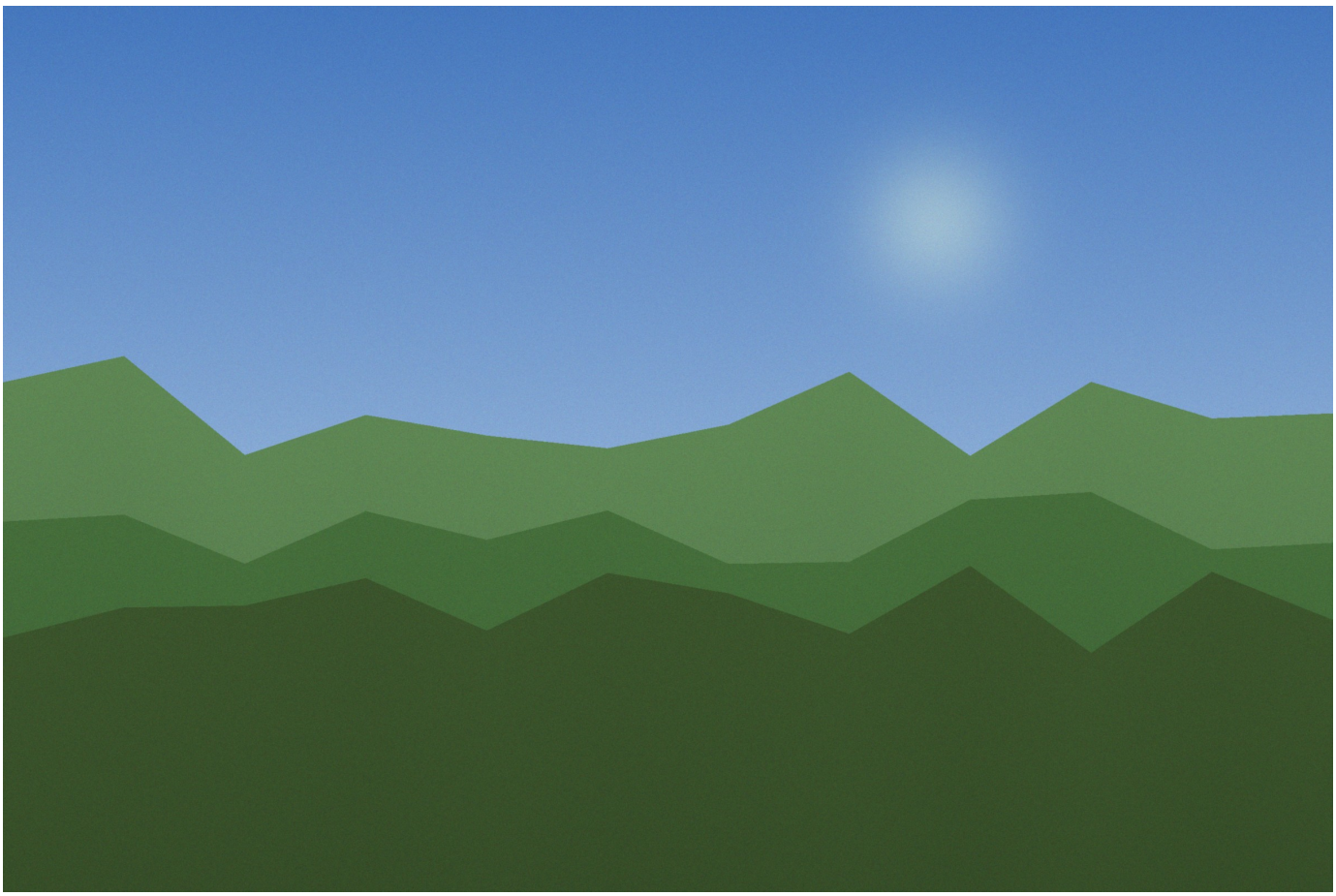
