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BREAD BAKERS GUILD TEAM USA 2005 WINS WORLD CUP OF BAKING!
Three-man Team Triumphs at Olympics of Baking in Paris

April 19, 2005, Pittsburgh, Pa. –America’s top bakers today captured the prestigious Coupe du Monde de la Boulangerie (World Cup of Baking) in Paris. The **World Champion Bread Bakers Guild Team USA 2005** took the gold, followed by the second place French team. The defending world champion Japanese team took third.

It was a thrilling victory for **Bread Bakers Guild Team USA 2005**, which reclaimed the title of World’s Best Bakers at the three-day international event. It was hard-fought and arduous competition with no clear winners early on. Prior to announcing their decision, Coupe du Monde officials noted that the level of competition and quality of product was very high, making their selection extremely difficult.

“It was awesome. We had a good day of baking,” said Team Manager Tim Foley of Stevensville, Mich. “This is a victory for the artisan bakers in the U.S. – a victory for the bakers who sweat it out all night in their bakeries.”

Hundreds of Americans were in Paris to cheer Team USA 2005 on to victory. The three-man team from California, Illinois and Washington traveled there with hopes of winning back the coveted title of world’s best bakers. In 1999, Team USA stunned the international baking community when it upset the French to capture first place at the renowned Coupe du Monde. Team USA just missed out on a repeat World Cup Championship in 2002 when they won the silver.

Twelve international teams competed in the 2005 Coupe du Monde de la Boulangerie held April 17-19. Members of Bread Bakers Guild Team USA spent hundreds of hours together and independently studying, planning and training for the grueling competition.

The U.S. team members and the categories they represented are: **Jory Downer** of Bennison’s Bakeries in Evanston, Ill., Viennoiserie Category; **Team Captain William Leaman** of The Essential Baking Company in Seattle, Wash., Artistic Design Category; and **Jeffrey Yankellow** of the San Francisco Baking Institute in San Francisco, Calif., Baguette and Specialty Breads Category. All three team members worked together to compete in the new category – Savory Selection.

**Bread Bakers Guild
Team USA 2005 Wins
Page 2**

Considered the Olympics of Baking, the demanding competition featured teams trying to outdo each other in four categories. Held every three years, the Coupe du Monde is the world's only competition where bakers who practice the craft of artisan baking can compete against the many old-world traditions of the various countries involved. Team USA is sponsored by The Bread Bakers Guild of America as part of its efforts to improve the quality of baking through continuing education and training.

Teams worked elbow-to-elbow in a 12x12 kitchen preparing more than 300 baguettes, specialty breads, pastries, sandwiches and the regulation one meter-by-one-meter bread sculpture in just eight hours. It was a remarkable feat requiring considerable teamwork, choreography and patience.

"I'm really proud of the team. They were dedicated and they put a lot of effort into this. It came down to practice, practice, practice...and they were ready," said Foley.

Team USA 2005 was led by Team Manager **Tim Foley** of Bit of Swiss Pastry Shoppe in Stevensville, Mich. – a member and captain of the silver-medal winning 2002 team – and Team Coach **Didier Rosada** – a transplanted master baker from France now living in Virginia who has helped train successful Bread Bakers Guild teams since 1996. Both Foley and Rosada accompanied the team to Paris.

Also traveling to Paris for the Coupe du Monde was **Craig Ponsford** of Artisan Bakers in Sonoma, Calif. Ponsford, who coached the victorious 1999 World Cup Champions and 2002 silver medal winners, currently is chairman of the Bread Bakers Guild of America. In Paris, Ponsford served as a juror at the 2005 Coupe du Monde. A member of the 1996 Bread Bakers Guild team, Ponsford competed in the Baguette and Specialty Breads Category and captured first place — the first victory for the United States at the Coupe du Monde.

Tom McMahon, who founded The Bread Bakers Guild of America in Pittsburgh in 1993, served as President of the Jury at the 2005 Coupe du Monde de la Boulangerie. McMahon, who remains a Guild member, now lives with his wife in Italy.

The Bread Bakers Guild of America is a non-profit organization for professional bread bakers, bakery owners, suppliers, technical experts and home bread bakers. It was formed on April 7, 1993 to promote the interaction and exchange of information between members and to raise professional standards of artisan bread baking through education. For more information, contact Executive Director Gina Renée Piccolino at 412/823-2080.

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