

slice



from the Baking Industry Association
for cafés, caterers and bakeries

- BakeNZ 2011
- Bakery of the Year Registration forms inside.

West Coast Bakeries

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Retail Prices

Latest bakery survey

BakeNZ2011

Preview and announcements

The Pie Guidelines

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Baker to eat Humble Pie

Exclusive confession

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From the Office

BIANZ EXECUTIVE OFFICER BELINDA JEURSEN REPORTS

It is now almost four months since the February earthquake in Christchurch and life is regaining some sense of normality (or the "new normal" as it is called).

We are still having those dreaded aftershocks but the initial chaos and fear has gone, replaced by deep concern about the future of the city, its businesses and its residents.

There are still many people living without basic amenities that the rest of us take for granted, and the list of redundancies is growing by the day as the realisation dawns that certain businesses are not going to open their doors again this year, or ever.

But most people are really optimistic and I have heard good stories of bakery and café employees being quickly re-employed by businesses that have doubled their trade since February.

Most businesses directly affected seem to have either closed altogether, moved to a new location or are waiting on a rebuild or new premises. For some it has been devastating, for some a boom time, for yet others a forced opportunity to make changes and move on.

Speaking to some of BIANZ's Christchurch members recently, I was impressed with the positive and forward looking attitude they have. There is a real willingness to help each other where they can. Aside from initial issues of potable water and loss of staff, the main hurdles have been insurance problems and lack of consistent communication from authorities.

“It's a harsh lesson but one that businesses elsewhere in New Zealand can really learn from.”

Reality has been harsh here in the last 10 months, but the lessons learned are ones that businesses elsewhere in New Zealand can really benefit from.

The next few years will be a hard slog for Christchurch and New Zealand as a whole, but hopefully the precedents set will lead to progressive changes and opportunities for everybody.

Having something to look forward to always helps, and an event for everyone in the baking industry to anticipate is BakeNZ 2011, to be held in Napier on 19 and 20 August. The Bakery of the Year Competition™ will be part of this, as will the Weston Milling Trainee of the Year Competition.

There is also a Bakery Expo running alongside these competitions with a fantastic range of demonstrations, tastings and great ideas for you to take back into your business.

See this issue of *Slice* or visit our website for all the details and join us for what promises to be the baking event of the year.



Worth knowing

Employment contracts updated

Another great reason to join BIANZ- we supply employment contracts and related employment documents to all members.

We have recently had all our employment contracts and documents updated by our employment specialist, McPhail, Gibson and Zwart, in line with the changes to employment law that took place on 1 April.

These documents are available to download from the Members Only area of our website.

Regional contact info for food recalls, illness or complaints

Ensure your business has the most up to date foodborne illness, food complaint or recall contact details in the event of any major issue. A web link to these contact details is available in the Members Only section of our website.

Credit application forms for members

BIANZ is having a generic credit application form drawn up for distribution to and use by our members. We will let you know in our e newsletter when this is available for use. It will be stored in the Members Only section of our website.

Please contact the BIANZ office if you do not know your login details.



New Members

The association welcomes these new members

Aoraki Polytechnic

Timaru

Pukeko Bakery Ltd

Auckland

Ma's and Pa's Homebaked Goodies

Marion

From the President

BRENDAN WILLIAMS KEEPS IN TOUCH



Winter is always a good time to be in a bakery. When it's cold outside, there is always a warm oven to keep your staff busy and content. At the time of writing, snow down to 200 metres was forecast in Dunedin.

Buzz in the air

With the Rugby World Cup quickly approaching, the buzz in the air seems to be getting more and more discernable. Down in the South of the South, we are hosting the Argies, English, Romanians, Italians, Georgians and the Irish. The English are one half of three games, so we're expecting a huge Barmy Army invasion and most of South Otago has been sown in potatoes in preparation for the plates of bangers and mash to be served. Most of New Zealand will have a similar story with one nation or another taking over their city for a month, so I expect you will all have your ideas to try and make the most of this tournament.

English fare is based around hearty meat dishes with vegetables (this being a round term for potatoes any style, mashed, baked or deep fried), so my bakery has plenty of ideas for pies based on this combination to roll out to our wholesale customers later in the year.

BIANZ member's book wins top award

Congratulations must go to Rob Burns from Rob's Patisserie in Auckland for winning the Best Children's Book in New Zealand at the Gourmand World Cookbook Awards 2010. It's fantastic to see one of our members getting worldwide recognition and I trust we will see more aspiring bakers spring from the pool of youngsters inspired by its colourful Kiwi themed cakes.

In to win

I hope you enjoy what is our biggest issue yet and think about entering our prestigious New Zealand Bakery of the Year Competition™. There is a fantastic Delta 60L mixer, sponsored by Southern Hospitality, up for grabs so we'd love to see our expert judges scoring your work. Put your best foot forward and join us in Napier at BakeNZ to be crowned New Zealand's top bakery for 2011.

Yours in baking,

Brendan

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From the Vice President

Rising costs are something that we are all facing in business every day: meat, dairy, flour, energy. Sometimes all you need to do is ask your suppliers if there are any better deals for you.

I experienced this recently with a meat supplier and was pleasantly surprised.

Other times just asking for a deal doesn't get you very far, especially in a market such as electricity where you don't really understand the pricing structure.

I used to phone around and do the comparisons and ended up believing whoever sounded like they had the best deal, but with the complications of line charges, daily rates, on peak and off and all the different meter and tariff rates, I could never be sure. As a result, when I had a call recently from David Parkinson at Powerswap, I felt I should investigate.

Powerswap have made a commitment to our association with the intention of becoming a partner to the BIANZ. Yes, he does take a small commission of what he saves but what he has saved

MICHAEL GRAY reflects

me has been truly amazing. All I had to do was give him a copy of my bill and sign a letter giving him authority to enquire on my behalf.

A couple of weeks later he came back to me with his findings and then assisted with the transfer. Easy as!

As prices do creep up we all need to keep on adjusting our sale prices accordingly and there is no better time to have an increase than when the topic is hot in the media.

Take a look at what you are charging and see if there is room to move. By holding your prices back you only are hurting your pocket for the benefit of your customers and playing catchup is always a tough game.

Someone once told me they increase the price of one product every week so they keep ahead of the increases.

Keep fresh and inovative, have some plans and goals, and your business can continue to grow.

Letter to the editor

Time to say well done team

Full credit where it's due. *Slice*, the BIANZ Magazine, from the time of the renaming and some of the format changes, has always had a very professional and informative impact.

To my mind Issue 9 had that extra X Factor. Extremely well presented visually, business focused, a tool for learning, and that all important sharing and caring factor, very real faces and personalities to the events.

It's a fraternity read that covers all the aspects of doing daily business.

Success stories are shared and would be an ideal tool for seeking continuous improvement in any like for like business or even identifying with new business opportunities within an existing business. I also appreciated the global aspect to some of the stories.

Congratulations, well done to all.

Sincere regards,

Paul Hansen
Yarrows the Bakers

Keeping it simple

New baking qualifications demystified

Thomas Thomas reports back on behalf of BIANZ

The process of taking on an apprentice is getting a lot closer to becoming really easy and straightforward, as is the way the trainee completes the qualification.

To look at the big picture, we have the Industry Training Organisation (ITO) Competenz, who oversee the whole qualification and make sure it fits into training regulations set by the government. They also register the trainees on the national NZQA framework and collect the subsidy from the government.

Competenz have three organisations contracted to them who are providing the training to the trainees. All three work independently of each other so they all provide their own correspondence courses, block courses and manuals for on the job units.

The three providers are Bakels, Plant & Food Research and Skills4Work. They all offer the same qualification with 70 credits a year achieved and 210 over the three years.

My understanding is that the costs are similar between all three and are about the same as previous years. The cost to the employer is one invoice once a year from the provider, not three or four invoices from different organisations throughout the year. (This makes life simple – well done!)

In addition to these three providers, who provide training to employees while on the job, there are two other key training providers, Christchurch Polytechnic Institute of Technology (CPIT) and Manakau Institute of Technology (MIT), both of which provide full-time study.

I will write more about these options in the next edition of *Slice*.

The different providers each have different benefits that will suit different businesses.

If you want to discuss your options please feel free to contact me at thomas@bianz.co.nz

Gary Cameron writes

What Is Happening to our Pies?

A personal view



Pies. They were and still are an iconic takeaway, but so many now consist of rock hard pastry and gluey filling.

What happened to the flakey tops that shed bits all over your shirt, and gravy that dripped down your chin while you balanced the paper bag when you were driving? Now, they were pies.

These days you can still get real pies from a lot of our members and others who care. But in the areas I frequent these days, they are in short supply.

Yes, I am aware that if you beat the pastry to death in a mixer, cut the fat ratio way down, along with the salt, you keep the food Nazis happy, and you don't have shrinkage problems. You can reuse scrap without sorting and adding additional fat to your rework, but the result is b----- awful to eat.

And now to the fillings. These days there are some spectacular varieties available, thanks in part to the Bakels Pie Competition and to bakers willing to push the boundaries. But steak, mince, steak and kidney, etc are still big sellers, so when I ask for a steak pie, I expect to find diced meat in it, not minced meat.

Sure it is labelled steak (mince), but think! You order a steak in a restaurant, you get a slice of meat, not a slab of mince, don't you? And steak and kidney should have the kidney cooked with the steak as this gives a wonderful flavour, and gravy. Not a razor thin slice of raw kidney placed onto the cooked meat top, and baked. The same for steak and onion, steak and tomato, steak and mushroom, etc. The extras now are just added, not cooked with the meat.

Again true to label requirements, but flavour? No way.

Just check with the local butcher who makes his own sausages. Butchers now make a large variety of sausages with excellent fill, and sure they cost more to make. But they charge more for them, up to \$12.00 per kilo. Not very long ago \$2.99 was the price. So if you make a really good product you can charge more, and tell customers why they are so good.

Please don't use cornflour as a thickener. It turns to jelly meat. But a good pie thickener is usually freeze-thaw stable and gives a gloss to the gravy which adds to the quality.

Remember, quality is remembered long after the price is forgotten. (Not sure who said this, but it is true.)

Cheers,

Gary



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news and views

Let Them Eat Choux



If bakers are like doctors and often do better when they specialise, then Popelini might be worth looking at.

Popelini, a pastry shop that opened in May in Paris's upmarket Marais neighbourhood, is devoted exclusively to pâte à choux (cream puffs to some), the bite-size flavour shot alternatives to France's superstar macarons.

Popelini is named for the Italian pastry chef who came up with the recipe for choux in 1540. Popelini's owner, Lauren Koumetz, 26, was born in the Marais. She told *The New York Times* "I was frustrated that there wasn't more variety beyond the classic éclairs in chocolate and coffee, and the Paris-Brest."

On any given day, the choux are lined up in a half dozen flavours including dark chocolate, lemon praline, butter caramel, Madagascar vanilla and rose; some have an additional confit filling of passion fruit or raspberry.

Asked to define what it is about choux she finds so attractive, Koumetz says it's the round, bite-size shape: "They're so small you can indulge without feeling guilty, or bring them as a gift to dinner without upsetting your host if they have made a dessert. And unlike cupcakes, choux are so refined and very French."

Low and no sugar sales rising

A recent survey of US in-store bakeries by *Modern Baking* magazine showed eight out of 10 operators are offering low and no sugar sweet products.

Importantly, one-quarter said no-sugar and no-sugar-added items were among the categories posting the greatest sales gains.

In addition, 40% of in-store customers last year purchased sugar-free or reduced-sugar sweet goods, up from 37% in 2004, according to a consumer survey conducted for the International Dairy Deli Bakery Association.

"Sugar-free will never become a door-buster sales category," says Roland Krueger, a bakery director quoted by *Modern Baking*. "But, with the increased incidence of diabetes, more customers are asking for sugar-free products.

"Customers also include family members of diabetics who want to buy good-tasting bakery that the entire family can enjoy as well as people who are weight-conscious."

Quest for the ultimate toasting bread

A fourth-generation Scottish bakery has collaborated with a deli to create the ultimate bread for toasting.

British Baker reports that Mitchell's, a new St Andrews-based café/delicatessen, decided to install see-through toasters on its café tables for customers to toast their own bread. They then asked Fife bakery Fisher & Donaldson to help.

Together they created what is to be known as Mitchell's loaf, following months of trials.

They said the secret was choosing the right balance of rye and wheat flour, combining a crisper, denser crumb structure with carefully controlled gassing of yeast, moisture content, exact baking time and, crucially, width of the slice.

The firm claims the loaf browns evenly without the edges burning, carries the butter well, and doesn't go soggy before you've finished the slice.

Sedatives injected into cakes

French newspaper *Le Parisien* reports that police in Paris have arrested a 64-year-old man suspected of burgling up to 20 people, usually after feeding them cakes laced with sedatives.

It appears he sought out victims in shops or on the street. He would strike up an acquaintance and follow up with a home visit for coffee and cake.

The victims, aged 75–85, were robbed of cash and credit cards.

Apparently always acting alone, the burglar is believed to have committed his first such crime in May 2008, when a bottle of drugged wine was employed.

Bread = Freedom

An article by Toby Manhire in the *NZ Listener* (10 May) refers to the "Idle Scrawl" blog by BBC economist Paul Mason, who concludes that there is some connection between rapidly rising bread prices and revolutions.

Mason links to a graph showing the revolutionary wave that hit Europe in 1848 and recent events in the Egypt, Tunisia and Yemen, and which shows exactly the same connection with wheat and bread prices.

Mason says that "nobody would be crazy enough to say food prices were in any way a sole causal factor of 1848 or the revolutions today but they are clearly contributory factors".

