



CALL FOR
ENTRIES
2024

Dear Piemaker,

We are once again delighted to open entries to the annual Bakels New Zealand Supreme Pie Awards!

Over the last 26 years these awards have grown to become the biggest event for New Zealand bakers, and with good reason. Not only do we receive record numbers of entries from all over the country, year on year, but the major media support and public interest ensures that winners receive increased sales opportunities and industry recognition. With this year being the 26th year of the awards, competition will be bigger than ever, and we would like every New Zealand pie maker to get involved.

It is important to read all this information and review the rules and tips, especially around the correct weight for your pies. This year all entries are done online; to enter go to www.pieawards.nz. Entering the competition is still free and your Bakels rep can help you if you have any questions or you can call us on 0800 PIELINE (0800 743 546) during office hours.

This year's Bakels New Zealand Supreme Pie Awards has a Mexican Fiesta theme and we hope that you will be inspired to enter your best pies in this year's competition.

We look forward to receiving your entry soon and best of luck.

Kind Regards



Brent Kersel
Managing Director,
NZ Bakels Limited



IMPORTANT DATES

27TH JUNE

Entries close 5pm (Enter online only)

1ST - 9TH JULY

The official entry boxes are sent to you, one box for each category you entered

23RD & 24TH JULY

Your filled entry boxes must arrive at either Auckland, Palmerston North or Christchurch delivery addresses on one of these two days

25TH JULY

The day your entries are judged

30TH JULY

Awards Dinner in Auckland and the announcement of the winners



**11 PIE
CATEGORIES**



**A TOTAL OF
45 AWARDS**



**\$18,500
IN PRIZES**

**HAVE THE OPPORTUNITY TO INCREASE YOUR SALES
RECEIVE EXTENSIVE TV AND MEDIA COVERAGE
GAIN INDUSTRY RECOGNITION**

All Gold, Silver, Bronze & Highly Commended receive:

- Framed award certificates and window stickers
- Industry recognition
- Extensive media coverage

PLUS, Gold Award Winners Receive:

- A cheque for \$1,000
- An invitation for two to the Awards Dinner in Auckland

The Supreme Award Winner receives:

- The coveted Bakels New Zealand Supreme Award trophy
- A cheque for an additional \$7,500
- A2 Supreme Winners Poster



ENTRY CATEGORY INFORMATION

Mince (beef and/or mutton) & Gravy

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Steak (diced) & Cheese

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Vegetarian

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- All Vegie Pastry Margarine needs to be used to manufacture Vegetarian Pies (no tallow based margarine)
- Mushrooms permitted
- Ingredients must be listed on Pie Entry Box
- Vegan pies permitted

Café Boutique

- Maximum baked weight – **300gms each**
- Top Pastry – Any Pastry
- Bottom Pastry – Any Pastry
- Fillings need to be made on site of manufacture
- Any flavour/ingredient permitted
- Pastry can be bought in
- Ingredients must be listed on Pie Entry Box
- Lattice tops permitted

Mince (beef and/or mutton) & Cheese

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Chicken & Vegetables

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- No Mushrooms allowed

Bacon & Egg

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed
- May contain Cheese and/or Tomato

Potato Top (Mince (beef and/or mutton) & Gravy)

- Maximum baked weight – **300gms each**
- Top – Potato *No Pastry
- Bottom Pastry – Pie Base Pastry
- Toppings allowed e.g. Cheese
- Sweet Potato/Kumara allowed
- Vegetables permitted
- No Mushrooms allowed

Steak & Gravy

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Gourmet Meat

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Short Paste or Boiled Pastry permitted in Gourmet Meat category only
- Vegetables permitted
- Mushrooms permitted
- Ingredients must be listed on Pie Entry Box

Commercial Wholesale (Mince (beef and/or mutton) & Cheese)

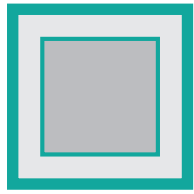
- Commercial Wholesale entries will only be accepted from Commercial Wholesalers who manufacture on average 60,000 single serve pies based on a 6 day week, must be mechanically constructed and carry no brand identification
- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed
- Pies must be selected from the line (not hand-made)



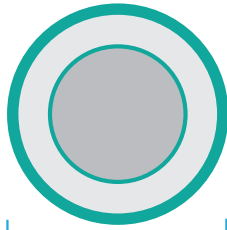
Questions? 0800 PIELINE

You can call us toll free on
(0800) 743 546 during office hours.

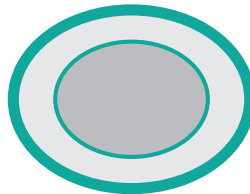
ALL PIES MUST USE THE TIN SIZES BELOW:



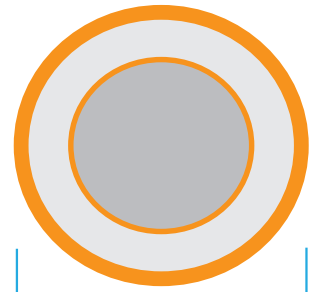
SQUARE TINS
106mm wide max



ROUND TINS
113mm wide max



OVAL TINS
130mm long max



**CAFE BOUTIQUE - ONLY
LARGER TIN SIZE ACCEPTED**
125mm wide max

PLACE OF MANUFACTURE & ON SALE RULES

Pies entered must be manufactured completely (all components, including pastry) at the site of registration and place of business of the entrant, excluding Café Boutique category.

