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PHOTOGRAPHY FLORENCE CHARVIN

In a Hastings art deco building, you'll find Oh My Goodness, Scott Wynands' bakery which produces gluten-free, organic loaves, bread mixes and other fare.

Culture Food

DAILY BREAD

What started as a dad's attempt to make loaves for his gluten-intolerant daughter has evolved into a thriving bakery business serving the Hawke's Bay and beyond.

STORY SARAH CATHERALL PHOTOGRAPHY FLORENCE CHARVIN



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SCOTT WYNANDS PULLS a freshly-baked loaf of gluten-free bread out of a 100-year-old oven, the aroma filling his rustic bakery and cafe in Hawke's Bay. His team of bakers started making this orange and date loaf at 2am, stone-grinding buckwheat flour, adding organic tapioca, chia seeds and linseed, before stirring the ingredients into mixers, and finally popping rows of tins into the oven.

For more than a decade, Wynands has been baking gluten-free bread. The 35-year-old has turned his passion into a thriving business, Oh My Goodness, a gluten-free organic bakery operating out of an eclectic art deco building in Hastings.

Each month, bags of organic, gluten-free buckwheat flour arrive from Ashburton and are stacked into piles in the bakery and cafe. On a typical day, his bakers make 160 loaves, along with a growing range of other gluten-free products – crackers, pizza bases, rolls and premixes.

"There's a real art to making gluten-free bread. Everything is so finely tuned," Wynands says. He is constantly refining



This page and opposite: Scott Wynands and baker Tracey Kimber at Oh My Goodness bakery operation in Hastings.

March 2019 **95**

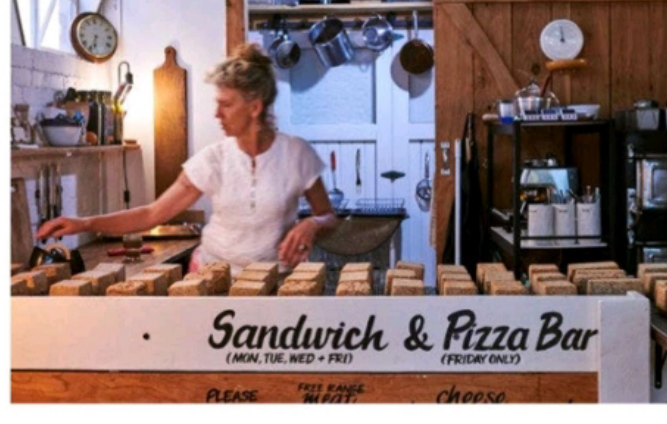
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recipes and experimenting with only good use, turning an empty building into a cafe and bakery.

He's also passionate about sending one good use, turning an empty building into a cafe and bakery.

When the family returned to Hawke's Bay, Wynands had a eureka moment: eight years after making his first gluten-free bread, he pulled a pretty good loaf out of the oven. "But it took me two more years to get it right. I was making two loaves a day



This page: Wynands and baker Tracey Kimber at Oh My Goodness, based in an art deco building.

and getting the family to taste them. "It was hard work, I had to apologise a lot to the sullen faces around the breakfast table. They were pretty patient with me."

Once he mastered it he persuaded a Hastings French bakery, Ya Bon, to bake the bread in its ovens. When word got out about Oh My Goodness gluten-free products, Wynands realised he had to set up his own bakery (which would also eliminate the risk of gluten contamination from

sharing ovens). He put his building skills to good use, turning an empty building into a cafe and bakery.

At lunchtime, locals and visitors pop in to the sandwich bar, washing down their gluten-free lunches with kombucha served in china cups. And after hours, the space can be used by community groups—all part of Wynands' philosophy of nourishing customers and the community. omgoodness.space

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