead** will lead a workshop on the poetry of bread. Outside or in lecture room

**(15.30 ish)**

**Group 1: Kneading** and proving

**(16.00 ish)**

**Group 1:** Bread in oven

**Group 2 and 3:** Bread out of oven

**16.30 - 5-ish**

**Picnic** in the garden: Share bread, poetry, thoughts and recipes.

Blessing of the food by Satish Kumar

**5ish**

**Group 1:** Bread out of oven