

LEADING EDGE

\$7.70

BAKERY & FOOD SERVICE JOURNAL

ISSUE 37

OCT/NOV 2003

www.leadedgejournal.com.au

ISSN # 1441-7030

Since 1904, Nestlé has been perfecting the art of cool chocolate. That's why our range of couverture chocolate is always delicious, smooth and

Triumph for pie-baking brothers from Dubbo

Three Dubbo (NSW) brothers who took over the running of their family bakery as teenagers after their father died suddenly, have won the highest accolade in Australian commercial baking - the 14th Great Aussie Meat Pie Competition (GAMP).

Competing against over 1400 commercial pies, Village Hot Bake Bakery Café Dubbo was judged overall competition winner after receiving three gold medals, four silver and two bronze at the event, held during *Fine Food Australia* in Sydney earlier this month.

Among the Stevenson's winning pies were mouth-watering combinations such as Beef Bacon & Chilli, Honey Soy and Lamb and Veal with Marsala. Their Apricot Chicken pie won the National Poultry section.

According to the brothers, Bill, 37, Robert, 35 and John, 31, the memory of their grandfathers Aussie Stevenson and Nick Kosseris, and their father John Snr - all master bakers - has driven the Dubbo bakery to its current success.

The Stevensons were forced to grow up early when their father died aged 52, leaving Bill, Robert and John, then aged 16, 15 and 10, with a family bakery to run.

"Our hardship certainly brought us together to create the business we have today. We've got a proud history in baking, dating back to 1918, and now our respective families are involved in the business, so it's still a real family affair," Robert said.

Located in the heart of the NSW Central West, the Village Hot Bake Bakery Café Dubbo bakes more than 250 varieties of award-winning pies, pastries, breads and cakes every day.

The brothers' pies - many of which are made from recipes handed down from generation to generation - are among the most sought-after in Australia, with thousands of travellers and tourists stopping in to the retail store each year to get a taste of the best pies in Australia.

Bill manages the retail operation, while Robert takes care of administration and wholesale business production that supplies local schools and corner stores. John manages research and development, sales and assists with production. The bakery supplies local schools, cafes, corner stores and supermarket outlets.

The business has changed remarkably since the days the Aussie Stevenson delivered bread to local residents by horse-drawn cart.

Investing heavily in both the retail and manufacturing operations, the brothers have in the past six years expanded the bakery four-fold to seat 100 people and refurbished the manufacturing operations for HACCP compliance.

The bakery café has a unique atmosphere with three dining areas to choose from - next to warm fireplaces on cold winter days, the courtyard featuring water fountains or the mezzanine level that



Third generation master bakers. (L-R) Robert Bill and John Stevenson, of Village Hot Bake Bakery Café Dubbo celebrate their win of the 14th Great Aussie Meat Pie Competition, in which the brothers won 10 medals.

overlooks the busy environment of the bakery café.

The Stevensons are a valuable source of local employment and have prospered at a time when drought has hit central west businesses hard, now employing 85 people.

The 14th Great Aussie Pie Competition was the most fiercely contested yet. Pie-makers from all over Australia sent over 1400 pies to be scrutinised by 20 judges over a five-day period.

- Village Hot Bake Bakery Café Dubbo**
- Overall Winner - 14th Great Aussie Meat Pie Competition
- National Winner - Poultry Section (Apricot Chicken)

- Gold Medals:**
- Beef Steak Pie
 - Gourmet Apricot Chicken
 - Vegetable Mornay

- Silver Medals:**
- Chicken and Mushroom
 - Beef Bacon & Chilli
 - Honey Soy and Lamb
 - Veal with Marsala
 - Bronze Medals:
 - Thai Chicken
 - Steak Dianne



“The brothers pies - many of which are made from recipes handed down from generation to generation...”