



## ***THE SCOOP***

The Bi-monthly  
Newsletter of the  
New Jersey  
Bakers Board of  
Trade

**September 20 is National Bakery Day!**

**YOU'RE  
INVITED  
TO HELP  
CELEBRATE**



*Celebrate the Sweet Tradition of  
America's Local Bakeries!*

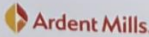
The Retail Bakers of America invite you to celebrate the delicious success of your independent bakery with a sweet "holiday" that you can easily bring to life through live events, fresh treats, and the signature tastes that make your local bakery a vital part of your community.

We've planned an exciting national campaign that is open to all local bakeries across the United States. The RBA has made it very easy for you and your team to join in all the fun with a special marketing kit.

Here you'll find decorations and tips for planning your local National Bakery Day event on Friday, September 20th. Also, on the RBA website, you'll find even more articles and ideas for creating a successful, annual celebration!

**Get the word out early in your  
community and join this national  
movement!**

*Made possible by contributions from these leading bakery partners:*



Take advantage of the opportunity to participate in this national celebration of your local bakery. Consider special promotions or featured products to celebrate the day. National Days in September include Cream Filled Doughnut Day on September 14; Cinnamon Raisin Bread Day is the 16th; Apple Dumpling Day is the 17th; Pecan Cookie Day is the 21st; White Chocolate Day is the 22nd. September 20 is also National POW/MIA Recognition Day.

**Congratulations to the National Champs!**

**NJBBT  
OFFICERS  
President  
Robert**

**Crenshaw**  
Inspired Foods  
**1st VP**  
**Linda**  
**Xanthos**  
Retired  
**2nd VP**  
**Tony**  
**Abbatemarco**  
Food Circus  
**Treasurer**  
**Stacey**  
**Testino**  
Inspired Foods  
**Secretary**  
**Margaret**  
**Tamburri**  
**PAST**  
**PRESIDENTS**  
**George**  
**Delaney**  
LaRosa Bakery  
**Dale Biles**  
Calise Bakery  
**ADMINISTRATOR**  
Jim Usilton

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Congratulations to Gold Medal winners Sydney Bliss from Columbia Area Career Center in Columbia, MO and Karen Wood from Utah Valley University in Orem, Utah on winning the 2024 SkillsUSA Baking and Pastry Arts High School and College competitions respectively! Shout out to Forest Chen of Hudson County School of Technology in Jersey City, New Jersey on her Silver Medal in the High School competition. More than 55 students traveled to Atlanta, Georgia to compete in the baking competitions. Students have eight hours to complete a menu of baking and pastry items. During this time, they must also stop, leave the competition floor and take a thirty-minute lunch break. Thank you to the Baking Industry Foundation for donating a new 8qt. Globe mixer. The competition was originally known as Commercial Baking and is over 40 years old. And some of the equipment is even older. SkillsUSA is currently looking for donations of new or used convection ovens. If you are able to help, please click the Contact Us button below.

## Calendar of National Observances

## MARKET REPORT

Commodity prices were mixed month over month and down over 3% from the previous year. Click the link below for the full report

## July Market Report

**CONTACT  
US**



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