# **Bread making at Wesley** Every Wednesday & Friday 10am to 1pm



### Why bread making?

Hand-made bread is great to eat - completely different from factory-made bread. But not many people have the confidence to try making it themselves. In a bread-making group we can all learn from each other.

Wesley bread makers include people of all ages and abilities, all faiths and no faith. By working together we help to make Wesley a place of welcome and hospitality to all in the city of Chester.

Community bread making sessions at Wesley are run jointly by the church and Bread Together, a cooperative which also runs a social enterprise bakery and other workshops.

#### Why make bread in a church centre?

Bread is central to the Christian faith as a symbol of goodness, sharing and sacrifice. There are many bible stories about bread, like the feeding of the five thousand. The bread in our communion service reminds us of Jesus sharing bread with his friends to show how he was giving

## What happens at bread making?

We work together on our dough around a common table, swapping tips and ideas as we go. We help beginners to understand what to do and why they are doing it.

It takes a while for dough to rise, so this gives us time to talk and get to know each other. Many value the group for the friendship and support they have found there.



For those that want it, there is a **prayer time** at 12.30pm in the upstairs room.

We always have something to share towards the end of the session such as pizza, foccaccia or bread sticks with dips.

Bread making at Wesley depends on everyone doing their bit. Some people

choose to help set up, others do the washing up and others clear away at the end. We work together to support and welcome newcomers.

We like to give some of our bread away as a gift - a symbol of generosity which spreads the word about making bread. Some bread makers like to support West Cheshire **Foodbank** by leaving some of their bread to supplement its nonperishable food parcels.

# What do I need to bring?

- A fabric bag to take your bread home in
- A suggested donation of between £3 and £5 for ingredients and running costs
- An apron if you like, though we have lots
- Any special ingredients you want to add





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Contact Andrew or Mary on 01244 323037 for more information

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