

Baking Associations of Australia - OVERALL RESULTS SUMMARY TASMANIAN BREAD SHOW 2022

<u>Class / Category</u>		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	680g White Loaf Condensed Square (4 Piece) Terry Proctor Memorial Trophy	Steve Lodge Cottage Bakery	Isaac Reeve	Shaun McCarthy
Class 002	680gm White Hi-Top Half Married (2 Piece)	Isaac Reeve	Steve Lodge Cottage Bakery	Bakers Delight Mowbray
Class 003	450g Five Strand Plait (Baked on a Tray)	Trevallyn Bakery	Bakers Delight Mowbray	Steve Lodge Cottage Bakery
Class 004	French Stick - No Seeds or Dust	Bakers Delight Mowbray	Shae Hynes St Helens Bakery	Rye Bisset
Class 005	680g Wholemeal Condensed Square (4 piece)	Bakers Delight Mowbray	Ryan Cartledge	VB Pandya
Class 006	450gm Wholemeal Vienna (Baked on a Tray)	Steve Lodge Cottage Bakery	Troy Millican	Rye Bisset
Class 007	680g Wholemeal Loaf Hi Top (1 Piece)	Shaun McCarthy	Ryan Cartledge	Cody Huet
Class 008	680gm Grain Loaf Condensed Square (4 Piece)	Bakers Delight Mowbray	Ryan Cartledge	Rye Bisset
Class 009	450g Grain Cob (Baked on a Tray)	Steve Lodge Cottage Bakery	Shaun McCarthy	Bakers Delight Mowbray
Class 010	2 Round Grain Rolls Maximum 100gm	Bakers Delight Mowbray	Rye Bisset	Shaun McCarthy
Class 011	450g Fruit Loaf High Top	VB Pandya	Steve Lodge Cottage Bakery	Bakers Delight Mowbray
Class 012	4 Fruit Scones	Bakers Delight Mowbray	Bakers Delight Mowbray	Shaun McCarthy
Class 013	4 Fruit buns of main production batch, not to be made individually	St Leonards Milk Bar Bakery	Troy Millican	Shaun McCarthy
Class 014	680g Sourdough White (Baked on a Tray) Natural Based Culture	Bryce Digby Crustys Ulverstone	Isaac Reeve	Bakers Delight Mowbray
Class 015	680g Pana Di Casa Loaf	Bakers Delight Mowbray	VB Pandya	Shaun McCarthy
Class 016	Savoury Bread Pull Apart	Shaun McCarthy	Bryce Digby Crustys Ulverstone	Isaac Reeve
Class 017	Ciabatta Loaf (Minimum 200gm) Pre Fermented Preferred	Cody Huet	Shaun McCarthy	Rye Bisset

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Class 018	680 gm Gluten Free Loaf	Shaun McCarthy	Cody Huet	Troy Millican	
Class 019	Apprentice 1st & 2nd Year 680gm White Hi-Top (1 piece) dusted must be hand moulded	Not	Ryan Cartledge	Hayden Mclean	Maddie McNeill
Class 020	Apprentice Open Fruit Flan Max 254mm	1	Crystal Stewart	Hayden Mclean	Troy Millican
Class 021	Apprentice Open 450gm White 3 Strand Plait (Baked on a Tray)		James Babos Bakers Delight Mowbray	Jai Whelan Cottage Bakery	Maddie McNeill
Class 022	Apprentice Open Eclairs (Choux Pastry) - one filled and decorated, the other to be plain and empty	2 x	Hayden Mclean	Sophie Weedings	Rye Bisset
Class 023	2 Traditional Sausage Rolls		Troy Millican	Shaun McCarthy	Rye Bisset
Class 024	2 Traditional Pasties - Flaky Pastry		Shaun McCarthy	Cody Huet	Troy Millican
Class 025	2 Plain Meat Pie		Shaun McCarthy	Troy Millican	Rye Bisset
Class 026	2 Gourmet Red Meat Pies		Jamie Lacy	Jamie Lacy	Steve Lodge Cottage Bakery
Class 027	2 Seafood Pies		Cody Huet	Troy Millican	Rye Bisset
Class 028	2 Chicken Pies		Rye Bisset	Jamie Lacy	Cody Huet
Class 029	3 Biscuits of your choice		Rye Bisset	Maddie McNeill	St Leonards Milk Bar Bakery
Class 030	2 Vanilla Slice (Minimum 9cm x 7cm)		Crystal Stewart	Maddie McNeill	Shaun McCarthy
Class 031	2 Slices of your choice (Minimum 6cm x 4cm)		Sophie Weedings	Shaun McCarthy	Crystal Stewart
Class 032	Mud Cake Decorated 254mm Minimum 3 cake layers		Maddie McNeill	Kara Wilson	
Class 033	2 Assorted Danish		Crystal Stewart	Maddie McNeill	Crystal Stewart
Class 034	Ian Freeberg Perpetual Trophy		Ryan Cartledge		

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Champion Loaf Of The Show - David Cripps Trophy	Bryce Digby White Sordough			
Champion Pie of the Show	Jamie Lacy Lamb Pie			
Champion Cake/Pastry	Crystal Stewart Danish Pastry			