



BAA Baking Association of Australia



2024 AUSTRALIA'S BEST PASTIE COMPETITION

Proudly brought to you by:



PILOT[®]



Tuesday 18th - Thursday 20th June
Moonee Valley Racecourse, Melbourne

ENTER ONLINE - BAA.ASN.AU



EXHIBITOR

OFFICIAL ENTRY FORM

ONLINE ENTRY NOW AVAILABLE

AUSTRALIA'S BEST PASTIE COMPETITION

Bakery Name:.....

Address:.....

Suburb:.....State:.....Postcode:.....

Contact Numbers:..... Name.....

Email:.....

Declaration

I/We declare that the submitted product is made and sold on site at our store. I agree to the judges having a 4 month period to randomly visit our store and verify this product is being made and sold in store.

All judging decisions are final. Entrants will receive a copy of their scores and results at the completion of the competition via post.

I agree that the title of Australia's Best Pie or Pastie will be awarded to the bakery name only and cannot be awarded to an individual.

I agree that only the National Winners will be allowed to use "Australia's Best Pie" or "Australia's Best Pastie". ALL OTHER CATEGORY WINNERS ARE PERMITTED TO USE THE CATEGORY TITLE ONLY.

Signature:.....Date:.....

Are you a Member of the BAA? Yes No

Conditions of Entry

- 1. All entry forms must be sent to the BAA to be registered and all payments must be finalised prior to the judging of your product.
2. Entry forms that are submitted after Friday 14th June will attract a \$5.00 per category entry administration fee.
3. Registered entries can be delivered to Moonee Valley Racecourse on the following days: Monday 17th June from 11am-4pm, Tuesday 18th and Wednesday 19th June from 9am - 4pm, & Thursday 20th June 8-10am.

Please indicate your preferred delivery method. We will contact you with delivery procedures:

Hand Delivery Australia Post Courier Service

Official Presentation: Thursday 20th June at 3pm in the Competition area.

ENTRY FEE:

Members \$35 Per Entry Per Class
Non Members \$45 Per Entry Per Class
Entry forms submitted after 14th June will attract a \$5 administration fee per entry.

SEND ENTRY FORM TO:

Baking Association of Australia
PO BOX 574 Gosford NSW 2250
events@baa.asn.au

CATEGORY

Traditional Pastie (Traditional Style Australian Pastie Using Puff Pastry)

Cornish Pastie (Using Short Crust Pastry with meat and Root Vegetable Only. Must Be Crimped Across The Top.)

Gourmet Pastie (Your Own Crea- Flavour.....)

Vegetarian Pastie Flavour.....

Gluten Free Pastie Flavour.....

APPRENTICE SECTION

Traditional Pastie

Name:.....

TAFE:

3 PASTIES FOR EACH CATEGORY AND ENTRY MUST BE SUBMITTED



OFFICE USE ONLY

Delivery Details

Email Details

Invoiced

Paid: CC DD CASH OL

For further details, contact the BAA Office: 02 4340 0244

WWW.BAA.ASN.AU