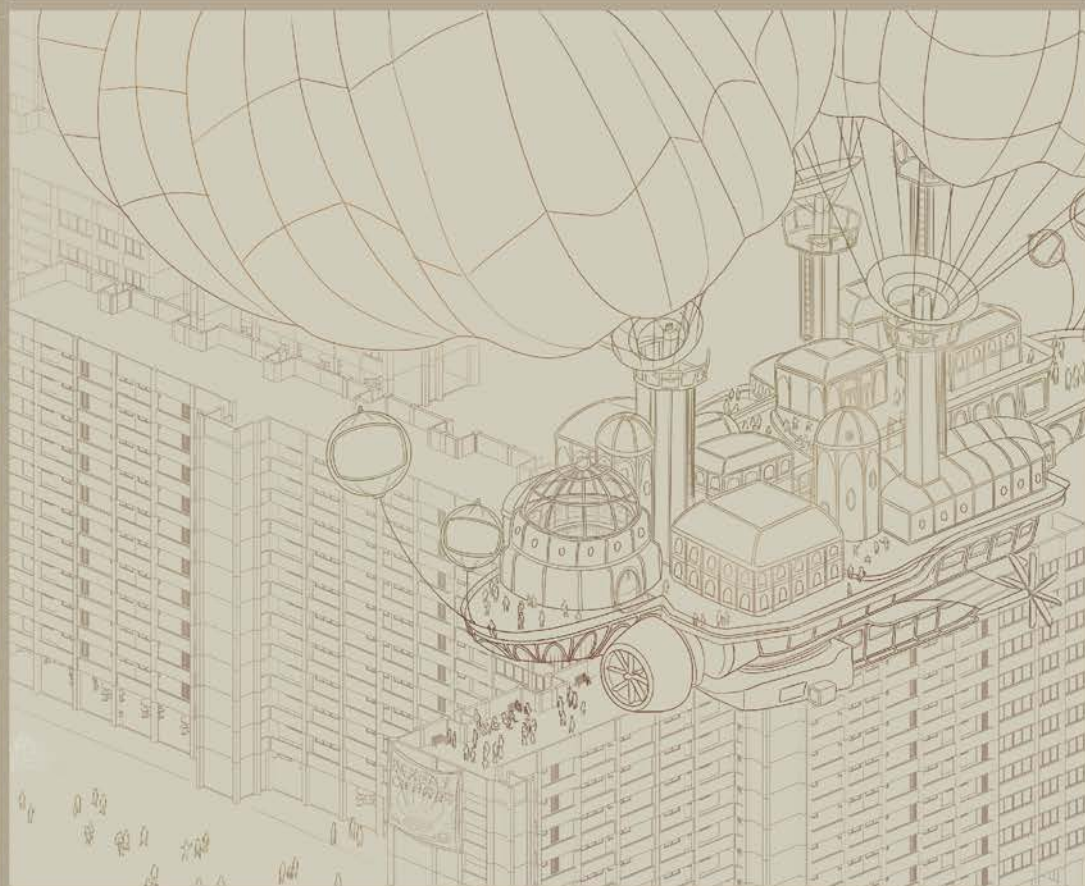


Series 3: Festivities

Issue 75, No. 3

THE BAKERS' BRIGADE

as presented by the Home Bakers' Guild



THE BAKERS' QUARTERS ISSUE

A Look at Life in the Floating City, Festive Food, and Bazaar Origins

INTERVIEWS

Between Productive and Reproductive Labour:
Festive Work, with Nora of *Lapis*

FEATURES

Day in the Life in the Floating City,
A Brief History of Home Baking

FESTIVITY

The Disappearance of Geylang Bazaar

The work you hold in your hands is a fictional publication produced as supplementary material to ***The Bakers' Brigade***. It contains drawings, images of making, writing, fictional interviews that paint a speculative future of life on a floating city, unmoored from the land, where ovens run 24/7 and steam rises the balloons in a whirl of festive food production.

Studio Lilian Chee: Domestic Capital and Workaround
Wan Nabilah | A0185027E

THE BAKERS' BRIGADE.

Abstract

The loss of the Ramadan bazaar in 2020 was deeply felt by the Muslim community. More than just a marketplace, the seasonal traditional event acts as an anchor and barometer for Malay-Muslims to renew and reaffirm their sense of self and place in an act of negotiating identity as a minority group in Singapore (Ismail & Shaw, 2014). Home bakers struggled to compensate, working furiously from the restricted confines of their flats, transforming the house from a site of consumption to a site of production. The loss of festive space led to the exuberance of Ramadan festivities to be downplayed, making it difficult to manifest and preserve the community's ethno-religious identity, as these were entangled with the production of festive foods.

The Bakers' Brigade is a speculative narrative project which imagines the work of home-based baking in a floating city that is unmoored from the land, predicated upon the present-day deprivation of festive space for the use of cultural expression. The fantastical elements in the project shape a world and a way of life where festive celebration is reframed as productive work that reaffirms and preserves the community's rich cultural heritage. Heat, smoke, scents – elements that are typically siphoned away in architecture, are instead harnessed to rise the Baker's Quarters into the sky in a celebratory migration, free from the uncertainty of a physical site, to bring good food and good cheer to all.

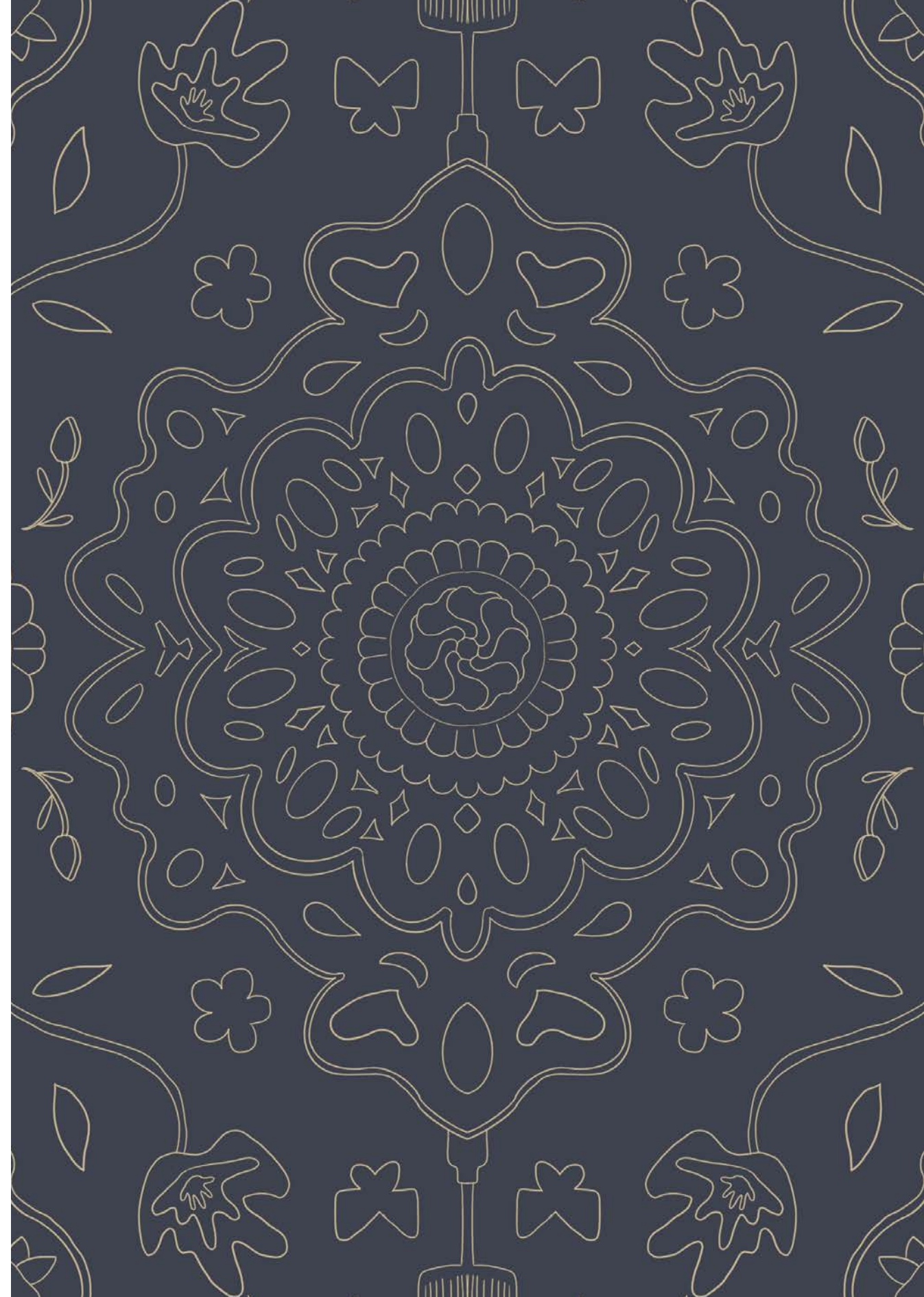
Keywords: *home-based bakery; dissolution of site; Ramadan bazaar; Malay-Muslim community; zone of exception*

Design Brief

The bazaar is a charged space linking marketplace to community and culture. As a cultural touchpoint, it was a temporary point of release from the ascetic nature of fasting. With the loss of the physical site, home bakers have struggled to fill the gap in festive food production. However, the domestic space was not designed to accommodate the work of a bakery. In a speculative future where the site of the Geylang Bazaar was never recovered, the project imagines a new domestic space in the form of floating city airships (the **Bakers' Quarters**), formed by home bakers who have united to form the **Home Bakers' Guild**.

The Bakers' Brigade speculates a domestic setting dedicated to the production of festive food as a service to the community, connected to the city below through the flow of digital content and media generated within these airships, forming a mobile festival as it lands atop buildings or in empty fields. The project is presented in expressive drawings of life in the airship, complemented by film documenting the work of the home bakers, as well as a fictional publication that frames the design process within a fictional text.

Ismail, Rahil, and Brian J. Shaw. "SINGAPORE'S GEYLANG SERAI AND THE RAMADAN BAZAAR: RESILIENT CULTURE IN A SEASONAL SPACE." *Traditional Dwellings and Settlements Review* 26, no. 1 (2014): 75–75. <http://www.jstor.org/stable/24347670>.





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Through a Medley of Dried Herbs, Fresh Bread
and Pandan Tea

Introduction.

Editor's Note by Yasmin Ahad
Head of Publications | *Home Bakers' Guild*

It is our pleasure to present to you the Bakers' Quarters issue of The Bakers' Brigade, where we reflect on our origins – from the cramped HDB kitchens to the floating wonder of the Bakers' Quarters. It was from the loss of the festive Ramadan bazaars that the idea for the Bakers' Quarters was conceived, so every Ramadan feels like a sort of anniversary. Without the teamwork of the Home Bakers' Guild, our partners, and our sponsors, the flight of the home bakery would have never been possible. It is our hope that our enthusiasm and passion for home baking is able to continue to bring happiness and delight to all and vivify our local food scene.

In this issue, we feature 5 bakers out of our 30-strong crew onboard – some seasoned old guards, some new faces, and some crowd-favourites from our previous runs. We have Jaz – or as we fondly refer to him, “Jazzy” – and the formidable Marzia of Sourbrough, a beloved staple to the Baker's Quarters; this brother-and-sister powerhouse has charmed us all through their scrumptious bread products, whether it be for *sahur* or for *buka*. Masqueso's Sufian, a fresh-faced graduate from the Haig School of Culinary Arts, already making ripples with his updated take on bazaar favourites – martabak manis and banana fritters. The mother-daughter celebrity pâtissiers of qistatista, Chef Qisya Suri, and her daughter, Chef Balqis Iman, bringing smiles to our faces through their humorous livestreams and absolutely delightful desserts. And last but not least, Nora Zahir of Lapis, who recently shared her astronomic rise making traditional Malay kuih in Dessert Genius, a documentary now available to view on streaming platforms.

The Bakers' Quarters has always been a space for home bakers to freely experiment new recipes, ideas and ways of serving delicious food to people. Through this sharing of ideas and spaces the bakers become families - airborne tribes of people dedicated to showing us how to eat better, and live with joy.

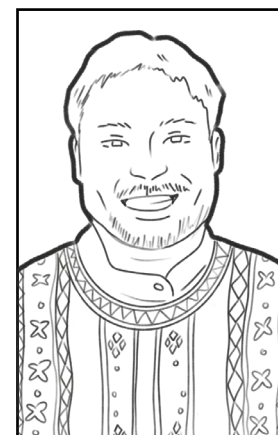
We would like to thank our partners, sponsors, and the supporters of the Bakers' Quarters, as well as the festivalgoers whom we await with excitement every season. To the crew, the engine-bakers, the apprentices, and the staff who have worked tirelessly to make this Ramadan a delightful and illuminating one, we thank you for another successful run aboard the Bakers' Quarters.

May we continue to rise, and give back with warmth.



Sa'at, Alfian. “Fasting in Ramadan.” *A History of Amnesia*, Ethos Books, 2001, pp. 14-15.

