

## The Morning After the Slice Before

Stars of the bread-baking world gathered together at **St John's Church, Hyde Park** on Tuesday 17 October 2017 for the much-anticipated announcement of the winners of **Tiptree World Bread Awards with Brook Food** [www.worldbreadawards.com](http://www.worldbreadawards.com)

The awards ceremony was hosted by **Stephen Hallam**, Master Baker, Managing Director of Dickinson & Morris and Chair of the Judges who was delighted to declare **Lee Smith** of Bexhill Farm Kitchen & Poppy Seed Bakery, East Sussex as Winner of the Great British White category – and overall winner of the Awards, handing him £1000, a Tiptree hamper and trophy.

Lee also scooped the title for the Brook Food Sourdough category, and Runner-up in the Muntons Malt Bread category, making it a trio of trophies for Bexhill Farm Kitchen.

“The field was more competitive than ever,” says **Hallam**, whose fellow judges, all 86 of them, included **Charles Champion**, Food Critic, **Dr John Foster** of BBC's Victorian Bakers and **Andrew Whitley**, Founder, The Real Bread Campaign.

Lee beat off competition from hundreds of loaves sent in from around the United Kingdom – delivered by courier, taxi and in person on the morning of the judging at Cathedral Hall, Westminster Cathedral, to ensure maximum freshness.

Tiptree World Bread Awards with Brook Food, launched in January 2013, seek to celebrate the very best of British bread baking. “The choice, range and quality of bread in Britain today is immense,” says **Caroline Kenyon**, Director of the Awards.

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