Manhire also quotes Rami Zurayk of the *Monthly Review* who says, "Food security is a key determinant of dignity.

"It is a determinant of freedom. It is a basic right, not a charity. People want food security because it's a component of citizenship. We are not bellies waiting to be fed, we are humans seeking freedom."

Starbucks to jolt India

Seattle-based Starbucks has joined forces with another behemoth – Tata Coffee, India's largest coffee plantation company and parent of retailer Eight O'Clock Coffee Co. Industry experts are predicting its entry will reshape the Indian coffee shop scene.

Today, of the 1,980 coffee outlets in India, V G Siddhartha's Cafe Coffee Day (CCD) owns 1,080 – over half the market. In comparison, Starbucks has 1500 coffee stores in China alone.

Are these numbers giving CCD the jitters? Ramakrishnan K, CCD president of marketing, is less than perturbed. In fact he says he is waiting for Starbucks to come and fire up the market.

Ramakrishnan's complacency stems from the Coffee Board of India's data. According to the board, India's annual per capita consumption of coffee is just 85 grams compared to New Zealand's 3.7 kg, Japan's 4.6 kg, and the US's 6 kg.

Also in the coffee companies' favour is that even though India is the sixth-largest coffee producer in the world with an annual output of 300,000 tonnes, it consumes barely 100,000 tonnes every year. This leaves an immense scope for growth, say the coffee sellers.

No wonder several other international coffee brands including CCD, Barista Lavazza, Java Green, Costa Coffee and Gloria Jean's Coffee are merrily sipping into it. Others like Dunkin Donuts are also looking to join the party.

More regulation planned

Politicians, academics and bureaucrats are hoping a review into energy drinks in New Zealand and Australia will result in some degree of regulation for these products.

Ministers responsible for trans-Tasman food and beverage regulation decided on the review after meeting in Canberra in May.

Waikato Clinical School of Medicine academic psychiatrist David Menkes says evidence shows these drinks can have serious adverse effects. He says he'd like to see better information about the products and warnings around who should drink them.

Carrotmob hits Wellington café

Three hundred customers 'mobbed' Wellington's Memphis Belle Coffee House on 9 April in what was New Zealand's first 'carrotmob' event.

Memphis Belle Coffee House won the privilege of hosting the first carrotmob by 'out-bidding' other Wellington cafés with a pledge to use 201% of their carrotmob event turnover towards improving their café's energy-efficiency. The event raised \$3,000.

Known as a reverse boycott or "buycott", a carrotmob is rewards businesses with a 'mob' of customers on a particular day.

All money received during the event goes towards improving the café's energy-efficiency. The organiser of the carrotmob is the Wellington-based non-profit organisation, the 42Collective, which operates the Conscious Consumers café project.

Operating in Wellington since June 2010, the Conscious Consumers café project awards cafés badges for nine environmentally and socially responsible business practices, such as using free-range eggs, seasonal and organic produce, fair-trade coffee or composting foodscraps. Badges are displayed in-store to showcase the café's credentials to consumers.

The Conscious Consumers website helps cafés improve their practices by linking them with suitable suppliers via a business directory. Over 20 Wellington cafés and 50 suppliers are now part of the Wellington scheme. Social media sites are also used to update consumers and members on which cafés are involved, upcoming promotions and events such as carrotmobs.

Conscious Consumers will be launching in Auckland in June, and the Waikato in June, and will host carrotmobs in those regions. Email the Auckland Coordinator at auckland@consciousconsumers.org.nz for more information.

Making whoopie

A bitter dispute has broken out between two US states, Maine and Pennsylvania, about which can claim to be the origin of the whoopie (or whoopee) pie.

The icing-filled hamburger-size chocolate cake sandwiches are made commercially in large quantities, and have spread from mom-and-pop shops in Pennsylvania and Maine to Whole Foods and even Harrods in London.

Since politicians have entered the fray, the dispute makes the Kiwi-Aussie rivalry about the pavlova look quite tame. In 2009, the town of Dover-Foxcroft in Maine started a whoopie-pie festival. And last year, the governor declared the fourth Saturday in June the state's "Whoopie Pie Day".



Pennsylvania loyalists have cried foul, claiming the pie was an Amish invention.

Meanwhile researchers can find only more confusion: the first newspaper ad found for a whoopee pie was published in yet another state: Massachusetts.

more news and views

Cocoa crunch, sugar not sweet either, and wheat running short

Cocoa futures continue on a wave of volatility thanks to political turmoil in Ivory Coast – the world’s top cocoa exporter.

And research from the World Bank shows **sugar** prices are up 21 percent from last year. But it’s not just the sweet stuff that’s affected.

Instability in Africa and the Middle East has driven overall global food prices up 36 percent over last year, according to the latest edition of the World Bank’s Food Price Watch.

In March, the world’s largest chocolate maker – Hershey – announced it would raise wholesale prices by 9.7 percent in an effort to offset rising prices on raw materials while Swiss chocolate makers Lindt & Spruengli announced a one percent price increase in February of this year.

Edible oil prices were up on account of a number of weather-related shocks. Prolonged dry weather related to La Nina lowered expectations of yields in Brazil and Argentina, which together account for roughly 45% of soybean exports. At the same time, floods in southern Malaysia and Indonesia have hindered palm oil harvests.

Among grains, global **wheat** prices have increased the most in recent months. A confluence of weather shocks to various large producing countries, followed in some cases by export restrictions, curtailed supply and caused wheat prices to more than double between the lows of June 2010 and January 2011.

Currently two factors are keeping wheat prices high. On the supply side, there is uncertainty about the size and the quality of wheat exports from Australia – where crops were damaged by excessive rains and floods – as well as concerns about China’s winter wheat crop.

In the meantime prices are also being driven by greater demand as large wheat

importing countries, particularly in the Middle East and North Africa, come to the market with large orders. These are related to assuring the public that adequate domestic food stocks exist during uncertain political times in some countries.

Another reason is that countries like Saudi Arabia are progressively reducing domestic production of wheat to conserve valuable water resources and relying more on imports.

Climate catastrophes cut coffee

The rainiest April on record drenched farms in Colombia, the world’s No. 1 producer of top-quality washed Arabica beans, threatening to push coffee prices even higher than they have been lately.

Colombia harvests coffee year-round and landslides blocking roads have hindered exports of already-picked beans, while downpours continuing for at least another month knocked ripe coffee cherries off trees and rotted them in the fields.

Wet weather can also cause fungus that cuts output.

“Skinny bagel”

American bagel bakery chain Bruegger’s has announced what they call the first ever “skinny bagel”, with the same taste and texture as the classic but with 100 fewer calories.

Instead of changing the time-tested New York style recipe, Bruegger’s simply cuts the bagels using a “patented knife”, removing approximately one-third of the bagel’s center but preserving its eggshell crust and toppings. The result? Lower calories with no sacrifice of taste.

There’s an app for that

American gourmet cup-cake chain Crumbs Bake Shop has announced their first iPhone application, available on the Apple App Store. Crumbs Bake Shop is the first national bakery in the US to launch its own iPhone app. The Crumbs iPhone App will enable customers to get live news updates and buy Crumbs gift certificates via a mobile coupon function.

The Crumbs iPhone App also offers users options to send custom Crumbs greeting cards, locate the closest Crumbs Bake Shop and save and edit their “favourite” cupcake flavours that can be shared with friends via email, Facebook and Twitter.

Mobile customers will also receive current in-store promotions and exclusive discounts. Gift certificates purchased via the App will be redeemable at Crumbs Bake Shop locations across the country.

The first Crumbs bake shop opened its doors in Manhattan in 2003. The design of the shops is inspired by old-time candy shops, creating a warm and friendly environment with treats served on real china. Recently ranked the largest retailer of cupcakes nationwide, Crumbs operates in 34 locations. The specialty of the house is cupcakes, however the menu also offers other comforting classics. There are more than 75 varieties of cupcakes baked fresh daily with a new cupcake of the week each Monday.

Recipe of the month?

A recent document from the Pentagon in Washington DC is on the way to being nominated memo of the month by critics of bureaucratic excess.

It might also qualify as bakery recipe book of the month. It is Military Specification MIC C 440 726C W/W/ Change. Its subject is “Cookies, Oatmeal; and Brownies, Chocolate Covered.”

It is 19 pages long.

NEW products

Vacuum cooling comes of age

Vacuum cooling technology has finally come to maturity and today presents itself as the technology of the future, according to Swiss manufacturers Aston Foods.

Vacuum cooling uses what is called "evaporation enthalpy." The water starts to evaporate with increased negative pressure. Evaporation causes the products to cool in a natural and physical way. The quality of the baked goods can therefore be increased. Improved agglutination, optimal structure of the crumb/crust, keeping fresh for longer, increasing volumes and stability of baked goods are just a few of the quality benefits claimed.



Reducing baking time

The baking time can be reduced by an average of 30% thanks to the vacuum method's physical process, no matter whether the baked goods are partly or fully baked. Production output is increased immediately without any investment in ovens. The baked goods no longer have to stand for hours to cool. They can be packed, cut, eaten or processed further immediately after the vacuum process (i.e. three minutes after baking). They are stable for cutting, therefore simplifying resource planning significantly.

Volume increase and lower power consumption

Vacuum baking increases product volume by up to 15 percent, say Aston. Shorter cooling times in the deep freezing process, storage option at 5°C or even at ambient temperatures simplify the logistics process and therefore enable an increase in profit. An average of 0.8Kw/h of energy is used in the vacuum process to cool 100 kilograms of bread. That is 1/50th of the energy required to freeze the same quantity of bread. In addition, around 30% less energy is used during baking.

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For further information, and for entry forms and terms and conditions, please contact your local Nestlé Professional Territory Manager or call Nestlé Professional on 0800 830 840.

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Training critical for productivity improvements – new research

Businesses believe that investing in better trained staff will improve productivity but in practice they are more likely to change processes than people, according to a new research paper published by Industry Training Organisation (ITO) Competenz.

The paper entitled *Perceptions of productivity – How medium-sized businesses approach productivity* revealed that businesses identified 'better trained people' as a key way to improve productivity, yet most went on to invest in changing business processes over training their people.

"There's clear evidence that businesses don't know where to turn for guidance on training as a key part of the productivity improvement mix," says Competenz chief executive, John Blakey.

Last year Competenz surveyed 200 medium-sized firms employing between 20 – 50 people to gauge their perceptions on how to improve productivity, and uncover what they actually invested in.

The findings suggested that an investment in people rather than processes is the key driver in improving productivity. Businesses that experienced high growth rates within the last two years favoured investment in people over high decline businesses who favoured investment in process.

High growth firms also experienced more business process improvements while high decline firms, who invested more in changing processes than in people, experienced fewer process improvements.

"Industry's feedback indicates staff upskilling promotes innovative behaviour, and creates employees who are more capable and able to adapt to new technology.

"Investing in upskilling people should therefore be an attractive proposition for business owners," Mr Blakey said.

"While investment in processes is important, investment in people is paramount for the long-term health of a business and reaping the full benefits of investment in processes."

Seventy-eight percent of respondents would seek advice on lifting productivity but did not know where to turn for help; the remaining 22% said it was unaffordable, unimportant, or not relevant to their business.

"Companies face a confusing array of consultants, gurus and

Businesses that experienced high growth rates within the last two years favoured investment in people (rather than) process.

disparate agencies when they are looking for sound and objective advice on improving their staff and processes," says Mr Blakey.

"This presents a strong case for industry-owned ITOs being tasked to present independent and well-researched guidance."

"The effective development and utilisation of workplace skills is vital to improving New Zealand's competitiveness and requires a focussed effort and strategic approach across training institutions, industry, unions and government."

Contact Competenz on 0800 526 1800 to request a copy of the research paper or visit www.competenz.org.nz for an electronic copy.



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Events calendar

What	When	Where
Gluten Free Food & Allergy Show	9–10 July 20–21 November	Wellington Christchurch
Interbake China 2011	15 May	Shanghai Exhibition Center
Wildfoods Festival	12 March	Hokitika
Gulfood Exhibition	20–23 February	Dubai, UAE
BakingTech 2011	27 February–2 March	Downtown Chicago Marriott
Foodpro 2011	10–13 July	Sydney Convention Centre
South Island Hospitality Show	17–18 August	CBS Canterbury Arena, Christchurch
BAKENZ 2011  Bakery of the Year and Trainee of the Year Competition judging BIANZ Annual General Meeting  BAKING INDUSTRY ASSOCIATION OF NEW ZEALAND	19–20 August	Napier
All Things Baking Supported by Retail Bakers of America	2–4 October	Chicago
Anuga 2011 10 Specialised trade shows under one roof	8–12 October	Cologne
36th Winter Fancy Food Show North America's largest specialty food and bever- age marketplace	16–18 January 2012	San Francisco, USA
Gulfood Exhibition	20–23 February 2012	Dubai, UAE
IBA International Baking Trade Fair	16–21 September 2012	Munich

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Weston Milling has found their Top 10 Trainees For this year's competition

by **Stacey Mearns**

This year, the initial judging process was held on 10 May in Auckland.

Hayden Campbell and Stacey Mearns from Weston Milling ran the event, and were joined by their guest judges, **Clinton Squibb** from Barkers Fruit Processors, **Roy West** from Southern Hospitality and **Graham Heaven** from Plant and Food Research. Special thanks to our judges for making this event possible.

The standard of product was good, and the judges were all very consistent in their marking. Weston Milling's Top 10 are definitely well trained bakers in the making, and we all look forward to seeing what they have for us next at the final bake-off.