Bakers in This Issue



Jaz “Jazzy” Ariffin
Sourbrough
sourdough bazaar food



Marzia Ariffin
Sourbrough
sourdough breakfast food



Nora Zahir
Lapis
traditional Malay desserts



Chef Qisya Suri
qistatista
contemporary desserts



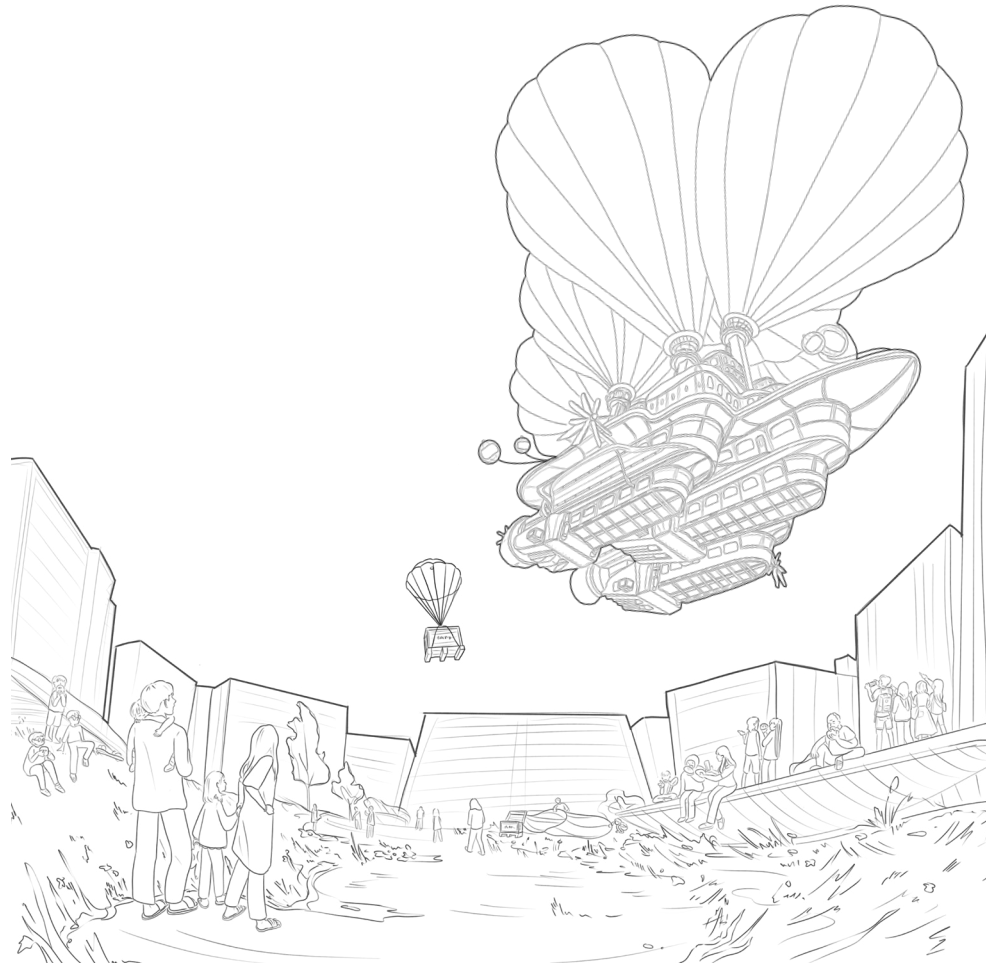
Chef Balqis Iman
qistatista
choux pastry, tarts



Sufian Hamid
Masqueso
bazaar desserts, sweets

Prelude: Flight of the Bakery.

Transcript for the Opening



The loss of the Ramadan festive bazaar in 2020 was deeply felt by the Muslim community. Home bakers struggled to compensate, working furiously from the restricted confines of their flats. It was not easy to change a domestic kitchen into a commercial one. It was even harder to downplay the exuberance of Ramadan festivities as these were entangled with the production of festive foods.

Tensions arose as sounds, smells, and smoke emanated from these makeshift home bakeries, disputes between neighbours quickly ensued.

Regulations were tightened, further impeding the activities of the home bakers.

It was thus that the Home Bakers' Guild was conceived. The design of the Bakers' Quarters is an expression of Muslim culture and celebration of festive work. The Bakers' Quarters float across public housing estates, landing periodically on fields and rooftops to bring good food and good cheer to all.

In the fasting month of Ramadan, as dusk sets in, look up into the sky...

[play from 0:11 – Outro, Emille Mosseri]

and so, it begins – with the airship perched,
like a sleeping cat, in an empty field
a few hours before dawn :
it is the week before Ramadan.

The crew bids goodbye to their families
and gather to board the airship.
As the last baker crosses the threshold, a momentary silence
hangs heavy in the forested dark
...and then –

A brilliant blaze of light punctures the atmosphere !
All the ovens turn on at once !
Golden light blooms from the airship like a paper lantern.
The scent of toasted sugar,
residue from the previous run,
wafts towards the crowd
who looks on in awe.

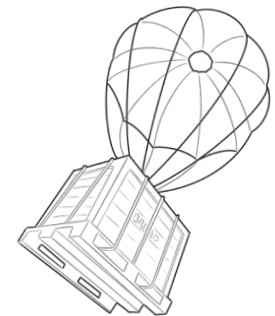
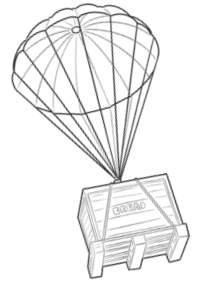
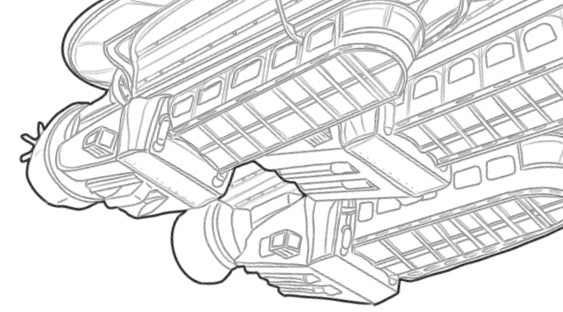
The balloons fill up like a deep inhale,
hot air pulling it taut from the inside.
Heatwaves distort the air
near the smoke chimneys making
the airship appear like a shimmering mirage
in the ink black night.

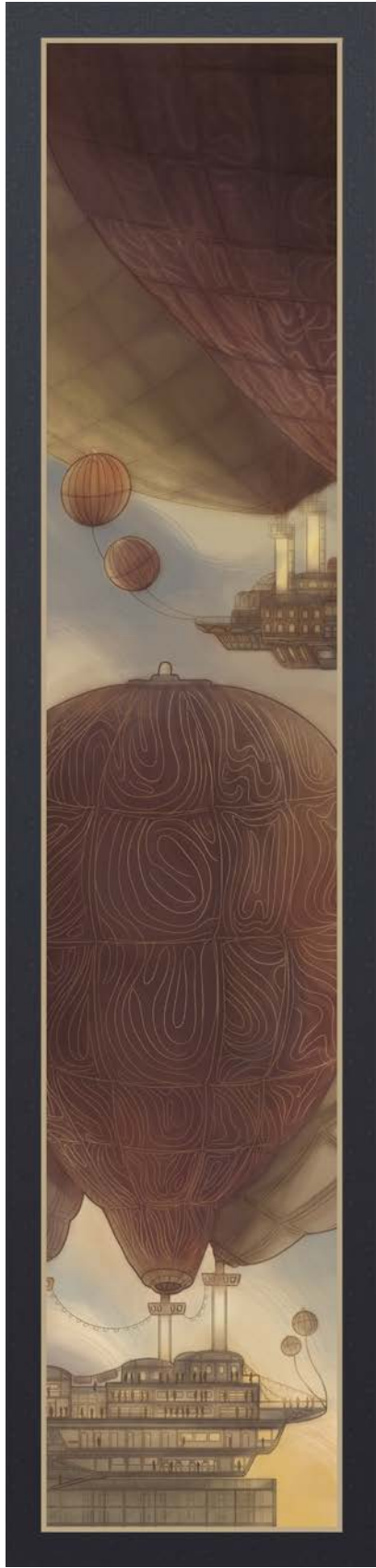
Inside, the bakers work in a seamless frenzy,
operating the ovens and harnessing the heat
to rise the ship
with the pull of levers, doors, and switches.

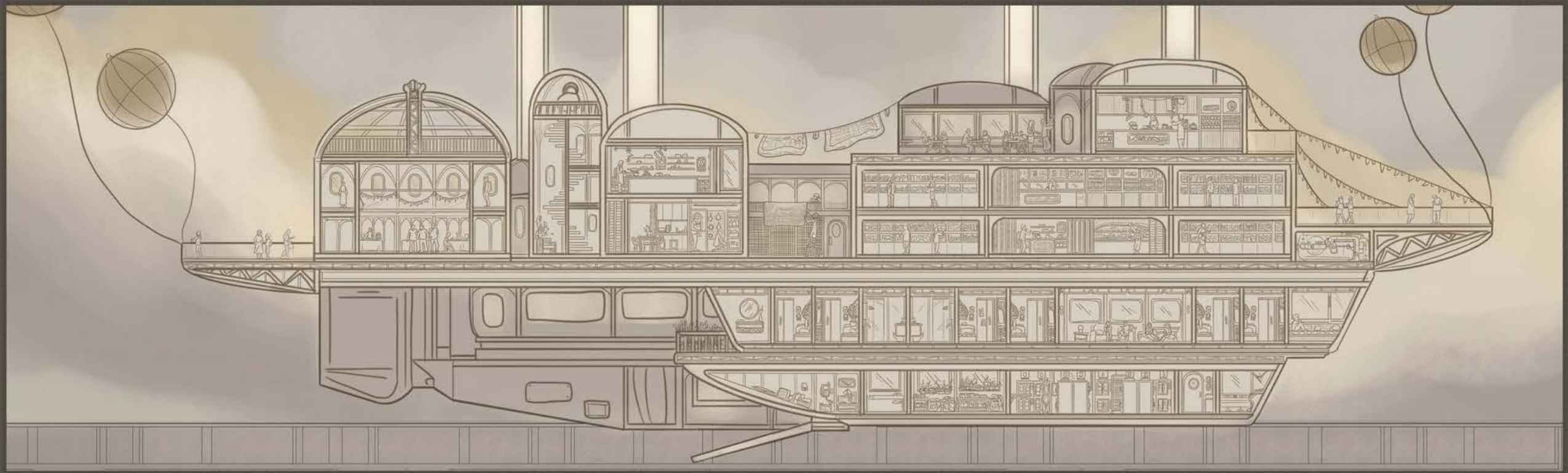
A final creak from the airship's metal structure resounds along
with the release of steam through the exhaust vents.
As the ovens roar, the balloons reach capacity
and with a final heave, lifts from the ground !

As it rises, waves of hot air fan the faces of the onlookers,
perfumed with the scent of fresh bread and herbs.
A crate drops from the airship
and floats down via a small parachute.
It thuds against the ground gently.
Open it and find the first batch of bread of the day,
produced in the ovens of the engine room :
Free For All

The onlookers merrily partake
in the consumption of warm bread,
as the airship glides away, becoming distant,
shimmering amongst clouds
a gleaming oasis for gathering and kinship.









Life in the Bakers' Quarters.

A Day in the Life of Jazzy from *Sourbrough*

0400

It begins with the twinkling *beep beep* of the alarm sounding from the interface. The day ahead had for us an almost impossible barrage of tasks and orders from the engine room - where we handle the ovens to power the airship - to the pods above - where we do our filming and landing experiences. It is tiring work.

But we love it.

Groggy, I rub the sleep from my eyes. Already, the scent of freshly-baked bread ribbons into my room. From the slight hint of olives and dried chilli, it is probably my sister, Marzia, making her signature sourdough loaves for the Bread Crate airdrop scheduled to drop in Tanjong Pagar at 0500.

Laying with the gentle rocking of the airship, I stretch one last time, grab my toiletries and leave my room. After washing up, I put on my Bakers' Apron, do a last combover and then, out the door...

...and into a world of bread.

0430

The bakers run through everyday with a roster of duties that supplements their main schedule. On the airship, we have lots to do - maintaining the oven engines, cleaning the topside, preparing the crates for airdrops, on top of our own goals for this cycle of the Bakers' Quarters. For me and Marzia, we wanted this cycle to focus on giving back. Especially in the month of Ramadan, as our mother has taught us since young, feeding others is a good deed.

At this point, Marzia has filled in three crates worth of focaccia and *Sourbrough's* Signature Loaf - with feta cheese and sundried tomato inclusions. My task of the morning is to whip up the wholegrain loaves and prepare the sourdough brioche buns for the landing festival later. When I work, I really get into the zone so, you will probably not hear from me for a while.

1400

It is the afternoon and I am chilling in the common room with Sufian from *masqueso*. The both of us have finished our prep work and are taking a short respite from the heat. To summarise the morning, it was a lot of kneading, mixing, combining, baking, heat and stickiness. You had to take a shower afterwards or you'll feel grimy for the rest of the day. Marzia's currently taking a nap. But when she wakes up we can film our Sibling Rivalry recipe vlogs - which are short 5-to-10 minute recipe videos people can watch to get ideas on what to eat for iftar (break fast). Kind of funny to watch food videos while you're fasting but it's really popular for some reason. While I wait for Marzia to wake up, I'll be editing previously-filmed videos, responding to emails and comments, and keeping up to date with the latest Bakers' Quarters announcements. Sometimes we get a brand message us and asking us if we want to make a sponsored video with a product, which is not only supplementary income, but also, if the product is good, we can boost it to the masses, which is also great.

1600

Marzia is finally awake, so we head to the event pods at top-side to film. Some of the pods are already taken up for filming, or by bakers setting up for the festival experience. Nora's in one of them, preparing for an amazing festival experience as always. She's always so meticulous in the theme and decor. It's quite impressive. Anyway, we found a spare pod. Today we were making Sourdough Brioche Ramly Burgers, which is what we'll be selling later too. But the twist is who does it better? (We all know it's me.)

1800

Finally done with filming, Marzia and I head back down to take a break, and prepare for landing - a whole night just festive bazaar, food, people and fun. Today we land in the historic site where Geylang Bazaar used to be, so people below are expecting a lot. It better harken back some glory of those days.

1915

The azan has sounded and we all pause in unison to break fast. And the frenzy resumes...

2300

Today Soubrough closes early due to selling out early! Which is great! (thank you to all those of you who came, if you're reading this) After clean-up, we head back to the engine room to take final stock, update the logs and retire to wash up and sleep.

The next day is another full of baking and frenzy, but the adventure is well worth it. The feeling of waking up the next day, meeting a whole different set of people in a whole different area is quite exciting to me, and allows me to reach more people through my food.

Which is what keeps me coming back every year.



