

Food4MaccDirect

Local Food for Local People

The Bread Club

Make real bread
with a group of
enthusiastic
bakers!



Real bread has no nasty chemicals and contains only natural ingredients; we use Cheshire grown and milled stoneground flour.

We welcome complete beginners and experienced bakers.

Time:	Alternate Monday mornings	9.30 to 12noon
	Alternate Monday afternoons	2.00 to 4.30pm
	Alternate Wednesday mornings	9.30 to 12noon
	Occasional Saturday mornings	9.30 to 12noon

We won't have time to bake the bread, so make sure you'll have time to bake it when you get home!

Place: 14 Gilchrist Avenue, Macclesfield
(Just off Earlsway and a stone's throw from Broken Cross)

Cost: You just pay for the ingredients you use plus 50p for refreshments – so you could have a loaf of real bread for as little as 60p!

Places are limited so booking is essential.

To book or for more information please call Yvonne on 01625 861962 or email breadclub@food4maccdirect.co.uk

Food4MaccDirect is a not-for-profit making community enterprise run for the benefit of local consumers and producers.