

slice

from the Baking Industry Association
for cafés, caterers and bakeries



New Zealand Bakery of the Year

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Bakels Supreme Pie of the Year

PLUS

Keeping your secrets

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Macarons – the new cupcakes?

Fine food photos

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From the Office

BIANZ EXECUTIVE OFFICER BELINDA JEURSEN REPORTS

At BIANZ it's the start of a "new year" in a sense, with our AGM behind us and a newly elected executive planning ahead for the next 12 months. We've already had one very productive board meeting.

A big welcome to our two new board members, Thomas Thomas and David Plunkett, and to Brendan Williams as our new President. My thanks to Jason Heaven for the three years he put in as President. He oversaw some major shifts forward in this time and luckily for us remains on the board. His characteristic enthusiasm and innovation is always appreciated.

We say goodbye to Gary Cameron who has finally been allowed to retire. Thank you Gary for all your support and encouragement over the years.

I myself look forward to serving our members and the broader baking industry in the coming year. There's always a way to do things better so keep the feedback coming.

One from the heart

The following letter came to us in July from the Heart Foundation.

Good afternoon

The Heart Foundation was contracted from August 2008 to June 2010 to deliver a Food Industry Demonstration pilot. The pilot contained a range of regional and national food industry related projects that aimed to support positive changes being made to the food supply.

The Heart Foundation would like to thank you for your involvement in the pilot and your support of the Heart Foundation Food Industry Project Managers' work over the past 18 months. Many of the projects have proven successful and sustainable and have laid solid foundations for future work. For projects that have an ongoing role they will be integrated into the Heart Foundation's current Food Industry work or transitioned to another provider.

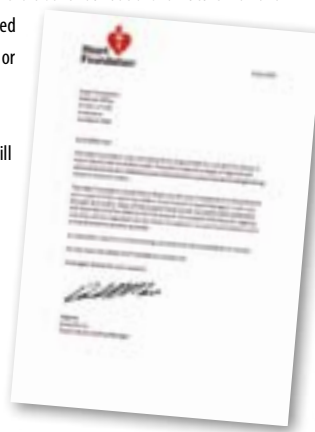
An evaluation report is currently being compiled and will be available on request. For any inquiries please don't hesitate to contact me.

Once again thanks for your support.

Regards

Dave Monro

Food Industry Setting Manager



Worth knowing

90 Day Trial Period

Until now, employers with fewer than 20 employees could use a 90 day trial period provided for in the legislation. This is under review and is now likely to be extended to all employers. Several conditions are to be met in this regard:

- It is for a specified period not exceeding 90 days
- It is for an employee who has not previously been employed by the employer.

During or at the end of the trial period the employer may dismiss the employee, and if so the employee is not entitled to bring a personal grievance or other legal proceedings in respect of the dismissal. However, a trial provision does not prevent an employee from bringing a personal grievance or legal proceedings on other grounds.

While a trial period allows for termination of the employment agreement without scrutiny as to the reasons for termination, it is good management practice to communicate fully with any employee under a trial provision as to any performance shortcomings and to assist with this where possible, so as to meet obligations of good faith in the workplace.

More information on this is available to BIANZ members in the Members Only section of the BIANZ website.



NEW MEMBERS

The Baking Industry Association welcomes these new members:

Ambrosia Patisserie and Bakery
Bistro Forty Seven
Café Grecco
Cryermalt
Euro Café
First in Windsor
Indian Minar
Island Bay New World
Koco Café
Lahmajou Company Ltd
Lincoln Hospitality
Newtown Bakery and Café
Nosh Café
Robert Harris
Starry Kitchen
Te Mata Bakehouse
Te Tuhi Café
The Cake Artist
The Terrace Café

Waikanae
Waiuku
Auckland
Auckland
Auckland
Invercargill
Ashburton
Wellington
Auckland
Christchurch
Lincoln
Wellington
Ashburton
Papakura
Auckland
Havelock North
Auckland
Philippines
Auckland

From the President

BRENDAN WILLIAMS KEEPS IN TOUCH

Hi all,

At our recent AGM, I had the honour of being elected BIANZ president for the coming year.

I am the co-owner of Marlow Pies in Dunedin – a family run business supplying the South Island with a range of pies and pastry-goods. I have served for two years on the executive now and am looking forward to building on the vision we have to support, assist and inform our members to grow and sustain profitable businesses.

I am committed to furthering the good work of the BIANZ over the coming year with a particular emphasis on sustainability as we are a non-profit organisation reliant on our members and our partners for survival. It is therefore imperative that we are able to sustain our own momentum based on this constraint whilst adhering to our strategic objectives.

I'd like to thank the outgoing president Jason Heaven who has been our leader for the last three terms and has overseen significant change during this time.

We are grateful also that he remains on the executive to ensure his immense skills and experience are still active in our association. I would also like to thank the standing executive, including our tireless Executive Officer, Belinda for their amazing work over the last 12 months culminating in the fabulous Fine Foods NZ show at the ASB Showgrounds in Auckland.

A special mention also for Gary Cameron who has served our members in various capacities for 35 years and now takes a well-deserved retirement from active duty with our association.

Welcome also to the two new members of our executive: David Plunkett from Couplands Bakery in Christchurch and Thomas Thomas from Windmill Cakes in Kapiti.

We held our annual BIANZ Bakery of the Year competition in the thick of the Fine Foods NZ show along with the Trainee of the Year Competition in association with Weston Milling. These were banner events at the show, were well run and drew amazing crowds.

Our events were topped off by hosting a Celebrity Bake-Off with the competitive Alison Mau taking out the top gong. The competitors' banter drew large crowds, adding to baking's presence as what seemed to be the centre of the show. Congratulations to Kidds Cakes & Bakery in Christchurch for taking out the Bakery of the Year in what was a very intriguing contest. All sections were won by different bakeries but the consistency of Kidds' entries saw them take out the top award.

Looking ahead, there have been discussions with fellow baking associations in Australia, so look out for a re-kindling of the shared activities we have enjoyed in the past.



Winter arrived early here in the South but there have been very few bad weekends. (I can say that after spending most of mine on sporting sidelines watching little people run about.) One good thing about a long, cold winter is that people love to warm themselves with hot food, so I hope your tills have been ringing over the last few months to keep you feeling warm inside.

Happy baking!

Brendan

From the Vice President

MICHAEL GRAY REPORTS ON BIANZ'S BUYING PARTNERS

Thanks to all the BIANZ partners who helped make our presence and events at Fine Food NZ such a success.

Ecomist and Frucor join the growing number of partners providing support to BIANZ members and thus having a listing in the partner directory and on the back page of *Slice*.

Like all good business arrangements, these partnerships are win-wins. BIANZ members win with a front-foot position when setting terms with these suppliers and with the support they can get through BIANZ. The suppliers win through the advertising, endorsement and added customers we bring them. To make it work, of course, you should look to these suppliers first.

I can personally recommend both of these suppliers. We've had Ecomist at Nada Bakery for many years and continue to be very pleased with their product and service.



We have dealt with Frucor for just two years and only wish we had started with them earlier. Isn't hindsight great? They've given us great service and great deals.



What more do you want?

Happy baking

Michael

Commitments

In addition to a new president, two new members were elected to the BIANZ executive committee at this year's AGM.

David Plunkett

Everyone in the baking industry comes with a passion borne from some distant memory, often the aroma of fresh baking.



In David's case, it was the free Kitchener bun given to him as a hungry school boy after a lengthy tour of a local plant bakery.

David has been in the baking industry for over 30 years. He completed his apprenticeship in 1983 with a Trade Certificate in bread baking from the Regency Park School of Food and Catering in Adelaide, South Australia.

David spent many years travelling throughout Australia before settling in Christchurch in 1992 "to raise our next generation of bakers," as he puts it.

He has been extremely fortunate, he says, to work over the years for, and with, some great people and iconic companies: Goodman Fielder, Ernest Adams, Arnott's, then through supermarket bakeries before branching out for himself in a small suburban bakery.

He is now with Coupland's Bakeries as General Manager of Operations where he is able to apply all the training and experience he has gathered over his lengthy baking career.

David Plunkett looks forward to being able to pass on some of this experience, and also to working with the BIANZ executive to help promote and advance this wonderful industry.

Thomas Thomas

Like many of the current executive, Thomas Thomas is a second generation baker. He grew up in the family business,

the Windmill Quality Cake Shop, which has been going now for over 40 years.

Thomas and his wife Mary own and operate the Windmill shop in Paraparaumu, near Wellington.

Thomas has achieved lots with his career as a baker, winning many medals and awards. He now feels it is time to give something back to the industry.

Thomas is very keen to promote training and apprenticeships, and would love to see more young people take up the opportunity to learn baking.

The best part, he says, is when an apprentice grasps a new concept and he sees the light go on when they finally get it.



Gary goes bush

BIANZ veteran Gary Cameron stepped down from the executive committee at this year's AGM.

You – yes you – are probably indebted to Gary Cameron. Why?

Since you're reading this, you've probably got some involvement with bakers and baking, and just about every bakery in New Zealand has probably been affected in some way by Gary's efforts.

He has been a member of the Baking Society, now the BIANZ, for 35 years. He served as president twice, vice president three times, and was made a Life Member in 2004. He was there on behalf of bakeries negotiating wage settlements with the unions back when that was the way it was done. He has run the Bakery of the Year competition, a huge job, for many years (who's counting?), raising the skills, profile and profits for bakeries nationwide.

The need to keep on training the next generation of bakers has been a constant

concern for Gary. "Remember who helped you," he says. Following his own advice, Gary has trained 27 apprentices, including one Apprentice of the Year and two runners up.

Gary Cameron came to the baking industry by accident, first as a contract delivery driver for Big Ben Pies. From there he progressed to factory manager, then on to ownership in a bakery in partnership with his wife and soulmate Jean and the late Jack Almao.

Before that he had served an apprenticeship in sheet metal and coppersmithing, (five years of purgatory he says), managed service stations (when, as he points out, they provided actual service), sold used cars, drove for TipTop Ice cream, and went into a seven day dairy with Jean.

Incidentally – and not many people know

this now – Gary effectively started this magazine, putting out a newssheet of what he called his "scribbles". We are promised more of his scribbles in the future.

Gary does have a way with words – a dry Kiwi-joker wit. You get the impression, and it's true, he's been a bit of a hard man, a capable boxer, in his time. He can tell you an engaging tale or two but he doesn't waste time. At meetings he's always quick to push aside the cabbage and get down to the corned beef.

The BIANZ committee presented Gary with a camouflage jacket for his main preoccupation these days: hunting. Yes he is definitely a good keen man.

It was close to sheer luck that Jean and Gary Cameron got into baking. It was even luckier that the baking industry got Jean and Gary Cameron.



Your trade secrets are property

Amanda Munting-Kilworth looks at intellectual property

BIANZ members express concerns from time to time about the disclosure of trade secrets or confidential information – in particular recipes – by an ex-employee.

As a rule, if an employee uses the employer's time and facilities to generate any intellectual property this will be the property of the employer.

Intellectual property comes in many forms. It includes trademarks, patent rights, design rights, know-how and trade secrets. A trade secret is in essence any critical information that is kept out of the public domain. The protection of this information is what prevents competitors from making identical products or performing similar processes. Unlike patents, there is no registration for trade secrets.

You should be aware that safeguards can be included in employment agreements such as intellectual property, confidentiality provisions and/or restraint of trade provisions to prevent a former employee from using confidential information gained during the course of employment for the benefit of a competitor. Regardless of any express provision in an employment

agreement, however, an employee has a duty of good faith and honesty towards his or her employer and this includes maintaining the confidentiality of the employer's confidential information. This implied obligation continues beyond the termination of employment.

It may be difficult to distinguish a trade secret (property of the employer) from experience and skill which an employee has acquired during the course of employment, which is the property of the employee. However the following guidelines can help decide whether information is confidential:

- The nature of the employment – is confidential information habitually handled?
- The nature of the information itself – can it be properly classified as a trade secret?
- Did the employer impress upon the employee the confidentiality of the information?
- Is the information easily isolated from other information which the employee is free to disclose?