So special congratulations to the Weston Milling Top 10 Trainees of 2011:

Mark Grantham from Manukau Institute of Technology

Phil Burton-French from The Windmill Quality Cake Shop

Daniel Faurel from 10 O'clock Cookie Bakery

Khalid Ali from Manukau Institute of Technology

Joshua Harding from Viands Bakery

Shane Aitken from Skills for Work, New World New Lynn

Glen Poplewell from John's Bakery and Café

James Robinson from The Windmill Quality Cake Shop

Jason Hay from Richoux Patisserie

Tong min Li from Hill Park Bakery

These well deserving trainees will now be taken to Napier for two days of action packed training, led by Weston Milling, to prepare these individuals for the competition to come, at the LIVE bake-off in Napier on 19 and 20 August in conjunction with the BIANZ conference and the BAKENZ 2011 Expo.

This year we also gave away a 32 inch LCD TV to a lucky person who entered, and this went to Khalid Ali from Manukau Institute of Technology. Congratulations Khalid. Your new TV is on its way just in time for the rugby season!

Well done to all trainees who participated in this event, and keep an eye out for next year's competition which will be held at the Fine Foods Show 2012.

www.westonmilling.co.nz



Weston Milling Trainee of the Year initial judging in progress, L to R: Hayden Campbell, Graham Heaven, Roy West, Clinton Squibb.



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– Tony at Finns Fudge



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Eating Humble Pie

Kevin Gilbert seeks satisfaction, recognition and respect in academia

Four or five hundred years ago, humble pie was something not too dissimilar to a Cornish pasty, apart from being filled almost entirely with offal – the heart and liver (*umbles* in Old English) of a deer traditionally. For probably quite obvious reasons it isn't a common dish now, although it is a dish that it looks like I'm going to have to munch down before the year is out. A healthy serving of humble pie with a garnish of crow to accompany it.

Ever since I left school, I have attacked the purpose and value of a university degree – a little piece of paper that generally seems to display the career path its recipient will *not* be taking. I have relished the dictionary definition of academic which states that it is "NOT of practical relevance".

In February this year I was one of around 20 people accepted into the very first degree in New Zealand aimed at the food industry – the Bachelor of Culinary Arts.

The other students are chefs and culinary teachers from around the country with remarkable histories in food. One has cooked on the luxury liner QE2, another for the super rich and massively famous, still another has been a pivotal cog in the southern cooking industry for decades. Then there is me.

Waving the flag

The only baker amid a group of chefs, I am holding the flag high and waving it madly.

To their credit the chefs seem to recognise the value of the baking fraternity. I have been asked to teach several of them basic bread making and have already fielded a few emails along the lines of, "The young chef I've got doing the baking doesn't know his arse from his elbow. Help!"

The impression I'm getting is that they think anyone can cook, but baking – actually knowing how to make an array of baked items – is not something they come across very often.

Experience counts

The way I and all of the other entrants are doing the degree is through the RPL – Recognition of Prior Learning. Our experience and knowledge learned on the job is counted as one or more years of what would otherwise be a three year course. The more



"Ever since I left school, I have attacked the purpose and value of a university degree."

and lots of writing? Three reasons – satisfaction, recognition and respect. I want to do this. I want to be able to say that I too have that little bit of paper that the academic world seems to think is the sole indication that you can actually do something and do it well.

Arguably the difference between me and a very large number of graduates is that my bit of paper will be in a field that I have chosen both to enter and to stay in.

I'm also hoping that people will start to recognise the value and skill of bakers. And here I include those who think that the only reason to work with your hands is that you lack the intelligence to get an office job.

My final reason for going through this is to try and get the average consumer to respect those of us who work in the food industry.

If both Otago Polytech and Otago University are happy to put their names to degrees bearing our names then surely that deserves an improvement in public perception. Then maybe those who attain that standard can be rewarded with higher pay, better promotion prospects or even just a little more trust and responsibility.

Hopefully by the end of the year the course will be showing itself to be full of potential. It certainly seems to be from where I sit.

All things going to plan, I'll be munching down on some humble pie later in the year dressed in a gown and tasselled cap.



Ciabatta Bakery

A business that is growing through its focus on uniqueness and quality.

by Roy West

What began three years ago as a hobby and an idea to produce a unique loaf for a local café has turned into a seven day a week business venture for **Alex and Sue Burge** of Ciabatta Bakery, with products now delivered across the central North Island and on menus at prestigious venues.

Swiss artisan baker Alex was keen to create his own unique version of the ciabatta, combining the depth of flavour of the sourdough starter with the lightness of fresh dough. He developed a fusion product that would suit the Kiwi palate and allow restaurants to enjoy a daily fresh-baked loaf with a good shelf life and an open texture.

What Alex calls 'Rakaia River-bed markings' (stretch marks) are a special feature of Alex's bread and distinctly visible on all his ciabatta.

Alex has found his niche now at his factory shop in White Street, Rotorua, where he combines his passion for bread-making

with his enjoyment of people.

He's happy giving people a tour of the bakery or taking up the challenge to a game of 'fussball'. If you beat the baker, you get a free lunch.

And if it's lunch you're after, Alex has found a head-spinner – 40 cm Longdogs: a ciabatta ficelle and a smoked Swiss frankfurter. It's a winner with the locals, who keep coming back for more.

Moving from the home-based enterprise to setting up the factory at White Street was a big step for the Burges. It meant transforming new premises into suitable environment for baking and acquiring new equipment.

Alex decided to focus on a rack oven and **Revent** provided the best configuration for the steady increase in demand he was experiencing.



As with most thriving businesses, you don't have to look hard to see the great team that's involved. Sue keeps her finger firmly on the administrative pulse, and gets behind the wheel of the 'ciabatta car' delivering fresh produce to retail outlets. Their two bakers and their wives are also involved in all aspects of the work, whether baking, packing, delivering, or serving in the factory shop.

As for the future, who knows? But to quote Forrest Gump "Life is like a box of chocolates. You never know what you're gonna get till you open it." and for Alex and Sue and the team at Ciabatta Bakery, it's clear there are still a few boxes to be opened.

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Greetings from the West Coast, where all the people are friendly and it only rains at night.

Belinda Jeursen visits BIANZ members and finds a few changes, and a whole lot of history.

The Welcoming Coast

Sheffield Pie Shop – Sheffield

Yes I know Sheffield isn't on or near the West Coast, BUT if you're driving to the West Coast from Christchurch, or back the other way, you will be doing yourself a disservice if you don't stop in at the Sheffield Pie Shop for one of the best pies in New Zealand.

The Sheffield Pie Shop does make slices and other sweet stuff, but the pies are where it's at, and hundreds of customers can't be wrong. The shop makes and sells over 40 dozen pies a day to tourists, travellers, schools, couriers, truckies and locals. Anyone with the savvy to stop once comes back again.

I interrupted owners Shane and Loretta Paterson in the middle of a very busy morning to find out more about this success story. Wedged in a corner while Shane carried on taking steaming hot pies out of the ovens, I heard how they took over in 2002 when the business was Canterbury Caterers.

At that time the business was catering for weddings on big country stations and sending wholesale product to Christchurch, Dunsandel, North Canterbury and the West Coast. Realising it wasn't economical having so many small orders, Shane and Loretta made some big changes. They stopped doing wholesale and started making gourmet pies and haven't looked back.

They now have a huge range of pies to suit all tastes and they've been noted in the *Lonely Planet Guide*, *Kia Ora* in-flight magazine and numerous Australian tourist brochures.

Their physical space has had a makeover too. They've extended the building, which used to be a post office, and turned a paddock into a car park. The shop is constantly busy, with 11 staff keeping things ticking over and Shane and Loretta obviously working really hard too.

I took off again with one hand on the wheel and the other firmly gripping a lamb pie that had me mmming out loud as I whizzed over the hills towards the magical West Coast.



Loretta and Shane Paterson, Sheffield Pie Shop



Dacey Davidson, Stone Oven Bakery

Stone Oven Bakery – Hokitika

On a cold winters' day in 1982 a young Dacey Davidson walked into Hurren's Bakery in his home town of Hokitika to chat with long-time baker and owner Percy Hurren.

He found Percy sitting on an apple box in front of the fireplace in the bakery smoking a pipe. Noticing that the bakery building was in need of a little tender loving care, he asked Percy what he was planning to do with the bakery. "Why don't you take over?" asked Percy. Dacey laughed it off – he wasn't a baker! "I'll train you," said Percy.

Dacey went home and mentioned the idea to his father, who saw the opportunity and suggested Dacey ask his older brother to be a silent partner in the business. His brother agreed and Dacey went back to talk it over with Percy.

Keen to retire after 42 years of getting up at 2.30am Percy shook Dacey's hand and told him it was a done deal before they had even discussed the terms of sale.

Dacey says he remembers going home to tell his family. "When I arrived my brothers all said, 'We know already!'" Word gets around quickly on the Coast. Percy had been down to the local pub and told a few people there and within minutes the whole of "Hoki" knew that he'd sold his place to Dacey.

It was a baptism of fire for Dacey. He had three months to learn everything he needed to know because Percy was going on the British Lions Rugby Tour. Somehow it all worked out and after a lot of hard work Dacey and his brothers cleaned up the bakery and refitted the shop.

Sadly, that shop closed at the beginning of this year so that Dacey could concentrate on his other businesses, Stone Oven Bakery (previously Paterson's Bakery)

and Eats Cafe, both on Revell Street in Hokitika.

The old Hurren's Bakery building is for sale, but the Stone Oven Bakery is going along nicely, despite the tourist trade being down on last year.

I stopped in on a sunny weekday morning to say hello to Dacey and meet his head baker Jason Wilson, apprentice Daniel Burston, and brother Mike Davidson, all hard at work in the bakery.



The old Hurren's Bakery building for sale

Stone Oven Bakery is retail only these days. When Dacey took over three years ago there was a lot of wholesale. He says he has lifted the quality of the product for retail and now only sells his product through the shop. He has a keen interest in the history of both Hurren's and Paterson's, and albums of photos showing the two bakeries over the years.

A fourth generation Coaster, Dacey says he is not a born baker but loves the challenge of working in the food industry.

He leaves Jason to run the bakery on a daily basis, saying he has done his time getting up early and doing the baking himself, and instead oversees the Stone Oven Bakery, Eats Cafe and a number of other business interests. But when I leave the shop he is serving shop customers over the busy lunch time, doing whatever it takes to make it all run smoothly.



Mike Davidson, Dacey's brother

Blanchfield's Bakery – Greymouth

Blanchfield's may not be the oldest bakery premises in Greymouth, but it is the oldest family bakery, and I got to meet fourth generation baker Chris Blanchfield and chat to him about the history of Blanchfield's over a cup of coffee.

Chris's aunt recently discovered that there has been a bakery on this site since 1872.

Chris tells the story himself: "This was owned then by a W M Moutray and he was selling bread for one shilling [10 cents] per 4lb [four pounds – almost two kilograms] loaf.

"He then sold this to W Kane and a Mr. Shaw, this was on the 4th May 1877. They advertised bread in the local paper reading 'The undersigned begs to notify the inhabitants of Greymouth that the new price of bread was to be eightpence per 4lb loaf cash or if you ordered you paid ninepence'.

"In 1879 Mr. WH Kane took the business over by himself. In June 1880 he reduced the price of bread to sixpence cash, or sevenpence if booked. There is something you don't see these days – a price reduction in bread – man how things have changed!

"He ran the bakery by himself until he sold to my great-grandfather and a Mick Quinlan in 1892, still the same site as today. It was then when my great grandfather employed a German baker – pre World War One – to bake for him. The German man would not share his recipes with him so my great-granddad hid up in the ceiling and drilled a hole above where the scales were and wrote down the recipes as the German was scaling up the ingredients. He wrote them down in his own code.

"Soon after this the government was doing a census and the German baker ran the risk of being caught as an overstayer. My great-grandfather did a deal with him that he would sponsor him into the country as long as he would share the secret recipes with him.

"My great-grandfather sponsored him, but when the German failed to hold up to his end of the deal my great-grandfather turned him in, having secretly gathered all the recipes he needed."

Chris's father started work in the bakery when he was only eight years old, catching the bus in the mornings to cook doughnuts and ice buns before school.

Chris himself started running the bakery at the tender age of 16 when his father went overseas and the person put in charge left. "Dad was away for 12 months and when he got back he stepped back a bit and left me to it," says Chris. Now his own son works at Blanchfield's before and after school doing prep work and cleaning. During the school holidays there are three generations of Blanchfield's working in the bakery, something Chris is rightly proud of. His wife Alison also works at Blanchfield's doing cake decorating and helping manage the business.

Chris says the Pike River Mine disaster has affected everyone on the Coast. "It was a tough time for businesses and for staff, many of whom were grieving. It was hard to keep a lid on things that first fortnight but the support and donations from around the country were incredible."

The Christchurch earthquakes have also severely affected tourist numbers coming through Greymouth. He says retail and wholesale is down on the Coast generally and that things have really changed over the years.



Chris Blanchfield, Blanchfield's Bakery

When he was 16 the bakery sold 2000 dozen hot cross buns a day over Easter, now they sell about 400 dozen. Chris puts this down to competition from in-store bakeries and the fact that hot cross buns are made all year round by some bakeries.

As I left Chris gave me a Slice of Heaven to take away – a kind of vanilla slice but this must have some very special ingredients because it was like no other vanilla or custard slice I've ever had. Driving up the coast on a beautifully sunny day eating a Slice of Heaven – who could ask for more?

Gibby's Bakery Café – Westport

You can't beat Raymond Gibson for a great smile and a friendly reception. Perhaps it was because he was about to go to Rarotonga on holiday, his first holiday in a very long time. But I got the feeling he's just that kind of person.

