

**TIPTREE WORLD BREAD AWARDS - MIX WITH THE BAKING BEST  
and WIN a KitchenAid Artisan Stand Mixer**

**June 2015:** Now in their third year, the annual **Tiptree World Bread Awards**, offer both professionals and amateurs of all ages not only the chance to be bathed in baking glory, but also the opportunity to win a cheque for £1,000, a **KitchenAid Artisan 6.9L Stand Mixer**, an **Artisan Two Slot Artisan Toaster** and an **Artisan Kettle** (all worth over £1,200)

Established to celebrate the art of bread making, an independent panel of judges, chaired by **Stephen Hallam**, Master Baker and Managing Director of Dickinson & Morris, selects the winners in 12 categories including Baguette, Great British White and Sourdough. The 2015 panel includes **Frances Quinn** 2013 Great British Bake Off winner, **Peter Sidwell**, chef and TV presenter of 'Britain's Best Baker', **Nigel Barden**, BBC Radio 2's food & drink broadcaster, **Mike Hollings**, Craft Bakers Association and **Andrew Whitley**, Founder of The Village Bakery and Chairman of the Real Bread Campaign.

Hallam commented: "In just three years the Awards have already established themselves as one of the highlights in the Bread Baking calendar and I'm confident that 2015 is going to be bigger and better than ever".

Details on how to enter can be found at [www.worldbreadawards.com](http://www.worldbreadawards.com). Entries close on **31 August 2015**. The judging will take place in September and the winners will be announced in October at **St John's Hyde Park**, London.

**- ENDS -**

For more information, pictures and interviews, please contact:  
Sue Richmond, Kenyon Communications  
[sue@kenyon-communications.com](mailto:sue@kenyon-communications.com) | 07708 690707  
@WorldBreadAward

**About KitchenAid:**

The original KitchenAid Artisan 4.8L Stand Mixer was designed in 1937 by one of the great American style gurus, Egmont Arens, and it remains timeless in its simplicity and function.

The Stand Mixer continues to use the same 'planetary action', which sees the beater rotate in one direction while it whisks and turns in the other – the ideal motion for creating perfect dough. [www.kitchenaid.co.uk](http://www.kitchenaid.co.uk)