Home Baking: A Brief History

Home-Based Businesses in Ramadan

In this section we unpack history and study home baking in the 2020s, before the advent of the Bakers' Quarters. Through archival records and recorded interviews, we explore the history of two houses: the Meringue House, and the Bun House.

Amidst the Covid-19 pandemic, F&B businesses boomed - partly due to the fact that people are not allowed to dine out and partly due to the stress of being in quarantine leading people to rediscover their old hobbies of baking and making good food. In the loss of steady income from formal jobs due to the pandemic, the home-based business served as supplementary income through the monetisation of a hobby.

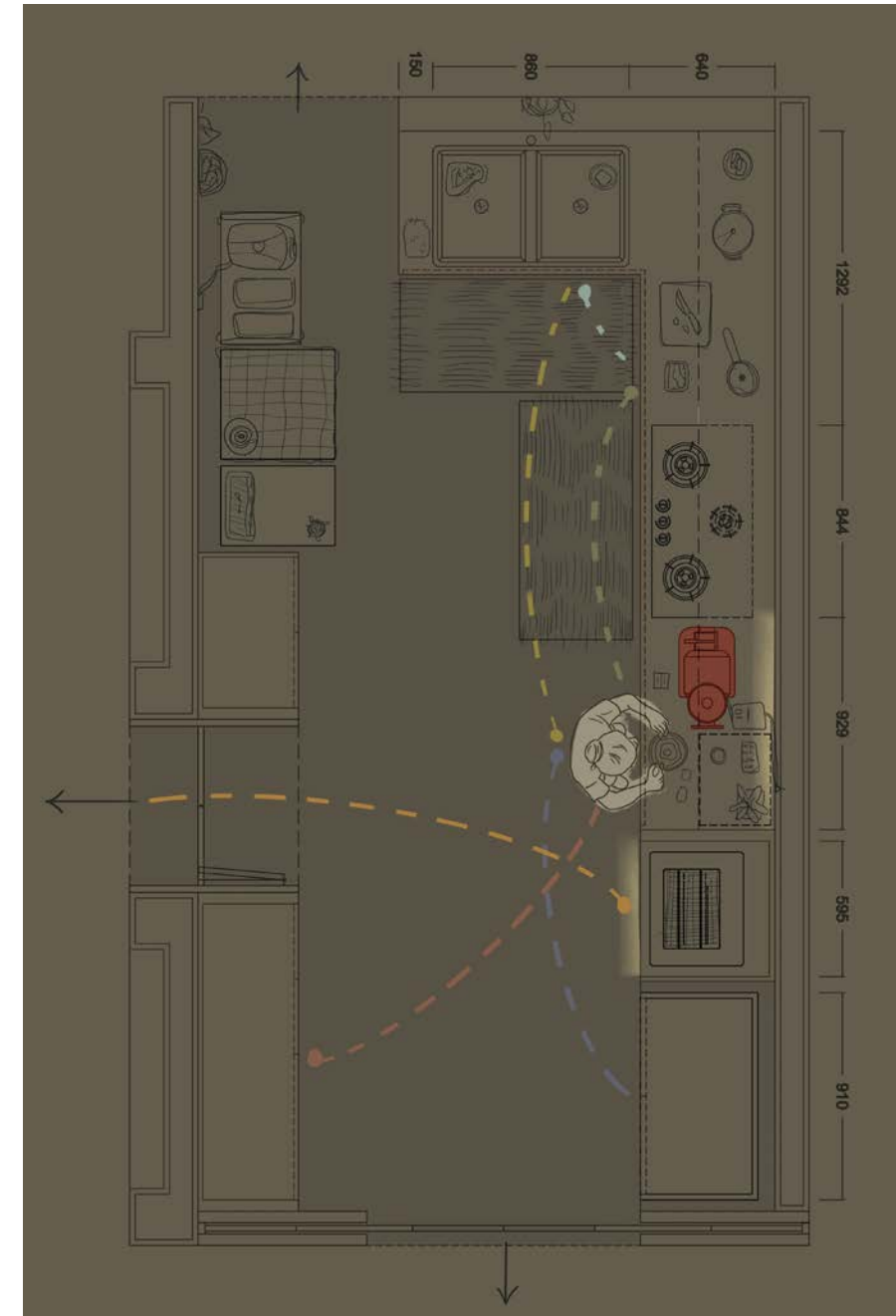
In Ramadan, these home-based businesses acted as a form of surrogate for the loss of the bazaar. Needing only the kitchen space and delivery means, home bakers were able to make use of digital platforms to sell their products online, reaching a wider audience than having a traditional "brick-and-mortar" store might. '

However, the domestic kitchen was not designed to handle high volumes of food production the way a commercial kitchen is. As such, the bakers have had to strategically devise workarounds to make the best of their situation. Some of these strategies include baking at odd hours, working around the schedule of fasting month, or when the kitchen is not in use to cook meals for the family. The bakers in this section have taught us a lot about making the best out of the space available.



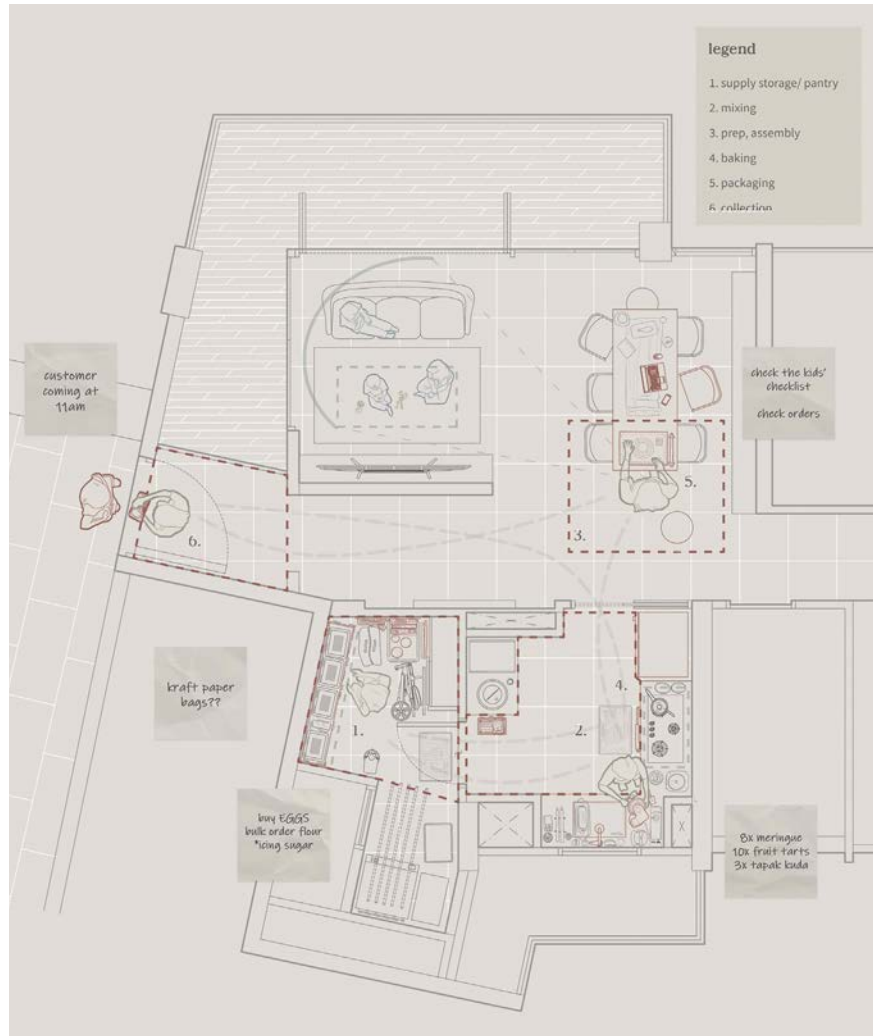
Home Bakery // Bakery in the Home

Baking during the odd hours, according to the schedule of the fasting month.



Distances Between Workstations

Compression of bakery workspace into the domestic kitchen



The Meringue House

4-Room Condominium

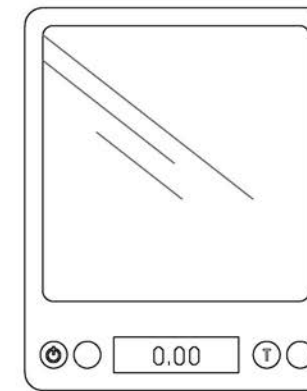
Residents: family of 7 (kids of ages 1 to 10), with a helper

Baked Products: meringues, assorted mini tarts

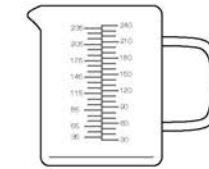
Owing to the small size of the flat, especially the kitchen, the home baker had to employ workaround strategies to enable her to work efficiently. Some of these strategies include: a meticulous method of organising baking supplies amidst household food supply; producing baked goods that are small in size and easily replicated due to the small kitchen; allowing work to spill over to the dining table where she can keep watch over her young children; as well as allowing customers to collect their orders directly from her flat to save time and cost; and making use of digital platforms to streamline the management of the business.

