**Bread Ahead’s Real Bread Week celebration competition entry form**

**Name** (first name and surname):

**Email address**:

**Phone number**:

**Category**: Plain sourdough / plain yeasted loaf (delete as applicable)

**Class**: Adult / 16 and under (delete as applicable)

**Full ingredients list**:

By signing, I confirm that:

* I baked this loaf myself
* I do not bake loaves for sale
* The loaf is made without any processing aids or other artificial additives
* I have read and accept the notes below

Signed:

**Notes**

* Entry is open to amateur bakers (ie who don’t bake loaves for sale).
* There are two categories: Plain sourdough (just flour, water and salt) and plain yeasted loaf (just flour, water, baker’s yeast and salt).
* Each category is split into two classes: Adults and 16 and under
* By entering, bakers confirm the loaf is what the Campaign calls Real Bread (ie made without the use of artificial additives of any kind) and only made using the ingredients permitted for the relevant category.
* Entries must be delivered to Bread Ahead Bakery School at Borough Market between 1pm and 3pm on Sunday 25 February.
* Each entry must be accompanied by this completed entry form.
* Four winners will each receive a baking book.
* The overall winner will receive a Bread Ahead Bakery School voucher for £80, valid for 12 months.
* Prizes will be given in person at 4pm on the day. In the event a winner is not present, the voucher is the only prize that will be posted.

#RealBreadWeek

www.breadahead.com

www.realbreadcampaign.org