

Shout your mum to something special ...

**Sunday May 10
Mother's Day
Three-course Feast
\$70.⁰⁰ ea**

**Mums get French bubbles on arrival
and a cuppa after.**



Beef, lamb, pork, duck, seafood & sweets !!

Quality Local Produce • Sustainable Seafood • Home-made meals
Guten-free • Dairy-free • Vegetarian & Vegan options available

Funky • Fun • Fantastic ... Food

48 422 491 202 Wallace St Braidwood

There are many types of bread, but this is

DOJO BREAD

Rear Lane, 91 Wallace St, Braidwood NSW

8:00am to 1:00pm | 7 days a Week

Artisan Bread | Handmade Pies | Great Coffee
Local Produce | Sweet things | Hotties & Coldies

www.dojobread.com.au



IN THEY GO ...



...AND OUT THEY COME.

summer than we do during the winter. So I decided we would try to take our bread to the market to see whether we can sell it that way thereby hoping to try and iron out some of the difference between summer and winter sales. Now we probably export a little more bread than we sell in Braidwood and I think this year, this winter, we may find that the sales in Canberra exceed the total sales in Braidwood; but then in the summer that will probably reverse.

When I first started, I had imagined I'd be employing people on a full time permanent basis. When I was employed by others, that's the way I always worked, in real estate for 17 years and that's what I know. But that was many years ago now, a career and a half ago and it seems to me that people these days want more flexibility in their work patterns.

I think when you get older, you see there's a lot more to life than work and that you have to make time for other things in your life. That's funny coming from me, spending so many hours running a business. But even now — you know I have been doing

this for over three years, running the show by myself — I do want to have other inputs and outputs besides my work.

I can say that everybody who works here, for we know each other very well, is very passionate about their job. It's easier to do that if you don't have to do it for 38 or 42 hours a week. It's easier to do for 20 hours a week because then you can go and do other things, other activities that also feed your soul.

I love baking — I can't say that I have ever been any good at anything else I have done in my life — but I have a sneaking suspicion that I might be quite good at baking. So I'd like to continue doing that, but at the same time I do enjoy other aspects of running the business. I enjoy the selling aspects, I enjoy meeting with other retailers and trying to win their confidence and win the contracts to sell products through them. I would like to spend a little more time doing that.

I also really enjoy creating new products, new breads, and working with Missy who is head of our pastry department, and watching her creating

new products and occasionally I have a little input into that as well. That's another thing I like to do. I also have a whole head full of other projects that I wish to get into in the next few years, and now that I realise that you can do something you are passionate about — and that it doesn't have to be a bad experience — it can be a very good experience — I'm going to do more of that.

I'm going to say to my own children, as I'd say it to any person who is starting out on a career, or at any point in their career, that work is what you do for most of your life. For many of us it's more than we sleep, certainly all my life that's been the case, so you should enjoy it.

Your life is not worth living if you are not enjoying it, realistically, that's what it's all for. So take the plunge, take that risk and do something you are passionate about. The worst thing that can happen is that you have to go back to something you don't enjoy.

But if you do something that you love (so they say) you'll never do a day's work in your life.

LINDA SERVES ANOTHER BATCH OF HAPPY CUSTOMERS.