He's done 28 years as a baker in Westport, the first 22 on night shift at Rainbow Cake Kitchen, owned by his father and now run by his sister and her son, and the last six in his own business, Gibby's Bakery Café.

He might be on day shift now but he told me he's worked seven days a week for the last six years to get the business established and keep it going. Only now is he working a five day week, having found someone else to do the baking so that he can concentrate on the broader picture.

Raymond bought the business after taking a bet with someone and making an offer which was surprisingly accepted. He says he's got a great team of people, many of them long-term employees, and often has people asking for employment.

His partner Tracey and his son Joel also work full time in the business alongside eight other staff members. "We all do different shifts but we've got good team work going and it all flows well," says Raymond.

When I arrived mid-morning the cabinets had a great range of sweet and savoury product on display and there was a steady stream of customers.

Gibby's does a hot meal every day that is obviously popular with the locals, alongside the scones, pizzas, pies and slices. They also make a Sunday roast which they deliver to the local elderly for \$2. Where else would you get that?

They used to do cake decorating but Raymond says there's no time for it anymore. "We do six dozen gingerbread men a week though. They're really popular with kids."

Raymond has painted the café green so that it stands out on busy Palmerston Street, and it seems to work because he says some days they just don't have enough space, especially when tourist buses come through the town.

The building used to house a butchery. Raymond showed me around a fascinating maze of rooms, corridors and attics behind the shop. While product and preferences change out front, there is a palpable sense of history behind the scenes.



Joel and Raymond Gibson, Gibby's Café

Special mention

Gloria of Greymouth who, wearing carpet slippers and a big smile, hailed me down in the street and told me bad jokes. My personal favourite was "Grow your own dope – plant a man!" I hear that, sadly, since then Gloria is no longer allowed to drive and is not seen around town as much.

Freckles Café of Palmerston Street in Westport, where I had a very good coffee and a delicious muffin. None of the staff are trained bakers but they are making very good product. The café looks like it's still in its original condition and I felt transported back in time sitting there with the early morning sun shining through the window panes.



Rainbow Cake Kitchen – Westport

In 1953 a young man with a dream sold his Model T Ford to buy a tea room in Westport that's still going strong, run by his daughter and grandson, Diane and Mathew McManus.

Gordon Gibson's Rainbow Cake Kitchen also had the first juke box in town, a smart move at the time. "Everyone used to come down to the Rainbow to socialize," says Mathew. "It catered four or five weddings a week in the 1970s and many people have stories to tell about weddings they attended there."



Gordon and the first jukebox in Westport

The building was gradually added to and became a fully fledged bakery by 1971. An Ernest Adams oven bought at that time is still going well. Mathew's father Pat took over when Gordon died in the early 80s, before going on to become Mayor of Westport. Mathew comes from a background in supermarket management.

Rainbow is now about 70% wholesale, distributing up and down the Coast, with six bakers and 21 staff members, although Mathew says the price of fuel and competition from big plant bakeries is making it harder every year.

Their mainstay is pies and sausage rolls, of which they make about 6000 a week. But Diane tells me they recently started making chocolate truffles and can't get them out fast enough, with five flavours now available.



Diane and Mathew McManus, Rainbow Cake Kitchen

Retail prices 2011

These prices came from a survey of BIANZ member retail bakers in April-May. A total of 68 bakeries took part, 29 from the South Island and 39 from the North. None of them made all the products in the questionnaire.

The mood

Asked how business has been lately, 30 said it has been better lately than last year, 22 reckoned it's been about the same, and 16 said it's been worse.

More than half – 38 – expect next year to be better while only two look gloomily ahead to a worse year.

New products

Fifteen bakeries said they had introduced new products during the past year. The new products noted included:

- Butter chicken savouries, cheese-bacon sausage rolls
- Lamb mint pie
- Chicken and creamed corn pie – “getting very popular”
- Whoopies cakes
- Organic and gluten-free bread
- Venison and red currant pie (family size \$15.00 Each)
- Filled bagels
- Sushi
- German sourdough bread range
- A range of sourdough loaves
- Paninis
- Another bakery noted simply that they had changed their sandwich and roll line up, while another said they had changed their steak pie recipe, presumably to good effect.

Other comments

One baker with wholesale as well as retail business noted that although the gluten-free category has grown considerably in the past few years, the amount of competition has grown even faster.

Respondents were asked for general comments on business in general. Here is a selection.

- Business is very quiet and does not follow any patterns of previous years. People are resistant to price increases. Coffee sales however are very good.
- Just hang in there. We have gone to the bottom of the downturn, don't cut corners as people still want quality products. Don't be afraid to put up prices. Good to get feedback from this survey from different regions.
- Harder than previous years.
- Business in general is very quiet. This is a scary time.
- Since the earthquake we have been all over the place, very busy, very quiet harder even than normal to predict!

- We have found customers continue to buy with their eyes

2011 Retail Prices	Average	Highest	Lowest	Most common	Responses
Mince pie	\$3.69	\$5.10	\$2.10	\$3.80	56
Chicken pie	4.17	7.20	\$1.50	3.50	51
Steak & cheese pie	3.98	5.70	\$1.55	3.80	56
Gourmet pie	4.53	7.50	\$1.75	4.00	42
Sausage roll	2.26	3.80	\$1.40	1.50	55
White tinned loaf	3.96	8.80	\$1.70	3.80	45
Plain gluten-free bread loaf	6.32	9.80	\$2.60	7.50	27
Wholemeal loaf	3.96	7.00	\$1.45	3.80	46
Basic ham filled roll	4.35	6.80	\$1.50	3.50	49
Blueberry (or similar) muffin	2.78	4.00	\$1.20	3.00	53
Cheese scone	2.39	3.90	\$1.20	3.00	48
Afghans – each	2.12	3.30	\$0.55	2.00	47
Chocolate gateau (20 cm)	30.28	45.00	\$11.20	30.00	30
Hot cross buns – each	1.45	3.00	\$0.50	1.50	53
Croissant	2.28	5.80	\$1.10	2.00	37
Chocolate caramel square	2.67	4.20	\$1.20	2.50	52
Apple turnover	3.05	4.50	\$1.35	3.00	39
Long black coffee	3.51	4.60	\$2.50	3.50	44
Latte	3.93	4.80	\$2.50	4.00	44

However many are more price-aware than have been in the past.

- There have been some very quiet periods over the summer, but business is still steady and we love our locals.
- Business has gone nuts since the earthquakes. Lots of bakeries down so the ones left standing are very busy.
- We are finding customers resilient to any price increases however major suppliers are still putting up their prices to us and we are unable to pass them on.
- Done really well after earthquake in Christchurch. Lots of extra people around town and more business moving to Timaru.
- Asian bakery opened three doors down, taken a slice, we are getting it back slowly. Business sluggish from August 2010. Recession appears to be biting, Easter weekend was fantastic, up with the best, expect to be quietish for rest of year.
- Tough year 2010–11. We are down two staff, not replaced after they left. Big Lotto Jackpots hurt turnover. Bad weather has been a factor. Also, individual to us, we have building works to fix our leaky building. Scaffolding in our entrance has kept customers away. The landlord has not helped in this respect. Waiting for another round of this recession to hit.
- Great, take care of customers and they return the favour and spread the good news.

A comparison

Prices appeared to have risen less than ten percent since the last survey.

This is a little surprising given the rise in costs for many supplies and ingredients but probably reflects the tight economy which discourages many businesses from increasing prices.

2010 Average retail prices	
Mince pie	\$3.60
Chicken pie	4.07
Steak & cheese pie	3.83
Top gourmet pie	4.63
Sausage roll	2.10
White tinned loaf	3.46
Plain gluten-free bread loaf	6.03
Wholemeal loaf	3.67
Basic ham filled roll	4.26
Blueberry (or similar) muffin	2.76
Cheese scone	2.35
Afghans – each	2.24
Chocolate gateau – 8 inch (20 cm)	28.48
Hot cross buns – each	1.49
Croissant	1.93
Chocolate caramel square	2.58
Apple turnover	2.82
Long black coffee	3.27
Latte	3.66

Thanks to the the following respondents

Ambrosia Patisserie
 Andre's Pies
 Arobake
 Arrowtown Bakery
 Artcraft Bakery
 Artisan by Rangiora Bakery
 Bakehouse Waikanae
 Bakeworks Limited
 BJ's Cake Decor
 Blanchfield's Bakery
 Brooklyn Bread And Bagels
 Brumby's Tauranga
 Cafe Time
 Centa Bakery
 Coro Pies
 Cuba St Bakehouse
 Culverden Bakery
 Darfield Bakery
 De Broodbakkers
 Dessert Kitchen
 Double R Bakery
 Dovedale Bread
 Ethnic Foods Ltd
 Fiordland Bakery
 Heaven's Bakery
 Jackson's Bakery & Cafe
 Jimmy's Pies Ltd.
 Kapiti Cakes And Bakery
 Keropies
 Kev's Place
 Kidd's Cakes & Bakery

Kiss and Bake Up
 Kuripuni Hot Bread
 Lievito Bakery
 Lincoln Hospitality, Lincoln University
 May's Bakery
 McGregors Bakery
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 Mountainview Bakery
 Mrs Higgins 2004 Ltd
 Nada Bakery
 Osler's Bakery – Wairoa
 Oven Fresh Bakery
 Paneton Bakery
 Paris Berlin, Organic Bakery
 Phil's Bakery
 Picton Village Bakkerij
 Rainbow Tearooms
 Richoux Patisserie
 Rob's Patisserie
 Rob's Hot Bread Shop
 Stone Oven Bakery
 Strandon Home Cookery
 Sugar And Spice Bakery
 Tairua Bakery
 Temptations Bakery
 The Bakehouse
 The Bakery
 The Bakery Winton
 The Famous Sheffield Pie Shop
 Waikanae Hot Bread Shop
 Wild Oats
 Windmill Quality Cake Shop Ltd
 Yarrows The Bakers Ltd

The prize draw

Congratulations to **Cuba Street Bakehouse** in Palmerston North who won the prize draw for price survey respondents. They won a copy of *Kiwiana Party Cakes* by Rob Burns.



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Quake Update



A number of BIANZ members have been affected by the Christchurch earthquake. **Belinda Jeursen** reports on their situation now.

Copenhagen Bakery's shop in Armagh Street was yellow stickered after the February earthquake and while their bakery was still operational they have had nowhere to trade from.

Donna Thomsen told *Slice* that they have now secured new premises for a bakehouse and shop but are facing a two month resource consent process so it will be at least three months before they are up and running at full capacity again. Donna says finding a new location was very difficult because so many other businesses are also trying to relocate and there are a number of factors they had to take into account when looking.

"The worst thing was having to make staff redundant," says Donna. "We've managed to keep four key staff on and find employment for all the others though. They were snapped up for their skills."

Donna says insurance and cross communication from authorities is a major and ongoing hurdle but that they are excited about their new future. Watch this space!

Phil Folter of **Montana Bakery** told *Slice* that although his bakery was only slightly damaged things were difficult initially as they lost up to 60% of their regular wholesale customers, who were located in the Christchurch CBD. He says that many have now come back but that about a third may never open again.

Montana has employed **Trocadero Bakery** owner Peter Kuipers and all his staff and they are now operating under

the Montana umbrella. Trocadero Bakery tragically lost a staff member and both their Cashel and Columbo Street shops in the February earthquake. Peter has been able to access his Columbo Street shop since then but not the Cashel Street shop, and is unsure as to whether they will reopen.

Montana has also temporarily employed Ian Scott and his daughter who is an apprentice after **Lyttleton Bakery** was seriously damaged. They're hoping to start rebuilding in June. Phil says that with the many fundraisers being carried out at present and increased business around the airport things are looking up.

Martin Meehan of **Kidd's Cakes and Bakery** says he and his staff have been working 12 hour days since the February quake to keep up with demand. He has not only been short staffed since then but has had a massive increase in demand as other bakeries and cafés have been closed.

"We are up 30–40% and have only gone back to eight hour days in the last week," says Martin. "We had a very difficult time as we had to bring water in." He also said insurance has been a major source of stress.

Ron van Til of **Rangiora Bakery** says the town of Rangiora north of Christchurch has probably seen a 40% increase in business since the February quake, and his bakery a 50% increase. "This is driven by locals shopping here instead of going to town as they might have done in the past," says Ron.

He also told *Slice* that business and residential occupancy was at full capacity with many people and businesses relocating away from the central city.

He said the earthquake and its consequences was something all New Zealand businesses could learn from. "You need to make sure all your eggs aren't in one basket, that your customers aren't all in one area. It's so important to have a good business plan in the first place."

After their bakery wall moved in the earthquake forcing a temporary closure, **Vic's Bakehouse** took the opportunity to refit the bakehouse.

The bakery and their famous Victoria Street café both re-opened before Easter and they are selling their wonderful breads, pastries and other baked goods again.

Owner Graham Perrem says retail business is better than ever but that they have lost some wholesale customers like hotels which were damaged in the quake and remain closed. "Our bakery shop is doing really well. We sell more of the sweet stuff there."

Sydenham Bakery operated out of a tent behind their shop until just before Easter, much to the delight of their customers. They also took the opportunity to do a refit while their shop was closed.

They report that most damaged buildings in their area have been demolished now, making it safe for customers to come back.



2011 Bakery of the Year Competition™ Give your team the chance to win

Enter the 2011 Bakery of the Year Competition™ and your team could be using this high quality Delta 60L mixer with an RRP of over \$12 000, generously sponsored by Southern Hospitality.

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The competition

The competition is open to bakeries, cafés, and bakery and patisserie trainees from anywhere in New Zealand. Individual bakers and bakery and patisserie trainees will be eligible to win Gold, Silver and Bronze awards for their entries but not the overall title of New Zealand Bakery of the Year.