There is always a risk of disclosure when an employee leaves a workplace. If confi-

Amanda Munting-Kilworth is Employers' Advocate MGZ Ltd. (Sarah Bradshaw is on maternity leave.)

McPhail Gibson & Zwart Ltd specialise in providing employment law advice to employers. BIANZ members are entitled to a free telephone advisory service for an initial consultation (after which the standard charge-out rates apply). If you wish to discuss any employment law-related issue, please call Amanda Munting-Kilworth at McPhail Gibson & Zwart Ltd on 03 365 2345.

dential information has been disclosed or used, action may be taken to restrain the individual from using the information which is claimed to be confidential.

It may however be difficult to establish a breach on the part of an employee because an individual has a right to exploit all skill, experience and knowledge acquired while working for any individual employer.

We strongly recommend that you seek advice to ensure that your current employment agreements contain sufficient protection regarding what you perceive to be trade secrets and confidential information. This is a prudent and proactive step in ensuring that your employees understand that they are privy to confidential information and that it remains the property of the employer.

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news and views

Forty years and still baking

Thomas Thomas opened the doors of The Windmill Quality Cake Shop in Cobham Court, Porirua City on March 23 1970. This March, the entire Thomas family along with a number of former and current staff members celebrated the 40th birthday of the business.

Over the last 40 years the business has continually developed new product lines to keep them up to date with bakery technologies and the ever changing needs of customers, as well as enduring the ups and downs associated with differing economic climates and governments.



The business has moved locations since opening, with the takeover of Monet Cake shop in Serlby Place, Porirua City in the mid 70's. Thomas and his wife Julie, also ran a mobile cake shop for several years in the late 70's and had a retail outlet in North City Plaza for 9 months in 1996.

In 2001, The Windmill Quality Cake shop set up a second bakery with its own shop on the Kapiti Coast in Paraparaumu.

The Windmill Quality Cake Shop has always been a family affair with Thomas and Julie's three sons, Michael, Thomas and Daniel all becoming bakers, and their daughter Johanna working in the shop while at school and university in Weillington. And it remains a family affair

today with the Porirua store now owned and operated by Michael with his wife Victoria, and the Paraparaumu store owned by Thomas and his wife Mary.

Over the last 40 years, the Windmill Quality Cake Shop has a proud reputation for training over 40 apprentice bakers to the highest levels, including several who have either won or ranked highly in the Baking Society Apprentice of the year.

The business has also won several awards in the Baker of The Year competition as well as other local awards including Porirua's Top Shop Award on three different occasions.

With changes in times and tastes, must come changes in products. The latest additions at The Windmill Quality Cake Shop include a variety of Gluten Free and Diabetic lines.

The Thomas families are looking forward to serving quality products to its customers in Porirua and Paraparaumu for another 40 years or more.

Happy Birthday!

Roy West joins Southern Hospitality Ltd

Roy has big shoes to fill following Clifford Banks into the role of managing the Bakery Division of Southern Hospitality. Just two years after filling a need in the market, the sales of bakery specific products are growing exponentially.

Roy brings a wealth of hands-on experience to the company. He served most of his apprenticeship at Ann's Pantry, once considered the best bakery in Auckland before completing it with Super Value/ Woolworths.

After working at a couple of other bakeries Roy leapt into owning his own businesses, most notably Eurobake Patisserie & Cafe on Auckland's North Shore where, with his staff, he picked up quite a few medals at the BIANZ annual baking competitions.



Roy West

Training and passing on knowledge is important to Roy, and in his role at Southern Hospitality this will be invaluable as he assists bakeries to improve their quality and performance with new technologies.

These new technologies may help encourage more into the industry and help solve the apparent shortage of good skilled bakers.

The shortage of new bakers is often assumed to be due to the early hours of the morning bakers have to start work. "They haven't figured that they can spend a large part of the day at the beach if they want to," Roy says with a smile.

"Like all things in life, I see baked goodies returning to popularity and therefore the overall industry growing with, for instance, the recent revival we have experienced with cupcakes," says Roy.

"Baking styles have definitely changed over the past ten to fifteen years going from what was mostly an English style to now more internationally varied offerings influenced by our passion for travelling.

"These are all good signs for the industry and with equipment that has a small footprint and is automated, we are able to deliver so much more than we could a decade or so ago."

Food agencies merge

The New Zealand Food Safety Authority and the Ministry of Agriculture amalgamated into one agency in July as part of a wider programme for "enhancing performance and improving service delivery across the state sector". NZFSA has been disestablished as a government department and its functions and responsibilities transferred to MAF as of 1 July.

The Director General of MAF says this should not affect stakeholders as contact details and reporting lines remain much as they were. Like functions are being brought into logical "clusters" under seven main branches reporting to the Director General.

MAF expects the groupings to be complete by the end of the year.

The seven new groups are Policy, Standards, Verification, response, Crown Forestry, Business Services and Office of the Chief Executive



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more news and views

World's largest tiramisu

Swiss bakers have built the world's largest tiramisu in a bid to reclaim their record breaker status.

The 2.3 tonne dessert was made by 155 bakers in an ice-skating rink in Porrentruy, Switzerland.

Guinness World Record officials confirmed it had reclaimed the title.

Last year bakers in Lyon, France, stole the 2007 Porrentruy record (782kg) by creating a 1075kg cake in the shape of France.

But the Swiss town emerged victorious after creating the titanic tiramisu using 799kg of mascarpone, 6,400 eggs, 350 litres of cream, 189kg of sugar, 300 litres of coffee, 35kg of cocoa, 66 litres of liqueur and 64, 000 biscuits.

The cake, which was 8cm deep and covered 50 square metres, was finished off with a chocolate powder portrait of Barack Obama reportedly in celebration of his Nobel Peace Prize win.

Chocolate lowers blood pressure?

High blood pressure or hypertension can be controlled by dark chocolates, according to a new study. It is discovered that dark chocolates can reduce the high blood pressure.

Researchers have found a compound present in the dark chocolate named as flavanols which causes the blood vessel to dilate and hence reduces the blood pressure, researchers have arrived at a conclusion after so many investigations conducted in different countries on different people with different age groups.

The research was carried out in Adelaide University by Dr Karin Ried. During the study, it was established that flavanols elevated the production of endothelial nitric oxide that helps in promoting vasodilatation thus helping lower the

blood pressure.

Usually people with normal blood pressure conflict this study in their normal life because eating chocolate does not result any change in their blood pressures, but on the contrary people with high blood pressures experienced reduction in their blood pressures by taking dark chocolates.

It has been found that blood pressure lowers down by 5mm Hg on the consumption of dark chocolate which is similar to the reduction in BP while doing physical activities.

Moreover, the research needs further studies to clarify that chocolate consumption can be useful for long term also..

Booze and bacon cupcakes anyone?

When David Arrick, a newly laid-off Wall Street law firm veteran, saw cupcakes described as "pink, sweet, cute, and magical," he just about puked and decided then to take matters into his own burly hands.

His new venture, Butch Bakery, peddles big, boozy cupcakes with XY-approved patterns like camo, wood grain, and houndstooth.

Manly flavors include rum-soaked Madagascar vanilla cake with cola Bavarian cream filling (Rum & Coke), chocolate beer cake with beer-infused buttercream and pretzels (Beer Run), and peanut butter cake with banana Bavarian cream and crumbled bacon.

The liquor-infused treats – "manly cupcakes for manly men" – are available for delivery anywhere in Manhattan, Brooklyn, and Queens.

See <http://www.butchbakery.com/> for more entertainment.

Hungry thief steals all the pies

DNA taken from partially eaten food could catch out a hungry thief who has twice raided a Buller tuckshop, stealing more than \$400 worth of food.

The peckish thief raided the Buller netball pavilion twice in one week during June, taking about 24 pies, 24 sausage rolls, 50 bags of chips and boxes of chocolate and lollies, the Westport News reported.

After the first break-in last, the club replaced a door smashed by the thief with boarding. This was not enough to stop the culprit who returned on the following Monday – prying open a gap between the boards – for a second feed.

Police had taken fingerprints and there was a possibility the culprit's DNA samples could be taken from leftover crumbs, Westport senior constable Denis Bergman told the newspaper.

Krispy Kreme moving in

Krispy Kreme's glazed doughnut brand has spread from the American south to more than 600 stores around the world. There are 55 stores in Australia, in Sydney, Melbourne and Brisbane, with Adelaide and Perth likely to see them next.

Krispy Kreme Australia owns the New Zealand territory. Its director, Michael Sherlock, is well known to many New Zealanders as co-founder of the Brumby's bakery franchise, which he sold in 2007. He visited New Zealand recently and said he was "continuing to eye opportunities here," according to the New Zealand Herald.

Sherlock said the success of Subway in New Zealand was a pointer to how Krispy Kreme could perform. It could set up here in a number of ways including selling the master franchise, look for joint venture partners or as in Australia, own the stores and hire staff itself.

NEW products

Pomegranate Cranberry

James Crisp Ltd, the importers, have announced the release of Ocean Spray's new Pomegranate variety of its renowned BerryFusions® Fruits

Pomegranate Cranberry offers bakers innovative value added potential for Christmas says Lance Newing, James Crisp trading manager for Ocean Spray.

"It is set to inspire product innovation in baked goods, while satisfying consumer demand for new and exciting flavours."

Cranberries have traditionally been well known for their supreme versatility, flexibility and extensive applications across multiple categories like cereals, snacks and bars. Now it's bakery's turn, says Lance Newing.

The exotic pomegranate has a contemporary and distinctive taste, and together with the cranberry offers a winning super-fruit combination. They are both also a vibrant red colour that packs plenty of visual appeal into any application, perfect as a cherry alternative at Christmas.

Presoaking is not required and the product does not absorb moisture over time. Further advantages include retained piece identity, absence of colour bleed and stable pricing and supply. As with all Ocean Spray sweetened dried fruits, BerryFusions® Fruits are available in various sizes and specifications.

Europa steam tube oven

The Europa Leonardo steam tube oven, recently imported from Italy by Southern Hospitality, is the first Europa oven in New Zealand and the first in the southern hemisphere with the automatic setter option.

The oven was imported by Southern Hospitality for Andrew Fearnside of Wild Wheat in Auckland. He describes it as "an amazing piece of equipment." The four deck oven has 35mm steam tubes which results in regular and uniform heat distribution, so every loaf is the same. Add to this the latest technology in oven insulation and it consumes up to 40% less power than conventional alternatives.

Andrew Fearnside specialises in sourdough and is impressed with the consistent quality of the bread from the Leonardo. He



The first loaves fresh out of the new Europa Leonardo oven at Wild Wheat.



Andrew Fearnside, Wild Wheat Director (left) and Roger Fewtrell, Southern Hospitality Managing Director (right), watch the loaves coming off the loader.

believes it was the computer-controlled consistency of the heat with the unique tubing that gave the first baking of ciabatta lightness, even aeration and a crispy crust. Apparently it was eaten quite quickly.

With a baking surface of 15 square metres, the Europa Leonardo can cook 200 ciabatta in just over half an hour. The cost efficiency of the oven is described as "fantastic": the oven maintains a constant temperature which has reduced the baking time by several hours per day, and being able to programme it means guesswork is taken out of the process.

Another feature of Europa ovens is that any maintenance can be performed from the front, meaning the ovens can be installed using a minimum of space.

There are many other Europa oven bakery solutions for bakeries, confectionary makers, hotels, restaurants, fast food outlets, pizzerias. The Europa range includes modular deck ovens, electric convection ovens, cyclothermic deck ovens, and probers: in all a wide range of options to suit most applications.

more **NEW** products

Is poor reading hurting your business?

Could your workplace benefit from literacy training?

Does work frequently have to be redone?

Do you continue to have accidents or near accidents, even though you provide health and safety training?

Do you continue to get customer complaints?

Are employees reluctant to make comments and suggestions?

Are forms and reports completed incorrectly?

