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NSW

*Baking Shows*

*BAKING SHOWS*

# **Port Macquarie Baking Show**

*Wednesday 8th June 2011  
West Port Club  
Buller St  
Port Macquarie*

Proudly brought to you by:

 Baking  
Industry  
Gold Sponsor



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## WHITE BREAD SECTION

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- 001 680g White Loaf, condensed square (4 piece)
  - 002 680g White Hi-top, Half Married, (2 piece)
  - 003 450g Vienna, (Baked on a Slipper)
  - 004 French Stick ☆
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## WHOLEMEAL BREAD SECTION

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- 005 680g Wholemeal Condensed Square, (4 piece)
  - 006 680g Wholemeal Loaf Upright, (1 piece)
  - 007 2 Fancy Wholemeal Rolls max 100gms each (eg Knott, Horseshoe)
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## GRAIN BREAD SECTION

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- 008 680g Grain Loaf Condensed Square, (4 piece)
  - 009 450g Grain Cob, (Baked on a Tray)
  - 010 2 Grain Rolls, Maximum 100g per Roll ☆
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## FRUIT SECTION (must have min 30%fruit)

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- 011 4 Fruit Scrolls of your Choice
  - 012 Fruit Tea Cake Filled ( Dough Must Contain Fruit)
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## GOURMET BREAD SECTION

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- 013 680g Sourdough, Rye (Baked on a tray) Must contain 50% Rye
  - 014 680g Sourdough White (Baked on a tray) Natural Culture Based Preferred
  - 015 Pane Di Casa Loaf 680g
  - 016 Savoury Bread- To be judged on your choice of flavours and aroma
  - 017 Turkish Pide Loaf (Max 680g) Pre Fermented preferred
  
  - 018 Ciabatta Loaf (min 200g) Pre Fermented Preferred
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## APPRENTICE SECTION (1st & 2nd Year)

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- 019 450g White Cob on tray (Not Dusted)
  - 020 Happy Birthday plaque made from Marzipan Chocolate or Plastic Icing (Presented on Board must have inscription Happy Birthday)
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## APPRENTICE SECTION (OPEN)

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- 021 450g Wholemeal Vienna, (Baked on a Tray) Not Dusted
  - 022 450g White 5 Strand Plait (Baked on a Tray)
  - 023 Decorated Sponge any type No larger than 203mm with inscription
  - 024 250mm (max) Large Quiche (stored below 5 degrees or will not be accepted)
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## **PIE & PASTRY SECTION** (Classes 24,25,26,27& 28 need to be stored below 5 degrees or will NOT be accepted)

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|-----|---|
| 025 | 2 Plain Meat Pies (stored below 5 degrees )   |
| 026 | 2 Gourmet Pies (stored below 5 degrees ) (please supply description of ingredients) |
| 027 | 2 Sausage Rolls (stored below 5 degrees )   |
| 028 | 2 Pasties (stored below 5 degrees )   |
| 029 | 2 Vanilla or French Vanilla Slice   |
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## **CAKE SECTION**

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|-----|---|
| 030 | 130—140mm Sponge Roll any filling                             |
| 031 | 178mm Plain Sponge ☆  |
| 032 | 203mm Mud Cake, decorated                                     |
| 033 | 254mm (max) Gateau, minimum 3 layers                          |
| 034 | Novelty Cake (will not be cut) ☆                              |
| 035 | Wedding Cake of open dimensions and design. (will not be cut) |
| 036 | Choux Pastry 2 Eclairs 1 filled and 1 Unfilled                |
| 037 | 1 Fruit Flan 200mm or 4 individual Tarlets                    |
| 038 | Banana Bread (Min 500gms)                                     |
| 039 | 2 Caramel Slices  |
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## **Presidents Perpetual Trophy**

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|-----|---|
| 040 | 680g White Square (4 Piece)<br>680g Wholemeal Hi-top (2 piece)<br>450g Fruit Loaf Upright (1 Piece) |
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## **Champion Loaf of the Show— Trophy**

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## **Champion Cake / Pastry of the Show Trophy**

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## **Champion White Loaf - Trophy**

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## **Champion Wholemeal Loaf - Trophy**

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## **Champion Grain Loaf - Trophy**

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## **Champion Gourmet Loaf—Trophy**

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## **Encouragement Award - Certificate - (1st & 2nd Year Apprentices Only)**

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## **Most Successful Bread Exhibitor**

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## **Most Successful Cake & Pastry Exhibitor**

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☆The Star icon indicates the classes to enter for the 2011 NSW Baking Show Championship Awards

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## General Information & Rules

1. The contest is open to all Bakers, Pastry Cooks & Apprentices.

2. Each exhibitor must complete a **Registration Form** (see enclosed form) and submit it to the Baking Show Committee by fax, mail or on day

3. Exhibitors are restricted to **one entry per class** and one exhibitor per entry form. Both or either an individual or bakery/patisserie can enter separately.

4. Exhibits **must be clearly labelled** with **name of exhibitor & class**.

5. All exhibits to be baked in unbranded tins. **No** seeds, grains or flour on any loaves, novelty and sourdough excepted.

6. **Weights, Measures & Uniformity:** All sizes weights measures and quantities stated for each discipline must be followed. Weights (plus or minus 5%) and dimensions will be strictly enforced where stipulated. *All entries will be weighed.*

7. All exhibits will be judged individually. A copy of the Score Sheet can be obtained on request by contacting Tony Smith at the BIA.

8. All entries must be a bona fide manufacture of the exhibitor and should have been specifically produced for the NSW Baking Shows 2010. Any prize winner may be called upon to prove authenticity of the entry. Failing satisfaction, awards may be cancelled or withheld.

9. **All entries must be baked before 6:00pm on Tuesday before the show.**

10. Exhibits will be accepted on **Tuesday 7th June from 3.00pm to 5.30 pm. and Wednesday 8th June from 7:30am to 9:00am.** Exhibits must be in the hands of the stewards **no later than 9.00am day of show**

11. Judges reserve the right to reject entries that do not meet the standard of the categories as outlined.

12. All displays and plates entered into the contest will be displayed at the participant's own risk.

13. Neither the Baking Industry Association NSW, the NSW Baking Show Committee, nor any contractor charged with providing a service can be held responsible for any loss or damage to displays during the course of the event.

- **Judging commences 9:30 am on day of show**
- **Presentation of Award's will be at 2.00pm**

• Please assist our administration by sending in your entry forms early.

14. Entrants that enter the NSW Baking Show Championship Awards must enter under an **individual name** as a Baker or Pastry Chef/Cook not just under the Bakery / Patisserie name.

### Judges

Stewart Latter (Head Judge)

Ron Taylor

Warren Williams

Neville Drake

Rob Paull

Colin Esplin

### Organising Committee

Tony Smith

Stewart Latter

Ron Taylor

Tracy Nickl

Neville Drake



**Baking  
Industry  
Association**

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