Tools of Measurement

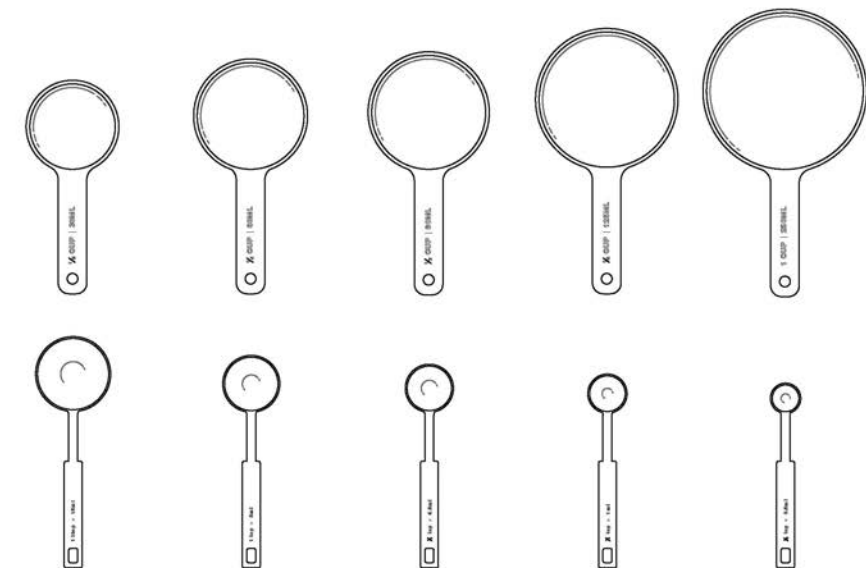
001. electronic digital scale



002. heat-resistant glass measuring cup

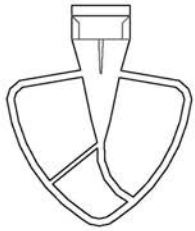


003. measuring cups and spoons



Tools of Combining

004a. flat beater



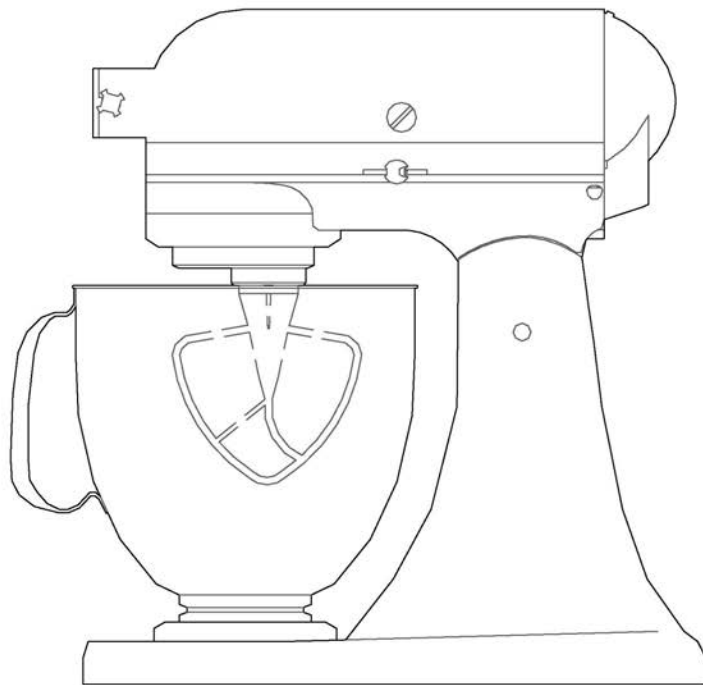
004b. dough hook



004c. wire whip



004. mechanical mixer

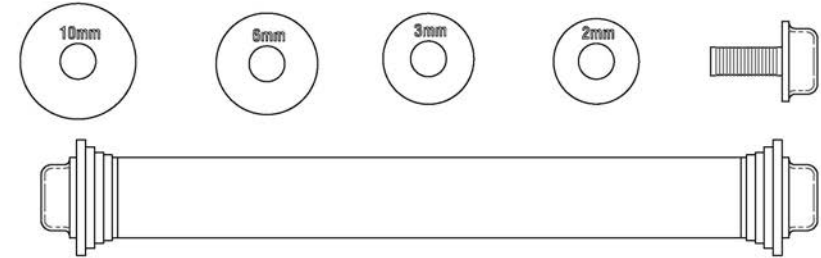


005. silicone spatula

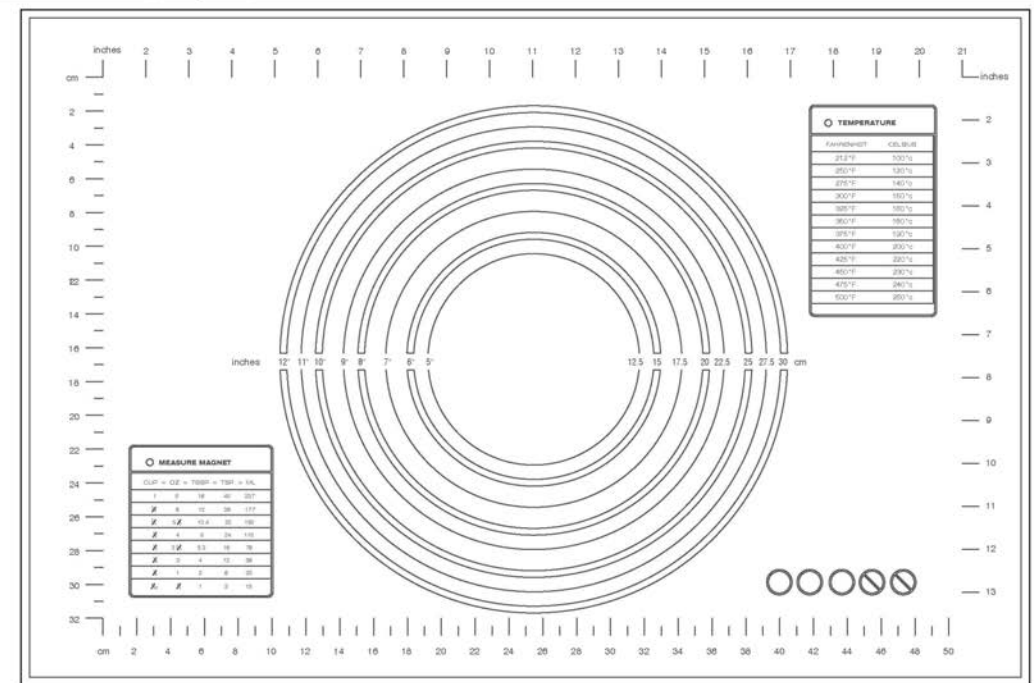


Tools of Tart Shell Making

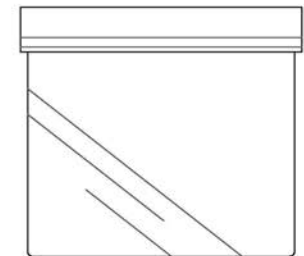
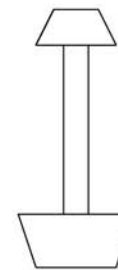
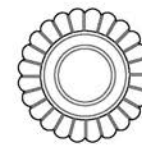
006. adjustable rolling pin (with thickness rings)



007. silicone pastry mat (with conversion tables)

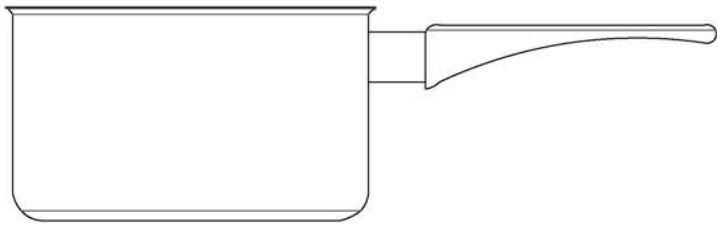


008. mini tart mold 009. wood pastry tamper 010. paring knife 011. stainless steel bench scraper



Supplementary Tools

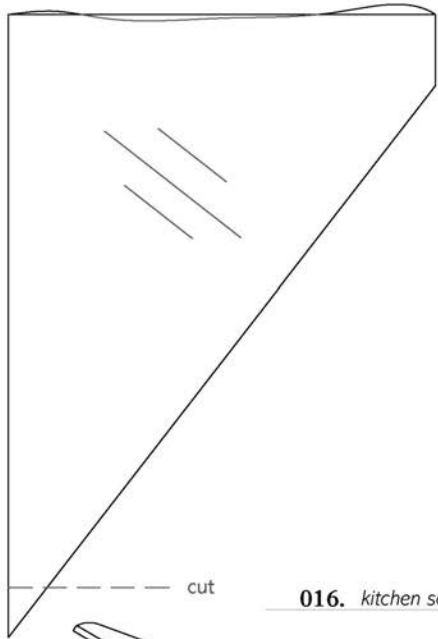
012. steel saucepan



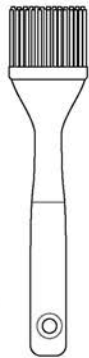
013. balloon whisk



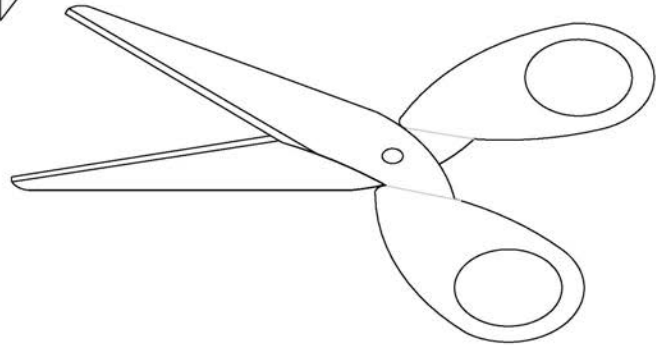
014. disposable piping bag



015. silicone basting & pastry brush

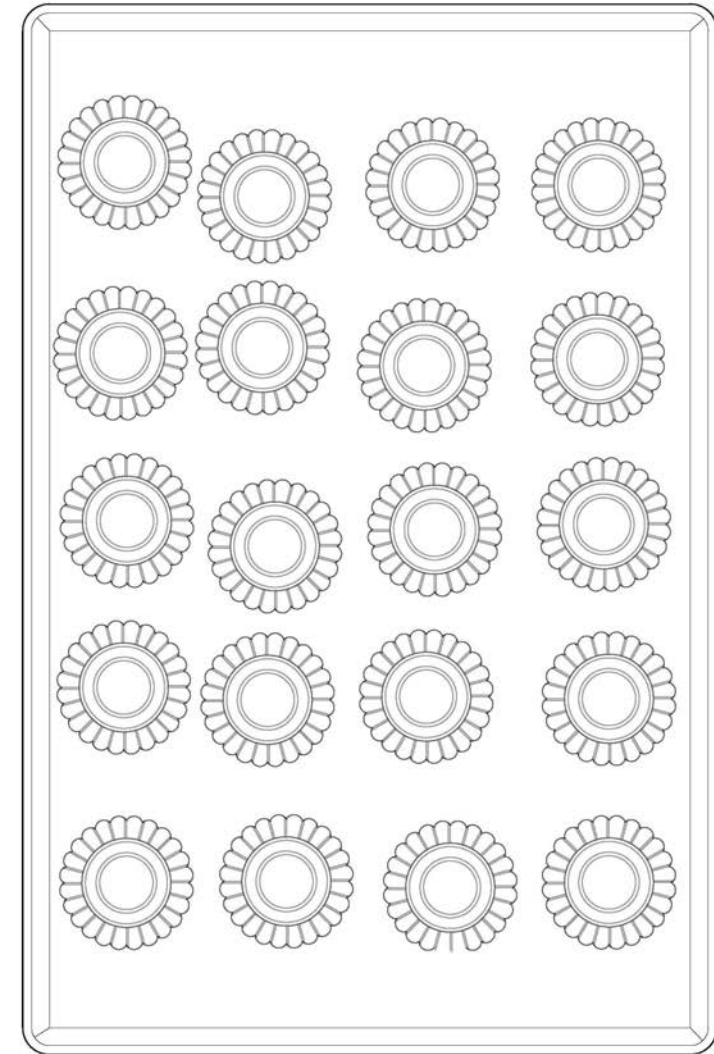


016. kitchen scissors



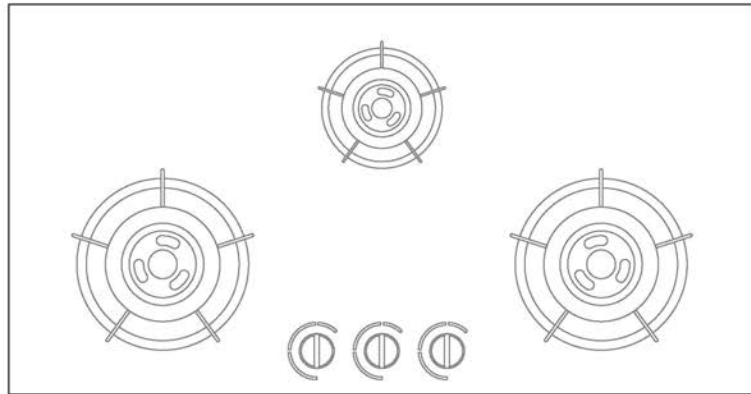
Tools for Baking

017. 2/3 size baking sheet (largest residential size)

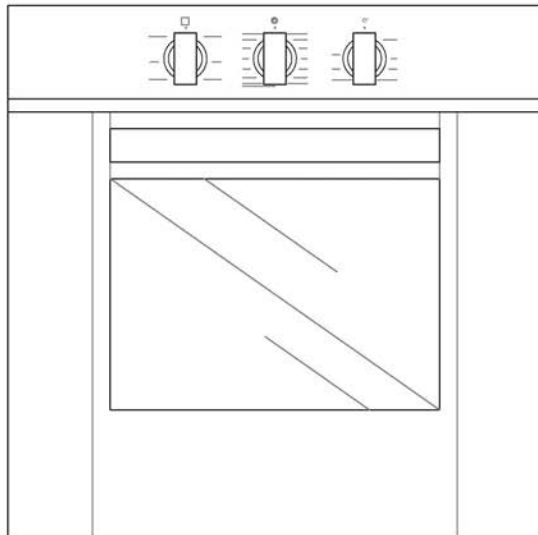


Heat Sources

018. stove



019. convection oven



LOGO

I would like my order to be:

- ☐ DELIVERED (No Islandwide except Fasa, Sarkasa, Central and CBD areas)
- ☐ SELF-COLLECTED (Adminly area)

Save

Next

LOGO

Personal Details

How do we address you? *

Male

Female

Last Name

Mobile number *

Please enter a valid local number

Email address

example@company.com

Back

Save

Next

LOGO

Date & time for delivery *

15/02/2022

Wednesday, February 16

6:00 PM

6:00 PM

7:00 PM

8:00 PM

Delivery address *

Street Address

Level, Unit or Building name

Postal Code

Back

Save

Next

Online Ordering

the ease of digital platforms allow home bakers to operate without the need of a “brick-and-mortar” retail space

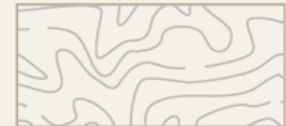
LOGO

Our Sweet Selections

Search

Categories: All

Tags



Hotella Tarta

Buttery and crumbly base filled with generous amount of Hullela

\$20.000.00

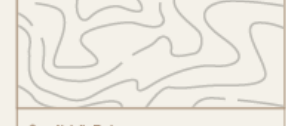
Quantity

1

Back

Save

Next



Oreo Hotella Tarta

Buttery and crumbly base infused with Oreo, filled with generous amount of Hullela, then topped with Oreo crumbs.

\$22.000.00

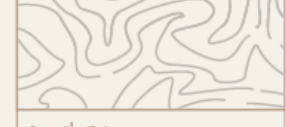
Quantity

1

Back

Save

Next



Ovenbake Tarta

Buttery and crumbly base infused with Ovenbake Choco biscuits and filled with generous amount of Ovenbake crumbly spread.

\$22.000.00

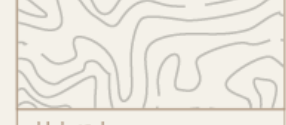
Quantity

1

Back

Save

Next



Mini Mixed Fruit Tarta

Little cups of goodness, filled with pastry cream, fresh fruits and glazed with apricot jam to seal the freshness of the fruit! Great for parties!

\$20.000.00

Quantity

1

Back

Save

Next

Baked Products: sourdough bread loaves, garlic buns, brownies, turkish flat bread

100

[illegible]

	Bakery Changes
	<p> \$2.00 Soft as a marshmallow cake. Perfect for your birthday cake and other special occasions. </p>
	<p> \$2.00 Soft as a marshmallow cake. Perfect for your birthday cake and other special occasions. </p>
	Bakery Changes
	<p> \$2.00 Soft as a marshmallow cake. Perfect for your birthday cake and other special occasions. </p>

[illegible]



