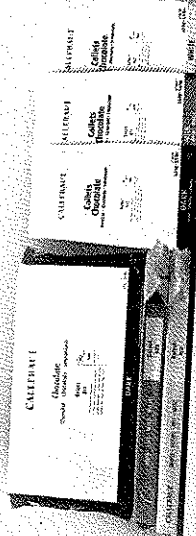


# whatever your needs...

**Chocolate for all your applications, for all your needs**  
Callebaut always offers you perfectly matching chocolate products! That's a promise we have been keeping for more than 100 years already, ever since we first started producing chocolate for the artisan Belgian chocolate makers. Today, we are proud to support chocolate professionals all over the world, with superior quality chocolate products for every possible application: bakery, pastry, dessert, catering... No matter what you want to create, no matter how small or how big your needs or business: your talent and skills drive us to become your chocolate partner. Together we can build tomorrow's success.

## CALLEBAUT

INSPIRED BY YOUR CRAFTSMANSHIP

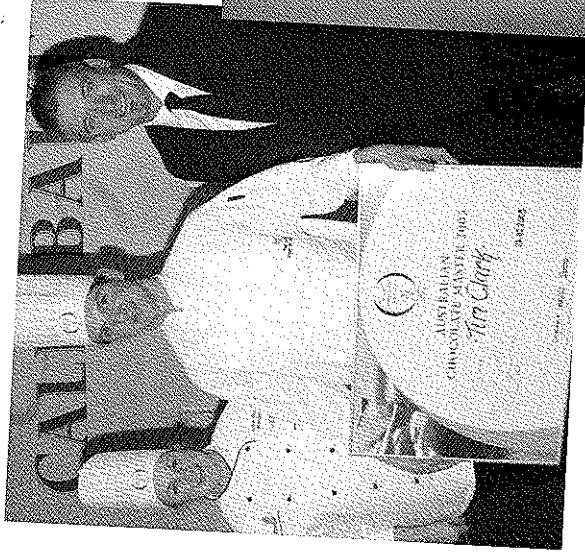


For more technical information go to [www.callebaut.com](http://www.callebaut.com)  
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## Joins team

White Restaurant, to develop the menu for premium meals on long-haul flights out of New Zealand. They join Kiwi expatriate Peter Gordon, Rex Morgan of Citron in Wellington and Tony Adcock of Harbourside & Fish in Auckland on Air New Zealand's Chef Consultant Program.



Kirsten Tibballs, Tim Clark and Gary Willis of F. Mayer Imports. Below: Tim Clark's chocolate sculpture of a "Surrealism" theme.

## Master at work

**H**ES the man! Tim Clark chef de cuisine pastry at Crown Casino in Melbourne has won the right to represent Australia at The World Chocolate Masters competition in Europe in November.

He was awarded his certificate at Ryde TAFE in Sydney.

As winner, Clark will liaise with Kirsten Tibballs, Australian Callebaut Ambassador regarding extra training in Sydney for the World Masters.

The strict regime for the contestants included beginning the day with preparation and final assembly of chocolate showpieces and display set-up; oral presentation of pralines and showpieces

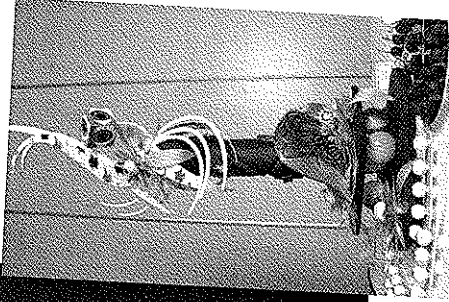
to the judging panel; entry to kitchen and familiarisation; live competition to decorate entremets and produce 24 pralines from a provided mystery box.

The showpiece had to be made onsite and taken to the competition completed.

The showpiece by all contestants was made entirely of Callebaut chocolate.

The judging criteria was strict and in keeping with what lies ahead when Clark heads for Europe.

• Callebaut chocolate, F. Mayer Imports, Gary Willis, 0413 749 423, [gary@mayers.com.au](mailto:gary@mayers.com.au), [www.mayers.com.au](http://www.mayers.com.au)



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