

MEDIA RELEASE

September 3, 2009

Head south for the best pies in the West

Denmark Bakery's reputation for excellence has been upheld at the 2009 Smoke Free Perth Royal Show, where for the third year running, it was named Most Successful Exhibitor in Pastry Cooking.

The bakery won multiple awards in the Bread and Pastry Competition including best jubilee twist, most successful apprentice, best round apple pie, best unbaked cheesecake and best black forest cake. But the jewel in the crown was winning the coveted best meat pie award.

"That was a real coup for us because the great Aussie pie is such an icon," said co-owner Clete O'Brien. "It was an absolute delight to win that class".

A team of judges yesterday sampled their way through more than 540 pies, pastries, breads and cakes from 116 small businesses.

Chief pastry judge Mike French said standards improved every year and many bakeries would soon start planning next year's entries.

"If there was no Royal Show there would be nothing to aim for," he said. "They look forward to it and start talking about it after Christmas."

Mr French was pleased with great improvements in the decorated and gourmet pastry entries such as the pie created to look like a roast chicken by Jaylea's Patisserie, which won most creative gourmet pie.

"We want them to be different; that's creative, it had the wow factor," Mr French said.

The Miami Bakehouse was named Most Successful Bread Exhibitor, winning multiple awards including best wholemeal cob, best plain white French stick, best gourmet sweet style bread, best blueberry muffins, best creative vanilla slices and best pasties.

"To be awarded Best Bread Baking Exhibitor amongst such a high level of competition is a great reward for our baking team," said owner David Palmer. "It is terrific to be recognised for all the effort we put into creating our products."

The Tony Noonan Memorial prize for the **Champion Loaf** entered in the Show was again won by Bakers Delight Centro Mandurah, this year for an Italian continental bread.

Chief bread judge John Noonan said the standard of wholemeal and multigrain bread was very high and these types of bread were gaining popularity for their health benefits. He said a wholemeal loaf "was a whisker away" from winning champion loaf but making the Italian loaf was more challenging because it was free flowing and not in a tin.

PIE RESULTS

The best meat pie for 2009 was won by Denmark Bakery.

Culley's Tearooms in Fremantle won the prize for the best sausage roll.

Jaylea's Patisserie in Willagee won the best gourmet lamb and gourmet chicken pies as well as most creative gourmet pie.

Brighton Bakery in Scarborough won best gourmet beef pie.

The Miami Bakehouse won best pasties.

BREAD RESULTS

The Champion Loaf was won by Bakers Delight in Centro Mandurah for its continental Italian/Franzola white. It also won best wholemeal loaf and best upright fruit bun loaf. Owner David Moodie, a former submariner who is weeks away from finishing his baking apprenticeship, said it was surreal to have again won Champion Loaf.

Baker's Delight Meadow Springs won wholemeal sourdough and champion gourmet bread exhibitor.

Baker's Delight Swan View had the best gourmet French stick.

Little Home Bakery in Northbridge took home the prizes for best Vienna type rye bread, Vienna loaf and traditional German/European style rye bread.

Royale Patisserie in Albany won best Turkish bread for the second time.

CAKES AND PASTRIES

Jaylea's Patisserie in Willagee won best vanilla slices for the second year running and best cream horns baked by an apprentice. Pastry chef and owner Darren Rowe, who started the business six years ago, said the secret to his vanilla slice was the buttery pastry and flavour of the custard.

Krusty Kob in Warwick won most creative pastry cooking exhibit and best torte.

Patisserie La Vespa in South Fremantle won best chocolate éclairs.

The Miami Bakehouse won best blueberry muffins and most creative vanilla slices.

Pinjarra Bakery won best Danish pastries and Swiss roll.

Denmark Bakery won best black forest cake, unbaked cheesecake, jubilee twist and round apple pie.

Media contact:

Maryanne Shaddick: 0438 945 506 / mshaddick@raswa.org.au
www.perthroyalshow.com.au

**The 2009 Smoke Free Perth Royal Show is presented by The Royal Agricultural Society of Western Australia
Saturday, September 26 to Saturday, October 3**



Community Partner