Entry is free so fill in the form here or visit www.bianz.co.nz and enter online. Registration is open from now until 5 August.

Judging will take place live at the Napier War Memorial Conference Centre on Friday 19 August.

You can drop your product off in person, check out the competition and watch the judges (see page 36 in this issue of *Slice*) in action.

Or you can send your entries by courier. Just make sure you get them to the venue by midday on 19 August.

Entries will be judged against a points schedule, so all products that achieve a high enough standard will be recognised with a Gold, Silver or Bronze award.

Once all the points have been calculated, the judges will be able to determine who has won the Bread, Cake and Pastry categories and the title of 2011 New Zealand Bakery of the Year™.

The titles will be awarded at the BIANZ Annual Awards Dinner on Saturday 20 August at the Napier War Memorial Conference Centre.

To register for the Awards Dinner visit our website or use the registration form on page 35 in this issue of *Slice*.





2011 Bakery of the Year Competition™

This year there are four categories, with a total of 15 sections.

PASTRY CATEGORY

Christmas Mince Tarts

- Produce six (6) Christmas mince tarts
- Sweet pastry must be used for base
- Top to be competitors' own choice

Choux Paste Selection

- Produce six (6) Choux paste products
- Two (2) Chocolate Éclairs dipped in Chocolate. The Chocolate can be compound and/or couverture chocolate. Not filled
- Two (2) Swedish Chou, filled with buttercream
- Two (2) Swans, filled with buttercream instead of fresh cream

Danish Pastry

- Produce one (1) Danish Kringle, ring shaped.
- Maximum diameter not to exceed 25 cm
- Filling and finishing at the discretion of the competitor.
- Note: This is a large Danish which is generally sliced for service. There are many versions of kringle around. For the sake of clarification this kringle has to be in a ring/circle shape.

Gateau Pithivier (Puff Pastry)

- Produce one (1) Pithivier
- Maximum diameter not to exceed 25 cm
- Filling to be apricot jam and almond paste

CREATIVE CATEGORY

Gingerbread House (Christmas Theme)

- Produce one (1) Christmas Gingerbread House
- Maximum size at base, 50 cm square
- A tasting piece of gingerbread must be supplied for judging
- All decorations must be eatable

Decorated Cake (Rugby World Cup Theme)

- Produce one (1) Novelty Cake using rugby as a theme
- Maximum size at base, 50 cm square
- Dummy base is permitted
- All decorations and or icing must be eatable
- Any entry that uses the Rugby World Cup logo will be disqualified

Bread Display (4 breads in total)

- Produce one (1) Grain based bread
- Produce one (1) Rye based bread
- Produce one (1) Sour dough based bread
- Produce one (1) Wholemeal based bread
- Dummy base / basket is permitted to display the breads
- All bread shapes and design is the competitor's own choice
- All breads will be tasted. Please supply a tasting selection of each bread so the display is not disrupted.

CAKE CATEGORY

Cup Cakes (Rugby Theme)

- Produce six (6) Cup cakes, three (3) different varieties/flavours.
- Each variety to be decorated exactly the same, to end with three (3) varieties of two (2) identical cup cakes
- All items must be made with eatable ingredients
- DO NOT use the Rugby World Cup Logo. This will force a disqualification of your entry.

Opera Gateau

- Produce one (1) square Opera Gateau may include butter cream, ganache and nuts
- Maximum diameter 22 cm
- No fresh cream to be used
- One wedge is to be segmented from the Gateau entered, for the judging panel to taste.

Bar Cake (open theme and/or flavour)

- Produce one (1) Bar cake
- Maximum length 25 cm
- Maximum width 10 cm
- No fresh cream to be used, this will be cut and tasted by the judging panel

Christmas Cake

- Produce one (1) Christmas cake , glazed with fruit and nuts
- Maximum diameter 25 cm
- One (1) segment to be cut from the cake entered for judges to taste.

BREAD CATEGORY

Ciabatta

- Produce one (1) Ciabatta loaf
- Maximum length 30 cm
- Maximum weight 700 g when baked
- This loaf is to be baked on the sole of the oven and free formed (no tins used)

Christmas Stollen

- Produce one (1) Stollen
- Maximum length 30 cm
- Maximum weight 900 g when baked
- This loaf is to be baked free formed (no tins used)
- This is the Dutch version with either almond paste and/or marzipan used in centre.

Artisan Nut Vienna

- Produce one (1) Artisan Vienna nut bread
- Maximum weight 900 g when baked
- This loaf is to be baked on the sole of the oven and free formed (no tins used)
- Vienna shape only – all other entered will be disqualified

Sweet Bun Selection

- Produce six (6) sweet buns
- Two (2) to be a fruited variety
- Two (2) to be spiced and fruited (Hot cross buns)
- Two (2) to be a custard variety. Custard must be baked in bun, not piped in after baking.
- Maximum weight 120 g per bun, all buns to be of comparable size.
- Except the Hot Cross Buns, these buns can be finished to the competitors' own choice

Remember, entries close 5 August 2011!

We will send you a letter confirming your registration. It will include a unique four digit code used for confidential judging purposes.

Entered products need to reach us by 12.00pm on Friday 19 August at the Napier War Memorial Conference Centre. We will provide you with a map and further details once you are registered to assist you in getting your products to us on time.

For more information on judging, product specifications, and terms and conditions please visit www.bianz.co.nz and click on the gingerbread icon on our home page. Or call 0800 NZBAKE to have a PDF version or printed copy sent to you.

Product entries that do not meet specifications will be disqualified.

Enquiries: 0800 NZBAKE

Email: belinda@bianz.co.nz

Address: NZ Bakery of the Year, PO Box 29265, Fendalton, Christchurch 8540

2011 Bakery of the Year Competition™

Registration Form



Contact Name:

Bakery/Café/Institution Name:

I am a trainee/individual baker representing myself (tick box)

Postal Address:

City:

Suburb:

Postcode:

Contact Number: ()

Email:

I accept the terms and conditions of entry (tick box)
(Please read these on our website: www.bianz.co.nz)

Please tick the box beside the section you will be entering in each category

NOTE: You may enter as many sections per category as you want to, but only one entry per section please.

SEND TO



**Belinda Jeursen
BIANZ
PO Box 29 265
Christchurch 8540**

Note you can also register online at bianz.co.nz

Pastry Category

- Christmas Mince Tarts
- Choux Paste Selection
- Danish Kringle
- Pithivier Gateau

Creative Category

- Gingerbread Sculpture (Christmas Theme) . . .
- Decorated Cake (Rugby Theme)
- Bread Display

Cake Category

- Cupcakes
- Opera Gateaux.
- Bar Cake
- Christmas Cake

Bread Category

- Ciabatta
- Stollen
- Artisan Nut Vienna
- Sweet Bun Selection
- Total number of sections entered

Total number of categories entered:

MIT students bake for Christchurch



A battle of the sexes

MIT Bakery students recently raised \$1300 for the Christchurch Relief Fund by holding two Shop Days.

Bakery tutor Monique Brik says the focus was on bread and they had the option of extending the range.

"The 16 students were divided into two groups and they decided to hold a 'Battle of the Sexes'. The group with the highest turnover would be shouted lunch by the other group."

As it turned out, The Four Avenues Bakery run by the men had to buy lunch for the Six Plus One team of women who had one man to boost numbers.

The students sold products they had costed out, ordered for and produced. They had two sessions of five hours each in which to produce and sell their wares, including clean up afterwards.

Monique says both groups worked very hard and put in a lot of effort.

How we do things down under

Kiwiana Party Cakes – Fun cakes for fun occasions by Rob Burns

Rob Burns' humorous and exciting cake designs are absolutely Kiwi, from quirky sheep to pukekos, wetas, jandals and Buzzy Bees. He provides the basic cake recipes at the back of the book so that you can concentrate on the creative aspect of making these fantastic cakes. Lots of tips and tricks of the trade are included. He uses Kiwi lollies and easy to find ingredients. Any child (or adult) at the receiving end of one of these cakes would be charmed and amused.

BIANZ member Rob Burns is a leading chef and the owner of Rob's Patisserie in the heart of Ponsonby, famous for his amazing occasion cakes. Photographs in the book are by Charlie Smith, the celebrated food photographer behind the superb *French Cafe Cookbook*, and food editor and writer Jane Turner coordinated the project.



Rob says, "I'm always asked to do Specialty Cakes and with a bit of persuasion and some hard work the book of *Kiwiana Party Cakes* was made. The techniques have been kept simple yet creative. You will be able to add as much detail as you like to create your own signature cake – family fun at birthday time or treating overseas visitors to how we do things down under."

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The Global Baker

Dean Brettschneider, once New Zealand bakery Apprentice of the Year, has ventured far and wide in recent years, promoting his skills, his presentations, his books and businesses first as “The New Zealand Baker”, now as “The Global Baker.”

Kevin Gilbert from Dunedin spoke to Dean late last year.

Dean Brettschneider is New Zealand’s best known baking son. Dean’s passion for and knowledge of the industry seems matched only by his willingness to share them and when the request comes from within the New Zealand baking community, he is all the more willing.

Far from his childhood and training in Rangiora, Dean now has what he describes as two lives. From Thursday to Monday morning there is his home and family in Denmark. Then, through the week, he could be anywhere from Germany, England, France, Belgium, Denmark or New Zealand.

He quickly corrects me when I suggest that it sounds like a very enviable life: “it sounds wonderful but there is always a price to pay for such a lifestyle”.

What got you into baking in the first place?

It was very much an attraction to food in general. I was always interested in food from a young lad and baking was what caught my attention.

Even with the antisocial hours?

Bakers work hard, absolutely, but I think baking today is about being a little bit smarter. Baking is very much part of the food world. If, to get a profile for you or your business, it means you need to network at things in the evenings then that’s what you’ve got to do. And that’s what I’ve been very much focused on since I was around 17.



My profile isn’t about whether I’m perceived to be a good baker; it’s about my connection with the food world and foodie public.

As a youngster I was involved with chefs who were competing and even the chef tutors thought I was a rocket scientist because I was making nice things to do with baking which was something they didn’t know anything about. Way back then I saw the importance of walking in their world. I didn’t want to be in their world as a chef, but as a baker and patissier.

Is it an easy step for a baker to enter the world of the pastry section of a restaurant or hotel?

For a baker to produce anything on a plate of high quality, restaurant standard isn’t that difficult, it’s all in the mind. They have the skills to make a batter, dough or cake; they just have to think about making a smaller cake rather than a whopping great carrot cake for example.

So I think bakers and pastry chefs are all the same breed.

What made you make the leap into writing books?

It was at the time when Jamie Oliver first got discovered with the TV show 'The Naked Chef'. With the show came a cookbook and, being a foodie, I bought the book and promptly flipped to the back section which is where they typically tend to dump the baking.

Now I like Jamie and he has done a lot, but in the first book he put in some baking recipes that I read and thought, "You know what? That's not how it should be done." He had put in some recipes that were 'Jamie' style – throw in a little of this and a handful of that – and as you and I know baking isn't like that.

So I rocked up to a publishing house with a good idea and a grand scheme of how it should be done and they loved the idea but they said, "With respect to your place in the industry, in the public eye you're nobody Dean." So I teamed up with Lauraine Jacobs, never thinking that there may be a second book, let alone more than that. The partnership with Lauraine gave me credibility; it helped sell books and helped give me a profile.

Naturally I was the baker and she wasn't so that was never a debate between us. We are still great friends today.

When I was an apprentice there was really only one mixing method talked about, whereas now we have the short mix, the improved mix, the intensive. Is it too complicated for apprentices now?

I think it's the right thing to be happening. You can never give trainees too much information. I think that today the students have a much better choice. I just wonder whether the training environments are able to provide for those choices.

I'm really happy to see that Bakels have engaged with a group called the Richemont School of Baking in Switzerland and are now offering courses under their prescription and guidance to New Zealand bakers. That's starting to give trainees a really good look at baking.

Any training environment should be giving the very best of what's happening in the world – past, present and future – so students can sit down and make their choices of what paths they want to go down, whether they want to be plant bakers, or artisan bakers and learn the French way of making a baguette because that has really inspired them.

If they go overseas to learn new skills I don't think it really matters because eventually they are going to return home with a whole new set of skills which they are going to bring to the industry and give to people.

How does a young baker develop to be the next 'Global Baker'?

I'm hoping that someone will come along with passion and drive but they have to have help along the way, mentors that inspire them. I didn't get to where I am solely on drive and passion. There were lots of people along the way that inspired me.

I also think that the industry needs to think about how to capture these young people so that it's in their blood. Who cares if they have to travel around to different bakeries to learn? Personally I think that they should. There are plenty of places in New Zealand where a young baker can learn quality skills.

I don't believe that the training is an issue at all; it's just about the profile of baking. The young bakers need to be able to sit there and say, "That's where I want to go. I want to be the next Jamie Oliver or Gordon Ramsey or Dean Brettschneider – and how did Brettschneider get to do Flora ads on TV anyway?"

I think it's all about role modelling, and I don't mean it has to be me. There are a whole bunch of people out there doing interesting things with baking and who are equally passionate. It could be you, or Jason Heaven.

If they were asked whether they would give up time to mentor they would probably all say yes. Those are the sorts of role models that help the industry.

Wheat or rye?

I enjoy both but I think in combination is where it's at.

What is the most under-rated ingredient?

Fruit.

What is the best bakery you haven't worked in?

Poilaane in Paris.

Bakery item you can't resist?

A Boston bun.

Where to from here?

I'm opening up my style of artisan bakery in Truro, the largest city in Cornwall, and also a very focused one in Copenhagen.