Nearly half, about 40 percent, of the New Zealand workforce has difficulties with reading, maths and communication. It's highly likely to be affecting your business, and your bottom line, in ways you may not even realise. New Zealand's poor adult literacy rates have long been considered a serious issue that costs business through accidents and injuries, high wastage, mistakes, missed deadlines and low productivity.

The Department of Labour has created a website aimed at helping employers with literacy training in the workplace.

The Department of Labour's new Skills Highway website profiles New Zealand businesses who've spent the last few years trying and testing workplace literacy training.

The Skills Highway website will help you:

- Assess whether there's a problem in your workplace
- Implement the right solution
- Plan and organise training to help address the issue
- Measure how effective your programme was
- Improve on what you have already completed.

Skills Highway offers practical, plain English, business-focused information, tools and resources, plus real life stories from companies who have successfully upskilled their staff.

Start here: www.skillshighway.govt.nz



A fresher poach

Egg producers and marketers Zeagold introduced a specialty poaching egg, an entirely new approach to egg marketing, at Fine Food in Auckland in June.

The "Poachers" are being marketed in the retail market under the Farmer Brown brand but are also proposed as a useful addition to the café kitchen.

The key is a guarantee of a perfect poach every time.

Bernadette de Bono, Farmer Brown Marketing Manager, says that Poachers are not just a significant step forward for Farmer Brown, but also a first for the egg industry.

"Until now, the only option when selecting eggs was by size or grade. By offering a product based on end usage we are eliminating fuss, and instilling confidence in shoppers that these particular eggs will make them a star in the kitchen", she says.

Two key factors determine how well an egg poaches: freshness and the age of the hen. Typically, better albumen quality eggs come from younger hens. You can use the freshest grade 7 or 8 size egg, which predominantly comes from an older hen, but will have poorer albumen quality therefore not poach well, resulting in large skirts of watery whites.

To guarantee the integrity of the product, Farmer Brown conducted independent tests to determine the optimum size for a perfectly poached eggs. The winners were eggs that had better albumen quality, typically coming from younger hens.

The eggs are on the small side but can save one of those little worries in even the most expert kitchens.

Order enquiries: orders@zeagold.co.nz
Phone 0800 FOR EGGS – (0800 367 344)
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Tanco's Euro-Bake range of European style siliconised pure vegetable parchment papers are changing the way top bakers and chefs think about baking. Not only do they significantly improve the quality and consistency of your baking, they do it in a way that saves you money.

With Tanco Euro-Bake, we guarantee you'll get easier release and less browning, everytime! Plus it's fully reversible and surprisingly robust, giving you up to 30 more bakes per sheet. Bake for bake, high quality Tanco Euro-Bake costs less than regular greaseproof paper*.

Tanco Euro-Bake is ideal for a wide range of uses including croissants, bread, buns, cookies, cakes, savouries and sausage rolls. It's even great for cooking chicken, or as a packing material for a wide range of products.

So what's the secret? Tanco's Euro-Bake range combines the strength, heat resistance, and release properties of 100% natural cellulose paper, with the outstanding barrier properties achieved through our FDA approved silicone coating process.

Tanco Euro-Bake is available with two levels of silicone coating (Premium and Light) so you can choose the one that's right for you. We also offer a choice of two convenient sizes plus a custom cutting service that provides the exact size to fit your oven.

*Cost comparison based on multiple use of product as per usage recommendations.

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Suggested uses for Euro-Bake Premium.

- Fudge Brownies (30 bakes)
- Bread (20 bakes)
- Muesli Slice (30 bakes)
- Chocolate Chip Cookies (40 bakes)

NB: This is indicative only. Results will vary based on recipe and cooking conditions.



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more NEW products

Sealing it in

A customer can become quite annoyed when their pie – your delicious product – leaves a grease mark on the car passenger seat on the way back to the office. Something like this is bound to happen unless you use a grease resistant paper bag.

Unibag Packaging has a range of grease-resistant paper bags for pies in white or brown stock lines or custom printed. The grease resistant papers are effective in pie warmers for up to five hours, maintaining pies in top condition because the paper breathes.



Even better, new technology means Unibag can now apply a special seal strip at the inside-top of the bag which will allow bakeries to seal it with a traditional heat seal bar. Some commercial customers require a fully sealed bag which until recently was possible only by using specialised materials and flow wrap machines. Now all bakeries can provide a pie sealed in a traditional bag for a very cost effective price.

For more information contact customer services at Unibag Packaging on 0800 806 006.

Events calendar

What	When	Where
Sydney Royal Fine Food Show	1–10 September	Sydney Convention and Exhibition Centre
Sachsenback trade fair for the bakery and confectionary trades.	11–13 September	Dresden, Germany
IBIE International Baking Industry Exposition	26–29 September	Las Vegas Convention Center
Foodtech/Packtech New Zealand's premier event for the food & beverage technology and packaging technology industries	12–14 October	ASB Showgrounds, Auckland
Bakery Indonesia	27–30 October	Jakarta International Expo
Gulfood Exhibition	20–23 February	Dubai, UAE
BakingTech 2011	27 February–2 March	Downtown Chicago Marriott
Anuga 2011 10 Specialised trade shows under one roof	8–12 October	Cologne

Bakers go soft

Surprised baker brews up a beaut

Food and drink are naturally closely related but it is rare for bakers to make serious amounts of soft drink. Nevertheless, that is what bakers Pete and Marleen ("just Pete and Marleen will do") have found themselves doing.

They remain a little surprised about it themselves.

Pete and Marleen came originally from Belgium. Like many European bakers, the craft is in their families and baking has been their life. They came to New Zealand five years ago after nine years running a bakery in Colorado, and bought the Swiss Bakery and Café in Richmond, not far from Nelson, about three years ago. They plan to stay.

Using an old family recipe, Pete ("always very creative," says Marleen) made lemonade for friends and neighbours in Richmond. The lemonade so impressed the neighbours they insisted that Pete and Marleen go commercial with it. They hesitated but finally, in February this year, they took the plunge, selling a batch of the lemonade at the local farmers' market.



Pete and Marleen at NZ Fine Food in June.

The neighbours were right. It is an appealing product and it sold rapidly. With summer half over, it wasn't the ideal time to launch a soft drink but that doesn't seem to have mattered. With a couple of sales trips, Pete's Lemonade now sells from Northland to Otago in cafés, restaurants, supermarkets and even a liquor wholesaler or two. Some serious cocktail mixologists love it.

Pete brews the concentrate in the bakery. It's all natural: fresh lemon juice, organic sugar, vinegar and natural flavours. They deliver the concentrate to a plant in Nelson where it is mixed with lightly aerated water before being bottled and packaged.

Pete's Natural Lemonade remains essentially a two-person operation, from brewing to sales and marketing, but its acceptance has been so rapid and widespread that serious marketing must follow.

They're planning another trip around the North Island and have just taken on a sales agent in Dunedin. They still sell at farmers' markets at weekends but Marleen has the surprised sound of someone with a tiger by the tail. Business certainly is fizzing for Pete and Marleen.

If you would like to sell or distribute Pete's Lemonade, call Marleen on 021 0765 758. The website is www.peteslemonade.co.nz

ACHIEVEMENTS

Incredibly crazy

How Kidd's Cakes in Christchurch became Bakery of the Year

by David Tossman



It's a complete bakery now, and quite a big one, with a full line of breads, pastries, desserts and cakes, but Martin Meehan started Kidd's Cakes in a converted garage making only fancy cakes for children (hence the name).

It is most appropriate then that Kidd's Cakes' star entry in the Bakery of the Year competition was a very fancy kid's delight, the gingerbread house on the cover of this issue of *Slice*.

The gingerbread starred. It obviously took the greatest time and effort and attracted the most attention. But the other products that went to gain Kidd's Cakes their accumulated total and the big award all took exceptional practice and effort as well.

How did they do it? "Basically by a helluva lot of teamwork," says Business Manager Chad Meehan. "We got buy-in from the staff. We couldn't do it without that commitment from the bakers and decorators."

Chad praises the entire team but particularly mentions Bakery Manager **Melissa Rathgen** and decorator **Rochelle Howley**.

The decision to enter and to devote resources to the Bakery of the Year competition was made much earlier but it wasn't until the 2010 rules – the products to be entered, their required dimensions, weights and decorations – went online at the beginning of May that details planning could begin.

Days of research went into the whole range before they began making trial products. Having come up with what they thought would be a great gingerbread design – and not the usual cottage – they first consulted Gary Cameron, the competition organiser and auditor,

about the details of the rules. There was a maximum base size, but apart from that, Gary assured them, it could be any sort of building or structure made predominantly of gingerbread.

The house – a tower in fact – took over 50 hours of work and, Chad estimates, cost more than \$2000. "Incredibly crazy," he calls it. The design has two octagonal storeys topped off with a four-room penthouse. They added a spire as well but decided in the end that it was literally over-the-top.

The devil, as always, is in the details. Chad put many hours, he recalls, searching for the right interior lights, finally inserting LEDs run from a couple of nine volt batteries in the base.

Chad carried the 12 entries to Auckland by air, taking the gingerbread tower in two parts and assembling it at the Fine Food show. At the airport, the boxes had to be scanned, of course. Likewise on the return journey but this time the assembled tower would not fit through the scanner. What to do? They finally put it through sideways. It says much for the structure that it survived the abuse with only the merest chip.

The whole effort might have seemed "incredibly crazy" but the investment has paid off. "It's definitely busier," says Chad.

They were hesitant about taking on another staff member before the win but did so afterwards and are very pleased they did: now with the Bakels Pie Award win, the influx of new customers was bound to grow even greater.

Another honour came the Kidd's Cakes way with the gingerbread house being exhibited in the foyer of the Canterbury Museum during a fairytale theme school holidays promotion.

As of early August the gingerbread tower remains on show in the shop and they expect to get another four months out of it. "It will be very sad," says Chad, "when it goes."

A good year

For Kidd's Cakes, the Bakery of the Year award was their second big win this year after taking first place in the Champion Hot Cross Bun Competition for the South Island earlier this year.

Speaking at the Bakery of the Year awards dinner, Chad Meehan thanked his team for the hard work they put into the competition.

In addition to the swag of BIANZ medals and trophies, Kidd's Cakes won a Rondo pastry sheeter from Burns & Ferrall.

Another win followed in July in the Bakels Supreme Pie Awards. Not a bad year for Kidd's Cakes.

The swag

The Bakery of the Year title is awarded on the total of wins and places in the competition sections and categories. Kidd's haul was:
Gold Medal – Gingerbread Section section
Gold Medal – Boston Bun section
Gold Medal – Sultana Bun section
Silver Medal – Honey Roll section
Silver Medal – Choux Pastry section
Silver Medal – Decorated Cake section
Bronze Medal – Café Cake section
Bronze Medal – Cup Cake section
Bronze Medal – Flan section
Highly Commended – Sweet Pastry section
First runner up – Best Cake in the Cake Category
First runner up – Best Bread in the Bread Category

Fine Food photos

A selection of shots from in and around the BIANZ presence at Fine Food NZ in June.

Right and below: winners in the decorated cake, cup cake, and cut slice sections. Photos of all entries can be seen via the BIANZ website.



The distinctive BiANZ gingerbread theme stand won plenty of praise and attention.



Brendan Williams takes in advice from the veterans, Gary and Jean Cameron, in the demanding job of laying out the competition entries.



Clinton Squibb from Barker Fruit Processors prepares samples for the crowd.



Bongard man Francois Klein helps out at one of the Burns & Ferrall stands.



Well-known Taranaki restaurateur/chef Stephen Houghton stops by to admire the bakers' work.



In the public gaze, top: Bakery of the Year judges Bruno Falco, Matt Armstrong and Marcus Braun assess the honey rolls. Middle: Ralf Schmidt and Renny Aprea give consideration to the cupcakes. Bottom, Chief Judge Paul Hansen, right, on hand for Messrs Aprea and Schmidt for the tricky puff pastry section.



Marcus Braun demos a cake using Nestlé ingredients



Bakels bakers Andreas Voegelin and Tony Marshall strut their stuff with gluten-free cheese straws.

