

BAKING ASSOCIATIONS OF AUSTRALIA OVERALL RESULTS SUMMARY

VICTORIAN BAKING SHOW 2017

		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	680g White Loaf Condensed Square (4 Piece)	Chan Khun Country Cob Bakery	Rebecca Duncan Deakin Bakery	Trevor Stewart Numurkah Bakery
Class 002	450g White Vienna Baked on a Tray	Dean McCudden B/D Echuca	Janette Sleiman Kangan	Daryle Williams Old Country Bakehouse
Class 003	350g White French Stick	Bruce McDonald	Janette Sleiman Kangan	Parkview Bakery
Class 004	680g White Hi Top Half Married (2 piece)	Dallas Shoesmith Albury Bakery	David O'Brien Deniliquin Bakery	Graeme Johnson Tatura Hot Bread
Class 005	2 White Fancy Rolls e.g. Knott, Horseshoe	Dean Picken Deakin Bakery	Len Bullard Echuca Riverloaf	Duncan Grey Mt Dandenong Bakery
Class 006	680g Wholemeal Loaf Upright - 1 piece	Daniel Dryden Fairleys IGA	John Bertallia Mansfield Bakery	Timothy Stephens Fairleys IGA
Class 007	350g Wholemeal Pipe Loaf	Dean McCudden B/D Echuca	Timothy Stephens Fairleys IGA	Trevor Stewart Numurkah Bakery
Class 008	680g Pane Di Casa	Dean McCudden B/D Echuca	Ivan Jercic Kangang	Elwood Sourdough
Class 009	680g Sourdough White - baked on a tray	Elwood Sourdough	David O'Brien Deniliquin Bakery	Duncan Grey Mt Dandenong Bakery
Class 010	Turkish Pide Loaf	David O'Brien Deniliquin Bakery	Dean McCudden B/D Echuca	John Alexandeer Tatura Hot Bread
Class 011	450 Gm Fruit Loaf	Dean McCudden B/D Echuca	Chiticks Bakery	Daryle Williams Old Country Bakehouse
Class 012	Gluten Free Loaf Bread	Dean Picken Deakin Bakery	Haley Kellet Deakin Bakery	Paul Hand Koroit Bakery
Class 013	Gourmet Pull Apart Loaf (To be judged on your choice of flavours and aroma)	Rebecca Duncan Deakin Bakery	Dean Picken Deakin Bakery	Eaglehawk Bakery
Class 014	Ciabatta Loaf (Minimum 200gm)	Laurie Whelan Good Loaf Sourdough Bakery	Paul Cinanni Good Loaf	Rob Beanham Mawson Bakery
Class 015	450g Grain Cob (baked on a tray)	Jarrodtaylor Fairleys IGA	Dean McCudden B/D Echuca	Daniel Dryden Fairleys IGA
Class 016	680g Grain Loaf Condensed Square (4 Piece)	James Emond Tatura Hot Bread	Graeme Johnson Tatura Hot Bread	Len Bullard Echuca Riverloaf
Class 017	450 gm 3 Strand Plait	Duncan Grey Mt Dandenong Bakery	Korey Poole Old Country Bakehouse	Graham Steen Fairleys IGA
Class 018	680g White Loaf Condensed Square (4 Piece)	Haley Kellet Deakin Bakery	Graham Steen Fairleys IGA	Lerroy Wordie B/d Echuca
Class 019	2 Small Individual Fruit Tartlets	Mason Tranter Parkview Bakery	Kyla Wagner Cobram Bakery Café	Kyla Wagner Cobram Bakery Café

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Class 020	2 Plain Meat Pie	Graeme Johnson Tatura Hot Bread	Hannah Tucket Mawsons Bakery	Jeff Alexander Tatura Hot Bread
Class 021	2 Gourmet Beef Pies	Chan Khun Country Cob Bakery	Jeff Alexander Tatura Hot Bread	Lina Hunt Country Cob Bakery
Class 022	2 Gourmet Seafood Easter Pies	Nathan Williams Rolling Pins Pies and Cakes	Karam Jeet Country Cob	Country Cob Bakery
Class 023	2 Gourmet Chicken Pies	John Alexandeer Tatura Hot Bread	Jarrodtaylor Fairleys IGA	Jeff Alexander Tatura Hot Bread
Class 024	2 Traditional Pastie	Ferguson Plarre Bakehouses	John Alexandeer Tatura Hot Bread	Orange Spot Bakery
Class 025	2 Plain Sausage Rolls	Chiticks Bakery	John Alexandeer Tatura Hot Bread	Daniel Dryden Fairleys IGA
Class 026	Novelty Cake - Themed Fruit Belt Region	Ivan Jercic Kangang	Athirah Basalamah Kangan	Ferguson Plarre Bakehouses
Class 027	Fruit Flan - 200mm	Kristy Williams Rolling Pins Pies and Cakes	Graeme Johnson Tatura Hot Bread	Rod Miller Mawsons Bakery
Class 028	4 Fruit Scones	Rod Miller Mawsons Bakery	Dean McCudden B/D Echuca	Trevor Stewart Numurkah Bakery
Class 029	Gateau (Minimum 3 Layers) 254mm (Max)	Rod Miller Mawsons Bakery	Kyla Wagner Cobram Bakery Café	Parkview Bakery
Class 030	2 Vanilla Slices	North End Bakehouse	Graeme Johnson Tatura Hot Bread	Jeff Alexander Tatura Hot Bread
Class 031	Australia's Best Hot Cross Bun	Alex Lauder CJs Bakery		