

# super hero

**THE WELLS FAMILY**, owners of Hobbs House Bakery, Chipping Sodbury, Yate and Nailsworth (see pages 18 and 20)

Hobbs House Bakery has won many awards for its traditionally made breads. The mission statement of this family-run business is 'to produce honest bread with passion'; keen to retain traditional methods, they have even installed an old-fashioned wood-fired oven at their Nailsworth bakery and café. Packaging is kept to an absolute minimum for environmental reasons, organic breads are becoming an ever bigger part of their range (they've won Organic Food Awards for the last six years running) and local ingredients are sourced wherever possible.

Three generations of the Wells family are involved in the bakery and this, no doubt, is a key part of their desire to maintain a sense of community spirit in food production. Clive Wells told me that at Hobbs House, they 'mourn greatly the loss of the village bakery and corner shop, and are keen to support local village shops which are so vital to the community'. He went on to lament bread from large-scale bakeries, where products are made to a price rather than with quality as the primary concern. A loaf of Hobbs House sourdough or organic spelt bread shows clearly that this bakery aims to reverse that trend and more than adequately substantiates their slogan – 'discover real bread'.