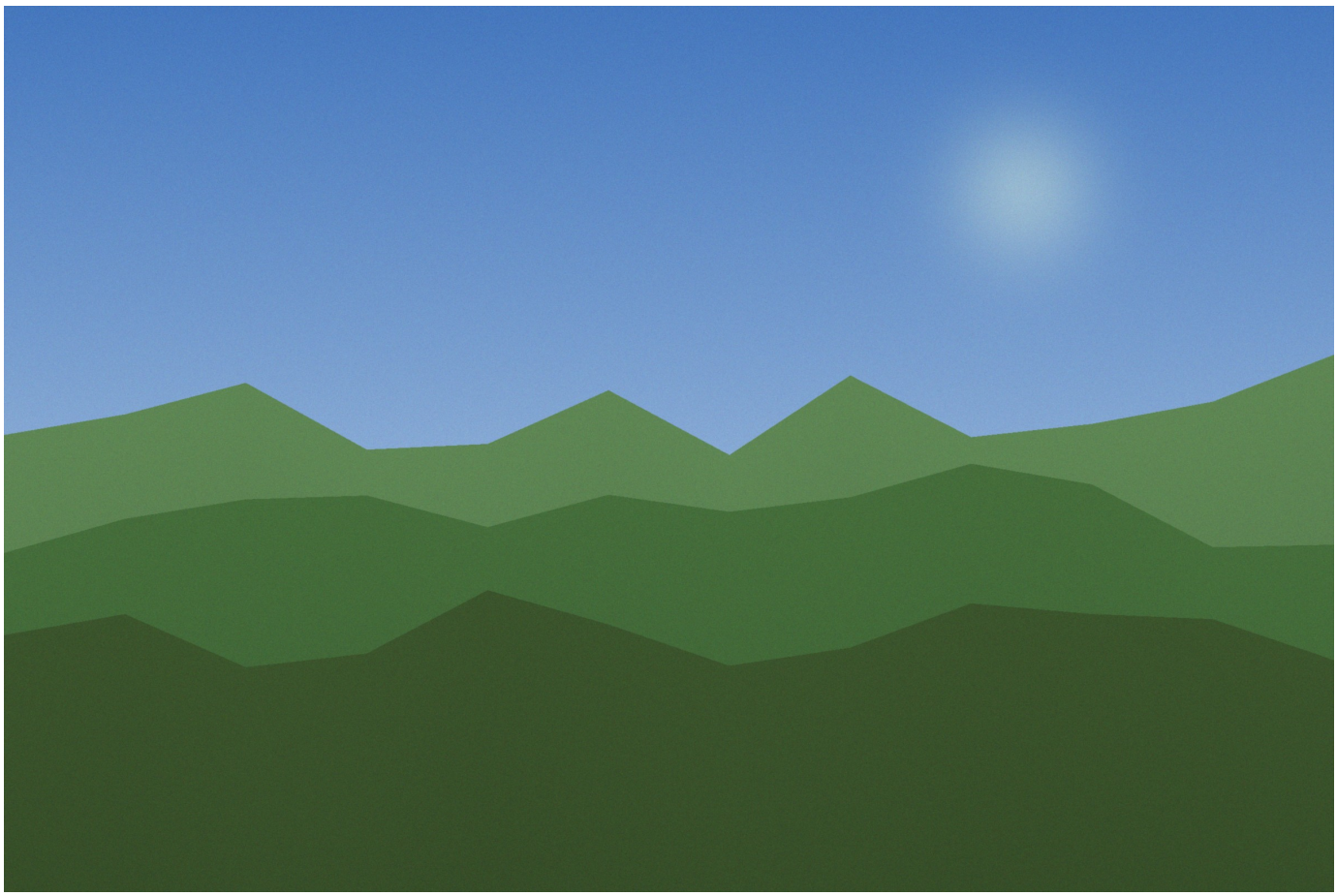