The Weston Milling celebrity bake-off



Robbie Burns of Rob's Patisserie Ponsonby gives TV journalist Alison Mau a couple of hands.



Huffer heads Dan Buckley and Steve Dunstan take advice from Mandy Smith, Heaven's Bakery, on icing their cakes.



Sean Armstrong of Loaf in Panmure, Auckland, finds some amusement in Radiochick (her word) Jay Jay Feeney's cake decorating effort.



Rose Kloeg, Rebecca Gray, Leanne Heaven, Marissa Nikolic.



Brent and Katherine Kersel.

The BIANZ Awards Dinner



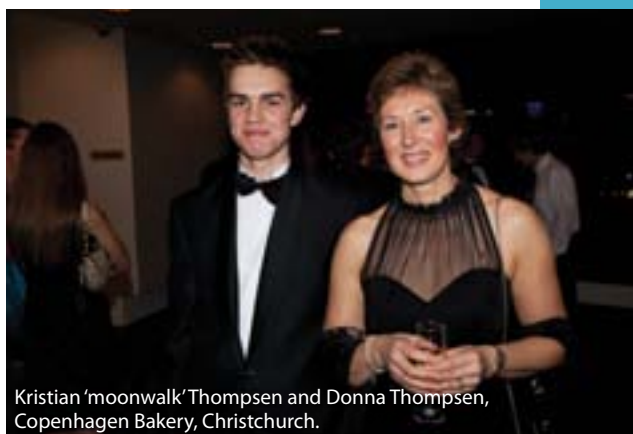
Karen Wilson, Wendy Meaclem, Mike Meaclem, Grant Wilson.



Annette and James Cootes, Kiss & Bake Up, Otaki.



Mazulu Ndhlovu from Blenheim, Ben Rumbi and Melly Melly from Whangaparaoa.



Kristian 'moonwalk' Thompsen and Donna Thompsen, Copenhagen Bakery, Christchurch.

The Awards

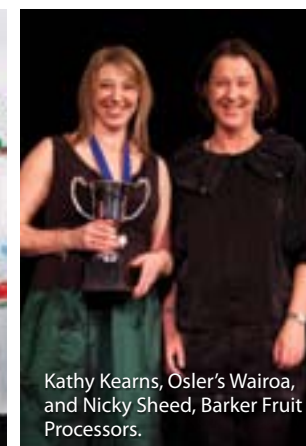
These and many other awards event photos can be seen and downloaded via the BIANZ website: www.bianz.co.nz



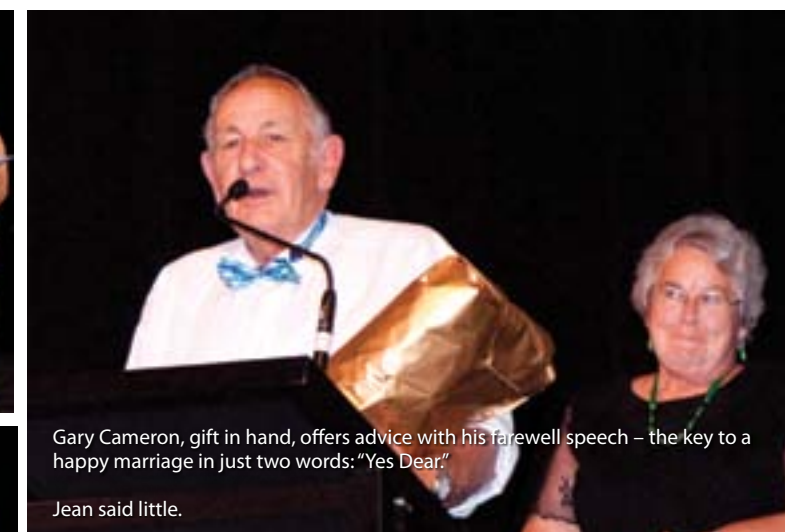
Weston Milling honours: Melanie Kerr, Shane Mackay, Dion Ram, Jason Hay, Melly Melly, Marnie Oberer.



Brendan Hooper, Hastings City New World.



Kathy Kearns, Osler's Wairoa, and Nicky Sheed, Barker Fruit Processors.

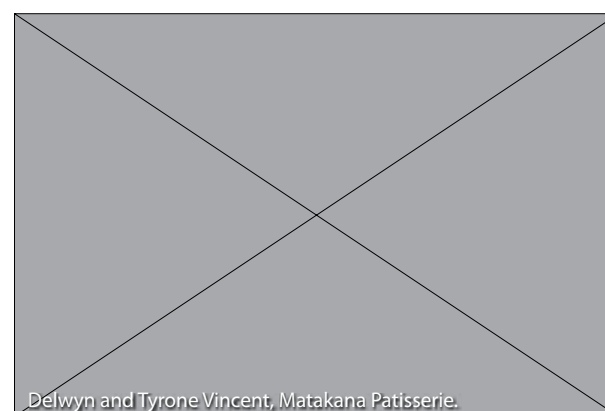


Gary Cameron, gift in hand, offers advice with his farewell speech – the key to a happy marriage in just two words: "Yes Dear."

Jean said little.



Dion and Tiffany Ram from Eltham, \$19,000 better off on the night as a result of winning in the Weston Milling Trainee of the Year Competition.



Delwyn and Tyrone Vincent, Matakana Patisserie.



Chad Meehan, Kidd's; Angie Robertson, Hastings City New World; John Kloeg, 10 o-Clock Cookie Co Masterton.



Shane and Kathy Kearns, Osler's Wairoa; Chad Meehan, Kidd's Christchurch; Michael Kloeg, 10 o-Clock Cookie Co Masterton.



WE WENT TO THE NATIONAL BANK WITH **BREAD** THEY HELPED US TURN IT **INTO GOLD**

"If you have something to crow about, then crow." Not the kind of words you'd expect to hear from a bank, but exactly the words that helped Lievito Bakery become the successful award-winning business it is today.

It all started when Kevin Gilbert left school and wanted to become a baker. After a stint working as a hotel chef he decided to start his own business. He ended up starting two.

Kevin and his wife Esther were encouraged to attend one of The National Bank's finance and budgeting workshops. "It was there that we heard some of our best advice; "Do less, get more." They learned that business success doesn't always come from doing more; often it comes from doing less. Taking this tip on board, they sold one business to focus entirely on the other.

Lievito Bakery received all of their attention, and its customer base steadily grew as a result. Kevin never looked back and at the end of 2009 he entered The National Bakery Competition, winning Best Gluten Free Bread and Third-Best

Bread in the country. Kevin says that none of this would have been possible without the support of The National Bank, and with the recognition gained from the awards, he's taking on new customers every week.

So what does it take to build a successful business that bakes some of the best bread in New Zealand? Some practical advice, a couple of workshops and the genuine enthusiasm and partnership of The National Bank's Business Banking team have certainly helped Kevin along the way.

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of New Zealand



The Gingerbreadman Bakery

Not just a trend – taking allergies seriously

by Belinda Jeursen

Carl Black knows a lot about allergies and the repercussions of eating the wrong food – his wife, and both children, have multiple food allergies between them – wheat, dairy, eggs, soy, apple and more.

But when he bought a small bakery in Christchurch nine years ago he hadn't even met his wife yet and he knew very little about gluten intolerance and food allergies.

"The bakery was making two loaves of gluten free bread a week for specific

customers and I thought this was a waste of time and stopped doing it," says Carl. "The feedback I got changed my mind very quickly."

He extended his range to a few hundred loaves a week and now his bakery produces 99.9% gluten free product, making the South Island's largest selection of gluten free and other allergy friendly products.

He supplies hospitals, boarding schools, cafés and restaurants and offers a courier service to anywhere in New Zealand

Carl tells me that back then there was not much available in the way of gluten or wheat free baking, but he started making more and more products as the demand grew.

"Customers brought their own recipes to me and there was a lot of trial and error. They were my main source of information and really educated me. I would have been lost without them. At that stage I was the only one doing gluten free baking." Carl says he develops new products by looking at "normal" baked products and then seeing if he can produce some-



thing similar using different ingredients. "I'm always thinking outside the square, adapting recipes to suit people's needs."

Canterbury has the highest rate of coeliac disease in the country, but luckily also the most bakeries dedicated to producing gluten free products. Carl's bakery goes a few steps further however. "Lots of places do just gluten free, but there are so many people who have multiple allergies. We do gluten, wheat, dairy, egg, yeast and soy free products and also make diabetic cakes for people occasionally.

"We try to help anyone really. It doesn't always work and it's not always cost effective but I have happy customers and most of my business is from word of mouth."

Any non-gluten free products are bought in and the only non-gluten free products Carl makes are muffins which are made from a premix in a separate area with separate equipment.

New staff are trained to understand the importance of what they are making and the importance of doing it properly. "I've heard of bakeries making gluten or wheat free bread and then slicing it on the normal bread slicer," Carl says.

"Allergies are not just trendy – there are people out there who get very sick if they eat the wrong thing and end up off work for three or four days. There are serious ramifications for people with food intolerance too."

Hospital dieticians send their patients to The Gingerbreadman Bakery and Carl says that sometimes they just about cry when they come into the bakery and realise that their dietary restrictions are being catered for. "Sometimes they've tried to make things themselves and it's been expensive and a failure. It's far

more convenient for them to buy baked products. We also get a lot of customers who don't have any allergies but like and buy our product."

Sixty five percent of Carl's business is wholesale in the South Island. He has some private customers in the North Island but says freight costs have stopped him from taking wholesale further. "That and the freshness factor. We bake specific products on different days but everything is made fresh every week."

Carl sees this focus on freshness as the key to good gluten free product. "A lot of gluten or dairy free product is not that fresh because it's been frozen or gas vacuum packed. We also blend our own flours, including rice, tapioca, potato starch, corn, soya and maize."

When I asked Carl about the challenges of making gluten free and other specialised product he says that first there has to be a thorough understanding of the restrictions of baking in this way. "Things don't rise and stretch in the same way. Things crumble, flavours are different. You have to understand the basic science behind it. It's a process of chemical balancing. You have to work harder to get the textures and flavours right.

"So I focus on the technicalities – what will react if I try this? Which flours are stronger and how will this taste once it's finished?" But Carl says the biggest challenge is the finishings. "In some cases you can't use chocolate or icing sugar or butter. But you still have to make the product look good."

Another ongoing challenge is hidden gluten. "Lots of people eat gluten that they don't know about. It's in so many products, including beef bouillons, soy sauce and vinegars. I have to watch what I use very carefully. Sometime suppliers change their ingredients without telling me. I also like to keep my finger on the pulse and watch out for new products."

Carl is a one-man-band hard at work, doing it all. He loves baking but also enjoys going out to

sell his products and meeting customers. He's revamped his website, which has information about coeliac disease and gluten intolerance as well as weekly specials.

He obviously has a loyal customer base, one of whom has donated a large collection of books about the gingerbreadman. These are on display in the shop and are used to entertain children while their parents chat to Carl about their needs. He often finds himself in the role of educating customers about food intolerance.

471 Blenheim Road, Christchurch

Visit www.thegingerbreadman.co.nz

"I have happy customers and most of my business is from word of mouth."

The Bakels New Zealand Supreme Pie Awards 2010



Photo: Bruce Jarvis

Patrick Lam, centre, with (from left) Goldstar Patrick's Pies' chief baker Brett Ainsley, TV presenter, author and professional foodie Allyson Gofton, Patrick Lam's wife, Lay Phan Ho, and NZ Bakels CEO Duncan Loney.

An Extraordinary Result

Pat Lam of Gold Star Patrick's Pies Bakery, Rotorua achieved the unique feat this year of winning the Bakels Supreme Pie Award for the fourth time.

His winning pie was a bacon and egg. His other 'Supreme' victories were in 2003 with mince & cheese and 2004 and 2009 with gourmet meat.

Chief Judge, Dennis Kirkpatrick, said "to take out this coveted award four times is quite exceptional. A completely different configuration of judges from other years and he does it again. It's testimony to an outstanding baker". 2010 was a blockbuster year for the Bakels Supreme Pie contest with a record 4,336 pies entered from 386 bakeries, which makes Pat Lam's achievement even greater. He also took a Silver in Gourmet Fruit and a Bronze in Gourmet Meat.

