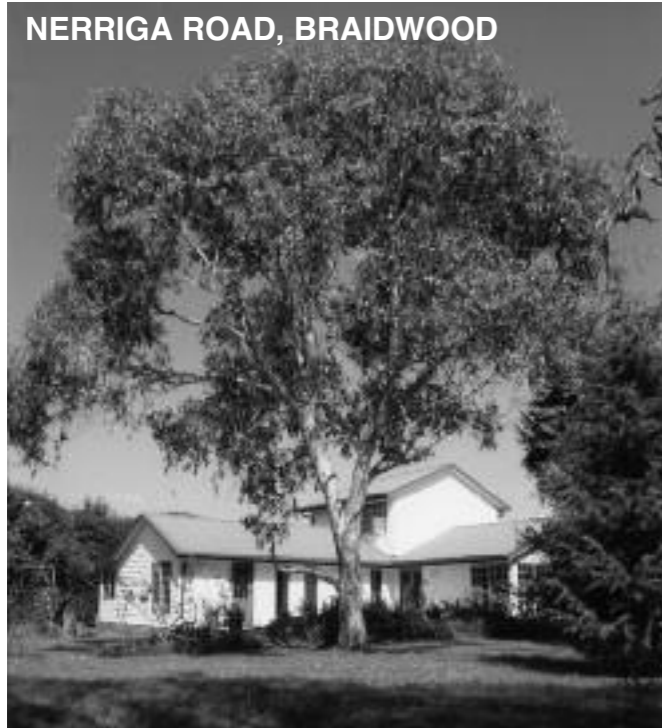




ON THE RIVER IN FRANCE

A message from Lesley Lambert to all my dear friends in Braidwood:

“Look guys, I love you all, but if I don’t soon get on Seine, I might have to go insane.”



NERRIGA ROAD, BRAIDWOOD

• 2-3 bedrooms
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HOUSE & LAND SALE



ANJALI, FORBES AND CAMERON

we can bring through into the future. The idea of getting everyone together in the park [at Youth Week] is to bring all the views together, to bring all those ideas so that they can get known within the community — to bring them up and then get them into place. I think the problem of youth not being listened to is gradually getting better as we’ve seen with the reconditioning of the ovals and the skate park. I think that’s just the start of what is possible. It would be great to have a pool for use in winter, if it’s not a fully indoor pool, at least to have it heated.

Forbes Corby

There are voices that aren’t being listened to. There should be a panel of kids that goes to council meetings to put forward our ideas. I think we could have an indoor swimming pool. It’s all good in summer with everyone going to the pool but then in winter there’s nowhere to go. Also, if we had a year-round pool we could have sporting teams like water polo and aquarobics. Or we could get those big blowup things and jump on them ... that’d be cool.

Anjali Williams

I think the youth are shaping up because we’re all going to grow up and we’re going to be the ones running it one day, so it’s important that we know what’s going on while we’re young so we know how we’re going to shape the world. In Braidwood at the moment it’s not all that inviting for youth because there are not a lot of things to do.

Cameron Pont

SEBASTIAN AND GEORGINA WOWED THE CROWD.



WHEN I LEFT SCHOOL, a boys school, I was the only one in my year who didn’t go to university, so I have never had the advantage of the choices that a university degree offers you.

There are good careers for those who don’t, but the options are limited. When I left school I really had no idea what I wanted to do, but my father had been a real estate agent so I thought, well, I’ll try that then. Among other things I did before that I trained to be a portrait photographer but ended up just taking hundreds and hundreds of baby photos.

So I looked to something for a living that I already enjoyed doing. Food has always been a passion for me. I am quite happy to get into the kitchen and spend two hours cooking and then consume it all by myself — although I prefer to share food.

About 14 years ago, after my mother died, my then wife and I decided to move to Australia to be in a different place with different people. My wife’s family lived in Braidwood and that focussed our minds to start a new life here.

Mark meets Dojo

My wife at the time was working here, at Dojo, for my predecessor and ex-business partner Matthew Hulse. She said you are looking for something to do, you love food, why don’t you come to learn to bake? So I said to Matthew, look can I come and work for you.

I won’t ask for any money, so your payment to me would be training me, and when you feel I am useful to you, tell me, and then you can start paying me. So I would come along here and work for two and a half hours or so here before I went off to my other job. I did that for a while and after a bit Matthew said, okay, you are useful, I’ll give you a job. I worked three hours a

SAUL AND MICK IN THE ENGINE ROOM.



Breadwood Boy

Mark Barrington takes the making of bread seriously. He explains to BWD how it all came about and how he’s not just some Joe with dough.

day and was then, and still am, on a very steep learning curve, and that curve flattening out is not in sight yet. Every day still brings a lot of interesting and hard-won lessons.

After a while Matthew was looking to either take a partner or possibly sell the business so I bought half the business. For just under a year we ran the business together but towards the end of that year I think Matthew was

pretty tired — he’d been doing this for many years — and baking is hard on you physically.

So we agreed a deal for the balance of the business and I took over and I went from working fifty hours a week to doing about eighty-odd hours a week. I certainly haven’t worked less than 60 hours a week since then and it has been 90 hour weeks at times so it is a massive amount of work but you can see how the business has changed.

We have moved into sweet and savoury pastries; we have expanded our range of breads, and this reflects the transition of Dojo as a job for Matthew with other people coming in and doing stuff around him to something more like a machine that employs lots of people. That has, you know, lots of controls on it, knobs and dials, and basically you twiddle them to make the thing pay everybody’s wages, pay the bills and pay the rent.

We have now gone though the growing pains of that transition and are still trying to come out the other side. We have this interesting situation of having a lot more sales during the