BAKING BREAD
- garlic butter
- hot cream
- freshly-baked bread



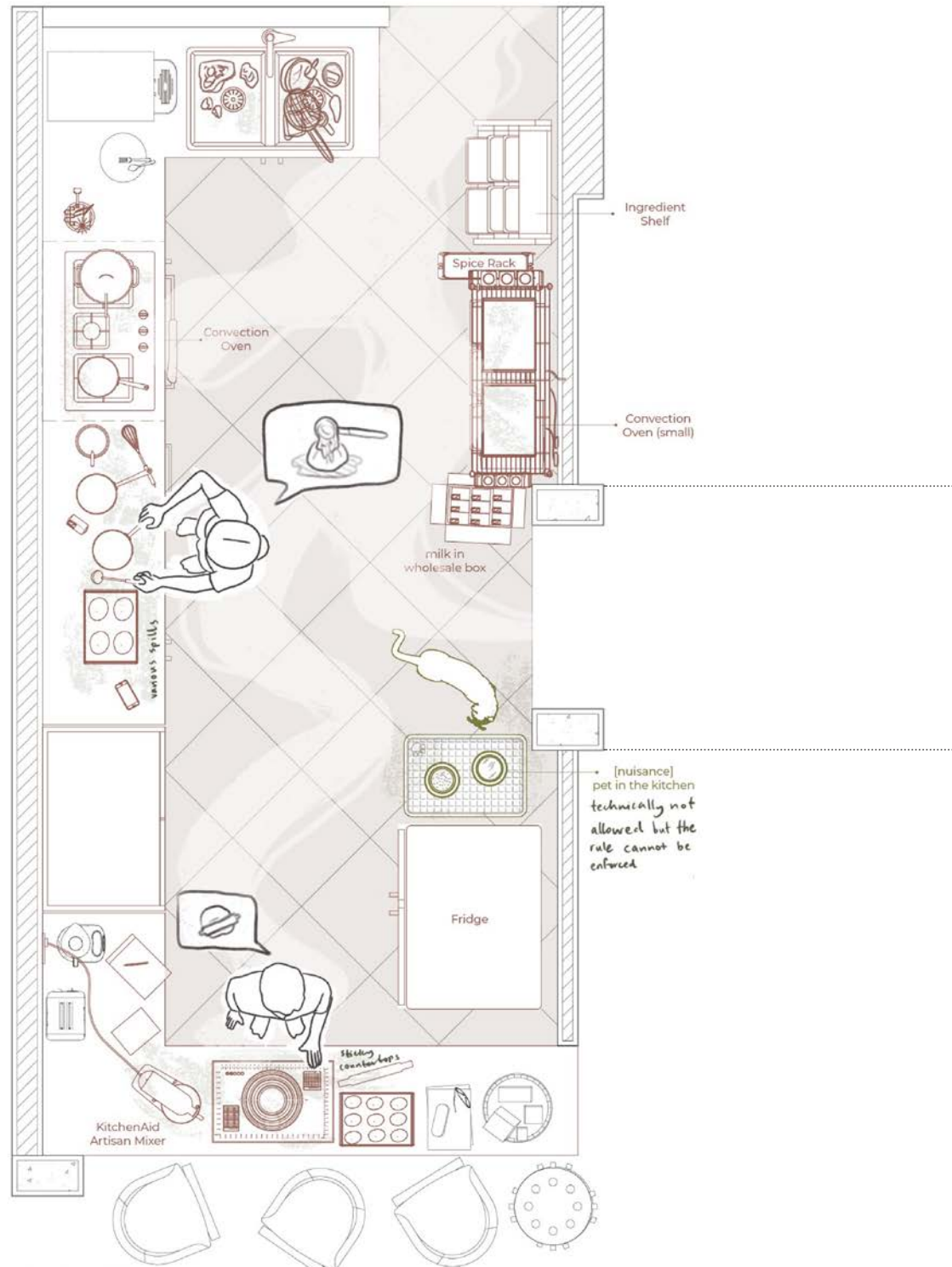
PREPARATION OF DOUGH AND SAUCES, BAKING BREAD
- garlic butter
- freshly-baked bread
- grilled meat and fish
- hot cream
- nutty flour & yeast

SMELL
a combination of steam, vapour molecules and latent ingredient scents



BAKING BREAD
- garlic butter
- hot cream
- freshly-baked bread

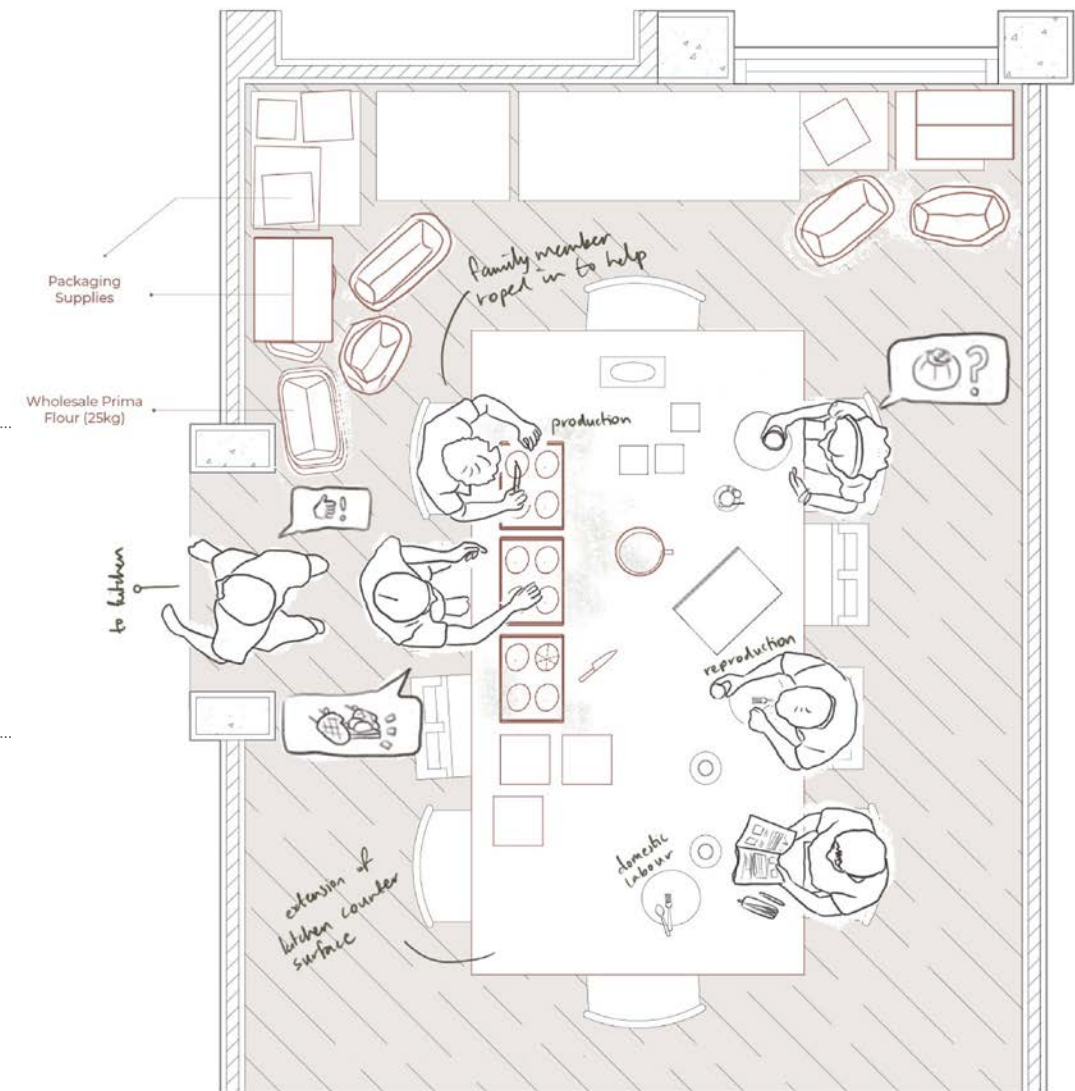
HEAT
180 - caramelisation
160 - maillard reaction
100 - water boils away
70 - (e. coli and salmonella die)
33 - protein reactions
butter melts
higher heat > higher air velocity = molecules carried further out and up



WORKSTATION 1
(Mixing, Cooking and Baking)

KITCHEN

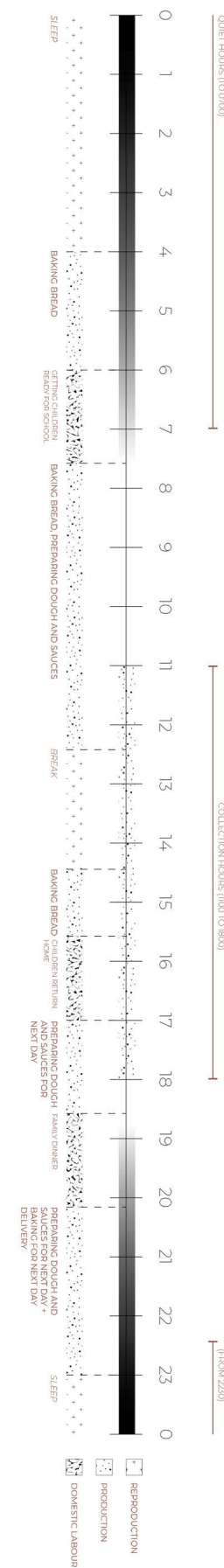
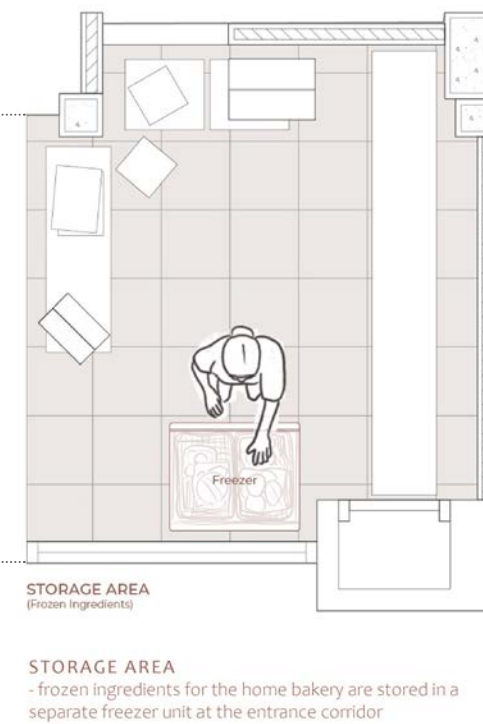
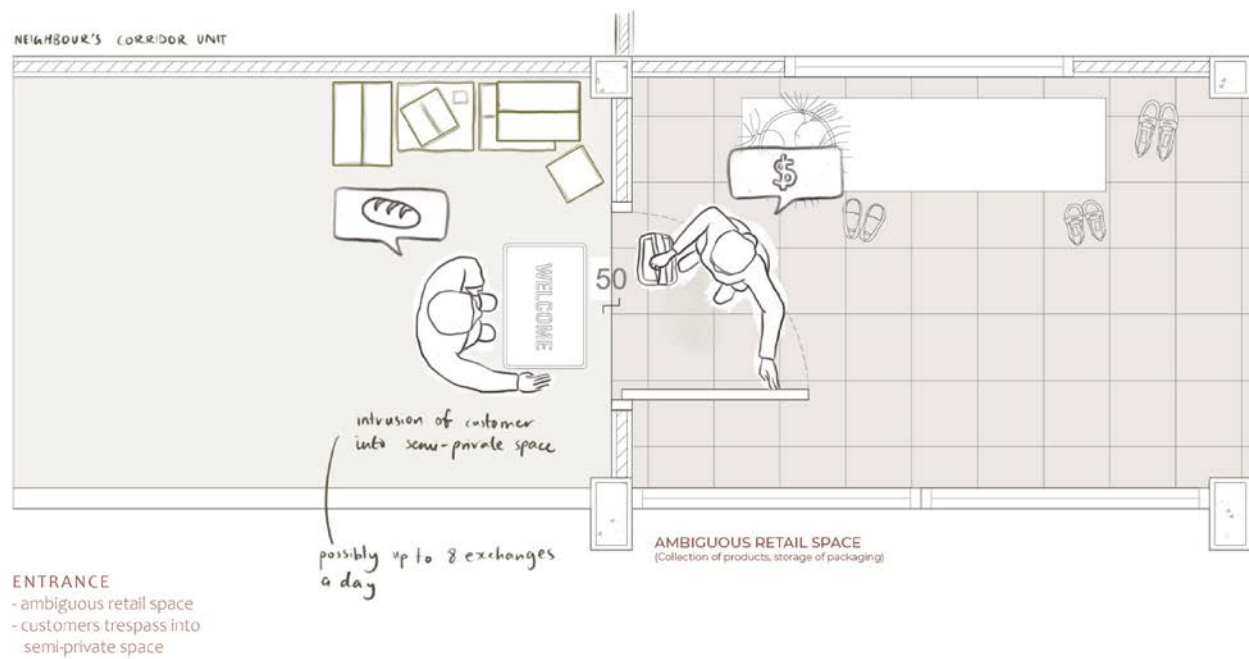
- steam + maillard reaction involving heat, fat and sugar molecules waft out from heat sources and permeate the space
- space designated for cat technically a breach of guidelines

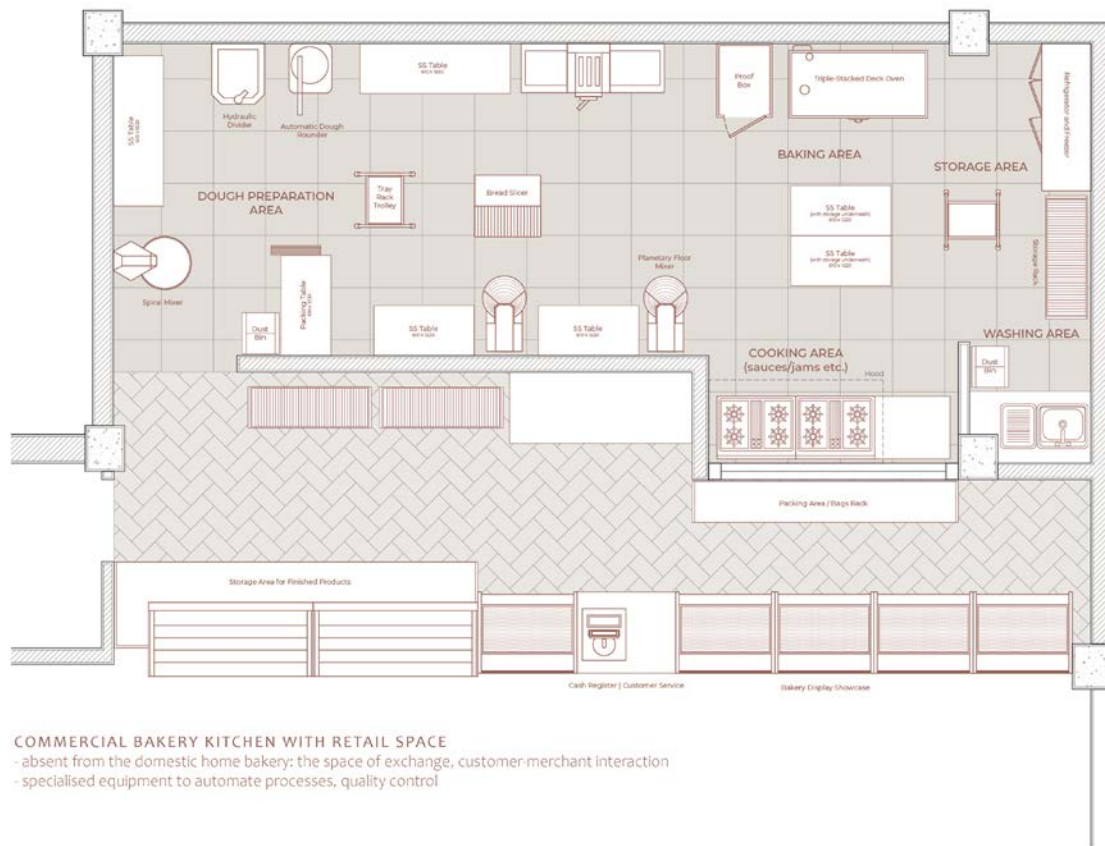


WORKSTATION 2
(Preparation, Assembly and Packaging)