Plus I'm completing more TV shows, commercials and my 10th book by the end of 2011.

What would you like said about you in 100 years?

It doesn't really matter because I'll be irrelevant long before then and hopefully there is another global baker.



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Commodity Report

from Brooke Holdings



Dried fruits

Turkish **apricot** prices remain firm although they have eased back off recent highs. Severe frost has affected up to 20% of Turkey's new apricot crop but provided there is no more adverse weather, this year's tonnage should be close to normal, further easing prices. The South African apricot crop was short but prices remain competitive against Turkey, with good availability.

Internationally, **vine fruit** prices continue firm with Californian **raisins** providing a cap against further Turkish price rises. There is optimism that the new Turkish vine fruit crop will be normal, easing prices later in the year. The South African vine fruit crop was 50% down so their pricing and availability will be issues. Fortunately Brooke Holdings contracted a long way forward and so is able to supply choice South African raisins at very competitive prices.

Greece, the largest source of **currants**, has been reneging on shipments and it appears that availability is being restricted by the Grower's Union. However South African currants are abundant and excellent quality, and are being shipped now.

Nuts

Cashew prices remain firm and there is little relief from the new season's Vietnamese product although the situation could improve soon.

Pistachio pricing has eased and we anticipate that this market will remain flat through to the new crop in October.

Pecan prices are stable and we do not anticipate any price easing until the new new season.

Almond prices have eased. With good availability, prices look to remain soft for most of this year.

The market is following the progress of the US crop (harvest around September) and reports on it will have a considerable influence on pricing.

Hazelnuts – some price easing recently has been followed by steady increases. There may not be sufficient inventory in Turkey to carry through to the new crop so prices may hold up and then ease off in September when the new crop becomes available.

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Slice is published quarterly by the Baking Industry Association of New Zealand and distributed to more than 2100 food and hospitality businesses nationwide.

Because it is a non-profit organisation devoted solely to promoting its members' prosperity and the quality of their products, the BIANZ is a trusted source of information and advice on all aspects of its members' businesses.

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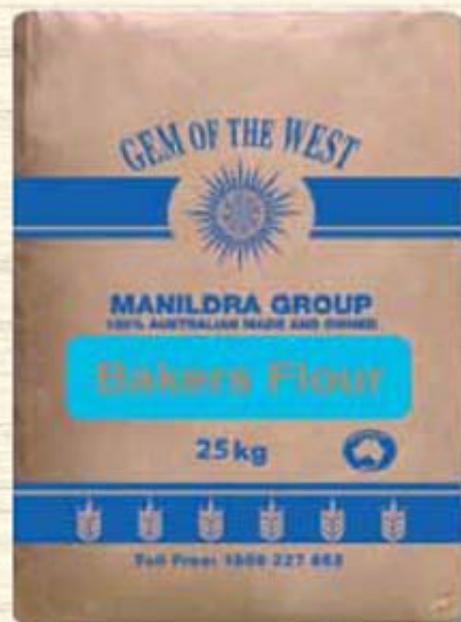
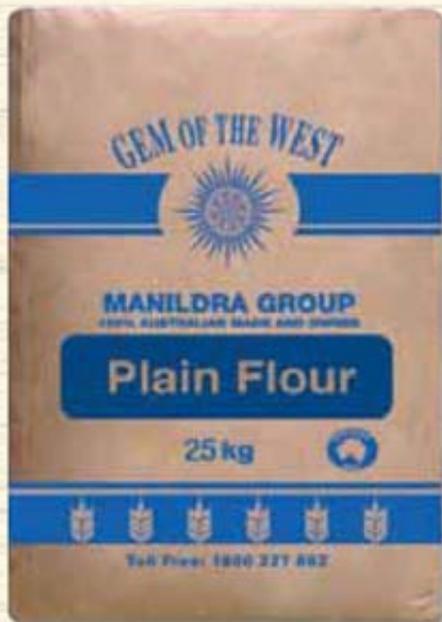
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How to Make Better Pies

The pie is a popular food item in New Zealand. However some pies can be high in fat and salt. Responding to the increasing demand for healthier food options, the Pie Group is supporting local pie bakers to produce healthier pies through these **How to Make Better Pies Guidelines**.

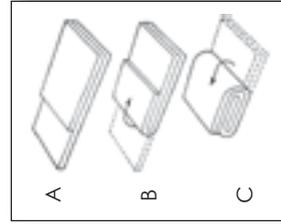
Pastry Methods

Recommended Method

English Method

(KG)	Top Pastry	(KG)	Base Pastry
10	Pastry flour (12% – 14% protein)	10	Plain flour (10% – 12% protein)
0.5	1st Pastry margarine		
4.5-5	Water (variable)	4.5-5	Water (variable)
2.5-3.5	Lamination Pastry margarine slab room temperature	2-2.5	Cake margarine or shortening

The English Method for making pastry produces better quality pies, with significantly less fat compared to Scotch Methods, resulting in lower costs!



Top Pastry

- Mix 1st margarine through the flour and then add the water to the mix
- Using a dough hook, ensure the dough is mixed well
- Rest the dough for approximately ten minutes
- Roll out the dough into a rectangle approximately 15mm thick
- Lay the lamination pastry margarine so that it covers two thirds of the dough (as shown in step A)
- Fold the dough into three (as shown in step B and C)
- Perform 3 book turns, allowing 15 minutes to rest between each turn
After each fold turn the pastry 90°, then roll in one direction again
- Pin/sheet to 2mm-2.5mm.

Allow the pastry to rest for at least 15 minutes before use.

Base - Mixing Process

- Place flour, margarine and water into mixing bowl
- Mix on slow speed until combined with no lumps
- Rest 15mins before use.

Base - Folding Process

- Give the pastry a half turn (see diagram) to match your tray width
- Turn the dough 90°. Pin/sheet to 3mm - 4mm
- Allow the pastry to rest before use, then line tins/trays.

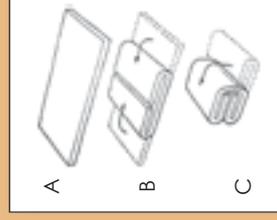
Scotch-All In Method

(KG)	Top Pastry	(KG)	Base Pastry
10	Pastry flour (12% – 14% protein)	10	Plain flour (10% – 12% protein)
0.5	1st Pastry margarine		
4.5-5	Water (variable)	4.5-5	Water (variable)
3.5-4.5	2nd Pastry margarine nuggets room temperature	2-2.5	Cake margarine or shortening

Top Pastry

- Place flour, 1st margarine and water into mixing bowl and mix until ¾ mixed
- Add 2nd margarine at ¾ stage and final mix- It is very important that the layering fat is visible after mixing to ensure good lift
- Fold the dough using the book turn technique (see diagram). This increases the number of layers in the dough by four each time a book turn is completed. The book turn method gives the pastry good volume using less fat
- Perform 3 book turns, allowing 15 minutes rest between each turn
After each fold turn the pastry 90°, then roll in one direction again
- Pin/sheet to 2mm – 2.5mm.

Allow the pastry to rest for at least 15 minutes before use.



Meat Pie Filling

Measure quality ingredients	Meat	<ul style="list-style-type: none"> • Use lean mince including Prime and Premium beef mince (Figure 1) • Remove chicken skin and excess fat before cooking • Choose lean cuts of beef and lamb (Figure 2)
	Other Foods	<ul style="list-style-type: none"> • Baked beans are a cost-effective filler that adds flavour and texture • Use low fat milk in sauces • Use herbs and spices to decrease the reliance on salt for flavour • Do not use mono-sodium glutamate (MSG) as it is high in sodium • Use small quantities of a highly flavoured tasty cheese • Include frozen or fresh vegetables such as peas, carrots and corn to increase the pie bulk
Temperature	Cold fillings are recommended to prevent premature melting of the pastry fat Bake pies in a hot oven between 220°C and 250°C	
Technique	Skim fat off boiled filling	

Beef mince

Type	% of Total fat
Standard	10% - 20%
Prime	< 10%
Premium	< 5%

Beef and Lamb cuts

Chemically Lean (CL)	Visually Lean (VL)
85%	90%
90%	95%
95%	100%

Figure 1

Figure 2

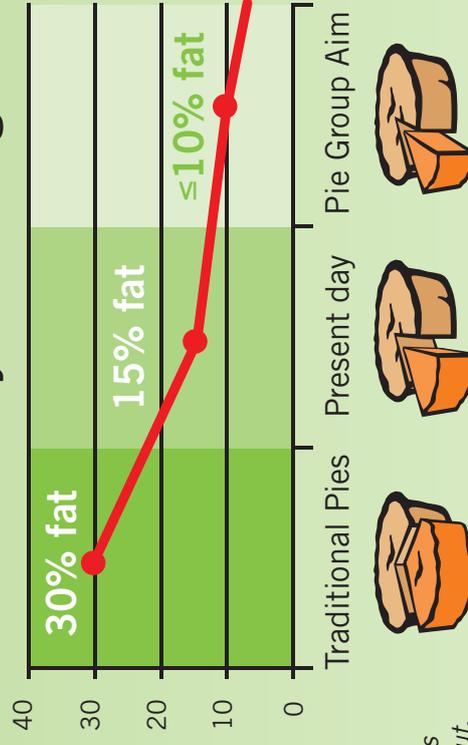
Temperature

Pastry margarines should be stored between 18°C - 20°C – do not refrigerate
The final pastry dough temperature should be approximately 16°C - 20°C



In summer, chilled water can be mixed with the flour to meet the required temperature.

Better Pies by Reducing Fat



- TIPS**
- 1) Always roll the pastry in one direction and do not reduce thickness too quickly. This creates a better lift and allows for less shrinkage.
 - 2) Cover pastry during rest periods to prevent skimming or drying out.



The Pie Group is a collaborative effort between:



Thank you to the following companies for their contribution:
NZ Bakels, Profile Products, Dads Pies, GWF Baking Divisions NZ, Goodman Fielder, Couplands Bakeries

For further information on the Pie Group contact the Heart Foundation on 09 571 9191 or email info@heartfoundation.org.nz

BAKENZ 2011



Don't miss the baking event of the year



Join us at BakeNZ 2011 for two days of baking competitions, a bakery expo and our popular Annual Awards Dinner where the baking industry's best will be rewarded for their efforts.

The New Zealand Bakery of the Year Competition™ will be judged on Friday 19 August at the Napier War Memorial Conference Centre on Napier's famous Marine Parade, within walking distance of the Art Deco City Centre.

BakeNZ attendees will be able to view the judging as it happens.

This year's winner will receive a Delta 60L mixer with an RRP of over \$12 000, generously sponsored by Southern Hospitality.

The **BIANZ AGM** and cocktail party in the early evening will provide the perfect opportunity to see the competition product up close.

On Saturday 20 August, Heaven's Bakery opens its Gloucester Street doors to the **BIANZ Bakery Expo**, showcasing a wide variety of baking related demonstrations, master classes and trade stands. If you own, manage or work in a bakery or café the Expo is a must see. It's the only event in the New Zealand food calendar that focuses exclusively on bakeries and cafés. The emphasis will be on innovative skills and products with guaranteed ways to increase business turnover instantly.

All Expo visitors will receive a recipe booklet of the products demonstrated, courtesy of BIANZ, making it easy to implement great new ideas into your business.

There will be something of interest for everyone, with a wide range of demonstrations by well known industry players, as well as tastings, free samples and excellent networking opportunities.

Demonstration sessions will be 45 minutes long and run simultaneously so there'll be plenty happening all through the day. Entry to the Bakery Expo is free to BIANZ members. Lunch will be provided.

The Weston Milling Trainee of the Year Competition will run alongside the Expo, with competitors fighting it out in a live bake-off to win the coveted title. This is always an exciting event and a good opportunity to see the skills of up and coming young trainees.

Then it's back to the Conference Centre on Saturday night for the black tie **BIANZ Annual Awards Dinner** where competition winners will be announced.

Sir Peter Leitch, aka The Mad Butcher, is our guest speaker this year. Well known in New Zealand for his chain of butcheries, he is equally renowned for his charitable work and significant contribution to rugby league. He has a fascinating story to tell of how he turned the humble sausage into an empire, from leaving school at 15 to owning 37 stores countrywide by 2010. He was awarded a Queen's Service Medal in 1991 for charitable work and has featured on the television programme "This is your Life".



In 2010 Sir Peter was made a Knight Companion of the New Zealand Order of Merit in the Queen's Birthday Honours List for services to business and philanthropy.



Itinerary and registration



Friday 19 August

Napier War Memorial Conference Centre

- 8.00am–12.00pm Bakery of the Year Competition™ product delivery
- 1.00pm–5.00pm Bakery of the Year Competition™ live judging and product viewing
- 5.30pm BIANZ Annual General Meeting
- 6.00pm Happy Hour and product viewing

Saturday 20 August

Heavens Bakery

- 9.00am–3.00pm BIANZ Bakery Expo
- 8.00am–11.30am Weston Milling Trainee of the Year Heat One (5 trainees)
- 12.30pm–4.00pm Weston Milling Trainee of the Year Heat Two (5 trainees)

Napier War Memorial Conference Centre

- 6.00pm BIANZ Annual Awards Dinner cocktail party
- 7.00pm BIANZ Annual Awards Dinner

To register please fill in the attached form, or visit our website www.bianz.co.nz to register online

BakeNZ 2011 Registration Form

Please complete this form to register for BakeNZ 2011 Bakery Expo and/or the Annual Awards Dinner.

