





"Just as the Renaissance of the Middle Ages signified a great awakening in artistic, literary by breaking away from tradition, exchanging ideas, and setting up new ideals, bring about a great awakening in the industry, and thus eventually re-establish Bread as the Staff of Life. He must tell the story of bread; its nutritional advantages - which each day are for by authoritative nutrition utmost all our art and skill as trades men in perfecting loaves that will have a sort of agreeableness in them which invited the appetite.

year
of celebrating
young bakers

Les Judge (1939) Bread Revival (1939)

LA Judge Award

"We must tell the story of bread"

Les Judge, 1939



Les Judge (1904-1964)

The LA Judge Award for baking apprentice of the year is named after Les Judge, a much-admired baker who entered the industry at 14 and dedicated most of his life to raising the quality of Australian bread.

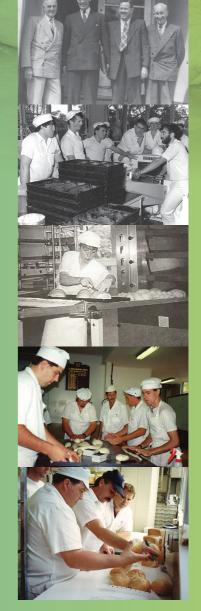
Les Judge held a range of roles in the Australian and New Zealand bread industries during his 60 years. He was involved in the establishment of the Bread Research Institute of Australia (now AEGIC Sydney), and is best remembered for bridging the gap between bakers, millers and growers to improve wheat and bread quality for the benefit of the whole industry.

A great communicator and diplomat, Les Judge played an important role in persuading farmers to grow better quality wheat — not by bombarding them with technical jargon and rhetoric, but by going to them and baking bread. As the Australasian Baker and Millers' Journal noted in 1964:

"Many were the loaves of bread he baked and showed to astonished farmers on their home ground to demonstrate the contrast between bread made from Bencubbin (a high-yield, lower-quality wheat variety of the time) and that made from a strong, high-protein wheat."

Les Judge was a Life Member and past President of the Associated Bread Manufacturers of Australia and New Zealand (ABMANZ), and in the 1950s served as its Federal Wheat Liaison Officer, during which time he did most of the work for which he is remembered. When ABMANZ decided to set up a national baking apprentice award in 1967, Les Judge was the clear choice for the award's title.

Today, the LA Judge Award is the nation's most prestigious baking industry award. Since 1967, the LA Judge Award has promoted excellence and celebrated the skills of young baking apprentices. There are many examples of past competitors and winners who have gone on to make their mark in the baking industry.





of celebrating young bakers



50th LA Judge Award competition

The LA Judge Award is a comprehensive and intense competition which puts candidates through their paces in all aspects of baking, including practical baking exercises, technical knowledge, food safety and communication skills.

Qualifying for LA Judge — and making it through the rigorous three-day competition — is a significant achievement in itself. Every candidate is a winner just by competing.

Congratulations to all four candidates in the 50th LA Judge Award!

2017 candidates



Jason Holder WA

Tiffany Davies ACT

Conor McNaught QLD

Alex Slinger VIC

A 50th anniversary retrospective

Thank you for attending this special retrospective 50th LA Judge Award.

Before the 2017 winner is announced, we hope you will enjoy looking back over the past 50 years and beyond as we celebrate the wonderful achievements of all the young men and women who competed in LA Judge and went on to make their mark in the Australian baking industry.

The LA Judge Award is a not-for-profit event and relies on the support of the Australian industry. Thank you to all the companies who have supported the LA Judge Award over the years.

The 50th LA Judge Award gala dinner and award ceremony is presented by:





Major sponsor and prize sponsor:



Major sponsors:









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LA Judge Winners				
1968	Mr	Thomas	Virgato	VIC
1969	Mr	Peter	Nickl	QLD
1970	Mr	Alan	Honeywood	NSW
1971	Mr	Peter	Mylott	NSW
1972	Mr	Christopher	Talbot	QLD
1973	Mr	Karel	Van Styn	WA
1974	Mr	Charles	Latter	NSW
1975	Mr	Danny	Redman	QLD
1976	Mr	Brian	Ferguson	NSW
1977	Mr	Jeff	Kimm	VIC
1978	Mr	Lindsay	Webber	QLD
1979	Mr	Simon	Parkes	NSW
1980	Mr	David	Pryce	WA
1981	Mr	Mark	Wright	VIC
1982	Mr	Graham	James	VIC
1983	Mr	Robert	Polok	NSW
1984	Mr	Bill	Brinkley	QLD
1985	Mr	Stephen	Dunkley	QLD
1986	Mr	John	Kruik	NSW
1987	Mr	Bruce	Johnson	NSW
1988	Mr	Scott	Cureton	QLD
1989	Mr	Michael	Hancock	NSW
1990	Mr	Glen	Stoddart	QLD
1991	Mr	Stephen	Wallace	SA
1992	Mr	Craig	Coote	NZ
1993	Mr	David	McCann	NSW
1994	Mr	Russell	Ben	NZ
1995	Mr	Joseph	Caffo	NSW
1995	Mr	Tristan	Lynch	NZ
1996	Mr	Mark	Hooper	NSW
1997	Mr	Gregg	Klaebe	SA
1998	Mr	Anthony	Barbagallo	QLD
1999	Mr	Jason	Graham	NZ
2000	Mr	Darren	Osmak	SA
2001	Mr	Ashley	Schmitt	SA
2002	Mr	Adam	Green	WA
2002	Mr	Andrew	Gunn	VIC
2003	Mr	Joel	Benbow	WA
2004	Mr	Jared	Stephens	WA
2005	Miss	Jessica	Wadd	QLD
	Mr	Aaron	Lucas	WA
2007	Miss	Donna	Pocklington	WA
2008	Miss	Jennifer	Benbow	TAS
2009	Mr	Ashley	Toth	VIC
2010	Mr	Vince	Austin	WA
	Mr	John	Leontiades	VIC
2012	Mr	John	Reminis	NSW
2013		Alexander	lvanoff	NSW
2014	Mr Mr		Li	WA
2015		Daniel		
2016	Mr	Ben	Werner	VIC



Bread Research Institute of Australia

Celebrating 70 years

In July, the former Bread Research Institute of Australia will celebrate its 70th anniversary.

In the 1930s and 1940s, complaints about the quality of bread in New South Wales were rife, leading to a government inquiry into the NSW bread industry. Bread manufacturers — while not necessarily agreeing with the criticism — responded constructively by agreeing to set up a research institute dedicated to scientific enquiry into bread and flour quality.

AEGIC and BRI — a perfect fit

In late 2015, the former BRI — which had been part of GrainGrowers for the previous six years — was transferred to AEGIC.

This was a perfect fit for all concerned. AEGIC's purpose is to increase value in the Australian grains industry — precisely what BRI had been doing for the past several decades.

