

Today I want to discuss mistakes. We all make them and many of us struggle with the shame and guilt as a result. As painful as it is to be wrong the truth is that we do in fact learn from our mistakes. Moreover, the more profound the error, the more significant the lesson and the more liberating is the outcome, despite the initial sour taste of misjudgement. And it is this sour taste that interests me today for I have been baking bread. Sour dough bread to be exact. To make sour dough you must first make a starter. The starter is the rising agent for the bread and like a ginger beer bug you keep it refrigerated, remove a portion to make your bread, feed it and then return it to the fridge until next time. Apparently there are some starters in parts of the world that are in excess of 150 years old. Nowadays to kick your starter off you mix flour, warm water and yeast and let it stand for a day until it starts to bubble. In days gone by, bakers relied on the yeast occurring naturally in the air to infect the batter. I always think of the poor baker who first discovered the process. I imagine this man or woman slaving away with a grindstone and oven some where in the ancient world. Producing unleavened flat bread by the barrow load. Then one particularly hot evening after work he or she has left some excess batter out and come back the next day to find it'd gone off. Probably got into trouble for wasting precious resources. Maybe he or she decided to use the batter anyway only to discover that by some form of miraculous alchemy the dough had grown into something entirely new. And the bread that resulted from this serendipitous stream of events was a splendid and marvellous thing. Just like a mistake. If you're prepared to find the learning in your mistake it too can be a splendid and marvellous thing. Or you can keep on making it over and over again if you prefer.

Kazzy's corner

Not sure what point his nibs is trying to make here - but I'm sure it's directed at me! Q. Do I continue to make the same mistakes and not learn from them? - A.Yes. Q. Do I try to take a little rotten something and attempt to turn it into good, fix it? A. Yes. Q. Do I rise and fall? A. Don't we all? Q. Do I smell like sour dough? A. No and not even James would dare to suggest it! To summerise, not all that festers and bubbles is bad. It's true that new beginnings can manifest from Stinky rotten dough!

RAINCOATS AROUND THE WORLD.

Here's something to try in your spare time. You may have noticed some photos on the wall of people in exotic locations wearing our shirts. We have started a Facebook page for these photos. Next time you're traveling somewhere fabulous, grab one of shirts, take a picture and we'll post it on our page. Everyone's doing it so get on board soon.



Famous Blue Raincoat
25B Vernon St.... Sth. Kingsville

41612

9391 8520

www.famousblueraincoat.com.au

FRIDAY NIGHTS IN FEBRUARY

5th: Vincs & Cross
Great jazz

12th: James Wakeling &
the Roaring 40's.

19th: Jen Hawley, Martin
Elphans & Friends

26th: Margot Leighton.
Quintet.

The music is free, played
from the heart and often
original, so come and
support live music.

Music starts at 8:30.