

sunday



beach bowls

After school, most 18-year-olds in Australia are thinking about the beach or university, but good mates Babs Robertson and Stella Maynard are talking oats. When classes break and all the tests for the week have been taken, the friends get to work at one of their houses in Sydney to create a makeshift cafe stall called Pop-Up Porridge. They begin by cleaning, painting signs, and shopping for kilos of milk, oats, and bananas. Throughout the weekend, they bake banana bread, along with white chocolate and raspberry muffins, and then finish their prep by covering organic oats with water to soak overnight. Finally, on Sunday morning, crowds of school friends, family, administrators, and strangers gather between colorful tapestries and garlands of flags at Pop-Up Porridge to buy steaming cups of chai, baked goods, and the duo's famous porridge, loaded with any combination of sliced fruit, organic yogurt, toasted coconut, berry coulis, and biodynamic honey from Robertson's family farm. Everything's less than \$6, and all the profits go toward the girls' gap year travels to Kenya and Lord Howe Island. It's an after-school job, they say, that lets them watch people enjoy their food and feel warm all over. ▲