



**HIGH RISE
BAKERS**

home of
'the Gorbals Loaf'



-  tasty
-  healthy
-  affordable
-  made in the gorbals

**REAL BREAD
MADE WITH LOVE
BY THE PEOPLE AT
BRIDGING THE GAP**

BAKING DAYS: WEDNESDAYS & FRIDAYS 12-5pm

To place an order
or for more details please phone/text

07523 284397

in the community rooms
39 Waddell Court G5 0PP

  @highrisebakers

» About the High Rise Bakers

We want people in the Gorbals to enjoy delicious, healthy, fairly-priced bread and baked goods made in their community by their neighbours. We're the High Rise Bakers because of where we bake, what we bake and what we hope for our bakers.



Our Gorbals loaf makes a great sandwich and it comes with a story. In the 1840s Neale Thomson who owned the Adelphi Works in the Gorbals became very concerned by the poor-quality and high prices of bread which his workers were having to buy. So he started a bakery making high quality, affordable bread made with only flour, water, leaven and salt. It became so popular that a baker's shop was opened on Crown Street to meet demand. Crowds would gather on Crown Street when the baker's van was due to be sure of getting a loaf before it sold out!

We have revived Neale Thomson's vision so our Gorbals loaf takes organic whole-wheat and white flour, yeast, salt, rapeseed oil and water. This is mixed and kneaded by hand and then raised slowly so you get the most nutrition and flavour from the flour.

We also make a range of other tasty baked goods, all created with the same care and quality. Seeded wholemeal bread, our best selling white rolls, muffins, chocolate brownies and shortbread are among the range available on most baking days.

If you are interested in coming along and participating in our baking activities then please contact us. No prior experience necessary.

» **m: 07523 284397 e: hrb@bridging-thegap.org** »



Some of our range of quality baked goodies!