2010 was a bit of a Lam 'do'. Pat's brother, Lam Ho, from Paetiki Bakery, Taupo, took Gold in both Chicken & Vegetable and Gourmet Meat. And Pat's other brother, Mark, from Owkata Lam Pie Bakery, Rotorua, took a Bronze in Mince & Cheese, while Pat's sister in law, Fiona Duong of Koutu Bakery, Rotorua took a Gold in Mince & Gravy and Bronze in Chicken & Vegetables.

Seventy percent of the entries were from Asian bakeries. This is reflected in the results where Asian bakeries won 80% of the awards.

A glamorous show

The theme of the 2010 Awards evening was *Great Pie Moments in Film*.

It really was a glittering occasion.

Catherine Saunders, a PR consultant and the organiser for 14 years of these famous Pie Awards Dinners, always ensures that the Kiwi pie and Kiwi pie makers are given not just proper respect but glamour and excitement.

This year she excelled herself, with the movie theme beautifully carried through from the sweeping searchlights, the red carpet, the pill-box-hatted attendants and the star-studded guest list, to the film canisters of Jaffas on the tables.

Radio and TV personalities came out in abundance, showing not only their love of pies but their respect for Cath Saunders, a doyenne of the New Zealand media, who is retiring from her role this year.

Celebrities presenting awards included Kevin Black, Maggie Barry, Alison Leonard and Allyson Gofton.

Allyson Gofton, having seen the judging through, offered advice and encouragement to pie makers nationwide, asking for more boldness with flavours, ingredients, technique and even naming. She could see many ways that the standards achieved this year could be bettered in future.

MINCE & GRAVY

Gold Award
Fiona Doung, Koutu Bakery, Rotorua
Silver Award
Kok Lim Ngy, Green Apple Café & Bakery, Albany
Bronze Award
Try Kong, Bakers Oven, Whangaparaoa
Highly Commended
Bunnarath Sao, Dairy Flat Bakery Ltd, Albany

STEAK (DICED) VEGETABLES & GRAVY

Gold Award
Geemun Chao, Fast & Fresh Bakery Café, Taupo
Silver Award
Try Kong, Bakers Oven, Whangaparaoa
Bronze Award
Chhai Heng Chrin, Merivale Lunch Bar & Bakery, Tauranga
Highly Commended
Chad Meehan, Kidd's Cakes & Bakery, Christchurch

STEAK (DICED) VEGETABLES & GRAVY

Gold Award
Geemun Chao, Fast & Fresh Bakery Café, Taupo
Silver Award
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Bronze Award
Chhai Heng Chrin, Merivale Lunch Bar & Bakery, Tauranga
Highly Commended,
Chad Meehan, Kidd's Cakes & Bakery, Christchurch

CHICKEN & VEGETABLE

Gold Award
Lam Ho, Paetiki Bakery, Taupo
Silver Award
Liu Chan Kheng, Penny Bakery Shop, Manurewa
Bronze Award
Fiona Doung, Koutu Bakery, Rotorua
Highly Commended
Sokunbon Eat, Green Bay Bakery, Auckland

GOURMET FRUIT

Gold Award
Bumbleberry & Lemon Cream (Blueberry, Cranberries, Blackberry, Raspberry, Boysenberry & Apple)
Chad Meehan, Kidd's Cakes & Bakery, Christchurch
Silver Award
Apple & Wildberry in Peach/Passionfruit Cheesecake

Patrick Lam, Goldstar Patrick's Pies, Tauranga
Bronze Award
Oriental Spiced Plum & Berry on Orange Infused Crème Patisserie
Michael Kloeg, Ten O'Clock Cookie Bakery Café, Masterton
Highly Commended
Apple, Mixed Berry & Custard
Tony Sea, Goldstar Bakery, Hamilton

GOURMET MEAT

Gold Award
Creamy Bacon, Mushroom & Cheese
Lam Ho, Paetiki Bakery, Taupo
Silver Award
Indian Butter Chicken
Geemun Chao, Fast & Fresh Bakery Café, Taupo
Bronze Award
Sweet Lamb Curry
Patrick Lam, Goldstar Patrick's Pies, Tauranga
Highly Commended
Butter Chicken
Mab Chheur, Angkorwat Bakery & Coffee Shop, Waipukurau

VEGETARIAN

Gold Award
Potatoes, Carrots, Onions, Red & Green Peppers, Spinach, Mushroom, Broccoli, Courgette
Bill Lenh Liem, Greenland Café, Pukekohe
Silver Award
Carrots, Broccoli & Capsicum
Mab Chheur
Angkorwat Bakery & Coffee Shop, Waipukurau
Bronze Award
Spinach, Feta with Sweet Chilli Sauce
Ernie & Therese Bailey, Banana Pepper, Waihi
Highly Commended
Carrot, Kumara, Potato, Peas, Pumpkin with Baby Corn & Capsicum
Tan Kiet Trang, Cherrywood Café, Tauranga

BACON & EGG

Gold Award
Patrick Lam, Goldstar Patrick's Pies, Rotorua
Silver Award
Neville Jackson, Jackson's Bakery & Café, Havelock North
Bronze Award
Bun Heng Wong, Julia's Bakery, Ellerslie
Highly Commended
Vong Hean, Mairangi Bay Bakery, Mairangi Bay

MINCE & CHEESE

Gold Award
Geemun Chao, Fast & Fresh Bakery Café, Taupo
Silver Award
Neville Jackson, Jackson's Bakery & Café, Havelock North
Bronze Award
Mark Lam, Owkata Lam Pie, Rotorua
Highly Commended, Patrick Lam Goldstar Patrick's Pies, Tauranga

STEAK & CHEESE

Gold Award
Bunchoeun Keo, Natural Bake, Newmarket, Auckland
Silver Award
Ratha NY, The Bakehouse Café, Opatiki
Bronze Award
David Grans, Grannys Kitchen, Dannevirke
Highly Commended
Sumsith Krun, Le Royale Café, East Tamaki, Auckland

SEAFOOD

Gold Award
Salmon, Prawns, Clam, Corn, Red & Green Pepper & Scallops in a Hollandaise Sauce
David Liem, Greenland Bakery & Café, Botany Town Centre, Auckland
Silver Award
Shrimp, Smoked Hoki, Seafood Marinara, Red & Green Peppers, Carrot, Corn & Leek in a Creamy White Sauce
Geemun Chao, Fast & Fresh Bakery Café, Taupo
Bronze Award
Surimi, Prawn, Mussel & Scallops with white sauce
Chhai Heng Chrin, Merivale Lunch Bar & Bakery, Tauranga
Highly Commended
Chargrilled Terakihi, Scallops with Leek, Capsicum & Onion in a Creamy Butter Sauce with Lime, Shane Kearns, Oslers Bakery Wairoa

COMMERCIAL/WHOLESALE

Gold Award
Murray Blair Swetman, Gourmet Foods Ltd, Tauranga
Silver Award
Paul Barber, Goodtime Foods, Napier
Bronze Award
Brendan Williams, Marlow Pies, Dunedin
Highly Commended
John Newell, Oxford Pies, Hamilton

SUPREME

Bacon & Egg
Patrick Lam, Goldstar Patrick's Pies, Tauranga

What a show!



Weston Milling's Trainee of the Year Competition was once again a huge success. This year being at the Fine Food Show New Zealand, we attracted a great crowd on both days, with people there to support all our Trainees and see what the industry has to offer.

Day one saw Phil Burton-French, Jason Hay and Nicole Oldridge compete in the first final, then Dan Burt, Dion Ram and Melly Melly bake off in the second final. There was a great range of products, all with a different flair from each competitor.

Day two saw Taura Griffiths, Nana Rouru and Mazulu Ndhlovu bring their best to the table in the third final.

The calibre that was present during all 3 finals, just re-enforced why these trainees were in the Top 9.

Dion Ram ultimately took out the title for 2010, congratulations to Dion and all of our Top 9 for the work they produced.



First – Dion Ram, Yarrows, Manaia, Taranaki

Second – Jason Hay, Richoux Patisserie, Auckland

Third – Melly Melly, Gusto Café, Whangaparaoa

On the Monday afternoon we had the first ever Weston Milling Celeb Baker of the Year, Alison Mau, Jay Jay Feeney, Dan Buckley and Steve Dunstan competed to win the title. Each team had a professional baker to help them out, Robert Burns, Sean Armstrong and Mandy Smith, the brief was to decorate a child's birthday cake, with the tools and decorates they had been supplied.

With challenges along the way which included a cupcake eating contest which Sean from Loaf won, by downing a cupcake in one bite. A self portrait contest which was won by Dan and Steve the Huffer team, with great replications of themselves.

In the end it was a four tier pink heart that Alison Mau and Robert Burns created that took out the win.

The crowd loved seeing these celebs create something in front of them, and getting their hands (and faces) dirty.

Weston Milling would like to give a big thanks to their supporters, the BIANZ for all their help with everything, Southern Hospitality and Moffat for the equipment and Golden Bridge Marketing Ltd who provided us with all the decorates for the Celeb Bake Off.



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Darren Carlow and Andrew Snee bake, dress and espresso for success

Naked Baker gets new clothes

Belinda Jeursen looks anew

If you're thinking of doing a shop or bakery refit, hiring the right contractor can be crucial to getting the job done on time, on budget and with the finished result that you want. Darren Carlow and Andrew Snee of The Naked Baker in Christchurch can't emphasise enough the difference their contractor made to the refitting of their bakery and café at North Brighton in Christchurch.

Recently completed, the space has been transformed into a spacious, user friendly bakery and café which both staff and customers are enjoying. Darren says it's taken everyone a while to get used to the new layout, customers included, but that it is much better to work in, accommodates crowds well and is easier to clean. "We had to rethink the product layout and it's taken customers a while to adjust but their comments have been really positive. We joke with them and say they have to dress up to come here now!"

The refurbishment was a three year project from start to finish, although the final phase was carried out in a month. The delays to the final refit were mainly due to council consent delays and trouble with an architect who had to hand the job over to another when family issues took precedence.

Andrew advises anyone doing a refit to get copies of all plans, preferably in colour, so that everyone see exactly what has to be done. "There's a lot to be said for a solid set of plans. Especially electrical plans."



Darren says they hired two freight containers to store the bakery and shop contents. "We only had one day to get everything out, and we should have ordered three containers. I ended up with half the stuff in my lounge and hallway and it was a bit of a nightmare."

The two still want to make more changes but the basics are in place and while this happened a lot later in the year than they expected, their contractor promised the refit would be done within a month, and amazingly it was. "We were able to start baking again after three weeks."

"Miles Construction did the job for us. He is an absolute perfectionist and documented everything. He recorded the minutes of all the meetings we had with tradesmen and then emailed them to all of us after double checking everything. We all knew what was supposed to be happening when. We were able to use the minutes and emails to ensure that tradesmen did what they had promised," says Darren. Andrew adds that he and Darren were on site every day, sometimes more than once, to keep an eye on what was happening.

"We reduced the building to a shell and started again, changing the layout to suit our needs. It's far more efficient now, with better plumbing and lighting and

more bench space, and things are where we want and need them to be. Previously we put things wherever they'd fit," says Andrew.

They operated out of a brand new caravan while the refit was taking place. A marginal drop in customers for the month hasn't been an issue. "We wanted to keep our regulars happy. We focused mainly on the coffee and offered a reduced range of baked goods." There's a steady flow of people while I am there and the café area is very welcoming. The layout creates distinct spaces and lots of seating options.

Andrew says that while it cost them more to use a contractor to project manage the job it was worth every cent. "Our contractor used his knowledge to our advantage and really saved us money with his ideas. It would have taken much longer if we'd done it ourselves." There were some disappointments: "We wanted a higher ceiling for a more industrial look," Darren tells me, "but the council wouldn't allow it so we ended up with a lower ceiling. I'm going to add features to it." Andrew's final piece of advice is to be very specific about what you want. "You need to know exactly what it is you want and then make sure the contractor knows and understands this too. Adding in extras later on costs a lot of money."

