Baking Associations of Australia - OVERALL RESULTS SUMMARY TASMANIAN BREAD SHOW 2025

Class / Category		First	Second	Third
Class 001	**680g White Loaf Condensed Square (4 Piece) Terry Proctor Memorial Trophy**	Bakers Delight Mowbray	Xavier Barker - TAS Tafe Devonport	Banjos Launceston - Dylan Price
Class 002	**680gm White Hi-Top Half Married (2 Piece)**	Cottage Bakery - Steven Lodge	St Leonards Milk Bar/ Bakery - Leigh	Bakers Delight Mowbray
Class 003	**450g Five Strand Plait**	Spreyton Bakery - Nathan Wilson	ETC Bakery - Pat French	Bakers Delight Mowbray
Class 004	**French Stick - No Seeds No Dust**	Bakers Delight Mowbray	Brightons Best Bakehouse - Sophie Weeding	Spreyton Bakery - Nathan Wilson
Class 005	**680g Wholemeal Condensed Square (4 piece)**	Bakers Delight Mowbray	Allan Brown - Coles	Cottage Bakery - Steven Lodge
Class 006	**450gm Wholemeal Vienna**	Bakers Delight Mowbray	Allan Brown - Coles	Cottage Bakery - Steven Lodge
Class 007	**680g Wholemeal Loaf Hi Top (1 Piece)**	Cottage Bakery - Steven Lodge	Xavier Barker - TAS Tafe Devonport	Spreyton Bakery - Nathan Wilson
Class 008	**680gm Grain Loaf Condensed Square (4 Piece)**	Bakers Delight Mowbray	Allan Brown - Coles	Spreyton Bakery - Nathan Wilson
Class 009	**450g Grain Cob**	Bakers Delight Mowbray	Cottage Bakery - Steven Lodge	Spreyton Bakery - Nathan Wilson
Class 010	**2 Round Grain Rolls Maximum 100gm each**	Bakers Delight Mowbray	Spreyton Bakery - Nathan Wilson	Matthew Death
Class 011	**680g Fruit Loaf High Top**	Bakers Delight Mowbray	Brightons Best Bakehouse - Sophie Weeding	St Leonards Milk Bar/ Bakery - Leigh
Class 012	**4 Fruit buns of main production batch, not to be made individually**	Cottage Bakery - Steven Lodge	Bakers Delight Mowbray - James Babos	Bakers Delight Mowbray
Class 013	**Sourdough White (Baked on a Tray) Natural Based Culture**	ETC Bakery - Pat French	Brightons Best Bakehouse - John Holman	Matthew Death
Class 014	**Pana Di Casa Loaf**	Bakers Delight Mowbray	ETC Bakery - Pat French	Windy's Bakery - Anthony Reid
Class 015	**Savoury Bread Pull Apart**	Spreyton Bakery - Nathan Wilson	St Leonards Milk Bar/ Bakery - Leigh	St Leonards Milk Bar/Bakery - Liam
Class 016	**Sourdough Flavourerd - Natural Culture Base**	Bakers Delight Mowbray	Brightons Best Bakehouse - John Holman	ETC Bakery - Pat French
Class 017	**680gm White Hi-Top (1 piece) (Not dusted must be hand moulded)**	Xavier Barker - TAS Tafe Devonport	Brightons Best Bakehouse - Sophie Weeding	St Leonards Milk Bar/Bakery - Liam

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Class 018	**4 x Scrolls with Iced Fondant or butter cream or plain icing**	St Leonards Milk Bar/Bakery - Liam	Brightons Best Bakehouse - Sophie Weeding	
Class 019	**450gm White 3 Strand Plait**	Brightons Best Bakehouse - Sophie Weeding	St Leonards Milk Bar/Bakery - Liam	VJ's Bakery
Class 020	**4 x Vienesse Biscuits (must be singles no fillings or toppings)**	Jean-Pascal Patisserie - Eve Charlesworth	St Leonards Milk Bar/Bakery - Liam	Brightons Best Bakehouse - Sophie Weeding
Class 021	**2 Traditional Sausage Rolls**	St Leonards Milk Bar/ Bakery - Leigh	St Leonards Milk Bar/Bakery - Liam	VJ's Bakery
Class 022	**2 Traditional Pasties - Flaky Pastry**	St Leonards Milk Bar/ Bakery - Leigh	St Leonards Milk Bar/Bakery - Liam	Windy's Bakery - Anthony Reid
Class 023	**2 Plain Meat Pie**	Cottage Bakery - Steven Lodge	St Leonards Milk Bar/Bakery - Liam	Taylors Bakehouse
Class 024	**2 Gourmet Red Meat Pies**	Taylors Bakehouse	St Leonards Milk Bar/Bakery - Liam	Taylors Bakehouse
Class 025	**2 Seafood Pies**	Cottage Bakery - Steven Lodge	Windy's Bakery - Anthony Reid	Brightons Best Bakehouse - Jamie Lacy
Class 026	**2 Chicken Pies**	Taylors Bakehouse	Porter Avenue Pies & Cakes	Richmond Bakery - Cristobal Mauciotroncoso Gumenz
Class 027	**Fruit Flan (Maximum 254mm)**	Brightons Best Bakehouse - Sophie Weeding	Jean-Pascal Patisserie - Eve Charlesworth	St Leonards Milk Bar/ Bakery - Leigh
Class 028	**2 Vanilla Slices**	Richmond Bakery - Maya Maxwell	Taylors Bakehouse	St Leonards Milk Bar/Bakery - Liam
Class 029	**Mud Cake Decorated 254mm Minimum 3 cake layers**	Richmond Bakery - Melisa Viveros Alvarado	Richmond Bakery - Nancy Hernandez Reyes	Brightons Best Bakehouse - Sophie Weeding
Class 030	**4 x Croissants**	Brightons Best Bakehouse - John Holman	Brightons Best Bakehouse - Sophie Weeding	St Leonards Milk Bar/ Bakery - Leigh
Class 031	**4 x Open Speciality Viennoiserie**	St Leonards Milk Bar/Bakery - Liam	St Leonards Milk Bar/ Bakery - Leigh	
Class 032	**4 x Danish Pastries**	ETC Bakery - Pat French	Brightons Best Bakehouse - Sophie Weeding	Brightons Best Bakehouse - Sophie Weeding
Class 033	**4 x Gourmet Decorated Donuts**	St Leonards Milk Bar/ Bakery - Leigh	St Leonards Milk Bar/Bakery - Liam	
Class 034	**Ian Freeburgh Memorial Trophy**	Cottage Bakery - Steven Lodge		

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Class 035	**2026 Australia's Best Fruit Mince Pie**	Gumnut Patiserrie		
Champion Loaf Of The Show - David Cripps Trophy	**Bakers Delight Mowbray**	Class 9 - 450gm Grain Cob		
Champion Pie of the Show	**Taylors Bakehouse**	Class 24 - Gourmet Red Meat Pie		
Champion Cake/Pastry of the Show	**Brightons Best Bakehouse - Sophie Weeding**	Class 27 - Fruit Flan		