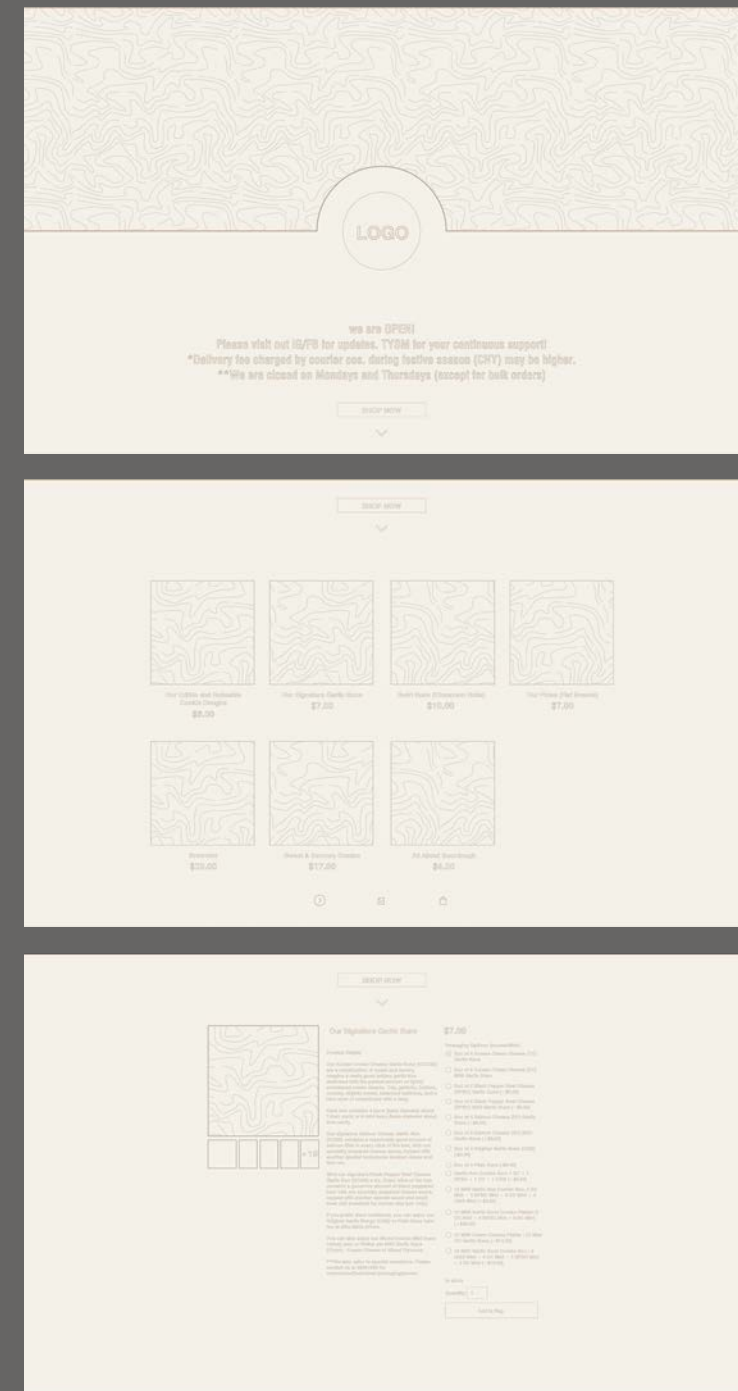
DINING AREA

- dining table is used as an extension of counter surface for assembly-line processes
- production, reproduction and domestic labour occurring in one surface





Compare the Bun House to a professional bakery, which is designed to handle high levels of food production and facilitate business. It has ample space for specialised equipment, clear separation of work stations, and a demarcated space for retail interactions.



No	Date	
	30 Mar morning (TUES)	
Normal buns		
Gastic Original	- 65 pcs	Bake: 120
Cream Cheese	- 20 pcs	
Beef	- 50 pcs	
	135 pcs	
gastic sauce		
Japanes Mango		
Egg	x 15	
gastic	250g x 3 = 750g	
condensed milk		
olive oil		
butter 1/2	6 blades	
Mango		

No	Date	BUNS										PIDES										Bismuits CR									
Deliver	Date	Name	Beef	Salmon	Cr. Cheese	Cr.	Cr.	Cr.	Cr.	Cr.	Cr.	B	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz	Chz		
(Sat)	23/10	Nabihah	9	9	9	9	9	9	9	9	9	4																			
D			2	2	2	2	2	2	2	2	3	3																			
			17	17	17	17	17	17	17	17	10	2	2																		
SC	23/10	Jalana	1	1	1	1	1	1	1	1																					
1PM		Adam	1	1	1	1	1	1	1	1																					
			1	1	1	1	1	1	1	1																					
23/10		Sh Zahar	2	2	2	2	2	2	2	2	10	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4		
D		Ali	2	2	2	2	2	2	2	2	3	3																			
			4	4	4	4	4	4	4	4	12	13																			

No	Date	
#0143	Zalina	96234515 \$42
-SD	Plain Jane	x3
-SD	1 inch x 1	x1
-9 CC mini		x1
-SS	combo 2.3	x1
#0144	Ramadh	9721462 \$20
-cinnab roll	10 x 1	
-10 mini		x1
2 # 0145 / 0147	Jumrah	9025022
-SS23	0143	x2 \$46
-combo 16	0147	x1 \$17
		63
3 # 0146	Noviazah	97294126
-9 mini	CC x1	
-cinnab CC	x1	
-cinnab 16	x1	
12 NOVICES by 10.10am		
(10) 0158	Ramadh	98124
-10 mini		x3
-Beef pide		x3
-Sp1 pide		x3
-cinnab		x1
0139	Ramadh	97808763 \$7
-Beef pide		x1
(4) 0140 + 0141	Jalana	9140
-combo 16 (chicken)		0140 \$42 pd
-chick pide		x1
-spice pide		x1
-SD plain		x1
#0142	Nashan	972122
-beef pide		x1
-10 mini		x1
-cinnab		x1
-chicken pide		x1

The Home Baker's Notebook

Order information, finances and inventory are kept in check through analog methods.

MESS!

the aftermath of home baking



egg white
sticky viscous
mucus

flavouring
syrupy globs

dairy
smooth silky
puddles

mess - 01

mess - 02



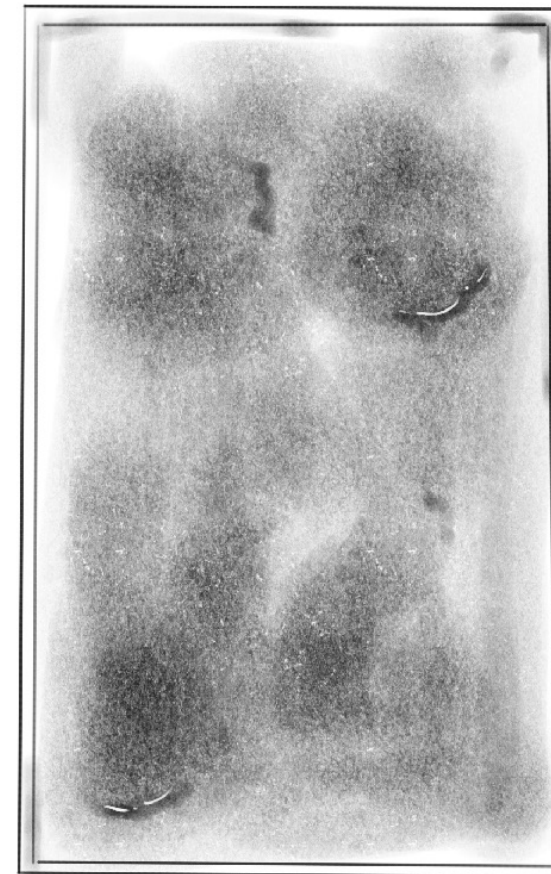
sticky dough
before kneading

loose flour
granular smooth
powder

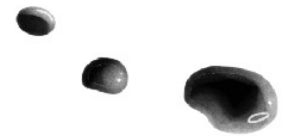


kneaded dough
gluten has formed

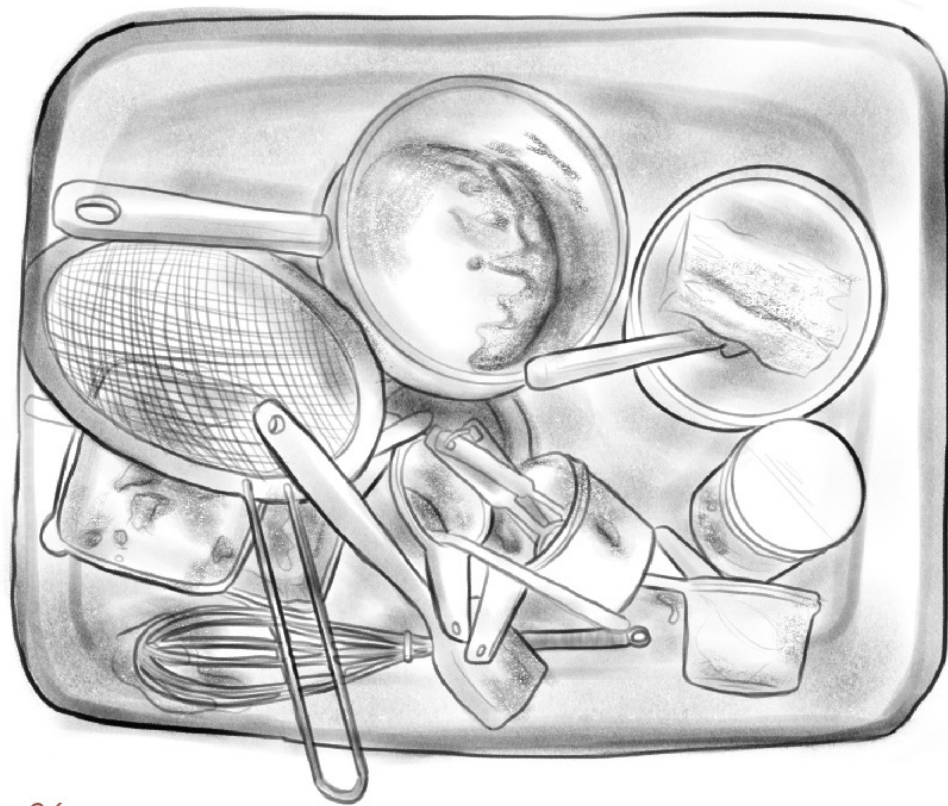
mess - 03



toasted flour and butter
browned through Maillard
reaction

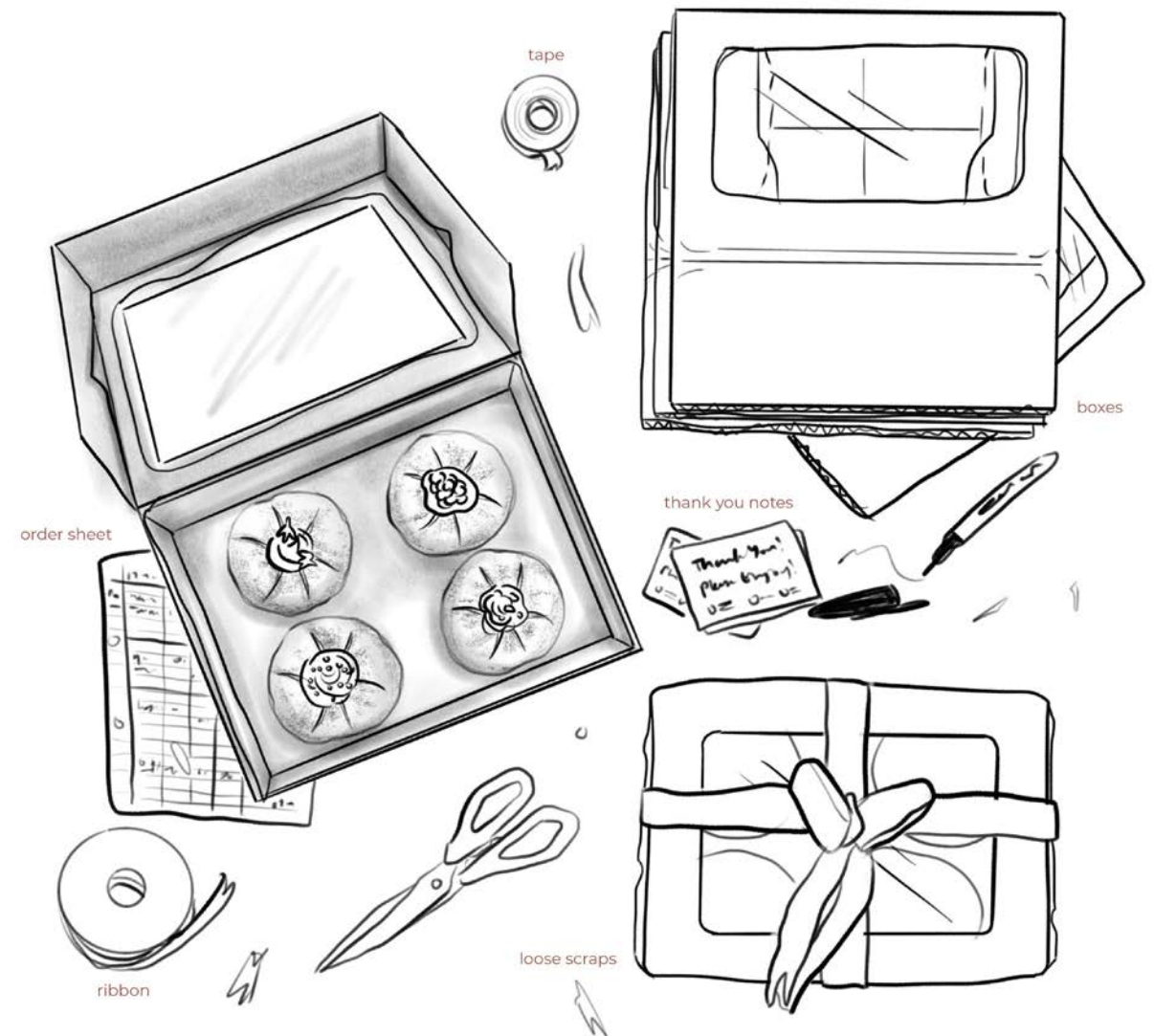


grease
caramlised fat and sugar from the
Maillard reaction of heat with fat,
protein and sugar



mess - 04

baking utensils, measuring tools, pots and pans



mess - 05

packaging accoutrements



The Geylang Bazaar

A Short Personal Recollection of the Space



“Much has been said about the importance of the bazaar, personally though, I have not really expressed what I love about it, as a young Malay-Muslim in Singapore. Honestly, I wasn’t all that passionate about it until 2018 or so? Which is when it underwent a *hipster* (if you can forgive the term) transformation at the time. Prior to the I didn’t care much for it. Tradition to me, as a young child, was something that felt far away from me. Not something I understand. Growing up and undergoing inner metamorphoses, situating myself in various environments where the underlying mechanisms (sometimes unintentionally) tended to exclude people like me, the Bazaar to me, became a representation of a space that is warm, that I know will welcome me.

