



Galway Service User Council invites you to

The Second Padraig McDonagh Bake off.

Entry Form – December 9th 2015

Name of Centre/House _____



Brown Bread Entry



Name of chefs :



Scones Entry



Name of chefs :



PADRAIG MCDONAGH

BROWN BREAD & SCONE COMPETITION

2015

Terms and Conditions of Entry

1. Ingredients

All bread must include only the following ingredients:

- Brown flour White flour
- Buttermilk
- Bread soda
- Butter or margarine

All scones must include only the following ingredients:

- White flour
- Butter
- One egg
- Fresh milk
- Baking powder
- Sultanas



2. Size

You must use a 9-inch round tin and the loaf must be cross cut.

For the scones you must use a medium scone cutter and they must all be of uniform size, shape and colour.

3. Judging Criteria

The judges will test the following in your brown bread:

- Texture
- Colour
- Taste
- Smell
- Crust

In the scones they will be looking at:

- Colour
- Texture
- Taste
- Smell
- Touch

4. Terms of Entry

You may submit entries in either or both categories
– one loaf per CENTRE/HOUSE and/or eight scones per CENTRE/HOUSE
Only one entry per CENTRE/HOUSE in each or either category will be accepted.
All work must be entrants own.
The judges' decision will be final.
Specially commissioned prizes will be awarded on the day.



Please return your entry form to Jackie Moran at GalwayAdvocacy@galway.brothersofcharity.ie or post it to Jackie Moran, Brothers of Charity, Woodlands Centre, Galway before 5pm on **Wednesday November 25th 2015** Entries cannot be accepted after that.

Each entry must be accompanied by the person's name, service area and type of entry (bread or scones).

Please bring all finished baked goodies to the Purple room in the Raheen Woods Hotel conference room in Woodlands for judging at 11am on **Wednesday the 9th of December 2015.**

The best of luck to all our bakers!!!!

READY STEADY BAKE !!!!

