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# Artisanal bakery rises in Moraga



Rise Bakehouse owner Tom Kelly

Photo Sora O'Doherty

By Sora O'Doherty

Taking a leap of faith, Tom Kelly has quit his corporate job in financial services and started a bread business out of his home in Moraga. But Kelly looked before he leaped, for two years taking classes at the San Francisco Baking Institute on bread and viennoiserie (baked goods containing yeast). The school offers classes for students who wish to bake professionally. After two years, Kelly was ready to go out on his own.

His business is Rise Bakehouse, and Kelly is baking from his licensed kitchen in Moraga. Currently he is selling his breads both to a café in San Francisco, and via a subscription delivery service. Loaves are also available to pick up at Neighbors Café in San Francisco.

Right now, it looks like Kelly's leap is paying off, because his subscription list is already full, according to his website.

Rise Bakehouse is, according to Kelly, "dedicated to providing slow fermentation, organic, handmade sourdough breads to our lo-

cal community." Moraga residents can now have fresh bread delivered to the door, and pickup locations for other Lamorinda residents will be coming soon.

Kelly currently does all his baking from his house in Moraga, which he had licensed last year, and he has an agreement with Canyon Club to do his baking in their kitchen when the new facility opens. While planning to move into a commercial kitchen, Kelly looks to open his own bake house in Lamorinda. His innovative approach involves customers going to his website and signing up to have bread delivered Tuesdays or Fridays by subscription. Subscribers can choose whether they want to receive specific breads or a rotating selection.

Kelly's bread is not inexpensive; a subscription will run \$8 to \$9 per week, depending on the bread selected. But Kelly explains that the organic flour he buys from Central Milling in Petaluma is healthier, and more expensive by about 50 percent. "Better flour has more healthy assets," he explained, and in addition,

naturally leavened loaves, such as he bakes, are more easily digestible because the gluten gets broken down during the long rising.

Kelly is currently baking five different types of bread, all based on sourdough: sourdough batard – organic flour, water and salt; kalamata olive sourdough batard – with olives straight from his garden; whole wheat sourdough batard – 100 percent whole wheat organic flour, water and salt; and cranberry walnut sourdough batard – 100 percent whole wheat organic flour organic walnuts, cranberries and raisins. He also bakes a child-friendly sandwich bread, also known as sourdough pain de mie. Subscribers can choose from loaves with 100 percent white flour, 100 percent whole wheat flour, or half and half.

Kelly's wife, Liz, a writer, also gave up her own small business in San Francisco when they decided to move to the East Bay and is starting something new as the couple also raises their two school-age children.

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## Letters to the editor

### The climate crisis

Contrary to what we constantly read in the local newspapers, the real crisis is climate change, not a housing shortage. Climate change and its companion issues, climate engineering and methane expulsion have enormous negative repercussions.

The planet, climate, environment, infrastructure, transportation systems all have real physical limits. In the Bay Area, those limits have already been exceeded. More housing will just make matters worse.

Climate change is not a linear proposition. Much of the biosphere has already been destroyed. Yet even more housing

and its associated development will add to the climate's destruction.

The insane legislation put forward by Sacramento's developer funded politicians in SB 50 (Transit housing) and AB 1487 (Bay Area Housing) will further accelerate the climate's destruction. Physical resources are finite. Continued growth is no longer sustainable.

Climate change is not tomorrow's problem. Research the issues. Connect the dots. The repercussions are huge and disastrous.

Chris Kniel  
Orinda

### A thanks to the town of Moraga

I'm 16 years old and am a Scout with Troop 212. I just wanted to compliment the Town staff and Council for the wonderful job they are doing to keep Moraga a wonderful place to live. It is such a great little oasis in Contra Costa and I love living here.

Moraga Commons Park is always so well taken care of and is so beautiful. I would love to see some more variety in the restaurants here, but other than that it's great.

Thanks again.

Matt Scheve  
Moraga

Opinions in Letters to the Editor are the express views of the writer and not necessarily those of the Lamorinda Weekly. All published letters will include the writer's name and city/town of residence -- we will only accept letters from those who live in, or own a business in, the communities comprising Lamorinda (please give us your phone number for verification purposes only). Letters must be factually accurate and be 350 words or less; letters of up to 500 words will be accepted on a space-available basis. Visit [www.lamorindaweekly.com](http://www.lamorindaweekly.com) for submission guidelines. Email: [letters@lamorindaweekly.com](mailto:letters@lamorindaweekly.com); Regular mail: Lamorinda Weekly, P.O. Box 6133, Moraga, CA 94570

## Hassle-free transportation information event for commuters

By Vera Kochan

In an effort to save Lamorinda commuters time and money with transportation options, the Moraga Chamber of Commerce is planning a Transportation Information Event from 4 to 6 p.m. Tuesday, May 28 at the Moraga Country Club, 1600 St. Andrews Drive in Moraga.

Designed to be a comprehensive, informational forum

for employers, employees and the public, Chamber Executive Director Kathe Nelson says the event will have exhibitors there to educate attendees about the complete range of transportation alternatives and related support programs available to aid them in their commute.

Planned exhibitor 511 Contra Costa can help commuters plan a bike route, choose public transit options,

provide instruction on how to take advantage of HOV Lanes or HOT Lanes and hook drivers up with rideshare options such as Scoop, Waze, Uber Pool, Lyft Line and more. Other exhibitors include County Connection, BART, and the Bay Area Air Quality Management District.

The event is free and no advance reservation is required. Light refreshments will be provided to attendees.