Also the food is freakin’ exciting, you get combinations of foods you never thought would work and turn out amazingly well, and next year, you start seeing it in stores all over. It is really quite an adventure.”

- Anonymous source, Home Bakers’ Guild Archive (circa. 2022)





bang!

hummmmmmmmmmm

thud

CLANG

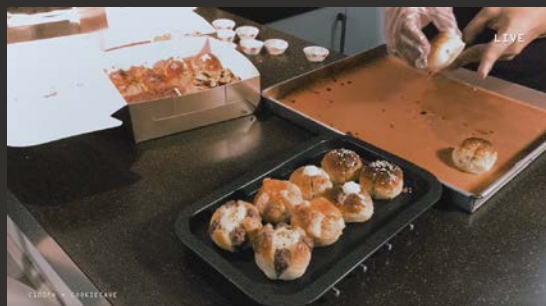
bjhzzzzzzzzzzzzzzzz

scenes from the livestreams



live from the bakers' quarters

scenes from the livestreams



live from the bakers' quarters

RECIPE: Mini Fruit Tarts

contributed by Chef Balqis Iman of *qistatista*

Ingredients (makes 6)

Dough

- 225g AP Flour
- 1/2 tsp salt
- 80g powdered sugar
- 115g unsalted butter (cut into cubes)
- 2 egg yolks
- 1/2 tsp vanilla extract
- 1 tbsp heavy cream

Custard Filling

- 4 egg yolks
- 68g white sugar
- 24g AP flour
- 24g cornstarch
- 376ml whole milk
- 1 tsp vanilla extract

Assembly

- Assorted fresh fruit (sliced)
- 2 tbsp apricot jelly
- 1.5 tsp water

Dough

1. In a stand mixer using the paddle attachment, combine the flour, salt, sugar, and butter. Mix on the lowest setting until the butter gets broken down into smaller pieces, about one minute of mixing. Add the egg yolks one at a time, then add the heavy cream and vanilla extract.

2. Mix on medium for about two minutes or until the mixture begins to look like crumbly sand. Test the dough by stopping the mixer and pinching some sandy dough between your fingers. If it sticks to itself and forms a piece of dough, you're ready to knead. If it's too dry, try adding one tablespoon of heavy cream at a time to adjust.

3. Remove the mixing bowl from the stand mixer and use your hand to form the sand into a ball of dough.

4. Scoop about 60g of dough into a four-inch tart mold. Use a fork to prick the bottom. This allows the steam to escape and cook the shell evenly.

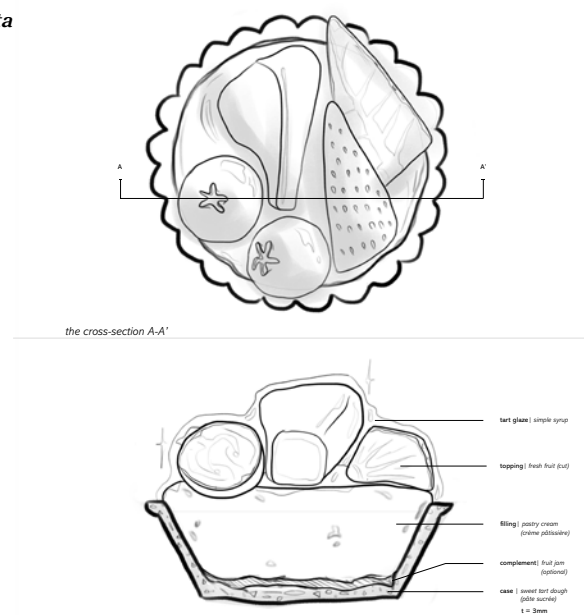
5. Chill the tart shells in the freezer at least one hour before baking to prevent melting or shrinkage.

6. Preheat the oven to 190C. Bake the tarts straight from the freezer for 12-15 minutes.

7. Remove from molds and cool on the rack.

Custard Filling

1. Whisk together egg yolks and sugar.
2. Sift together flour and cornstarch. Whisk into the egg yolk mixture.



3. Add the whole milk and vanilla extract into the egg yolk mixture.

4. Move the custard mixture into a saucepan over medium heat and constantly whisk for about one to two minutes or until it begins to thicken.

5. Remove it from the pan and place the custard in a container to cool at least 30 minutes before assembly

Assembly

1. Slice your preferred fruit.

2. Add apricot jelly and water in a small bowl. Microwave for about 10-15 seconds to melt it slightly and mix with a spoon. Strain it.

3. Glaze the tart shell before adding the custard filling to prevent the tart from getting soggy.

4. Fill a tart shell in whipped custard cream. Arrange your fruit on top, and brush apricot glaze over it. Serve immediately or chill for 15 minutes.

Adapted from Vu, Huy. "Mini Fruit Tarts." Hungry Huy. Hungry Huy, July 18 2021. <https://www.hungryhuy.com/mini-fruit-tarts/>.



Interview with Nora Zahir

Founder of Lapis tells us about traditional desserts, and festive labour

N: you know, Lapis actually began in the Bakers' Quarters

I: It did!

N: yeah, there was – always had been – this amazing kind of sharing that happens in the Bakers' Quarters that doesn't really happen anywhere else. When I was making that recipe for Sky Lapis, I happened to meet this person who specialised in like, a contemporary neo-Turkish cuisine and they were

using a lot of pistachios and rosewater and I asked them "hey do you think you can make something for me" and it was the best thing I ever tasted. I had to incorporate it somehow.

I: So, it was the magic of the bakers' quarters that birthed this dish.

N: Yeah, you see what happens is you have a group of people on an airship, all the cuisines they specialise in kind of melt into this delicious hotpot, and you learn stuff from each other, you cook for each other. You

eat you laugh you cry together, and that's what makes it special. That's why we have people like me coming back every year.

I: Right even as you have already established 5 dessert outlets for Lapis, you still come back!

N: I've always enjoyed the whole... shebang, the rush, the people, the travel.

I: You mentioned that camaraderie between bakers in the Bakers' Quarters. Tell me about that, how is it like to live on a ship with these bakers for a whole season. What happens when you land- be it on a building, by the side of the road. How does that work?

N: A lot of planning actually goes into it actually. We start with applications for each cycle, and once it goes through we do up like a roster of things. Some people, (when the ship lands) they want to give a festival experience like the bazaar, so they take up a Pod and set up lights, decorations, for visitors to come- it's a whole experience, some do a lot of media content, so bakers like Jaz and Marzia, Qis and Qis, they usually spend most of the in-air time filming content for their channels, or their special promos for broadcasting. Some are here as volunteers, baking day-in-day out for our Bread Crates. Me, I'm a bit more interested in setting up that casual dining experience, a little bit of filming here and there.

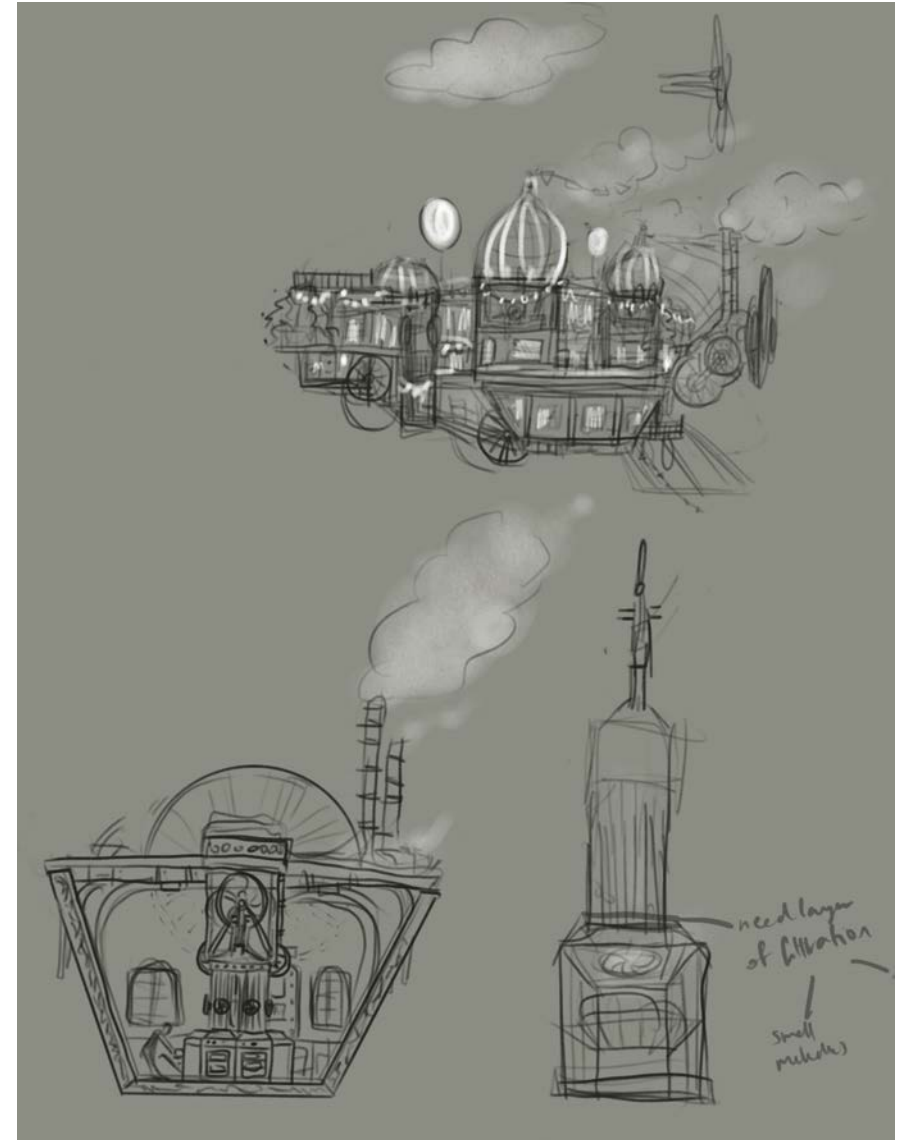
I: Well, Lapis started in the Bakers' Quarters. And you were an f&b experience that everybody loves going back to, but you manage to build upon the experience every year with unique concepts, like that one season where you did the tasting menu with the theme Smoke and Fruit, and there was this scent you diffused through the space and the gorgeous décor.

N: Oh, that was a really fun season. We had a theme planned out from the curtains to the floor cushions and lighting. I guess that's also one of the special things about the Bakers' Quarters. Like there's this space we're given and we can do whatever we want for it, so it's a really good testbed for new dining concepts or food items that we don't really have on the ground. Oh, and sometimes it also affects where we want to land? We have a set list usually, but sometimes if it calls for it we get to land in a special venue like the year with Smoke and Fruit, we somehow had a lot of bakers doing things with herbs... botanical mixes of things. Sourborough was also doing like a localised focaccia with curry leaves. For that – we got to land in the field in Botanic gardens. The regulations were a bit tighter that year but still manageable. I really like that we get to land in so many different places.

