

BUSINESS SOUTH-EAST

Breakfast looks like lunch

By CASEY NEILL

RYE Crust Bakery owner Andrew Lipiszko joked that last week's Greater Dandenong Chamber of Commerce breakfast was actually his lunch.

He'd already completed five hours' work at the store in Foster Street, Dandenong, which was among the year's first three Premier Regional Business Awards nominees.

"The hours aren't great. You have to love what you do," Mr Lipiszko said.

"But I get to go to work without any traffic."

The awards entered their 24th year at the 7 May event, where guest speaker, journalist and author Andrew Rule spoke about crooked cops, swift shoplifters, hitmen and conspiracies.

Three nominees will be announced at four more breakfasts throughout the year, with the winners to be announced at a gala dinner next March.

Mr Lipiszko was studying electrical engineering at Monash University when he discovered his love for baking.

"Electricity kills and bread doesn't," he joked.

He started baking as a night job he could fit around his studies.

"I fell in love with the trade," he said.

"I still graduated with honours."

Mr Lipiszko and wife Hanna opened their own business, between two Polish butchers, in September 2009, when Dandenong's revitalisation was just getting underway.

They initially concentrated on bread but soon added coffee, sandwiches, wholesale orders, sweets, deli products and a catering service.

Mr Lipiszko cares for and uses a 100-year-old sourdough starter, monitoring PH levels to avoid a strong after-taste.

"It takes a lot of care to keep it alive so it doesn't get mouldy," he said.

"It's alive. You use it, then you feed it. It regenerates."



SRX Global's Jeff Malone, Tyrone Landsman from Future Metals Recycling and Rye Crust Bakery owner Andrew Lipiszko.

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Rye smile for award

A DANDENONG bread, made of a 100-year-old starter transplanted from Poland, has been given top honours at one of Australia's most prestigious food awards.

Polish Rye Crust Bakery's signature bread - the Polish rye - won a gold medal in this year's Royal Melbourne Fine Food Awards' bread and baked goods category.

The bakery's multigrain and plain sourdough breads took out the silver and bronze medals.

Co-owner Hanna Lipiszko said this was her heavily-awarded bakery's greatest achievement.