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NSW

*Baking Shows*

*BAKING SHOWS*

# Newcastle Baking Show

*Wednesday March 9 2022*

*Newcastle Racecourse*

*Darling St*

*Broadmeadow NSW*

Proudly brought to you by:



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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)

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## WHOLEMEAL BREAD SECTION

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- 004 680g Wholemeal Condensed Square, (4 piece)
- 005 680g Wholemeal Loaf Upright, (1 piece)
- 006 450g Wholemeal Cob (Baked on a Tray)

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## GRAIN BREAD SECTION

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- 007 680g Grain Loaf Condensed Square, (4 piece)
- 008 5 Strand Plait (Baked on a tray)
- 009 450gm Grain Cob (Baked on a Tray)

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## FRUIT SECTION (must have min 30%fruit)

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- 010 Fruit Tea Cake Filled (Dough Must Contain Fruit)
  
- 011 450gm Fruit Loaf High Top

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## GOURMET BREAD SECTION

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- 012 Traditional Crusty Baguette (Natural Based Culture preferred)
- 013 680g Sourdough White (Baked on a tray) Natural Culture Based Preferred
- 014 Flavoured Sour Dough (no weight)
- 015 Savoury Bread– To be judged on your choice of flavours and aroma
- 016 Ciabatta Loaf (min 200g) Pre Fermented Preferred

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## APPRENTICE SECTION (1st & 2nd Year)

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- 017 680g White Loaf, One Piece High Top
  
- 018 2 Fruit Tartlets (No Bigger than 10 cm)

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## APPRENTICE SECTION (OPEN)

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- 019 450g 4 Stand Plait (Baked on a Tray)
  - 020 1 Fruit Flan (Max 254mm)
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## PIE & PASTRY SECTION (Classes 24,25,26,27 need to be stored below 5 degrees or will NOT be accepted)

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- 021          2 Plain Meat Pies (stored below 5 degrees )
- 022          2 Gourmet Pies (stored below 5 degrees ) **Please Supply Description and Flavour of Pie**
- 023          2 Sausage Rolls (stored below 5 degrees )
- 024          2 Pasties (stored below 5 degrees )

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## CAKE SECTION

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- 025          4 Danish Pastries (Assorted)
- 026          2 Sweet Pies (Lid Optional) Max 120mm
- 027          203mm Mud Cake, decorated
- 028          254mm (max) Gateau, minimum 3 layers
- 029          Gluten Free Cake or Biscuit **Ingredients list must be supplied**

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## Bill Lewis Perpetual Trophy

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- 030          680g White Square (4 Piece)  
680g Wholemeal Hi-top (2 piece)  
450g Fruit Loaf (1 Piece)

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## Champion Loaf of the Show– Arthur Denison Trophy

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## Champion Cake / Pastry of the Show Bob Connell Trophy

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## Most Successful Bread Exhibitor

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## Most Successful Cake & Pastry Exhibitor

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## General Information & Rules

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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. Exhibitor's 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 BAA.

8. All entries must be a bona fide manufacture of the exhibitor and should have been specifically produced for the NSW Baking Shows 2021. 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. **All products must be produced in the actual entrants place of business.**

11. Exhibits will be accepted on **Wednesday 9 March from 8.00am to 10:00am**. Exhibits must be in the hands of the stewards **no later than 10.30am day of show**.

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

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

14. Neither the Baking Association Australia 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 10.30 am on day of show**
- **Presentation of Award's will be at 3.00pm**

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

15. 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)

Accredited Judges Panel  
authorized by the BAA



**BAA**

**Baking  
Association  
of Australia**

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