The Café Boutique category pastry can be manufactured off site.

Premade 'bought in' commercial pastry can be used for the Café Boutique category only.

All pies entered must be on general sale at the time of entering and be of the same quality whilst available during the competition.



CONDITIONS OF ENTRY

01. Entry is open only to chefs, cafés, hotels, commercial bakers and pie manufacturers in New Zealand.
02. Pies entered remain the property of New Zealand Bakels Ltd.
03. Commercial Wholesale entrants must manufacture on average 60,000 or more single serve pies per week. Entries must be mechanically constructed.
04. Acceptance of an Award implies the winner's agreement to take part in any resulting publicity or promotion.
05. Café Boutique entrants are not eligible to enter any other category. Café Boutique does not qualify for the Supreme Award.
06. "The Bakels New Zealand Supreme Pie Awards" name and logo remain the property of NZ Bakels Ltd and may not be reproduced without permission.
07. Pies will only be accepted in the official entry box, and no early or late entries will be accepted.
08. Entrants are responsible for ensuring their pies reach NZ Bakels in good condition.
09. Each entry box must include two identical pies from the same category.
10. NZ Bakels reserves the right to disqualify any entry that is not within the required parameters of general entry conditions.
11. In the event of a tie in any category, the tied pies will be re-judged alongside each other to decide a winner.
12. NZ Bakels reserves the right to withdraw any category due to insufficient entries.
13. The judges' decisions are final and no correspondence will be entered into.
14. Ingredient/Filling Declaration: Entry boxes which ask for filling or ingredients must be completed.
15. Multiple entries (different retail outlets entering pies from the same bakery or pie manufacturer) are not permitted.

JUDGING CRITERIA

The Judges will award points for your pies based on four criteria:



Pie Top: Points for eating properties; controlled pastry lift; flavour profile; shape retention.



Pie Base: Points for shape retention; eating properties; flavour profile; machining properties; pie base thickness.



The Filling: Points for filling/gravy proportion – extender; texture; colour profile; flavour profile.



Baking Properties: Points for overall bake colour profile; evenness of bake; finishing – pastry top glaze; overall visual appeal.

WHO ARE THE JUDGES?

Pies in each category will be judged by a panel of independent industry experts. The 10 Gold Award winning pies will be re-judged from scratch for the Supreme Pie Award by a separate judging panel. The judging process will be monitored by an independent competition auditor. Judges are not eligible to enter.

WHAT HAPPENS IF ONE OF MY PIES GETS PLACED?

If one of your pies wins a Gold Award, making you eligible for the Supreme Pie Award, you will be contacted by phone the morning after completion of the judging. You will also receive an invitation for two people to attend the Awards Dinner in Auckland on 30th July 2024, where you will be presented with your Gold Award (or Awards).

The winner of the Bakels New Zealand Supreme Pie Award for the best pie of the competition will be announced after the presentation of the Gold Awards.

Silver, Bronze and Highly Commended Award winners will have their framed Award Certificates couriered to them in the week following the Awards Dinner.

HOW TO ENTER

Choose Your Categories

You may enter as many of the categories as you want, but only once in each category (you will need to produce two identical pies for each category you enter). Multiple entries (different retail outlets entering pies from the same bakery or pie manufacturer) are not permitted. Café Boutique entrants are not eligible to enter any other category.

Enter online

Complete your Entry Form by 5pm, 27th June 2024.

You can enter online at www.pieawards.nz.

Bake Your Winning Pies!

Bake two identical pies for each category you have entered, then send them to us in the official entry box for that category. Your entry boxes will be mailed to you between 1st July - 9th July 2024.

Your entry pies must arrive at one of the locations listed on page 8 on the 23rd and 24th July 2024.



"TIPS FOR BAKING A WINNING PIE"



Baking Presentation

- Pies must have a nice golden colour all over.
- Has the pie been baked to perfection?
- Does the pie have an attractive shine where permitted?

Pie Bottom

- Has the pie kept its tin shape when cooled?
- Has the pastry been rested and sheeted gently?
- Is the pastry thickness just right, not too thick or too thin?
- Ensure pie tins are clean.

Pie Top

- Has the pastry risen evenly all over?
- Has the pie top kept its pre-baked shape?
- Is the pastry thickness just right, not too thick or too thin?



Pie Filling (visual)

- Is the filling balanced evenly, meat to gravy?
- Is the filling a good consistency?
- Does the filling look appealing?

Pie Flavour Profile

- Is the pie easy to eat, not too fatty or too brittle?
- Is the filling seasoned (or sweetened) perfectly?
- Are the pastry and filling flavours well balanced?

Weight/Size

- Please weigh your pies individually.
- Overweight pies will be disqualified. So please double check your pie weights before sending – overweight pies have no chance of winning.