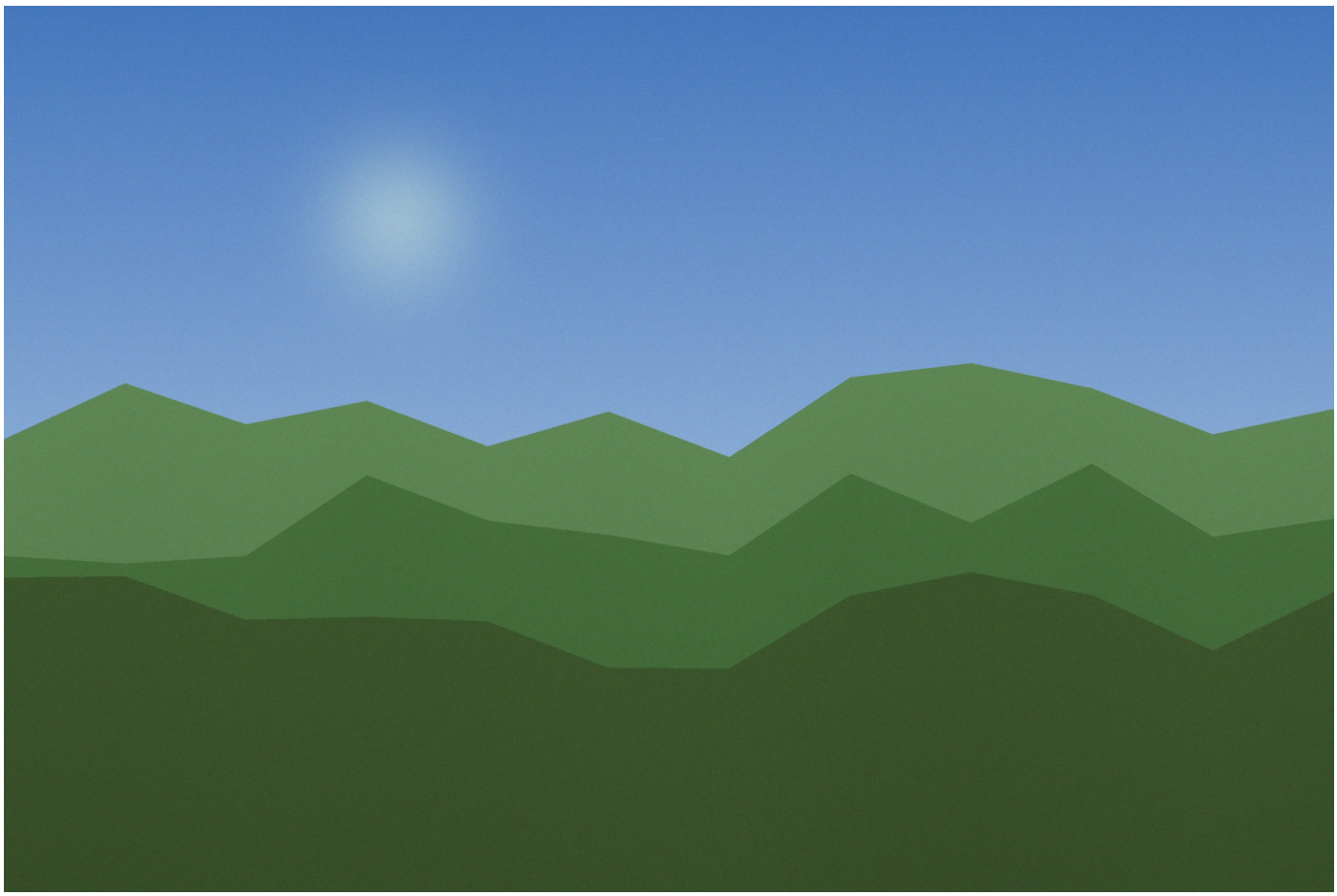
The Riverside Bakers' Co-operative closed the quarter with eleven member bakeries, two more than in spring. Shared purchasing of flour and butter remained the largest saving, cutting ingredient costs for small members by roughly a tenth compared with buying alone.

Training sessions on lamination and shaping drew twenty-four apprentices. The most requested topic for next quarter is costing: how to price a loaf so that energy, labour and ingredients are covered before any margin is added.



Deliveries moved to a fixed three-day route in July. Drivers now start at the north depot, finish at the market hall, and carry returnable crates instead of cardboard, which removed a recurring packaging line from every member's monthly invoice.

Member feedback asked for clearer minutes. From October, decisions will be listed at the top of each meeting record with the name of the member responsible and the date by which the action is due.



The rye starter shared between members was split into three cultures after a warm week in August slowed fermentation. Each culture is now kept at a different bakery so that a single fridge failure cannot stop production across the group.

Energy use per batch fell after two members replaced deck ovens with models that hold heat for longer. The co-op will collect a month of meter readings from every member before recommending the same change more widely.