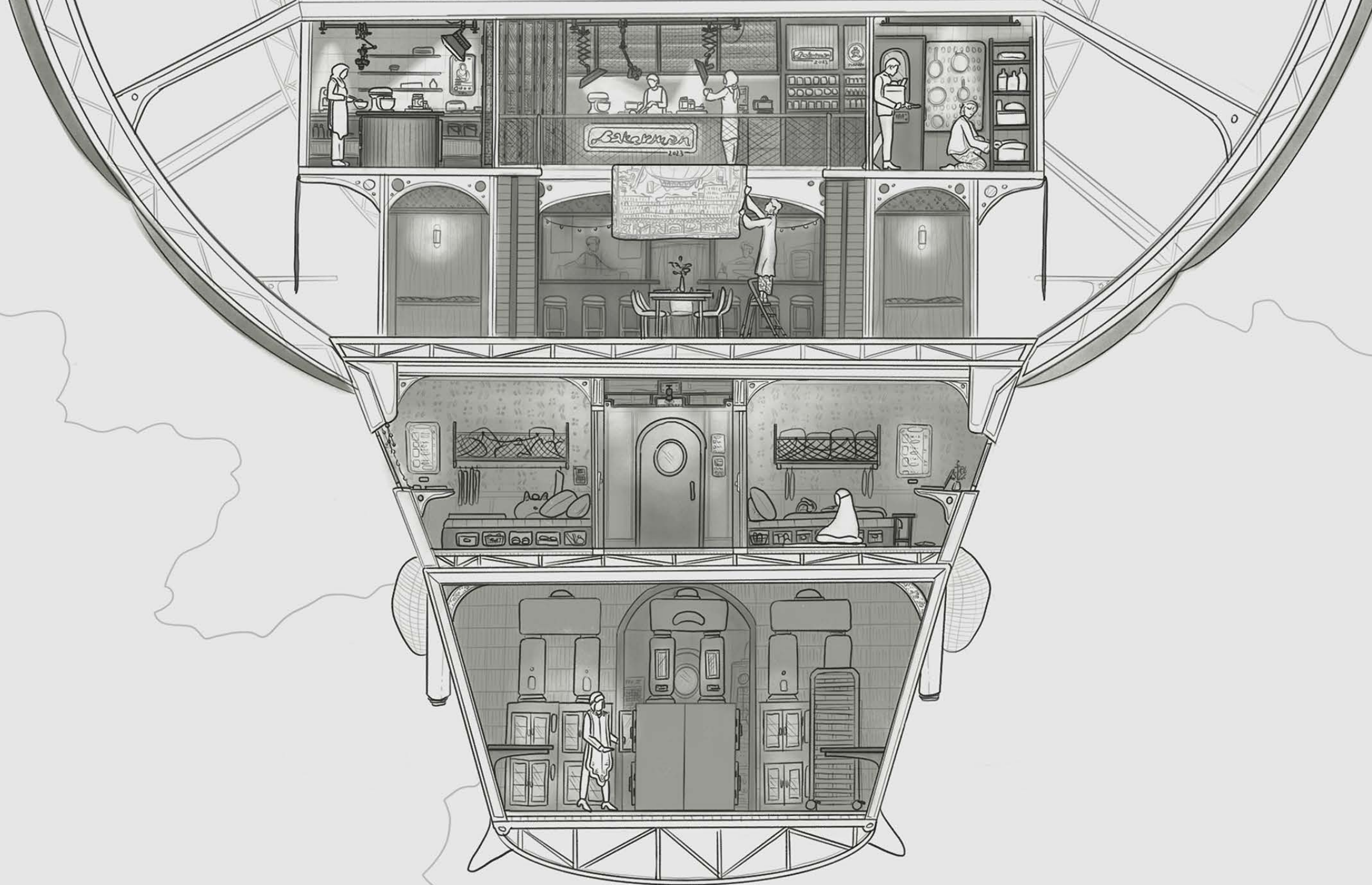
I: Now, you have been vocal in the Home Bakers' Guild for being an advocate for festive work, what does that mean to you?

N: Well, historically, it's always been the case that festivity is kind of shoved within the domestic sphere. Y'know, something reproductive. And usually what happens is that work that happens within the domestic sphere isn't as valued as say a 9-5 at corporate. But I think it's truly important. Festivity, connects us all to what came before. Our ancestors, rituals. Things that bind us together. Community. it gives us something to look forward to. I especially like Ramadan because it's a month I can dedicate to just doing good for others.

From a Distant Past
...drafts of the airship







BAKING STUDIOS

the creation of short-form media content that engages a large audience during the festive period allows ample opportunity for advertising, allowing the ship to earn revenue through other means and pay for overhead costs. Sponsors may also subsidise the cost of ingredients or supplies for branding presence on the ship.

FESTIVAL SPACE

when the ship is landed, festival-goers may visit the ship and patronise the stalls set up on this floor.

BAKERS' QUARTERS

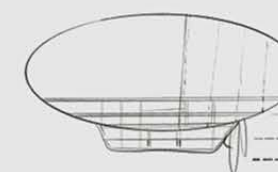
private spaces include space for sleeping, prayer and storage of personal items during the month-long festival. live screens aid in monitoring the business, and keep track of orders.

SCENT CORRIDOR

scent molecules from the bakery engine are collected through filters and diffused periodically through the corridors of the airship nearing the landing time to entice festival-goers.

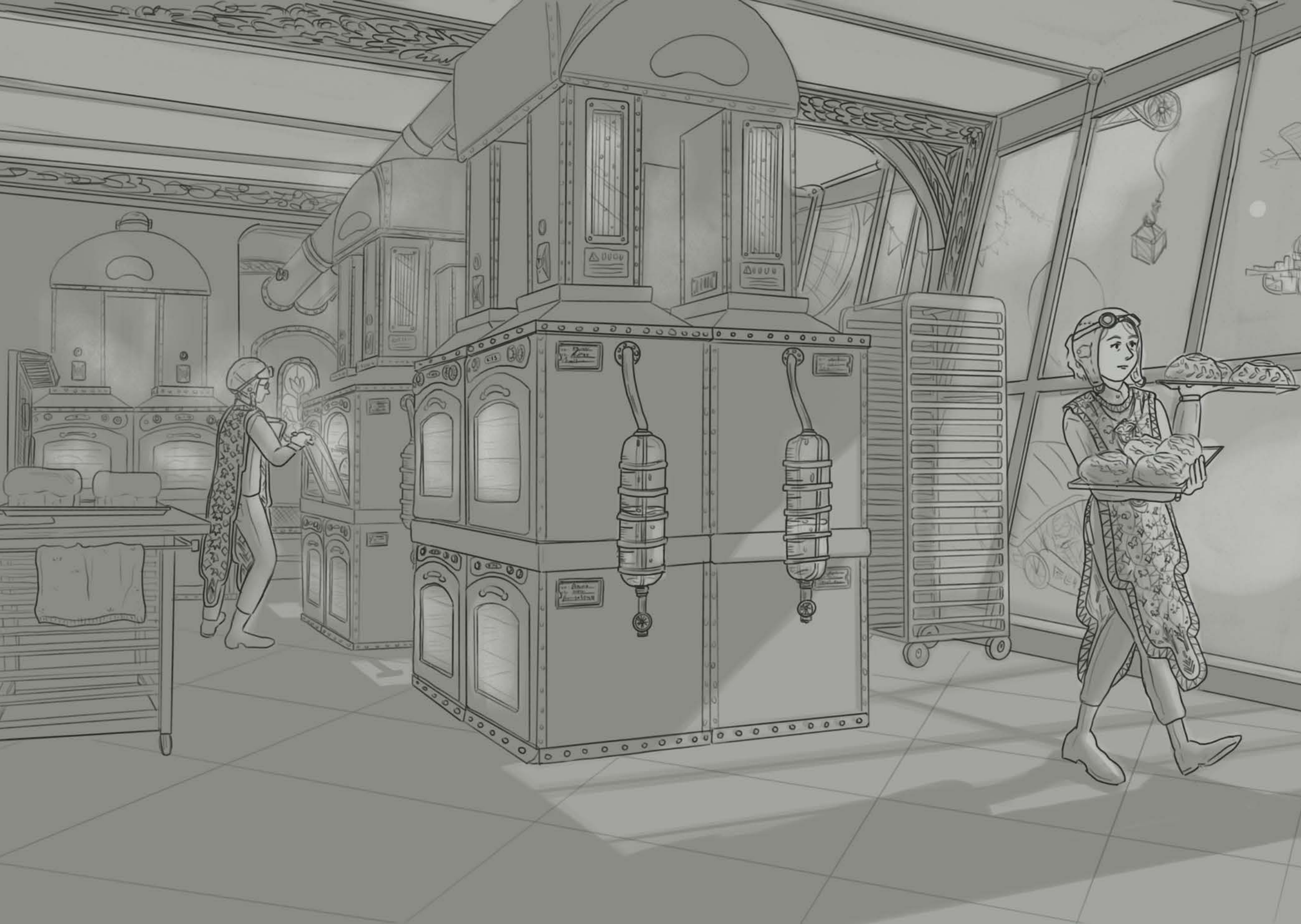
BAKERY-POWERED ENGINE ROOM

heat from the ovens fuel steam-powered mechanisms that propel and lift the ship upwards.



content creation
marketplace
residences
main engines





Postlude: City Portrait

Through a Medley of Dried Herbs, Fresh Bread, and Pandan Tea

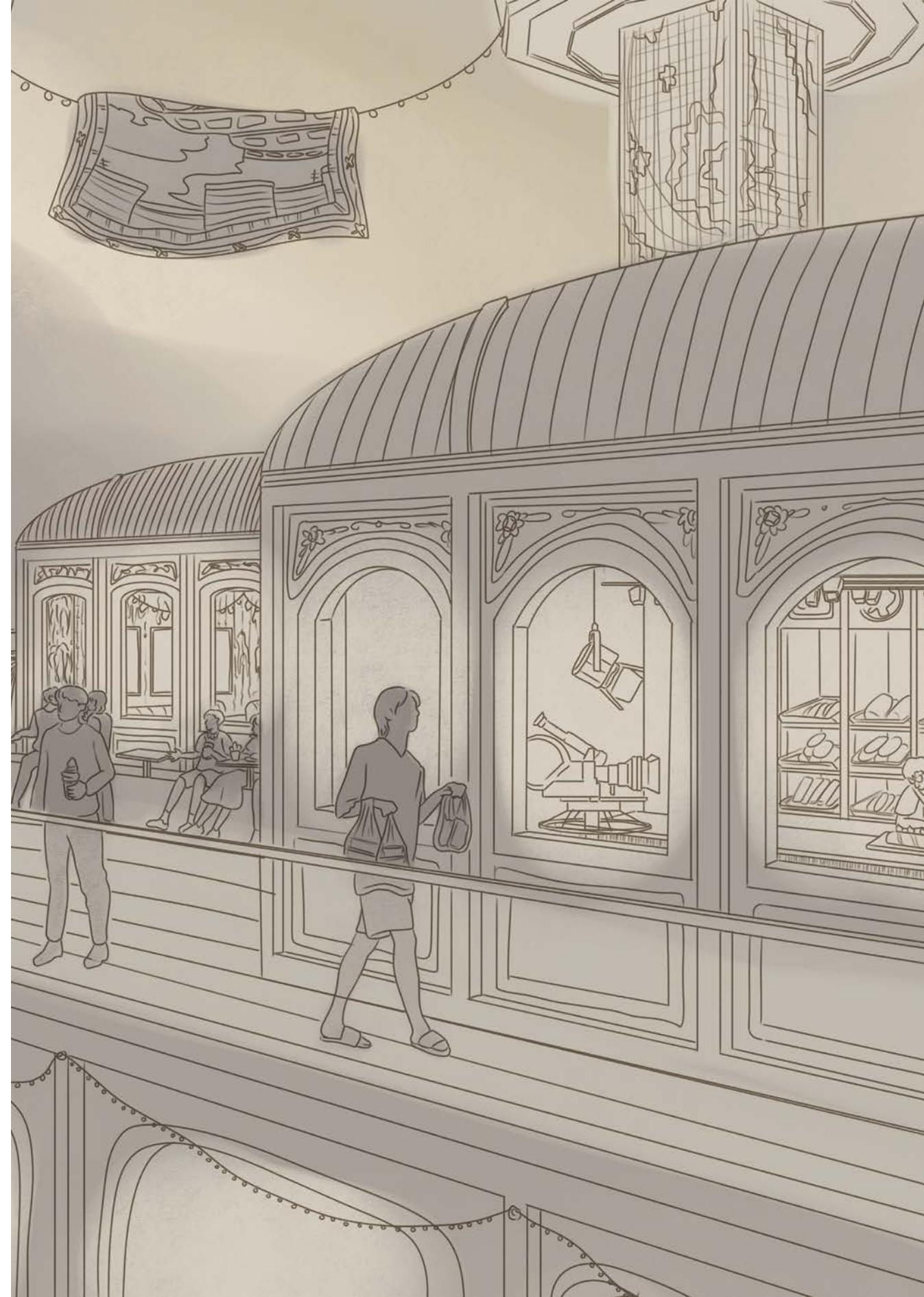
In the wee evening after the fire-sparkler effervescence of the bazaar nights, the crew sat huddled in the common room, draped with rugs and plush pillows, drinking pandan tea (a new Bakers' Quarters signature, courtesy of Sufian) and peeling lustrous layers of Nora's kuih lapis. A light display crackles a warm glow, complementing the occasional release of perfumed steam from the vents. The mood is cosy and warm; the company of this temporary family.

"You'd think after days of dealing with pandan and coconut milk we'll be sick of this by now," Marzia chuckled, gesturing to her mug of pandan tea.

"How do you know we're not?," Jaz quipped back, shooting a mischievous look at Sufian, whose eyes widened like two saucers and a defeated "heeey~"

As the motley crew bantered and bickered, amidst ribbons of conversations ranging from new recipes, exciting landing destinations, best memories of life in the quarters, to life-changing epiphanies, moving past grief and isolation, it was clear that to them, the Bakers' Quarters was not just an extended domestic space for baking and work; It was a space that allowed for reinvention (of oneself, and of others), reinvigoration, becoming more than what you thought you could be - to widen one's hand towards the sun for an elusive grasp of that liquid gold.

That is life, on the Bakers' Quarters.



Thank You

Reflections, Acknowledgments, Gratitude

This semester, despite its stresses, has truly felt rewarding. Thank you Prof. Lilian for encouraging us every step of the way, and for letting me explore this topic how I did. I was able to step outside my comfort zone and try a new method of approaching architecture, which is something I'll continue to think about.

Thank you Sam, Anthea and Zihao for your wisdom and guidance, keeping me (and this project) from going off the rails.

Studio LC: Beverly, Chelsea, Choi, Eugene, James, Pennie, Rebecca, Suzanne, Ye Thu. In small ways and in big ways, thank you for the conversations, and the collective support. It's giving.

The home bakers: Mdm Juli and Mdm Juliana. Thank you for letting me into your home and being so warm and generous.

My family for supporting me despite my persistent crabbiness.

Friends, for listening, (for live-laugh-loving).

...I'm going to go visit the bazaar now.

Thank you.



Nabilah, Bazaar Enthusiast



Produced By

WAN NABILAH

as part of AR5802 Options
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National University of Singapore