

# BAKING ASSOCIATIONS OF AUSTRALIA (NSW) OVERALL RESULTS

## SUMMARY WOLLONGONG BAKING SHOW 2023

<u>Class / Category</u>		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	<b>680g White Loaf Condensed Square (4 Piece)</b>	Bakers Delight Albion Park Rail - Tim Eason	Woolworths Bulli - Stephen Crossley	Coonara Bakery - Shane Christian
Class 002	<b>680gm White Hi-Top Half Married (2 Piece)</b>	Bakers Delight Albion Park Rail - Jason Crouch	Coonara Bakery - Shane Christian	Kings Langley - Hayden Smith
Class 003	<b>450gm Vienna (Baked on a Slipper)</b>	Coles Dapto - Paul Blazic	Woolworths Bulli - Tim Ellis	Woolworths Bulli - Jamie Steen
Class 004	<b>680gm Wholemeal Condensed Square (4 piece)</b>	Bakers Delight Lane Cove	Bakers Delight Albion Park Rail - Jason Crouch	Bakers Delight Albion Park Rail - Alf Bartolotta
Class 005	<b>680g Wholemeal Loaf Upright (1 Piece)</b>	Bakers Delight Albion Park Rail - Alf Bartolotta	Bakers Delight Lane Cove	Bakers Delight Albion Park Rail - Jason Crouch
Class 006	<b>450g Wholemeal Cob - Baked on a Tray</b>	Bakers Delight Albion Park Rail - Jason Crouch	Bakers Delight Albion Park Rail - Alf Bartolotta	Coles Dapto - Paul Blazic
Class 007	<b>680gm Grain Loaf Condensed Square (4 Piece)</b>	Bakers Delight Lane Cove	Bakers Delight Albion Park Rail - Alf Bartolotta	Bakers Delight Albion Park Rail - Jason Crouch
Class 008	<b>5 Strand Plait Baked on a Tray</b>	Paul Maddock	Bakers Delight Albion Park Rail - Jason Crouch	Matthew Murray
Class 009	<b>450g Grain Cob - Baked on a Tray</b>	Coles Schofield - Kasthuri Anantha Narayanan	Bakers Delight Albion Park Rail - Alf Bartolotta	Bakers Delight Albion Park Rail - Jason Crouch
Class 010	<b>Fruit Tea Cake Filled</b>	Bakers Delight Albion Park Rail - Jason Crouch	Bakers Delight Albion Park Rail - Alf Bartolotta	Woolworths Bulli - Jamie Steen
Class 011	<b>450g Fruit Loaf Hi Top</b>	Craig Hawes	Bakers Delight Albion Park Rail - Alf Bartolotta	Matthew Murray
Class 012	<b>Traditional Crusty Baguette</b>	Flour Water Salt - Rodney McFarlane	Flour Water Salt - Luke Fowler	Flour Water Salt - Jack Tarlinton
Class 013	<b>680gm Sourdough White (Baked on a Tray)</b>	Matthew Murray	Craig Hawes	Paul Maddock
Class 014	<b>Flavoured Sourdough</b>	Lagom Bakery	Matthew Murray	Paul Maddock
Class 015	<b>Savoury Bread</b>	Lagom Bakery	Woolworths Bulli - Chad Dorahy	Woolworths Bulli - Jamie Steen
Class 016	<b>Ciabatta Loaf (Minimum 200gm)</b>	Flour Water Salt - Luke Fowler	Flour Water Salt - Rodney McFarlane	Bakers Delight Albion Park Rail - Jason Crouch
Class 017	<b>680gm White Loaf, one piece High Top</b>	Bakers Delight Albion Park Rail - Ryan Danicska	Kings Langley - Hayden Smith	Coles Singleton - Erin Murphy

# BAKING ASSOCIATIONS OF AUSTRALIA (NSW) OVERALL RESULTS

## SUMMARY WOLLONGONG BAKING SHOW 2023

<u>Class / Category</u>		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 018	<b>2 Fruit Tartlets (no bigger than 10cm)</b>	Gumnut Patisserie - William Nickl	Gumnut Patisserie - Josh Dallas	Bakehouse Café
Class 019	<b>450gm 4 Strand Plait (Baked on a Tray)</b>	Coles Singleton - Erin Murphy	Coles North Richmond - Alycia Harvey	Kings Langley - Hayden Smith
Class 020	<b>Fruit Flan (max. 254mm)</b>	Gumnut Patisserie - William Nickl	Gumnut Patisserie - Danielle Cassar	Gumnut Patisserie - Carla Penza
Class 021	<b>2 Plain Meat Pie</b>	Bite Me Bakehouse	Paul Maddock	Coonara Bakery - Shane Christian
Class 022	<b>2 Gourmet Pies</b>	Samuel Gee Pies and Pastries	Farrar & Sons Bakehouse - Scott Farrar	Tonitto Cakes
Class 023	<b>2 Sausage Rolls</b>	Samuel Gee Pies and Pastries - Annabelle Duff	Bite Me Bakehouse	Coonara Bakery - Shane Christian
Class 024	<b>2 Pasties</b>	Samuel Gee Pies and Pastries - Annabelle Duff	Gumnut Patisserie - Josh Nickl	
Class 025	<b>4 x Danish Pastries</b>	Parfait Patisserie - Damo Wright	Parfait Patisserie - Alex Miller	Parfait Patisserie - Troy Hindmarsh
Class 026	<b>2 x Sweet Pies (Lid Optional) Max 120mm</b>	Parfait Patisserie - Damo Wright	Gumnut Patisserie - Danielle Cassar	Gumnut Patisserie - Carla Penza
Class 027	<b>Mud Cake, Decorated 203mm</b>	Zweefers Cakes - Nicole Bourke	Gumnut Patisserie - Sam Crawshaw	Bakehouse Café
Class 028	<b>Gateau (Minimum 3 Layers) 254mm (Max)</b>	Gumnut Patisserie - Renee Bridges	Parfait Patisserie - Damo Wright	Gumnut Patisserie - Josh Nickl
Class 029	<b>Gluten Free Cake or Biscuit</b>	Gumnut Patisserie - Josh Nickl	Parfait Patisserie - Troy Hindmarsh	Flour Water Salt - Fumike Harris
Class 030	<b>Novelty Cake</b>	Zweefers Cakes - Nicole Bourke	Althea by Zin - Lacey Consadine	
Class 031	<b>Perpetual Trophy</b>	Bakers Delight Albion Park Rail - Alf Bartolotta		
<b>Champion Loaf Of The Show</b>		Lagom Bakery - Flavoured Sourdough		
<b>Champion Cake / Pastry of the Show</b>		Gumnut Patisserie - Renee Bridges - Gateau		
<b>Most Successful Bread Exhibitor</b>		Bakers Delight Albion Park Rail - Jason Crouch		

**BAKING ASSOCIATIONS OF AUSTRALIA (NSW) OVERALL RESULTS  
SUMMARY WOLLONGONG BAKING SHOW 2023**

<u>Class / Category</u>	<u>First</u>	<u>Second</u>	<u>Third</u>
Most Successful Cake Exhibitor	Parfait Patisserie - Damo Wright		