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Child-friendly cafés

Parenting consultant Karen Riley looks at a valuable market sector.

With the apparent trend towards the more relaxed, casual-style dining of cafes, parents are looking for more than just "traditional" children's food and entertainment – they want somewhere to relax, unwind and enjoy a cup of coffee while taking time out from the demands of parenting.

Parents are looking for particular services, facilities and needs to be met before deciding which cafes will get their business. Christchurch-based parenting specialist Karyn Riley looks at how cafes can improve their child-friendliness.

Getting it right

In times of economic downturn, cafes already marketing to, catering for and attracting families would seem to be implementing smart business strategy.

Providing family-friendly facilities could be the difference between empty cafe tables and a thriving cafe, full of people. Yet not all cafes appear to be targeting this market perhaps because of a risk of noisy, inadequately-supervised or unruly children disrupting the enjoyment of other customers.

Cafés in general can improve their child-friendliness simply by providing a few basic toys, paper and pencils. Toys and entertainment need not be expensive. A box of second-hand toys, books and colouring-in will entertain children and allow the parents to relax and enjoy spending time (and money) in a café.

Cafés also need to ensure their food and coffee taste great. In parent networks, word-of-mouth referral is a highly sought-after and valued source of information for both parents and businesses alike. A parent's decision to try somewhere new may be greatly influenced by word-of-mouth or by discounted offers and vouchers.

Karyn Riley helps stay-at-home and working mums have time for their priorities, rediscover their identity and achieve their goals. Karyn is a Christchurch-based parenting specialist, life coach, author of the forthcoming book "How to keep the YOU in Mum", inspirational speaker and mother of two. For more information, see www.rileylife.co.nz

Exceptional service

Of utmost importance to parents is finding a cafe with friendly, welcoming, accommodating and understanding staff.

The timing of children's food and drinks is also important. Cafes who serve children's drinks and food first make dining with children easier and more enjoyable for all. Communicating any delays is essential – kids can wait but it's easier if they (and their parents) are prepared. The ability for parents to bring their own safe, age-appropriate food for babies, infants or children with allergies is welcomed.



Play equipment

Cafes with playgrounds or parks nearby are often frequented by parents, especially if takeaway coffees can be consumed on the premises

and toilet facilities used. On-site play equipment and areas need to be visible, clean, safe and secure.

Catering for allergies

Dining out with children with food or other allergies can be a stressful experience for the parents. Families who have children with allergies will often frequent cafes offering a range of allergy-friendly food. Providing dairy- and egg-free options, in addition to gluten-free, would be welcomed by both parents and children.

Alternatively, being able to bring their own food and buying a juice or similar safe option from the cafe is also important.

Safety and duty of care

Cafe owners and parents alike need to be aware of and take responsibility for all possible risks and hazards with children in and around cafes, such as hot food and beverages, sharp table corners, ponds and water-features, fireplaces, and unsecured and high traffic areas.

Tips for a child-friendly café

- ☺ Ease of access for buggies and strollers, such as ramps, wide doorways and aisles, and space indoors
- ☺ Safe, visible, secure play area (indoor or outdoor)
- ☺ Physically safe premises, with no unsecured access to streets and car parks
- ☺ Toy box, with clean, well-maintained toys
- ☺ Colouring-in
- ☺ Baby-changing facilities
- ☺ Clean, safe and plentiful high chairs
- ☺ Step-stools in bathrooms
- ☺ Space between tables to manoeuvre prams or small children, or to breastfeed
- ☺ Comfortable sofas or lounge chairs
- ☺ Able to bring own food, water and/or high chair for infants or children with allergies
- ☺ Breastfeeding-friendly attitude
- ☺ Quieter or semi-private facilities for breastfeeding
- ☺ Availability to heat bottles or baby food on request
- ☺ Location, proximity and convenience
- ☺ Adequate, safe parking nearby
- ☺ Space and room for kids to move and play
- ☺ Clean facilities
- ☺ Helpful, well-trained, friendly staff who acknowledge, talk to and respect children
- ☺ Some form of kids' entertainment or activities
- ☺ Chairs or booth-seating instead of stools
- ☺ Great service and atmosphere
- ☺ Smoke-free outdoor dining/play area in warmer weather
- ☺ Reasonably-priced, value-for-money menu
- ☺ Healthy food options
- ☺ Half-portions of adult meals for older
- ☺ Warm, relaxing and comfortable environment
- ☺ Friendly, accommodating and welcoming staff
- ☺ A place to catch-up with friends, where both adults and children can enjoy their dining out experience.

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Ringawera Lavash

What our customers say ...

Ringawera is a small artisan food producer on Waiheke Island making Lavash. The perfect piece of Lavash needs to be even in colour, and flat with no bubbling or crinkling. This was a major challenge, I was throwing away up to 15% of my product.

Late in 2009 plans for a new commercial kitchen began, these included finding an oven that would allow our business to grow. I finally took the plunge and settled on a Revent Shop Oven. I am pleased to say it was a very good decision.

I can now bake 8 large trays of Lavash at a time achieving a perfect result with every tray and every piece of Lavash, every time. I can complete in hours what I was doing in days/nights before, and without any wastage. I have no hesitation in recommending a Revent oven.

Patrick Griffiths



In a city renowned for its bakeries, the overall quality is pleasantly familiar.

Experience of artisan bakers in New Zealand shows that we are easily as good as – in some cases better than – the bakers in San Francisco.

by Kevin Gilbert

Kevin Gilbert runs Lievito Bakery, a gluten-free specialist, in Dunedin.

The yeast in the West

Recently She-who-is-always-right and I headed off to a wedding in Colorado. On the way we took a few days in San Francisco both to see the sights and indulge in some professional curiosity. We had planned to visit several bakeries and had also managed to organise a meeting with renowned bakery guru, Michel Suas, at his San Francisco Baking Institute.

The first bakery tried was merely hours after arrival and was part of Bristol Farms. An 'upmarket' supermarket this became our local and fall-back position for a 'backpackers' buffet' – salad, assorted deli selections and, of course, bread.

Refreshingly pleasing
Not only did Bristol Farms appeal with its selection of self-service salads and hot food but the bakery offerings included individual serves of New York style cheesecake in four varieties, fresh cakes in three varieties, viennoiserie and gateaux, not to mention the obligatory doughnuts and cupcakes.

The breads were refreshingly pleasing, fruited rye next to crusty wheat pain d'epis sitting next to challah plait. Sourdough boule next to a remarkably good rendition of a baguette. All these loaves were made free form and baked to a European colour rather than the anaemic, pallid look we can still find all too often.

Saturday dawns in the Bay City and, like so many places, a devout group of people gather in the shadows of the

early morning. They are intent on eating, drinking and cavorting with others from this select tribe. Soon the sizzle of flesh on flame draws them from the shadows. The San Francisco Farmers' Market is open and the 'marketeers' launch. Amid the hustle and bustle of the marketers in search of their weekday staples, their weekend treats or just their weekly fix, there are some treasures to be found.

Acme Bakery, born in 1983 from a hobby that got out of control, now has four bakeries all in production 24 hours a day and has become a favourite in the heart of many San Franciscans. The surprisingly familiar array of breads includes fruited sours, pain au levain, ciabatta, ficelles and baguettes.

All are displayed in a way that would make some of our EHOs break out in a cold sweat – open air and within arm's reach.

Best in – best out
The team at Acme don't trouble themselves with making any products other than bread. No cakes, pastry or croissant. In fact Acme's co-founder and the hobbyist who lost control, Steve Sullivan, likes to say Acme's goal has always been a simple one, to bake outstanding bread. The philosophy of 'best in – best out' extends to the selection of flour. All of Acme's products are made with organic flour and they even work closely with the farmers to evaluate and select the wheat varieties they then have milled into Acme's own flour.

At this point in the tasting tour of Frisco it is forgivable to be slightly let down. A city renowned for its breads, bakers and especially its sourdough, things have been slightly ho-hum. Some good bread? Sure. However in the main there has been nothing that can't be found in patisseries and artisan bakeries across New Zealand.

Then, a few stalls further on comes Della Fattoria. Is the range remarkably different from everything else? Well, no not really. The difference is that this is just done better. The croissants are sublime, the pain de champagne worthy of the name and the danish a wonderful balance of flakiness and filling. Many loaves are offered in a small size tin loaf for those buying for one or so the unsure can still try a loaf without the 'risk' of a full size.

Another point which sets Della Fattoria apart from many bakeries both here and there is that the person that serves us is both knowledgeable about the products, ingredients and techniques, and is also co-owner. But what truly sets Della Fattoria ahead of the other bakeries in the 'rainbow' capital is that all offerings are baked in a wood-fired oven! The taste and texture imparted by this style of baking lift what may otherwise be lumped in with the pleasing products to what is truly pleasurable.

For those wanting to indulge while in the region Thomas Keller's The French Laundry restaurant is in the Napa valley. At \$375 each for lunch, it may be a too far to get it past the accountant. But all is



Left top and bottom: Della Fattoria at the San Francisco Farmers' Market.
Top centre: Acme Bread at the Farmers' Market.
Centre middle and bottom, right top and bottom: Boudin at Fisherman's Wharf.

not lost. The bread on that pricey menu is supplied by Della Fattoria so you can at least have a sample of what your bank manager can afford.

Truly viewable
The last bakery to visit is Boudin (pronounced by the locals as boo-deen). Touted as the best in the city, Boudin's main operation sits as part of the tourist hub that is Fisherman's Wharf, a location perfectly suited to what seems as much a tourist attraction as a bakery.

Boudin is a truly viewable bakery. Whether it is the mixing level viewed from the gangway above or the ovens spied on from the café tables, no part of the bakehouse is hidden from the throngs of sightseers. It is the moulding tables that get the most attention. Facing the footpath there is only the floor-to-ceiling glass panel separating the madding crowds from daily production. The setup is complete with a drive-through styled two way intercom so that the crowd can talk to one of the bakers who in turn can answer their questions.

There seems to be no time of the day when there isn't a crowd gathered to watch the bakers as they mould everything from turtles to alligators and the myriad of other batards, boules and sticks to be sent off to retard.

The real fame of Boudin is the sourdough made from the same starter they were using in the 1800s and the quintessential way of having this is to have the chowder bowl. Clam chowder (or tomato soup for the less adventurous) is served in a half-pound (225g) boule with a wedge cut from the top.

The chowder tastes as you would expect from a commercial outfit of this size – tinned. The sourdough however, while not as impressive as those from some of the smaller bakeries, was proof that a bakery's size and volume don't mean that you need to lower standards beyond recognition.

Other than the tourist juggernaut at Fisherman's Wharf, the Boudin empire consists of wholesale, several bakery-cafes which sell fresh-made sandwiches and a shop selling books, bread knives and anything else that is either bakery related or can be branded. All this is done to a size befitting a city of around 800,000 and a catchment area of nearly 7.5 million people and still they manage to keep a standard that would put to shame many bakeries of a much smaller size.

Lessons learnt
Sourdough crab in hand we trudge back to the hotel, content that we have learnt a number of things from our visit:

1. An increasing number of New Zealand bakers can hold their heads high and walk with pride on the world stage.
2. Skill alone doesn't make a great product. That takes interest, passion and preferably a wood-fired oven.
3. Quantity and quality are not mutually exclusive.
4. More and more people want traditional, quality products and, once found, will repay the manufacturer with devout loyalty.
5. Presentation is only part of the battle. To win it must be teamed with flavour.
6. Given the chance many people want to try something new. An offering of smaller portions can aid in promotion of brand as well as 'educate' the consumer.
7. If the crowds gathered at Boudin are anything to go by, there is magic and mystery in this industry still.

With one day left in San Francisco we have one last and important stop to make – Michel Suas and the famous San Francisco Baking Institute ...

More from Kevin Gilbert in the next issue of *Slice*.