Questions? 0800 PIELINE

You can call us toll free on
(0800) 743 546 during office hours.



PACKING YOUR PIES

Once you have baked your pies,
and they are cold, pack your pies securely,
and then courier or deliver them to:



North Island Entries

NZ Bakels Limited
421-429 Church St East,
Penrose, Auckland

North Island entries must arrive
between 8am and 5pm on either
Tuesday 23rd July, or
Wednesday 24th July.

Central North Island Entries

Gilmours
33 Bouverie Street,
Petone, Wellington

Central North Island entries must
arrive between 8am and 5pm
Tuesday 23rd July, or 8am and
11am Wednesday 24th July.

South Island Entries

NZ Bakels Limited
234 Annex Rd,
Middleton, Christchurch

South Island entries must arrive
between 8am and 5pm
Tuesday 23rd July, or 8am and
11am Wednesday 24th July.



**PLEASE DO NOT
SEND YOUR PIES BY POST.**

Early or late entries cannot be accepted.

2023 SUPREME AWARD WINNER

Gourmet Meat

Roast Duck, Onion & Mushrooms
Patrick's Pies, Bethlehem, Tauranga



2023 AWARD WINNERS

MINCE & GRAVY

Gold Award:

Orewa Bakery, Orewa

Silver Award:

Delight Bakehouse Café, New Lynn, Auckland

Bronze Award:

Shaneos Bakehouse, Hastings

Highly Commended:

Richoux Patisserie, Ellerslie, Auckland

STEAK & GRAVY

Gold Award:

Fresh Bun Café, Tuakau

Silver Award:

Patrick's Pies, Bethlehem, Tauranga

Bronze Award:

Orewa Bakery, Orewa

Highly Commended:

Avalon Bakehouse Café, Hamilton

CHICKEN & VEGETABLES

Gold Award:

Patrick's Pies, Bethlehem, Tauranga

Silver Award:

Mairangi Bay Bakery, Mairangi Bay, Auckland

Bronze Award:

Forresthill Bakery, Forrest Hill, Auckland

Highly Commended:

Kai Pai Bakery, Wanaka

MINCE & CHEESE

Gold Award:

Mairangi Bay Bakery, Mairangi Bay, Auckland

Silver Award:

Rosedale Bakery & Café, Albany, Auckland

Bronze Award:

Wild Grain Bakery, Silverdale, Auckland

Highly Commended:

Freemans Bakery & Café, Glenfield, Auckland

GOURMET MEAT

Gold Award:

Roast Duck, Onion & Mushrooms

Patrick's Pies, Bethlehem, Tauranga

Silver Award:

Brisket

Rangiora Bakery, Rangiora

Bronze Award:

The Reuben

Nada Bakery, Tawa, Wellington

Highly Commended:

Slow Cooked Lamb

Chelsea Bakery & Roast, Lower Hutt

VEGETARIAN

Gold Award:

Stir Fry Vegetables

Patrick's Pies, Bethlehem, Tauranga

Silver Award:

Broccoli, Potatoes, Green Beans & Curry Sauce

Wild Grain Bakery, Silverdale, Auckland

Bronze Award:

Creamed White Sauce w spinach, Sweetcorn &

Pumpkin

Mairangi Bay Bakery, Mairangi Bay, Auckland

Highly Commended:

Creamy Spinach & Mushroom

My Bakery Kelston, Glen Eden, Auckland

BACON & EGG

Gold Award:

Taste Cafe and Bakery, Avondale

Silver Award:

Le Royal Bakery, Grafton, Auckland

Bronze Award:

Whakatane Bakehouse Café, Whakatane

Highly Commended:

Fresh Bun Café, Tuakau

STEAK & CHEESE

Gold Award:

Paetiki Bakery, Taupo

Silver Award:

Julia Bakery, Ellerslie, Auckland

Bronze Award:

Richoux Patisserie, Ellerslie, Auckland

Highly Commended:

Eurobake Espresso Ltd, Kumeu, Auckland

POTATO TOP

Gold Award:

Wild Grain Bakery, Silverdale, Auckland

Silver Award:

Corner Bakery, Hillsborough, Auckland

Bronze Award:

Richoux Patisserie, Ellerslie, Auckland

Highly Commended:

Euro Patisserie, Torbay, Auckland

COMMERCIAL/WHOLESALE

Gold Award:

Dad's Pies, Silverdale, Auckland

Silver Award:

Couplands Bakeries, Hei Hei, Christchurch

Bronze Award:

Oxford Pies, Hamilton

Highly Commended:

Kai Pai Bakery, Wanaka

CAFE BOUTIQUE

Gold Award:

Chicken, Cranberry Sauce & Camembert Cheese

Chill Café, Whangamata

Silver Award:

Lamb, Kumara, Onion, Celery & Carrot

The Corner Kitchen, Whakatane

Bronze Award:

Steak & Olives

Tati Frutti Juice Bar, Coroglen

Highly Commended:

Chicken & Leek

Red Kitchen HQ, Te Awamutu