BIANZ Bakery Expo

BIANZ Members – Free of charge. Up to four staff members per membership permitted. Non-members – \$20 per person

BIANZ Annual Awards Dinner

Limited tickets available so please book early

Title _____ First Name _____

Surname _____

Company/Organisation _____

Postal Address _____

Landline _____ Mobile _____

Email _____

I am a BIANZ Member and registering for BIANZ Bakery

Expo number of tickets required

I am not a BIANZ member and am registering for BIANZ

Bakery Expo
number of tickets required @\$20 inc GST = _____

I am registering for BIANZ Annual Awards Dinner

number of tickets required @\$120 inc GST = _____

Special Dietary requirements _____

Payment Options

Cheques to be made out to Baking Industry Association of New Zealand.

Direct Credit to **03 0830 0136 185 00**

Please use your name as your reference.

Credit Card

Visa Mastercard Expiry ___/___/20___

Cardholder name _____

Registration for the BIANZ Bakery Expo and Annual Awards Dinner closes Friday 12 August.

Tickets will be posted once full payment is received.

Accommodation

Please make your own accommodation arrangements. See the BIANZ website, www.bianz.co.nz, for recommendations.

SEND TO
Belinda Jeursen
BIANZ
PO Box 29 265
Christchurch 8540



The Return of the Men in White

The 2011 Bakery of the Year Competition will be judged live again and we invited the 2010 judging team back for more. Last year's Auditor, Gary Cameron, has retired after many years of running the competition, although he has assured us he will be at BakeNZ 2011. Gary is replaced as auditor by Mike Meaclem, who has also come up with this year's sections and is in charge of the competition overall.

Our judges are some of the baking industry's best experts. Their decisions could make you the Bakery of the Year 2011.

Find out who they are and get some valuable tips for making sure your entry stands the best possible chance of winning an award.

The Chief Judge



Paul Hansen, who currently works as an independent industry advisor, has more than 47 year's experience in the baking industry, including some years as owner of his own bakery and restaurant.

He has nurtured and established a number of baking competitions aimed at raising skill levels in the industry, and has often judged competitions locally and internationally. While

with NZ Bakels he established the Pie of the Year awards and was recently appointed auditor of the Bakels Supreme Pie Awards, as it is now known. Paul is the recipient of a Lifetime Achievement Award from BIANZ.

"People enter a competition putting forward their best effort and as a judge you respect this foremost," Paul says. "When initially viewing the product category on show I make very sure I understand the competition brief and product specifications asked for first, and then mark each of them as individual items to these specifications."

"The specifications are the benchmark. Attention to detail, ac-

curacy and consistency are primary considerations for me when viewing both batch baked items and the finishing techniques and disciplines on individual products.

"There is a tremendous amount of effort and pride on show in any competition so you start by treating and respecting them as equals. It's just such a wonderful industry with very passionate, creative and hard working people in it. The competitors are doing something they love to do and it is their livelihood as well. There can be no stronger form of motivation."

The Auditor

Mike Meaclem is a Trade Certified Cake and Pastry Cook. He has owned his own bakery, Michaels@Hillmorton, since 1986. Mike's passion is teaching baking at the CPIT School of Food & Hospitality in Christchurch, which he has done for the last 17 years.

Mike has also had executive roles within BIANZ for the past 15 years. His current portfolio is Treasurer and Competitions. He has conceived this year's competition sections and oversees the competition as a whole. Mike advises those entering the competition is to read the product specifications very carefully, check the weighting of the scoring and make sure the product meets the standard.

The Judges

Renny Aprea is a Senior Lecturer on the Patisserie Programme at AUT University. Renny's judging history has been varied and long. He has, for the past three years, been Chief Judge for the Fiji National

Continued on page 38



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

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- Fudge Brownies (30 bakes).
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- Bread (20 bakes)
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Slice June 2011

Culinary Fare, assisted the Chief Judge at the Auckland Regional Culinary Fare and judged as Senior/Head Judge at the National Culinary Fare for over 14 years in Hot Kitchen, Static and Patisserie.

Renny holds a Level 4 Judge's unit standard and is currently completing Level 5. As a Patisserie Lecturer and Judge for Culinary and Patisserie Competitions his focus is professional practice first and foremost. Renny says attention to detail and presentation are paramount for him as a judge or as a consumer. He places emphasis on innovation, individuality, commitment and a strong sense of understanding and respect for the process and ingredients required to perform those tasks necessary to present a good product.



Matt Armstrong has been involved in the baking industry for 15 years. He completed his apprenticeship in 1998 with a Trade Certificate qualification in cake baking, pastry cooking and bread baking combined.

Matt works for Yarrows the Bakers Ltd in New Plymouth, with responsibility for technical and training support and sales and marketing. He also

works closely with bakery research and development teams at Yarrows the Bakers Ltd and Gilles.

Matt says his approach to the judging will focus on all aspects of the baking trade, from baking techniques to execution and most of all visual appearance, taste and the wow factor. "I wish all the entrants well for this year's competition."

Marcus Braun lectures in Baking & Patisserie at CPIT. He trained initially as a pastry chef in hotels. Marcus has worked in some of New Zealand's top bakeries and hotels, including owning his own bakery business for seven years.



He was elected to represent members on the Executive of the BIANZ in 2003, a role which he relinquished after selling his business and starting his teaching career. Marcus has competed in baking competitions himself and been awarded gold medals in numerous baking, cookery and patisserie competitions nationally and internationally. He participates as a manager and coach to chef and bakery student competition teams, with great success, including winning the coveted Toque d'Or and ANZBAKE titles.



Bruno Falco trained in his home city of Paris in a boulangerie patisserie. After working for some years in Paris he moved to London to work in different areas of his trade, including a bakery, restaurant, hotel and shop, as well as a large factory, La Maison Des Sorbet.

Bruno then moved to Sydney to do more hotel work, and then ended up in New Zealand, where he owned his own boulangerie-patisserie for four years. He now works at the French Bakery in Christchurch.

Bruno wishes all the competition entrants the best of luck and says that he will be looking visual appeal, good flavours, consistency, and the right balance between ingredients and texture.



Ralf Schmidt has been a full-time Key Lecturer and the Programme Leader in Baking at the Manukau Institute of Technology since 2004.

He has worked as a pastry chef in numerous situations around the world, been involved in quality control, operations and food safety, carried out assessor training, and taken part in international food shows as a competitor and a judge.

All this came after starting his career as a kitchen officer in the German Navy following his apprenticeship as a confectioner at a hotel in Frankfurt.

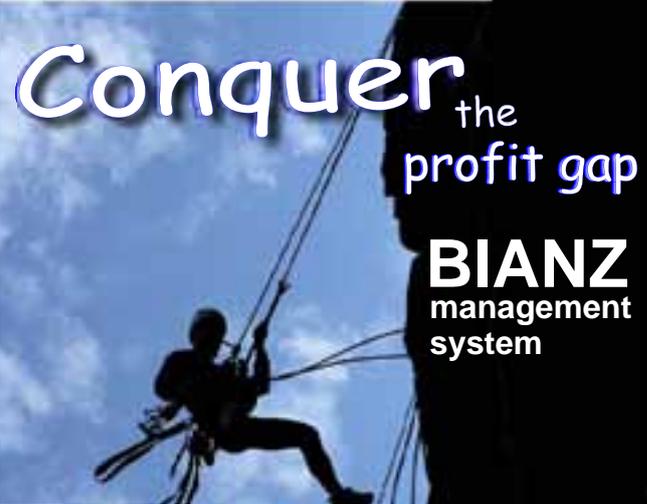
On judging again this year he says, "I'm rather pleased that the same high class team of judges is able to be there and that there will be sound consistency in the judging, and I'm looking forward to the new, refined products."

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Flexible packaging is an essential part of food marketing today – even for some quite small bakeries – and it is clearly a growing one.

In early 2010, Napier-based flexible packaging manufacturer, Printstock Products, installed an eight colour flexographic printing press, bringing their total number of flexographic printing machines, printing film and paper, to three.

Then in December last year, Printstock took delivery of a new film and paper slitter, as well as a new roll sheeting machine, with inline slitting and sheet to register functions.

A further new slitter was delivered earlier this year.

Building expansion

Printstock currently has the construction of an additional 6000 square feet of factory underway, bringing the total floor area of its modern premises to 33,000 square feet.

Graham Eagle, Managing Director of Printstock Products Ltd, says these additions will further enhance the company's capabilities, increase quality and move it into the next phase of development in the packaging film, printing and processing market.

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Carole Barker



Hello Pork Pie!

Pork pies are becoming popular again and for good reason. When well made, they are the perfect meal – portable, no heating required, and very satisfying. Mowbray Fine Foods is committed to bringing authentic handmade pork pies to the New Zealand public and it's proving to be a successful venture.

Carole Barker, the driving force behind Mowbray Fine Foods, grew up in Nottinghamshire and lived near Melton Mowbray in Leicestershire for many years. "Almost every local village had a butcher who would make their own traditional pork pie with each having their own 'signature' pie crust top. To have a pie for lunch or tea was a regular feature for local folk and passing truck drivers," says Carole.

The name Mowbray is taken from the town of Melton Mowbray, in the heart of the Midlands of England. It is widely considered that Melton Mowbray is the home of English pork pies. The original pies date back to the mid 18th century and were a favourite of stage-coach travellers and the local huntsmen and women.

After moving to live in New Zealand in 2005, Carole started making the pork pies for family and friends. With a great deal of encouragement and increasing demand, Carole developed her family recipe to enable her to make these traditional pies available to a wider audience. This development meant that she needed to increase production whilst maintaining the quality standards people had come to expect.

At first Carole tried to outsource to a contract baker but after much frustration found that due to the English pork pie's size and characteristic depth there were no suitable companies with machines who could produce the pies.

After mentioning this to a regular customer, she was referred to a retired British baker who had imported a 'hand' pie press along with all the necessary attachments and 'hoops'.

Belinda Jeursen learns some home truths about pork pies.

"These presses are used by local, smaller butchers in England who traditionally bake their own pork pies. The pies are formed and baked in a hoop rather than a tin. This ensures that when baked the hot water crust pastry on the bottom of the pie is golden brown and crisp." Carole says.

There are various sized hoops so pies can be formed from an individual 'snack' pie through to a large 'family' pie. Carole uses the best local ingredients available and buys pork direct from a local grower in North Canterbury.

As demand for the pork pies grew, it became necessary for Mowbray Fine Foods to set up their own registered kitchen. Carole now employs help and is able to produce the required volumes. Mowbray Fine Foods has grown at a steady rate over the last two years and demand for their pies is still growing from local customers at the farmers markets, via an online shop and more recently from retail and hospitality businesses.

The tender seasoned pork filling is encased in crispy hot water crust pastry and an aspic jelly fills the gaps left between the pastry and pork.

These pies are traditionally eaten at room temperature with a tasty relish, tomato sauce or mustard.

Carole produces a range of pork pies starting with an individual 'snack' size pie though to a family pie weighing in at 1200 grams. There are also the larger 1400gm Gala pies which have an egg in the middle of the pork filling and are ideal for family get togethers and BBQs.

Mowbray Fine Foods
www.mowbray.co.nz
mowbray@smart-sales.co.nz

Cranberries sweeten Midwinter Christmas sales

Restaurants around the country have been capitalising on Midwinter Christmas celebrations for years. Now it's time for bakeries and cafés to do the same and help boost winter sales, says Lance Newing, James Crisp Ltd's trading manager for Ocean Spray cranberries.

"Christmas is a time to enjoy good food and drink, and a Midwinter Christmas held in July is no different."

Add instant vibrancy and festive colour to yuletide baking with Ocean Spray's Sweetened Dried Cranberries that are available year round, he says. Cranberries are well known for their great taste and extreme versatility in applications across multiple categories, both sweet and savoury.

For inspiration on how to create your own range of appealing festive recipes visit www.oceansprayitg.com and celebrate Midwinter Christmas sales in style!



Recipe

Cranberry Ginger Drop Cookies

Makes 42 cookies

Ingredients:

¾ cup sugar
½ cup brown sugar
½ cup butter or margarine, softened
⅓ cup milk
1 large egg
2 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon ground ginger
¼ teaspoon baking soda
1 cup **Ocean Spray® Sweetened Dried Cranberries**
½ cup chopped pecans
¼ cup finely chopped crystallized ginger

Glaze:

1½ cups powdered sugar
1 to 2 tablespoons milk

Directions:

Preheat oven to 190°C. Combine sugars and butter in large bowl; beat on medium speed until well mixed. Add milk and egg; beat until smooth. Add dry ingredients; beat on low speed until well mixed. Gently stir in cranberries, pecans and crystallized ginger.

Drop dough by rounded teaspoonfuls 5 cm apart onto lightly greased cookie sheet. Bake for 9–12 minutes or until edges are light golden brown. Immediately cool on wire rack.

Combine powdered sugar and enough milk for desired glaze consistency in small bowl. Spread glaze on cooled cookies.



Pure inspiration!



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Email: lance@jamescrisp.co.nz or visit: www.oceansprayitg.com



Pithivier – posh cousin of the pie

Belinda Jeursen makes a not so humble pie

Winter can be a challenging time for people and food is one of the ways in which we cheer ourselves up when it's cold and gloomy outside. Last winter some friends and I had a competition to see who could produce the best three course meal. Every other Saturday for a few weeks one of us made a themed meal which the rest of us rated out of 10. The scores were kept secret until the end and then a winner was declared.

I chose a French theme so for my starter I made mini Pithiviers with a filling of caramelised leeks and Wensleydale cheese served warm with good chutney and a small side salad. These easy-to-make but impressive pastries consist of two discs of puff pastry with a filling in between. They are traditionally made with a sweet frangipane filling as one large item and served in slices.