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Warm and cuddly business promotion

Doing well by doing good

Aimed mainly at the home baker, the SPCA Cup Cake Day promotion on Monday 30 August is also an opportunity for businesses, including of course cafés and bakeries, to generate some warm cuddlies for themselves while doing good for a popular cause.

Professional bakers won't want (or be allowed) to enter the competition, but effectively giving away animal-theme cupcakes for one day (by donating all sales income from them to the cause) could be a very nice way to show you care.

Instead, or as well, you could offer "pupcakes." There's a dog-friendly recipe in the Cup Cake Resources page of the promotion website: **www.spcacupcakeday.co.nz**

You can register through the website to get copies of the poster, stickers, merchandise and the pupcake recipe. The closing date for Cupcake Cook registration is Friday 20 August.

The Cup Cake Day fundraiser is sponsored by the New Zealand Women's Weekly.



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Committed to fulfilling our customers' needs
Weston Milling is a premier flour milling group, producing quality wheat flour for the New Zealand, Australasian, South Asian and other regional export flour markets.

With some of the most modern facilities in the southern hemisphere, we have used advanced milling techniques to produce and customise products to meet our customers' needs.

Weston Milling is proud to supply flour and other baking ingredients to all our customers, and working with other world class food businesses in order to further develop our products and services.



Pomegranate Cranberry Almond Biscotti

Ingredients		Directions
Flour	1294 g	<ol style="list-style-type: none"> Combine flour, sugar, baking powder, baking soda, cinnamon and nutmeg, using an electric mixer on low speed. Combine eggs, egg whites and almond extract in a separate mixing bowl. Add to dry ingredients; mixing on medium speed just until moist. Mix in almonds and pomegranate flavoured cranberries or flavoured fruit pieces. On a floured surface, divide batter into 10 portions. With floured hands, shape each portion into a 36 x 9 cm (14 x 3½ inch) log. Place on ungreased sheet pans. Bake in a standard oven at 165° C for 30 minutes or until firm. Remove from oven. Cool on wire rack. Reduce oven temperature to 150° C. Cut biscotti into ½-inch slices. Stand upright on sheet pans and bake for an additional 20 minutes. Cool completely on a wire rack. Store in a loosely covered container to retain crispness.
Sugar	1150 g	
Baking powder	5 tsp	
Baking soda	2½ tsp	
Cinnamon	5 tsp	
Nutmeg	2½ tsp	
Eggs	10 eggs	
Egg whites	10 whts	
Almond or vanilla extract	5 tbs	
Sliced almonds	195 g	
Ocean Spray® Berryfusions®		
Fruits – Pomegranate (6¼ cups)	1094 g	

YIELDS: Approximately 12 dozen cookies



Pumpernickel Hot Pot

Using Bakels Pumpernickel Bread Concentrate



Recipe idea from Malcolm Cook courtesy of NZ Bakels

Make 100 gram Pumpernickel Rolls using the Bakels Pumpernickel Bread Concentrate.

This bread is widely used for its sweet but slightly sour, rye and rich malt flavours, its good keeping quality and its light crunchy crust.

Pumpernickel Bread

	kg
Bakels Pumpernickel Bread Concentrate	0.50
Flour	0.50
Bakels Instant Active Yeast	0.07
(If using compressed yeast, use 400 g)	
Water	0.50
Total	1.57

Method

No Time Dough.

Place all ingredients into the mixer, and mix on slow for one minute.

Scrape down mixer and mix until dough is fully developed.

Final dough temperature 30°C.

Allow 10 minutes bench time (variable with finished dough temperature).

Divide and mould (scale approximately 20% heavier than standard breads).

Rest for a further 10 minutes.

Shape and place onto trays. Final proof time is approximately 50–60 minutes.

Bake at 200° C for 30 minutes (steam if available).

Creamy Beef and Red Wine Casserole Filling

Course Diced Beef	1000 g
Salt	5 g
Black Pepper	2 g
Mushrooms, Large Slices	200 g
Diced Tomatoes	1 can
Ground Mixed Spice	1 g
Red Wine	250 g
Fresh Cream	125 g

Method

Roll the diced beef in the salt, pepper and spices and brown in a very hot pan or skillet with 50 grams butter.

Add the tomatoes, red wine and mushrooms and bring to the boil.

Place into a pot or casserole dish, cover and cook slowly for 1½ to 2 hours or until the beef is tender.

Add the fresh cream and simmer for a further 10 minutes.

Use the soft bread crumb from pumpernickel rolls for thickening the casserole.

Only a small amount of crumb will be required and it will also add a slightly sour, rye and rich malt flavour.

Let the casserole cool before filling the rolls.

Assembly

Cut a small round hole in the top of the pumpernickel rolls and remove all the soft crumb from the centre. Part of this crumb is used for thickening the casserole.

Fill the hollow roll with the casserole. The top can be replaced if you wish.

Serving

Heat the Hot Pot in an oven at 180° for 20 minutes. The crust remains light and crisp but not too dry.

For presentation, the rolls look great with some sour cream, fresh tomatoes and parsley. The choice of garnish is yours.



Chelsea buns



Ingredients

Serves 14

	Approx. cost
540g strong flour	\$0.62
1 tsp salt	\$0.12
6g easy blend yeast (2 tsp)	\$0.06
300ml milk	\$0.42
60g butter	\$0.50
1 egg	\$0.20
Filling	
180g mixed dried fruit	\$1.21
90g mixed chopped peel	\$0.43
120g Chelsea Soft Brown Sugar	\$0.33
80g butter, melted	\$0.67
Glaze	
30g Chelsea Caster Sugar	\$0.08
15ml milk	\$0.02
Total cost	\$4.66
Cost per portion	\$0.33
Gross profit	70%
gst	12.5%
Minimum selling price	\$1.24
(based on average wholesale prices October 2009)	

An old fashioned favourite, this rich yeasted sticky bun is flavoured with spices, dried fruit and peel. ChelseaBuns have been a popular tea time treat since the 18th Century, when they were first served in London's Chelsea Bun House.

Method

1. Sift flour and salt into mixer bowl. Warm butter and milk together to melt butter. Mix in yeast and add to flour mixture. Add egg and mix to soft dough. Knead 5 minutes until dough is smooth and elastic. Cover bowl and allow to rise in a warm place until mixture has doubled in size (about 1 hour).
2. Grease a 33cm x 23cm baking tray. Knead the dough to restore to original size. On a lightly floured work surface, roll out dough to a rectangle approx 50cm x 40cm. Brush surface with melted butter, sprinkle over the brown sugar and cover evenly with dried fruit. Roll up the dough from the longer side.
3. Cut roll into 14 even-sized pieces and arrange flat side down on baking tray. Cover with plastic wrap and leave to rise in a warm place about ½ hour (until doubled in size again).
4. Preheat oven to 200° C. Bake 25 minutes, until golden on top.
5. Glaze: dissolve sugar in the milk, bring to the boil and simmer for 2 minutes. Brush buns with the glaze, cool on a wire rack.

Recipe variations

- May be glazed with honey or Chelsea Maple Flavoured Syrup.
- **Pecan Sticky Buns** – change filling to 50g Chelsea Soft Brown Sugar, 80g melted butter, ¼ tsp cinnamon and 115g chopped pecans, top with 200g Chelsea Soft Brown Sugar dissolved in 225g melted butter, dot with 3 pecan halves each.
- **Apricot Sticky Buns** – fill with chopped ready to eat apricots, honey and chopped walnuts.
- **Date & Orange Sticky Buns** – fill with chopped dates mixed with orange marmalade and grated apple.
- **Chocolate & Hazelnut Sticky Buns** – fill with chocolate chips mixed with chopped hazelnuts and chopped mixed peel.

Recipe courtesy of Chelsea Food Service
www.chelsea.co.nz/foodservice

Register online now to download delicious recipes that include individual serve costings plus additional ideas, servicing tips and ingredient substitutions. You also have access the Chelsea Foodservice Product List and some information on Industry trends.



Profit

- Can be frozen and warmed through for service.
- Very low cost – approx 33¢ + gst per portion, suggesting a selling price of over \$1.24 (inc. gst) to yield more than 70% gross profit.

Nutrition

- Contains gluten, dairy and eggs.

Service

- Best made on day of service.
- Requires rising time in a warm place.
- Display fresh from oven on counter top as perfect mid morning impulse item.
- If not perfectly fresh, reheat briefly in microwave.

Kumara, rosemary and cumin ciabatta



Recipe by Hayden Campbell courtesy of Weston Milling



Ingredients

Group 1

Cumin Seeds	0.011 kg
Prime Yeast	0.006 kg
Water	0.200 kg
Victory Flour	0.200 kg

Group 2

Rosemary leaves	0.016 kg
Dark roasted malt	0.007 kg
Water	1.320 kg
Prime Yeast	0.020 kg
Red Kumara	0.500 kg
Harvest 5% crusty concentrate	0.110 kg
Medium Semolina	0.200 kg
Victory Flour	1.800 kg

Group 3

Canola oil	0.044 kg
Water	0.220 kg

Method

1. Mix group 1 together for 2 minutes on slow speed.
2. Place into lightly oiled bucket and chill overnight.
3. Grate kumara and microwave for 5 minutes to par-cook.
4. Place the ferment into a spiral mixer along with group 2 ingredients.
5. Mix for 2 minutes on slow speed followed by 6 minutes on speed 2.
6. Add group 3 (second water addition plus oil) and redevelop the dough for approximately 5 minutes.
7. The dough should be clear and begin to come away from the sides of the bowl. Turn the dough out into a lightly oiled and floured bench and cut into 500 g portions.
8. Shape the dough pieces and place onto prepared trays. Allow to sit for 15 minutes.
9. Bake at 230° C for 20–25 minutes.



Macarons – the new cupcake?

by Belinda Jeursen

A few years ago when Dean Brettschneider was test baking the recipes for his book “taste – baking with flavour” with pastry chef Marcus Braun, I was lucky enough to be given a sample of the chocolate macarons they had made. I was enchanted by them and have wanted to make them ever since.

I had heard from various people about how temperamental macarons are, one batch working perfectly and the next batch failing disastrously. Now that I have made them a few times I can attest to that.

My first attempt resulted in flat, cracked macarons, and two fat Labradors having a feast one Sunday afternoon not long ago. But I always love a baking challenge so I went online to find out where I had gone wrong. It turns out that having my own chooks was part of the problem – my eggs were way too fresh! I now know to leave the weighed egg whites sitting covered on the bench for 24 hours before using them.

The second batch produced some beautiful smooth specimens with just the right crunch and chewiness to them, and some that rose but were cracked. I made chocolate ganache and sandwiched them all together anyway. They were gone within a day. This time the Labs lost out.

So why were some perfect and some cracked? Two reasons I think – my piping skills leave a little to be desired (having never been formally trained in this very useful art) and my home oven is hotter at the back than the front.

So round three saw me using a much better piping bag and turning the tray halfway though baking to make sure the little darlings baked evenly.

This time I baked the macarons in two separate batches; the first batch was perfect, the second batch cracked. Again, I think know why. I left them all on the bench to form a skin but had to slide the

second batch onto the baking tray I’d already used for the first batch, so my guess is that I cracked those delicate skins before they even went into the oven. Never mind, they all tasted fantastic and I have an excuse to make another batch.

I took some of my better macarons down to my local café where everybody knows your name and baking samples are always welcome.

They were happily eaten and I was pointed in the direction of a magazine article about two local macaron-mad lasses who have perfected the art of making these beautiful delicacies.

I remembered seeing them at a farmers market about a year ago, and they have now opened a shop in Christchurch.

“J’aime les macarons” (I love macarons) offers a huge range of flavours. I tried ten different kinds (in the interests of research of course) and was not disappointed in one of them. Bitter chocolate, chilli, licorice, pistachio, vanilla, lemon, rose, coffee – wonderful every one and



A perfect gift from J’ aime les macarons in Christchurch

Macaroons or Macarons?

Many people think of a macaroon as being a small meringue confectionary with shredded coconut in it.

Macaron is the French term for what we are referring to in this article, so I will use the word macaron to allay any doubt.

