

# fervere bakery

## hearth-baked breads

1702 summit. corner of 17th  
816.842.7272

thu - fri 11a - sellout sat 9:30a - 2p  
(note: get here early for best selection)

opened in 2000. owner / baker: fred spompinato  
\$: cash  
bakery. first come, first served

westside north > **e16**



**J:** Fred, the owner of *Fervere Bakery*, told me that the most important part of his small bakery was the hand-built wood-burning brick oven. Initially I believed him. The oven is impressive, occupying the entire back of the small space. But, as Fred explained his baking process, I began to suspect he was not telling me the whole truth. He noted that he mixes the dough in the afternoon and then stays up all night shaping, proofing and baking each loaf. I realized that though the oven is important, what really makes *Fervere's* brilliant loaves sing is Fred and his passion for the craft.

*imbibe / devour:*

breads:

- pain complet
- ciabatta
- orchard
- olive rosemary
- pain de campagne
- polenta
- cheese slippers