The filling is laid on the bottom disc in a lump rather than spread out, with a border left around the edge of the pastry. The top disc is then placed over this and the two joined firmly together using egg wash. The top is scored with a knife from the middle to the outer edges to create a spiral pattern and a scalloped edge.

A good egg wash (on top only as it won't rise properly if you brush the sides) ensures the baked pastry has a shine to it. The sweet version is dusted with icing sugar and eaten cool. Some recipes include raspberry jam spread over the inside of the bottom disc but for me

the frangipane is sweet and satisfying enough on its own.

I have heard pithiviers referred to as "pretentious pies". Not if they are made and served properly. They are a gourmet item and should be marketed and charged for as such. They are a great way of offering a sweet or savoury product that is different to the standard pie.

The savoury version makes a lovely lunch with chutney and a salad, and anyone who likes almonds would be delighted with the sweet version and a good coffee. They are also perfectly portable. The finished product has a crisp, all-over flakiness that tin baked pies don't achieve and they look very attractive when made well.

For the savoury version below, use good cheese because it really influences the taste.

Leek and Wensleydale Mini-Pithiviers

Ingredients

2.2 oz	Puff pastry
300 grams	Leeks
40 grams	Butter (or more if you dare)
2 tsp	Clear honey
1 tsp	Fresh chopped rosemary
	Salt and ground black pepper
200 grams	Wensleydale (or Cheshire) cheese
1	Medium egg

Method

1. Preheat the oven to 200° C.
2. Roll the pastry out and cut out 12 discs.
3. Chill. Trim and wash the leeks, slice thinly and fry in the butter until soft and translucent – about 15 minutes.
4. Stir in the honey and rosemary, season and leave to cool.
5. Crumble the cheese into the mixture then divide evenly over six of the disc leaving a 1 cm border around the edges.
6. Egg wash the border and cover with the 6 remaining discs, sealing the edges firmly.
7. Cover and chill for at least an hour.
8. Poke a small hole in the centre of each disc, and then score each pithivier lightly with a knife, working from the centre to the outside edge to create curved lines in a spiral pattern.
9. Brush the top only with egg wash and bake for 25–30 minutes until golden brown.
10. Serve with good chutney.

Portuguese Custard Tarts



Recipe idea from Malcolm Cook courtesy of NZ Bakels



Portuguese Custard Tarts supposedly originated from a place called Belim in the Southwest part of Lisbon in Portugal in the 1700s.

The old Belim Bakery, the original and most famous bakery that makes the tarts, is still family owned and has been producing the tarts since the 1800s. The Bakery's registered name for its tarts is "pasteis de Belim" or Belim tarts.

Traditionally the tarts are quite small, two or three bites, and the filling is an egg and vanilla custard using only the yolk of the egg. The tarts are baked in a very hot oven, 280 degrees for 10 to 12 minutes, and should have dark brown spots on the surface.

Over the years there have been variations in the filling, the way that the pastry is made and how they are presented.

Pastry

Method

Make a standard puff or flaky pastry using 50 to 60% butter. (Pre-rolled pastry sheets can also be used)

Sheet the pastry down to an approximate thickness of 3 mm and 350 mm wide.

Lightly dust the surface with cinnamon sugar before rolling for extra flavour, colour and crispness.

Roll the pastry firmly, lightly wetting the front edge to help the roll stay together when cutting.

Cut slices off the pastry roll at approximately 10 -15 mm.

Press flat and pin out to a diameter of 120 mm.

Lightly grease a small muffin tray and line with the pastry disks.

By using this method of lining the pastry case, the pastry is more thoroughly cooked, has a better and more even colour and has a better mouth feel, crispness and flavour.

Portuguese Custard

Recipe

1000 grams Milk (1)
400 grams Sugar

Place in a saucepan and bring to the boil

200 grams Milk (2)
80 grams Cornflour

Dissolve the cornflour in the Milk (2)
Add to boiling milk (1) and sugar slowly and bring back to the boil

300 grams Egg Yolk
10 grams Vanilla Essence

Add the Egg Yolk and Vanilla slowly and return to the boil.

This Vanilla Custard can be made, covered, and stored in the fridge for 3-4 days.

Each day the Vanilla Custard can be stirred, some used and returned to the fridge to use the following day, no need to make it every day.

Method

1. Let the Vanilla Custard cool, stir and fill the tarts to 4/5, not quite to the top.
2. Place in a hot oven, 280°-290° C, and bake for approximately 10-12 minutes or until the tarts have dark brown spots on the surface.

A deck oven with good top heat controls bakes the tarts best.

The Portuguese Custard Tarts can be served and eaten hot or cold using butter pastry.

These delights can be served with lightly dusted cinnamon sugar, a light caramel, fresh cream and/or fresh fruit or fruit fillings.

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WM VEG PASTRY GEMS 20KG

PRODUCT CODE: 73968

Traditional pastry gems are an excellent product for the manufacture of puff and flaky pastry. Recommended uses – pies, sausage rolls, apple turnovers and other sweet and savoury pastries.



WM PIE BASE SHORTENING 20KG

PRODUCT CODE: 73966

An all vegetable shortening, multipurpose product ideal for pie bases or as an ingredient in many bakery applications.



WM VEG CAKE MARG 20KG

PRODUCT CODE: 73965

A premium cake margarine with a buttery baked through flavour and texture. WM all veg cake margarine gives excellent lift and volume. Recommended uses – cakes and biscuits.



WM VEG PASTRY MARG 2X10KG

PRODUCT CODE: 73964

Traditional pastry blocks are an excellent product for the manufacture of puff and flaky pastry. Recommended uses – pies, sausage rolls, apple turnovers and other sweet and savoury pastries.



Recipes

from Barker Fruit Processors



Spicy Vegetable Jalousie Parcels

Makes 15 parcels (approx 100 grams each – 50 grams pastry/50 grams filling)

Ingredients

- 750 grams pre-made puff pastry
- 16 grams garlic (finely diced)
- 120 grams brown onion (finely diced)
- 110 grams butter
- 120 grams grated cheese
- 50 grams egg (approx 1)
- 125 grams canned chickpeas (optional)
- 250 grams **Barker's Spicy Vegetable (Samosa) Savoury Filling**
- egg wash



Method

1. Sauté the garlic and onion in the butter. Set aside to cool.
2. Mix together the grated cheese, egg, chickpeas and **Barker's Spicy Vegetable (Samosa) Savoury Filling**.
3. Add the sautéed onions and garlic. Mix thoroughly.
4. Using the pre-made puff pastry cut out 15 rectangles, 15 cm x 10 cm. Depending on the thickness of the pastry these should weigh approximately 50g each.
5. Cut 5 lines through the middle of the pastry. Egg wash around the edges.
6. Deposit 50 grams of filling into the centre of each piece of pastry. Fold the pastry over and crimp down the edges, encapsulating the filling.
7. Brush each parcel liberally with egg wash.
8. Bake at 190°C for approximately 22 minutes depending on the oven.

Chicken, Capsicum & Apricot Sausage Rolls

Makes 11 (70 grams each roll)

Ingredients

- 450 grams chicken mince
- 50 grams egg (approximately 1 egg)
- 2 grams salt
- 2 grams white pepper
- 220 grams **Barker's Capsicum & Apricot Savoury Filling**
- 60 grams breadcrumbs

Method

1. Combine all the ingredients in a mixing bowl fitted with a paddle. Mix on low speed for 1 minute.
2. Transfer meat into a canvas piping bag, fitted with a large round plastic piping nozzle.
3. Pipe a thick line of savoury chicken mince across the pre-lined flaky pastry, taking care not to drag the meat.
4. Egg wash just below the line of the savoury chicken mince.
5. Roll the pastry over the meat to form a sausage roll, making sure the lip is on the bottom.
6. Gently score across the top.
7. Brush with egg wash.
8. Sprinkle with breadcrumbs.
9. Cut into 3 cm lengths (approximately) and place rolls on an oven tray making sure the seam is on the bottom.
10. Bake at 190° C for approximately 22 minutes depending on the oven.



For more information or a free sample of the new **Spicy Vegetable (Samosa) Savoury Filling** or the new **Caramelised Onion** please call Barker's on 0800 227 537.



Recipes

Brighter baking



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



Seafood Strudel with Lemon Myrtle

Ingredients

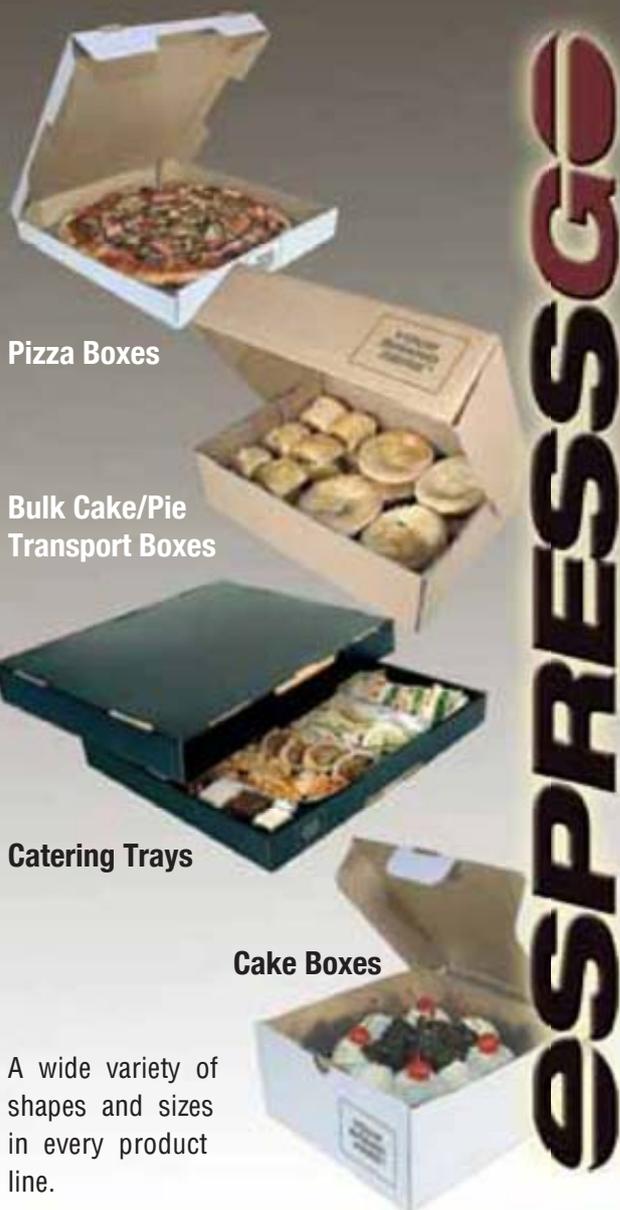
Mayonnaise	500 grams
Gherkin Relish	500 grams
White fish (shark)	2000 grams
Chopped smoked salmon	200 grams
Prawns	600 grams
Shredded Cheese	600 grams
Onion	300 grams
Spring onion	200 grams

Method

1. Lightly poach fish in water with a touch of white wine and lemon juice.
2. Drain – refresh under cold water and cool in refrigerator.
3. Place a puff pastry sheet 45 cm x 45 cm on bench.
4. Mix gherkin relish & mayonnaise.
5. Spread onto sheet.
6. Crumble cold fish into bowl.
7. Add chopped salmon, diced prawns, chopped spring onion, seasoning with pepper, salt and lemon myrtle.
8. Spread mixture on top of sheet.
9. Sprinkle with cheese and grated onion.
10. Roll into strudel shape.
11. egg wash.
12. Bake till golden brown.

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Pecan Caramel Danish Kringle with Coffee Custard Crème Filling



Recipe by Marcus Braun
courtesy of Nestlé Professional



The shape of a kringle (pretzel-shaped) is the Danish sign for a bakery. Outside every bakery in Denmark you will find a sign with a kringle on it. The Kringle symbol is one of the few ancient guild signs still being used today.



Pecan Caramel Topping

Yield: 10 × Kringles at 150 mm × 250 mm

Ingredients

- 120 grams granulated sugar
- 80 grams cream
- 4 grams vanilla essence
- 380 grams **Nestlé HIGHLANDER Sweetened Condensed Milk**
- 160 grams pecans (chopped)

Method

1. Warm the Nestlé HIGHLANDER Sweetened Condensed Milk, cream & vanilla together.
2. Prepare a dry caramel from the sugar and then stir in the warm condensed milk, cream and vanilla essence, making sure that you dissolve all of the caramelised sugar into the condensed milk mixture.
3. Remove from the heat and stir in chopped pecans.

Coffee Custard Crème Filling

Yield: 10 × Kringles at 150 mm × 250 mm

Ingredients

- 500 grams Water (cold)
- 50 grams Soft brown sugar
- 5 grams Ground cinnamon
- 80 grams Pecans (chopped)
- 180 grams **NESTLÉ Crème Pâtissière filling mix**
- 15 grams **Nescafé Classic granulated instant coffee**

Method

1. Whisk the **NESTLÉ Crème Pâtissière filling mix**, **Nescafé Classic granulated instant coffee**, cinnamon, brown sugar & water together on speed 1 for 1 minute.
2. Allow the mixture to stand for 3 minutes.
3. Whisk on high speed for 1 further minute.
4. Fold in the chopped pecans.
5. Place Coffee Crème Filling into piping bag ready for use.

Assembly



1. You will need 10 rectangular Danish pastry sheets at 150 mm × 250 mm.
2. Cut the Danish sheets as demonstrated in the photo and fill them with the Coffee Custard Crème Filling.
3. Plait the Danish as demonstrated in the photograph.
4. Proof and bake the Kringle and allow to cool before icing down each side of the Kringle with fondant and then spoon the Pecan Caramel topping down the centre.



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