

G.B. 2533

Loaves of the Year

11th April 1958

<sup>we'd all</sup>  
These are the kind of loaves ~~we~~ like to see on our breakfast tables. They're prize exhibits at the British Baker Competitions, in London. The bread is all hand-made by some of Britain's finest bakers. The smell is just as important as <sup>the</sup> appearance, and the judges cut the loaves to make sure they're of fine texture.

But even the experts were confounded when 17 year old Ian Hawkins of Somerset, a student baker, carried off first prize.

To find out just what makes a good loaf, we visited a famous London bakery that has been run by the same family for over fifty years.

A good baker must be a craftsman. ~~Skilful, almost loving hands must knead~~

The dough ~~which~~ is carefully weighed - to ensure ~~the~~ perfect <sup>proportion</sup> ~~shape~~ when baked. <sup>Skilful almost loving hands, fashion it to the varying shapes of loaf.</sup>

~~These are decorated with fancy designs~~

~~The bread is then moulded into its own familiar pattern, the colour, the pattern, the~~ The cottage loaf is "bashed" - the trade term for ~~it~~ joining the top and the bottom.

Now for the baking - which takes roughly from thirty-to forty-five minutes.

Then, they're ready for the shops - <sup>good food -</sup> ~~finished articles~~, with high vitamin value, ~~ready for your table~~. And how good they look, too; <sup>every shape & size - ready for your table.</sup>

~~So - this is where we came in - as a well-prised~~  
~~So back to the competition hall, where a trophy makes a seventeen year~~  
old student - a master baker...