However, macarons are referred to as macaroons in New Zealand. Clear as mud.

the perfect gift for anyone. They can be ordered and sent anywhere in New Zealand. They keep well in a sealed container in the fridge and last a few days at least.

Patisserie Yahagi in Riccarton also makes perfect macarons. Eri Yahagi recently won two gold medals in the Bakery of the Year Competition and sells a small range of macarons amongst other things.

I have not seen macarons in many other bakeries yet but they are becoming more popular and I predict they will replace the cupcake shortly as the baked gift of choice. They are a lot more difficult to get right though.

But help may be at hand for those who want to offer them to customers without too much effort.

Patis’ Macaron mix makes these very easy to produce and is available from Reso Tech Foods in Auckland in 5kg bags. Colours, flavours and fillings for the macarons are also available.



“Better than sex ...” Dean Brettschneider admires a macaron, Wellington 2006.

Chocolate Almond Macarons

Recipe courtesy of Global Baker
Dean Brettschneider
www.globalbaker.com

This recipe makes 40 sandwiched macarons.

Ingredients

Ground almonds	25 g
Icing sugar	210 g
Cocoa powder	15 g
Egg whites (approx. 3 whites)	100 g
Caster sugar	25 g
Cream of tartar	1/8 tsp

Method

1. Sift the ground almonds, icing sugar and cocoa together. Combine the ingredients well and set aside.
2. Whisk the egg whites, caster sugar and cream of tartar on a high speed, preferably using an electronic mixer fitted with a whisk attachment. Stop when the mixture holds stiff peaks. Add the dry ingredients. Using a wooden spoon or a spatula, mix in until a thick paste has formed.

3. Place the mixture in a piping bag fitted with a small plain piping tube about 1/2 cm in diameter. Pipe small bulbs of macaroon mixture about 1 1/2 cm in diameter onto a baking tray lined with baking paper, allowing a gap of at least 2cm between each one.
4. Lift the tray up and bang it on the bench a couple of times to allow the mixture to settle and spread a little.
5. Leave the unbaked macaroons at room temperature for 45 mins to form a skin while you preheat the oven to 200° C.
6. Bake for 8–10 minutes until the macaroons have risen and spread slightly. Remove from the oven and allow to cool completely. Gently peel each macaron off the baking paper.
7. The macarons can be sandwiched together with ganache or buttercream. If you want to make other kinds of macarons replace the cocoa with 100g of icing sugar.

Belinda’s top tip: allow the egg whites to stand at room temperature for 24 hours before using them.

Dream bar

Recipe from Jason Hay
courtesy of Plant & Food Research



Jason Hay is proprietor of Richoux Patisserie in Ellerslie, Auckland, a Plant & Food level 4 apprentice, and has been twice a finalist in the BIANZ Weston Milling Trainee of the Year competition. He was second this year.

Dream Bar Slice Base

Group 1	
Butter	900 g
Sugar	680 g
Flour	1360 g
Baking Powder	30 g
Cocoa	60 g

Method

1. Rub in group 1 be sure not to over rub, it should be the consistency of bread crumbs.
2. Press into tray evenly making sure not to press it in to hard or the slice will be tough.
3. Bake at 180°C

Dream Bar Slice Filling

Group 1	
Icing Sugar	1590 g
Bakels Kramess	800 g
Hot Water	370 ml
Group 2	
Bakels Confectionery Fat 33	455 g

Method

1. Melt Group 2 (be sure not to overheat)
2. Mix group 1 to a smooth paste then add group 2
3. Spread evenly over baked base
4. When set cover with Bakels Chocolate Truffle
5. Next day cut into desired size.

នំ Dream Bar

បារិតនំ Dream Bar		
ក្រុមទី១	ប៊ីវ (Butter)	៩០០ក្រាម
	ស្ករ (Sugar)	៦៨០ក្រាម
	ម្សៅ (Flour)	១៣៦០ក្រាម
	មេឡើង (Baking Powder)	៣០ក្រាម
	កាកាវ (Cocoa)	៦០ក្រាម

វិធីធ្វើ

១. ច្របាច់ក្រុមទី១ចូលគ្នាមិនត្រូវច្របាច់ខ្លាំងពេកទេ វាគួរតែមានសណ្ឋានភាពដូចកំទេចនំប៉័ង។
២. សង្កត់លើថាសអោយបានស្មើ ដោយធ្វើយ៉ាងណាកុំសង្កត់វាខ្លាំងពេក បើពុំដូច្នោះ នំនឹងទៅជារឹងខ្លាំង។
៣. ដុតនៅសីតុណ្ហភាព១៨០អង្សាសេ។

ស្លូលនំ Dream Bar		
ក្រុមទី១	ម្សៅស្ករ (Icing Sugar)	១៥៩០ក្រាម
	បារីកែលក្រាមីស (Bakels Kramess)	៨០០ក្រាម
	ទឹកក្ដៅ (Hot Water)	៣៧០មីលីលីត្រ
ក្រុមទី២	ខ្លាញ់ (Bakels Confectionery Fat 33)	៤៥៥ក្រាម

វិធីធ្វើ

១. រំលាយក្រុមទី២ (ធ្វើយ៉ាងណាកុំអោយក្ដៅជ្រុល)
២. លាយក្រុមទី១ អោយបានសព្វល្អ ហើយដាក់ក្រុមទី២ចូល
៣. គៀស្លូលនំអោយបានស្មើទៅលើបារិតដែលបានដុតហើយ។
៤. នៅពេលវារឹងបន្តិច គ្របជាមួយស្ករកូឡា Bakels Truffle
៥. ថ្ងៃបន្ទាប់កាត់នំទៅតាមទំហំដែលចង់បាន។

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tutors and purpose-built facilities in Auckland, Palmerston North and Christchurch. Plant & Food has coordinators throughout New Zealand to help and mentor distance learning apprentices and their employers.

Contact Plant & Food Research for advice, help and with all bakery training. Telephone 0800 325 6660 Alison Dundas-McIntyre 0274 391 787 Graham Heaven 027 237 8506

Lamb Navarin Pie Filling

Navarin is classic French 'brown stew' which is ideally suited to lamb. It has a delicious sweet taste which naturally occurs after the cooking process of stewing.

It is so important to brown the lamb and the vegetables separately in the oven prior to stewing in the pot. This technique will give the stew its character and depth of flavour and colour which cannot be achieved by just 'boiling' the meat.

Next time you make your steak pie filling try coating your steak meat lightly in flour and browning it in the oven before cooking in a pot.

Trust me, you won't believe how good it is this way!

MAGGI Rotidor Seasoning will help to balance all of the ingredients within the recipe.

Using the **MAGGI Demi-Glace Sauce Mix** over a powdered beef stock will ensure a richer flavour and will also help to thicken and give body to the sauce. In addition to this, **MAGGI Demi-Glace Sauce Mix** will not overpower the flavour of the lamb.



Recipe by Marcus Braun courtesy of Nestlé Professional

Lamb Navarin Pie Filling

Yields 35 × Pies.

Ingredients

Lamb, shoulder diced	2400 g
Flour, plain	80 g
Carrot 5mm DICED	600 g
Onion, brown 5mm DICED	500 g
Garlic, crushed	40 g
Tomato Purée	120 g
Canola oil	80 g
MAGGI Rotidor Seasoning	20 g
Cracked black pepper	2 tbsps
Bay leaf, dried	4 leaf
Thyme, dried	2 tsp
Castor sugar	2 tbsps
MAGGI Demi-Glace Sauce Mix	200 g
Cold water	2.8 litre
5mm Diced Cooked potato	600 g

THICKENER	
Flour, plain	140 g
Cornflour,	20 g
MAGGI Demi-Glace Sauce Mix	50 g
Cold water,	320 g

Method

1. Coat the lamb with the 80g of flour and place into a baking tray with a little oil and brown the meat in a hot oven.
2. Place the diced carrot, onion, garlic, tomato purée, oil and **MAGGI Rotidor Seasoning** into a baking tray and place into a hot oven to colour the vegetables and tomato purée.
3. Mix 200g of **MAGGI Demi-Glace Sauce Mix** together with the 2.8lt of cold water and pour into a heavy bottomed pot.
4. Place the browned lamb and vegetable mixture into the pot with the **MAGGI Demi-Glace** mixture and add the cracked pepper, bay leaves, thyme, and sugar.

Bring the Lamb Navarin to the boil and then reduce to a simmer – cover the pot with a lid and simmer the meat for 1 hour or until the meat is tender.

5. Mix the 140g of flour, cornflour and 50g of **MAGGI Demi-Glace Sauce Mix** together with the 320g of cold water and whisk to a slurry thickener and pour the slurry into the Lamb Navarin while stirring – cook out the starch in the flours.
6. Stir in the diced cooked potato and allow the Lamb Navarin to cool before depositing into pies.



Brighter baking



Hints and tips from Holger Schinz
of Sunbeam Cakes in Melbourne, Victoria

Labskaus pie



Ingredients

Corned Silverside	1600 g
Potatoes Cooked	1500 g
Onions	4000 g
Pickled Onions	8
Beetroot	2 tins
Pickled Herrings	4

1. Poach silverside with some peppercorn and bay leaf.
2. When cold, mince: silverside, beetroot, pickled herring, onions (both sorts).
3. Mash potatoes and combine the lot.
4. Fill lined out pie tin only 50% with mix.
5. Top with one egg.
6. Top with full puff pastry.
7. Eggwash.
8. Pipe/decorate with hot cross bun mix. (Add chocolate colour to hot cross bun mix for good visual effect.)

Editor's note: a little history

This recipe comes from Holger Schinz's birthplace, Hamburg, where it is regarded as a local treat, but similar pies and stews are popular in seaports throughout northern Europe. It appears to have begun as a "clean up the galley" recipe for ship's cooks before making port.

In English the stew is known as lobsouse. It is regarded as a local speciality particularly in Liverpool, where tourists are encouraged to try it. Lobsouse is the origin of the terms Scouser and scouse for Liverpool natives and their dialect.

Genuine Liverpool lobsouse is of course a bit different from this Hamburg version.

Mexican pie filling

45 units

All in method.



Ingredients

Cooked meat (ready for pie)	4000 g
Five bean mix (from can)	1300 g
Jalapenos, diced	150 g
Tomatoes, diced	1300 g
Thicken with potato flakes if soft.	

Lambs fry & bacon pie



44 units

Onions, diced	4
Diced bacon	1 kg
Fry till onions are clear	
Add	
Lambs fry liver, diced	3 kg
Cook till there is no more pink in the lambs fry	
Add	
Water	2 ltr
Diced tomatoes	800 g
Bring back to boil	
Thicken with	
Water	500ml
Maps cornflour	400 g
Black strap molasses	20 g
Seasoning	10 g

Two ideas from Barker Fruit Processors



Peppadew^(tm) pepper, onion & feta dampers

Ingredients

Pre-Made Scone Dough (slightly undermixed)	1500 g
Peppadew ^(TM) Peppers	150 g
Feta Cheese	100 g
Red Onion	50 g
Mixed Herbs	1 g

Method

1. Add the diced Peppadew^(TM) peppers, feta cheese, red onion and mixed herbs to the scone dough.
2. Weigh into 400 gram dough pieces and lightly form into a round shape.
3. Lightly sprinkle with flour on top and then cut into four equal pieces. (Do not cut too deeply).
4. Place on a baking tray and leave to rest for 5 minutes.
5. Bake at 220°C for approximately 12 to 14 minutes or until golden brown in colour.



Sage & onion pinwheels

Method

1. Make a standard scone dough.
2. Divide the scone dough into 350 gram pieces.
3. On a lightly floured bench pin out the scone dough to a rectangular shape (25 centimetres x 15 centimetres).
4. Then spread 80 grams of Barker's Sage & Onion Savoury Filling on top of the scone.
5. Roll up the scone dough like a jam roll and then cut into 8 even pieces.
6. Place on a baking tray and rest for 5 minutes.
7. Bake at 210°C to 220°C for approximately 10 to 12 minutes or until golden brown in colour.



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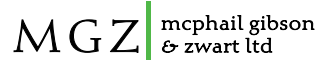
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