

Could your Sourdough sweep the board?

The ever more popular Home Baker category of the Tiptree World Bread Awards www.worldbreadawards.com has announced an exciting new category for the nation's best home bakers, seeking the finest home-baked sourdough.

Sourdough bread is taking the country by storm as people have begun to appreciate its unique and varying flavor, depending on the starter used as well as the grain.

Awards judge Vanessa Kimbell, a renowned sourdough expert, who teaches people how to bake it at The Sourdough School in Northamptonshire, says, "We've been making bread for the best part of 10,000 years. Sourdough is known as the emperor of bread. Its long slow sourdough fermentation process produces incredibly delicious bread, which is easily digestible and highly nutritious. Increasingly home bakers are producing some really exciting artisan loaves, so I can't wait to see what entries we receive year."

Register your entry by 31 August 2015 for your chance to rub shoulders with the stars of the bread-baking world at our magnificent Winners' Harvest Supper at St John's Hyde Park, London, in October.

For further information contact: Sue Richmond, Kenyon Communications,
Mobile: 07708 690707, Email: sue@kenyon-communications.com

Twitter: @WorldBreadAward

Editors' Notes:

- **Tiptree** is headline sponsor of the World Bread Awards. The first Tiptree preserves were made in 1885 and Tiptree jams and preserves are now sold across the world, many of them made with fruit still grown on their farms in Essex www.tiptree.com
- **Partners of Tiptree World Bread Awards include:**
 - Craft Bakers' Association www.craftbakersassociation.co.uk
 - KitchenAid – www.kitchenaid.co.uk
 - Real Bread Campaign <http://www.sustainweb.org/realbread/>
 - Scottish Bakers www.scottishbakers.org
 - The Cake & Bake Show www.thecakeandbakeshow.co.uk
 - The Kids Cookery School www.thekidscookeryschool.co.uk

