

BAKING ASSOCIATIONS OF AUSTRALIA OVERALL RESULTS SUMMARY

VICTORIAN BAKING SHOW 2018

		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	680g White Loaf Condensed Square (4 Piece)	The Deakin Bakery - Rebecca Duncan	Tatura Hot Bread - Graeme Johnson	Hungie Fangs
Class 002	450g White Vienna Baked on a Tray	Parkview Bakery	Bakers Delight - Luke Farrell	Echuca Riverloaf
Class 003	350g White French Stick	Country Cob Bakery - Chan Khun	Salus Bakery - Rob Booth	Darren Roberts - Kangan Institute
Class 004	680g White Hi Top Half Married (2 piece)	High Country Bakehouse - Daryle Williams	Bakers Delight Echuca	Mawsons Bakery Café - Tim Sullivan
Class 005	2 White Fancy Rolls e.g. Knott, Horseshoe	Banana Boogie Bakery - Jason Spencer	Tatura Hot Bread - John Alexander	Tatura Hot Bread - Steph Edyvean
Class 006	680g Wholemeal Loaf Upright - 1 piece	Tatura Hot Bread - Jeff Alexander	Tatura Hot Bread - John Alexander	Fairley's IGA Shepparton - Timothy Stephens
Class 007	350g Wholemeal Pipe Loaf	Fairley's IGA Shepparton - Benjamin Gillin	Tatura Hot Bread - John Alexander	Tatura Bakery & Lunches - Andrew Whitford
Class 008	680g Pane Di Casa	Bakers Delight Echuca	Banana Boogie Bakery - Jason Spencer	Salus Bakery - Rob Booth
Class 009	680g Sourdough White - baked on a tray	The Honey Thief Bakery	The Good Loaf Sourdough Bakery & Café - Laurie Whelan	The Good Loaf Sourdough Bakery & Café - Matthew Kearns
Class 010	680g Sourdough Rye - Baked on a tray	Banana Boogie Bakery - Jason Spencer	The Honey Thief Bakery	The Good Loaf Sourdough Bakery & Café - Laurie Whelan
Class 011	Turkish Pide Loaf	The Honey Thief Bakery	Bakers Delight - Luke Farrell	Mawsons Bakery Café - Tim Sullivan
Class 012	450 Gm Fruit Loaf	Tatura Hot Bread - Jeff Alexander	Salus Bakery - Rob Booth	Tatura Hot Bread - Graeme Johnson
Class 013	Gluten Free Loaf Bread	Edwards Authentic Village Baker	Banana Boogie Bakery - Jason Spencer	The Deakin Bakery - Dean Picken
Class 014	Gourmet Pull Apart Loaf (To be judged on your choice of flavours and aroma)	Echuca Riverloaf	Bakers Delight Echuca	Mawsons Bakery Café - Rodney Miller
Class 015	Ciabatta Loaf (Minimum 200gm)	Mawsons Bakery Café - Rodney Miller	Fairley's IGA Shepparton - Timothy Stephens	The Good Loaf Sourdough Bakery & Café - Matthew Kearns
Class 016	450g Grain Cob (baked on a tray)	Fizza Aamir - Kangan Institute	Tatura Hot Bread - Graeme Johnson	Fairley's IGA Shepparton - Steven Iowe
Class 017	680g Grain Loaf Condensed Square (4 Piece)	Tatura Hot Bread - Graeme Johnson	Fairley's IGA Shepparton - Steven Iowe	The Deakin Bakery - Dean Picken
Class 018	450 gm 3 Strand Plait	High Country Bakehouse - Korey Poole	Banana Boogie Bakery - Jason Spencer	The Deakin Bakery - Kaitlin Cass
Class 019	680g White Loaf Condensed Square (4 Piece)	The Deakin Bakery - Kaitlin Cass	Fairley's IGA Shepparton - Ash McKenzie	Beechworth Bakery - Ethan Cootes

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Class 020	2 Small Individual Fruit Tartlets	Rolling Pin Pies & Cakes - Kristy Williams	Country Cob Bakery Kyneton - Ryan Khun	Country Cob Bakery Kyneton - Lina Hut
Class 021	2 Plain Meat Pie	Rolling Pin Pies & Cakes - Kristy Williams	Camperdown Bakery	Country Cob Bakery Kyneton - Lina Hut
Class 022	2 Gourmet Beef Pies	Country Cob Bakery - Chan Khun	Country Cob Bakery Kyneton - Ryan Khun	Banana Boogie Bakery - Jason Spencer
Class 023	2 Gourmet Seafood Easter Pies	Rolling Pin Pies & Cakes - Nicole Voist	Country Cob Bakery Kyneton - Lina Hut	Country Cob Bakery - Chan Khun
Class 024	2 Gourmet Chicken Pies	Rolling Pin Pies & Cakes - Kristy Williams	Tatura Hot Bread - Jeff Alexander	Rolling Pin Pies & Cakes - Nicole Voist
Class 025	2 Traditional Pastie	Orange Spot	Rolling Pin Pies & Cakes - Kristy Williams	Tatura Hot Bread - John Alexander
Class 026	2 Plain Sausage Rolls	Fairley's IGA Shepparton - Jarrod Taylor	Mansfield Bakery - John Bertalli	Tatura Bakery & Lunches - Andrew Whitford
Class 027	Fruit Flan - 200mm	Country Cob Bakery Kyneton - Lina Hut	Country Cob Bakery Kyneton - Ryan Khun	Ferguson Plarre Bakehouse
Class 028	4 Fruit Scones	Tatura Hot Bread - Graeme Johnson	Tatura Hot Bread - John Alexander	Pandora's Kitchen
Class 029	Gateau (Minimum 3 Layers) 254mm (Max)	Ferguson Plarre Bakehouse	Mawsons Bakery Café - Rodney Miller	Sugar 'n Spice & All Things Nice
Class 030	2 Vanilla Slices	North End Bakehouse - Matt Aylett	Golden Nugget Bakery - Colin Matthews	Tatura Hot Bread - Graeme Johnson
Class 031	Australia's Best Hot Cross Bun	The Good Loaf Sourdough Bakery & Café - Laurie Whelan		