



# Tulip Times



**The Rotary Club of Bowral-Mittagong  
District 9710 - Chartered 26 March 1940**

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**W: [www.bowralmittagongrotary.com](http://www.bowralmittagongrotary.com)**

**President: David McCosh  
Secretary: Tony Glenn**

**Meetings: 6:00 for 6:30  
Highlands Golf Club, Old Hume Highway  
Mittagong NSW 2575**

## Visiting Rotarians

## Next meetings....

**Tuesday 15<sup>th</sup> August 20017**

**Tuesday 22<sup>nd</sup> August 2017**

### Location

Highlands Golf Club  
Old Hume Highway Mittagong

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Old Hume Highway Mittagong

### Program

Great Railway Strike of 1917

Veerle Schute – Exchange Student

### Speaker

Jenni Edmonds

Veerle Schute

### Intro/Vote of Thanks

John Hoelle

Don Graham

### Dinner Fees

Sue Adams

Gwenda Webb

### Journalist

Trevor Fair

Trevor Fair

### Regalia

Rod Aistrop

Les Vickerman

*If you are unable to do duty, please find a replacement and advise Trevor Fair by email [trevorf@oxleypartners.com.au](mailto:trevorf@oxleypartners.com.au)*

This week members of the Club went to Southern Rise Bakery, Moss Vale where the owner Matthew Fitzgerald guided us through the different aspects of bread, pie and cake making.



Apologies for the briefness of this report as the Editor was too busy trying to keep the gravy from dripping on the floor.

Southern Rise Bakery recently entered the SH Pie Competition and developed a specialty pie which was successful in winning one of the awards. Matthew, apparently had 6 trials before being happy with the final result.

Breadmaking – The bakery uses 5-6 different types of flour in their production. Staff commence work at 10 pm so orders can be packed and delivered by 5 am. A typical loaf has 500 gr of flour to 300 ml water. A typical night will use up to 750kg of flour.

The bakery is highly mechanized culminating in two large fan forced ovens which bake the bread quickly at a high temperature.

The pie making process utilizes a large “sheeter” similar to a pasta maker, but bigger, and using pastry and margarine, it is rolled several times to get the flakey effect. The link below shows the pastry process in action.

<https://www.facebook.com/DestinationSouthernHighlands/videos/1176876005750910/>

While bread is cooked in very hot fan forced ovens, cakes are baked in slower stone based ovens to create a moister product. Each of these ovens cost \$12k.



The tour finished in the Argyle St retail area where Matthew explained some of the wall images depicting the history of the bakery. In fact, many years ago Matthew was an apprentice on the very sight of the current bakery, and it was always his aim to re-create a bakery here.

After an entertaining hour members dined at the Moss Vale Hotel where a variety of meals were consumed.



### Calendar of upcoming events

- 9 & 10 Sept – Home & Garden Show, Bong Bong
- 12 – 24 Sept – Tulip Time
- 30 Sept – Bowral Rugby 7's – Eridge Park
- 30 Sep – 1 Oct – Food & Wine Festival, Corbett Gdns
- 15 Oct – Bowral Long Lunch, Centennial
- 22 Oct – Bowral Cycle Classic
- 27 Oct – Dream Cricket – Bowral, Bradman