

# Earning an honest crust!

Staff reporter

editorial@derryjournal.com

**An artisan bakery near the Derry-Donegal border is making a name for itself across Ireland.**

The Slowfoodco Artisan Bakery at Newtowncunningham is believed to be one of only two wood-fired bakeries producing bread products in the country.

The local business has been run by Kemal Scarpello, whose wife Rachel is from Derry, since it opened in 2011.

The bakery specialises in long fermented Sourdoughs, Spelt, Rye as well as Italian styled Focaccia and Ciabatta. All breads are baked in a wood-fired, retained heat masonry oven.

Kemal started baking 'Real Bread' in 2011 to sell at local farmers' markets, farm shops and restaurants as well as directly to local communities in the North West.

Last month, Slowfoodco Artisan Bakery reached the finals of the prestigious Blas na heireann Food Awards for their Portlough Stoneground Sourdough, and were recently named in The Irish Times as one of Ireland's leading Craft Bakeries.

The Slowfoodco Artisan Bakery is one of the first fifty bakeries around Britain and Ireland to adopt The Real Bread Loaf Mark since it was launched in September 2011 by Real Bread Campaign



Artisan baker Kemal Scarpello of the SlowFoodCo, Newtowncunningham pictured with some of his produce, and inset, preparing breads for the woodfired oven. (1910PG41) Photos: Phil Gamble

Ambassadors and renowned Real Bread Makers, Tom Herbert and Andrew Whitley. The Loaf Mark offers an at-a-glance assurance from a baker that a loaf was made

without the use of any processing aids or other artificial additives.

Kemal Scarpello said: "All of the loaves we bake are what the Campaign calls Real Bread. Of

course, our regulars know and love the taste of our natural loaves, but now The Loaf Mark makes it easy for other people to see that we're baking an honest crust."