



Name: John Noonan

Bakery: Bodhi's Bakehouse

Took his first steps in his grandfather's bakery and continued to be surrounded by bread and baking during his childhood. After studying accounting, he began an apprenticeship with his father at the age of 23.

Sources most of his flours from WA and some from central NSW.
The flours include wheat, rye, spelt and barley.

Likes to picnic in Margaret River and his favourite sandwich is avocado and cracked pepper on a wupper roll.

