Collars, Sweethearts And Tennis Balls Are Made At Night

This week I visited the Penny Bread Factory in the town of Bridgetown, where the famous Penny Bread is made. The factory is located in a small, quaint building that dates back to the early 1900s. The building has been in continuous operation for over 100 years, and the original machinery is still in use today.

The factory is divided into two main sections: the bakery and the production line. The bakery is where the dough is prepared and shaped into loaves. The production line is where the loaves are baked, cooled, and packaged for distribution.

The dough is made from a combination of flour, yeast, and water. The dough is mixed in large stainless steel mixers, which are powered by electric motors. The mixers are capable of mixing up to 500 pounds of dough at a time.

The dough is then taken to the ovens, which are located in the back of the factory. The ovens are large, with multiple trays that are loaded with dough. The dough is baked at 350 degrees Fahrenheit for about 10 minutes.

After the dough is baked, it is taken to the cooling area, where it is allowed to cool for about 10 minutes. Then, the loaves are taken to the packaging area, where they are wrapped in plastic and placed on pallets for distribution.

The factory produces over 500 loaves of Penny Bread per day, and they are sold to local grocery stores and bakeries throughout the island. The Penny Bread is a popular treat, and it is enjoyed by both locals and tourists alike.

In addition to Penny Bread, the factory also produces other baked goods, such as buns and cakes. The bakers work throughout the night to ensure that the loaves are baked and packaged in time for the following day.

The factory is a testament to the skill and dedication of the bakers. They work tirelessly throughout the night, ensuring that the Penny Bread is fresh and delicious for its many customers.

The Penny Bread Factory is a unique and fascinating place to visit, and it is a great example of the hard work and dedication that goes into making this traditional Barbadian treat.