

Jack Loynton, “Master Baker”



Firstly, I decided that I wanted to enter the cake competition at school. The idea of doing a watermelon came to me when I thought that fruit and veg is a big part of our area. To progress the importance of fruit and veg that we have. As I am a budding baker I thought it would be a great idea to enter the competition to have my watermelon cake judged; to get a taste of what it's like in that industry. I designed my watermelon cake with all the details. This included chocolate chips (for the seeds) the fondant icing (for the rind of the watermelon) and edible paint the look of the watermelon. I handed my design in and on the following day I went back to school and to my amazement, I found that I was chosen to make my cake for the competition to then be presented in Wilmslow

. I was so happy!

I started to make the cake at home and my first attempt didn't turn out liked I would've hoped it to. I decided that the dome shape would be perfect for the watermelon design. So I started to make the cake the night before the competition. The reason for this was because it would be nice and fresh and you would be able to see the design better.

I started at 6:00 pm and stopped at 10:40. This was late, even though I hadn't finished yet, but it definitely showed 'dedication' says the judges of the competition.

Then I woke up at 6:30 and started working on the outside of the cake, the detailed design. Everything was going perfectly, despite the fact the I was shattered at the end be of it. It was most definitely worth it though. I finished at 9:30 just before I was ready to go. I arranged my fruit in the box as you can see in the photo above, and carefully lifted the cake, trying not to ruin it.

I arrived at tru-kitchen, where they were holding the competition and saw the high standards of cakes. At that moment at time, I abruptly thought that I didn't have a chance at all. The cakes were just so good.

Later on, I went back to tru-kitchen where I found my food-tech teacher was standing there. She quoted that she was extremely proud of me for getting this far and so was I. Nervously, I was watching Sarah (Wilmslow cookery school teacher) and the baker that owned Peter Herds.

Time passed on and it was finally the moment of truth. They announced joint 1st place as it was just to hard to judge. Loudly and clearly, they pointed at my cake first. I thought they were joking at first and took a while for it to actually to sink in. The other girl that won did a coffee cup which was also great. The clapping, the cheering. It was unreal.

After the competition had ended, the owner of Peter Herds quoted to me ' you're cake is so amazing and technical that it would be sold in Slattery's'. He said that he would take me around the bakery at Peter herds and would show me how everything is done.

Then, he told me that they would take me around Slattery's as he knows the owner of it. I was so shocked and happy.

The Wilmslow cake competition has helped me gain more confidence in baking and that you can accomplish anything in life. I would do it all over again in a heartbeat.

Molly Andrew and Team, National Champions



The day had arrived we were going to the UK Schools National Final. There were 17 from Wilmslow High School that got through. We had 4 teams and 3 individuals taking part it was very exciting but at the same time nerve-racking!

My team of 4 bounced really well we did two routines each. The panel of judges marked us all individually and then this was added together as a team. It was a long day waiting for the results and we had to parade on with the flag for the presentation.

It was really close with one other school but WE DID IT!!! We became NATIONAL CHAMPIONS for Under 14 Girls Novice.

All 4 Wilmslow teams WON and all the individuals all got placed, we had a 1st a 2nd and a 3rd place. Our trampoline coach Hilary Pemberton was delighted that all 17 of us had become NATIONAL CHAMPIONS.

Under 14 Girls Novice
Under 14 Boys Novice
Under 19 Boys Novice
Under 19 Boys Elite

I am very proud of my team of four and I currently have the huge trophy at home in STYAL.

Molly Andrew Age 14, Hollin Lane