



# I'M TAKING PART IN THE #SOURDOUGHSEXCHANGE

I'll bake you a tin loaf of  
nutritious sourdough bread.

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## THE SOURDOUGH CLUB

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### HOW IT WORKS

#### What do you need to do?

- You'll need to provide 500g of flour (anything other than self-raising is fine).
- Empty the flour into the flour bin but please do not touch the bin - this is to avoid touching the bag and potential contamination of COVID-19.
- Knock on the door and stand back, say hello and tell me what flour you've popped in the box.
- I'll let you know what time to return to pick up your nutritious sourdough loaf hot out the oven!

#### What measures are in place to avoid spreading COVID-19?

- Please adhere to government guidelines regarding social distancing when communicating.
- When you return to pick up your loaf, please bring a large open top box/tub for a tin loaf to fit in and potentially an oven glove!
- Place the open box/tub on the table, I will place the loaf from the baking tray into your tub. It's straight from the oven at 200°C.

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### How can I Say Thank You?

Share more flour if you have it & the love and inspire other bakers across the world to help those around us. Share your loaf online using #sourdoughsexchange.

This was inspired by Vanessa Kimbell, founder of The Sourdough School and The Sourdough Club.

@sourdoughclub @vanessakimbell