

AVIV BAKES BREAD

April 26, 2009



Home made bread to support CODE

This week's bread:

Vermont Sourdough with Whole-Wheat

Ingredients:

- Organic unbleached flour**
- Organic Whole-Wheat flour**
- Salt**

As many of you know I have been baking organic bread at home for the last few months, trying to learn the secrets of artisanal bread making, and hoping to own a bakery sometime in the future.

About a year ago a group of us at the University of Calgary decided to join CODE, a non profit Canadian organizations that

builds and supports libraries and schools across Africa. We decided to adopt the [Chitenga F. P School](#) in Malawi and committed to raise \$2500 during this year to ensure the smooth operation of it.

Recently I realized that I can combine these two endeavors and decided to offer my organic, home made bread for sale and use the profit to

support the school. I am going to bake 20 loaves of bread every Monday and deliver it on my bike (weather permitted) around downtown Calgary. The cost is \$6 per loaf.



BREAD FOR CODE October 2008 to April 2009

- October 30th - Organic Roasted Potato and Rosemary Bread
- November 5th - Organic Pain Rustique
- November 13th - Organic Ciabatta
- November 20th - Five-Grain Bread
- November 27th - French-Style Country Bread
- December 4th - Pain au Levain
- December 11th - Pointe-a-Calliere Miche
- December 19th - Stollen
- January 8th - Cheese Bread
- January 15th - Whole-Wheat Levain
- January 22nd - Golden Raisin and Walnut Bread
- January 29th - Multigrain Levain
- February 4th - Rustic Bread
- February 12th - Sourdough Seed Bread
- February 19th - Normandy Apple Bread
- February 25th - Vermont Sourdough with Whole-Wheat
- March 11th - Roasted-Potato Bread
- March 25 - Whole-Rye and Whole-Wheat Bread
- April 1 - Vermont Sourdough with Green Onions and Fennel Seeds
- April 8- Organic Rustic Bread
- April 15-Five-Grain Levain
- April 22- Vermont Sourdough



Numbers and Responses

I started baking 10 loaves every Monday and I am now baking between 50 to 60 loaves.

I am using the [Cookbook Company's](#) commercial kitchen.

During this period I donated \$670 of the proceeds to [CODE](#).

Responses to my baking project:

Hi Aviv,

Thanks for the notice. I am definitely interested in one loaf for Tuesday. The bread this week was FANTASTIC! My family wolfed it down promptly. We have found since moving to Calgary 12 years ago that the availability of good bread is scarce. We lived near numerous great Italian bakeries and were spoiled. So, whatever the recipe was for the most recent bread, don't lose it, and give it 5 stars for me.

Have a great weekend.

Elaine

Aviv, your bread was incredible this week! Well worth all the extra effort (for the recipients anyway!)

Cheers

Doug

Mmmmmhhhh, so yummy this bread :-)!

I can't stop...

Hi Aviv, here's an order for 3 of those divine breads!

A little comment on the last one: it is very delicious but some of the holes are a bit too big, they can make it difficult to spread jam or peanut butter or cheese on slices without making a mess...

m.

HAPPY NEW YEAR AVIVI!

I hope by the end of it, you'll be a happy apprentice somewhere good bread is made with a lot of love - if that's what you want, of course! The stollen was incredible! I shared it with Matt and a bunch of nice world travellers at the hostel in Venice Beach, it was well appreciated. Same feedback from my colleagues, they loved it. They are asking me, and I am wondering too: are you starting again next Monday?

April 26, 2009

THE RECESSION PACKAGE

This week:

Rustic Bread and Chicken Paté



Organic Rustic Bread paired with homemade Chicken Paté, made by Chef Michael Soucy, will uplift your mood and allow for a lovely evening in.

I will package it together for you and deliver it as usual on my bike.

The cost is \$12 and will include the bread and a 3.5 oz of delicious Chicken Paté with Port Jelly.

If you care to order the Recession Package just indicate it in your email.

The Pairing:

Rustic Bread-By Aviv

Ingredients:

- Organic unbleached flour
- Organic Whole-Wheat flour
- Organic Rye Flour
- Yeast
- Salt

Chicken Paté-By Mike

Ingredients:

- Organic Sunworks Farm Chicken Liver
- Onions
- Shallots
- Port
- Cream
- Extra Virgin Olive Oil
- Butter
- Sea Salt
- Spices
- Gelatin

Suggested Wine Pairings:

***Visit [Kensington Wine Market](#) for
(1257 Kensington Road NW) :***

***Domaine Du Lys,
Syrah - Cabernet \$13.99***

***Visit [Metrovino](#) for
(722 11th Ave SW):***

***Salvador Poveda,
Toscar Monastrell \$15***

***The bread is baked fresh using the
[Cookbook Co.](#) oven***