Music—an easily digestible some­feminism what Vanilla Ice is to rap
New Age Men seem to be to
their children as they drive away
One imagines them saying “dao” to
stance and their role in successfully
commitment to Gillian or Con­
talk earnestly about their emotional
who all seem to be in advertising,
bodiment of certain questionings.
These creatures,
round framed glasses and pleasan-
of short-haired young men with
often appears beneath photographs
‘New Age Man’. This appellation
fallen upon the puzzling phrase
Australian Left Review) my eye has
sections of the media (ie not
From time to time in the glossier
questioning of gender roles are some­
ideal implies that wealth and the
thing substituted for something chal­
from the creche.
Nevertheless, the evolution of this
creatures that we are, feel pathethal­
creatures who, all seem to be in advertising,
talk earnestly about their emotional commitment to Gillian or Con­
and publicly, he asserts his ability to
haps knows one end of his baby from
That’s how one besotted woman of
M looks so maternal in his apron,
dusted with flour. Plus we save a lot of
money in gym fees as his biceps get
a good workout during kneading.”
That’s how one besotted woman of
my acquaintance described her
partner for life’s yeast-infested skill.
But the truth of the matter is that
baking bread is not
problematic. Pastry-cooks aside, it is
not replete with problems of oppression
or forced presence in a kitchen.
Pregnancy and bare feet do not loom
screaming from the loaves as they
burst over the top of the pan. Men are
free to rise with the dough, with images
of fecundity providing a pleasurable accompaniment to the
magical yeast. Better still, excess tes­
tosterone can be expended in thump­
ing into the nascent loaves, which
beats taking it out on Constance.

**Simple White Bread**

2 teaspoons (1 x 7g sachet) dried yeast
1.5 cups lukewarm water
2 teaspoons sugar
4 teaspoons salt
4 cups white flour
1 egg yolk to glaze
sesame seeds for topping

Quantity: 1 large loaf, or 12 small rolls

Dissolve the yeast in 1/4 cup of
lukewarm water with 1/4 teaspoon
of sugar. Allow to stand 5-10 mins,
until frothy. Meanwhile, in a large
bowl mix 3 cups flour, salt and
remaining sugar. Add frothy yeast
mixture and remaining water.
Slowly add the last cup of flour until
the mixture is stiff enough to form a
dough.

Remove the dough from the bowl
and knead for 15 mins, until smooth
and elastic. Brush dough lightly with
oil, cover it loosely with plastic or a
damp tea towel, and allow it to stand
and double in volume. When dough
has risen, punch it down and knead
it again briefly. Shape into rolls or a
loaf. Brush lightly with oil and allow
it/them to double again, covered as
before. When risen, brush with egg
yolk, sprinkle with seeds and bake in
preheated 200C degree oven for
about 15 mins or until baked through
(longer for the loaf).

Personally, I have never had much
luck making bread, which is due
either to an unconscious rebellion
against patriarchal oppression or
laziness. Homemade bread makes a
lot of the packaged stuff look
decidedly ill, and it’s well worth a bit
of smugness from someone to get
some, girls.

Penelope Cottier.