




Speech By
Steve Minnikin

MEMBER FOR CHATSWORTH

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PRIVATE MEMBER'S STATEMENT

Noy, Mr B

 **Mr MINNIKIN** (Chatsworth—LNP) (2.45 pm): I rise to speak on the topic of bread, a seemingly simple commodity which for many years has served as a dietary staple. Many of us probably recall with great fondness the joy of eating homemade bread warm from the oven or tucking into fresh fingerbuns from the local bakery after school. However, perhaps as a sign of changing times and our increasingly hectic lifestyles, the art of breadmaking, like the art of producing many foods, has become lost as we often favour mass produced, conveniently sourced options. Despite this, there is a push from artisan food makers to get back to basics and create a quality product from the finest ingredients through the use of traditional techniques.

With this in mind I would like to draw to the attention of the House the outstanding work of an artisanal baker who specialises in creating outstanding breads, Mr Brett Noy. Brett is managing director of Uncle Bobs Bakery, a local institution in the Chatsworth area. He is also managing director of the Creative Crusts Baking Co. and co-founder of the not-for-profit Southern Cross Baking Group.

It was recently brought to my attention that Brett will travel to Paris in early 2014 to contest the Masters de la Boulangerie, which simply translates to the bakery masters competition. The bakery masters represents the culmination of the 2009-2011 Louis Lesaffre Cup and the 2012 Bakery World Cup and will bring together 24 of the world's best bakers from 18 countries. On 9 March Brett will contest the bread category of the competition against bakers from Japan, USA, Italy, Taiwan, the Netherlands, the United Kingdom and Brazil. Brett is the first Australian baker to be selected to participate in this prestigious competition. For this I would like to offer him the heartiest of congratulations.

Unsurprisingly, Brett considers being selected to compete in the bakery masters competition as his greatest professional achievement to date. It represents the latest in a long line of outstanding achievements. Since 2005 Brett has notched up almost 20 awards and accolades as a baker at both Australian and international competitions including first and second places at the 2010 and 2009 Sigep Bread Cup in Italy and a third place at the 2011 Louis Lesaffre Cup in China. Brett is also a renowned juror, judging numerous international baking competitions including the 2013 Mondial du Pain and the 2011 Africa Mediterranean round of the Louis Lesaffre Cup.

Brett is currently undertaking intensive training in preparation for the bakery masters competition, and I wish Brett all the very best as he prepares to take on the world's best bakers. I also take the opportunity to sincerely thank all of Chatsworth's artisanal food makers—bakers, butchers, fishmongers and baristas, among others. There is an old adage that the dining table is the heart of the home, and it is wonderful to see local artisans of this standard.