



# FOOD & FARM PAVILION

3 MAY 2025

## ENTRY INFORMATION

### CLASSES

Cooking  
Eggs  
Flowers & Floral Art  
Fruit & Vegetables  
Honey  
Preserves

THANKS TO OUR SPONSOR:



natural resource  
management program



PHCC supports this event through funding as part of the Western Australian Government's State Natural Resource Management Program

# GENERAL ENTRY & PRESENTATION INFORMATION

**ENTRIES CLOSE: Thursday 1 May 2025**

Enquiries to Robyn 0401 311 817

Completed entry forms can be:

- Email to: [competition@sjfoodandfarmalliance.com.au](mailto:competition@sjfoodandfarmalliance.com.au)
- Posted to Robyn Brown, 133 Gladstone Drive, Serpentine WA 6125
- Dropped to the SJ Community Resource Centre  
2 Paterson Street Mundijong WA 6123. Attention: Robyn Brown

## **DELIVERY OF EXHIBITS**

- Preserves and Eggs Exhibits delivered to Food and Farm Marquee on Friday 5 May before 4.30pm
- Cooking, Flowers, Honey, Fruit and Vegetables delivered to Food and Farm Marquee on Saturday 6 May before 9.00am

## **COLLECTION OF ENTRIES**

Entries to be collected after 4.00pm

## **SPECIAL 2025 FOOD AND FARM HI POINT AWARDS**

### **1. Adult**

Points accumulated from classes across Cooking, Flowers, Fruit and Vegetables, Honey, Eggs and Preserves.

(First Place 3 points, 2nd place, 2 points 3rd place 1 point. In the case of a draw, the number of first places will determine winner)

### **2. Junior (age 12 years and under as at 3 May)**

Points accumulated from classes across Cooking, Flowers, Fruit and Vegetables, Honey, Eggs and Preserves.

(First Place 3 points, 2nd place 2 points, 3rd place 1point. In the case of a draw, the number of first places will determine winner)

# GENERAL REGULATIONS

1. Exhibits to be on the ground as stated
2. Every exhibit must be grown by or be the work of the exhibitor
3. Exhibitors may be required to make a statutory declaration regarding accuracy of their entry if the committee so desire
4. If any exhibitor gives a wrong description of his or her exhibit with the intention of deceiving the SJ Food and Farm Alliance, he or she shall be disqualified from exhibiting at any future show and shall forfeit all fees paid.
5. Exhibitors must present their exhibits to the stewards for processing. Exhibitors must not place entries in the sections until the entry has been processed or has been instructed by the steward/s. Entries placed in sections without being processed or without instructions by steward/s will be disqualified by the Chief Steward.
6. The committee reserves the right of refusing or cancelling any entry without reason for doing so.
7. Judges decision is final.
8. Parking allowed in Exhibitor section on oval
- 9.a) All entries are received subject to Show Regulations and By-Laws, under the Royal Agricultural Society Act, 1926.  
b) The SJ Food and Farm Alliance may refuse any entry without giving any reason therefore.  
c) The committee may at anytime disqualify from exhibiting either indefinitely or for such a period as they think fit, any exhibitor who has, in the opinion of the committee, been guilty of any breach of these regulations, or whose conduct, whether at or during any show of the Society has in the opinion of the committee been such that he/she is unfit to exhibit at any show of the Alliance.
- d) No person who has been disqualified from exhibiting at any show of the Royal Agricultural society of Western Australia Incorporated, or any show of the Society affiliated therein, shall during the period of disqualification be allowed to act as agent, representative or servant of the exhibitor at any show of the Society.
- e) During the period of disqualification, no entry will be received from any person disqualified by the Royal Agricultural Society of Western Australia, Incorporated and should any entry be accidentally accepted, it shall be deemed to be invalid and the entry fee will be returned.
10. The SJ Food and Farm Alliance (SJFFA) will be under no liability for any loss or damage suffered by or attributed to, the negligence of the SJFFA, or any of its servants or otherwise howsoever.



# COOKING

**Steward: Robyn Brown 0401 311 817**

**Entry Fee: \$2.00**

Certificates for 1st, 2nd and 3rd will be awarded in each class, with a champion rosette for the best entry across all categories.

## **About Our Judge:**

**Welcome to our Judge: Maxine Mc Inerney.** Maxine has been a cake decorating and cooking lecturer at TAFE and the most successful exhibitor at Perth Royal and Sydney Easter Show in cooking and cake decorating.

## **COOKING Classes 1-7, Adults**

### **1. Dark Fruit Cake.**

**Square 20cm, 250grams of butter/margarine  
(no decoration)**

#### **Definition of dark fruit cake:**

- Crumb is dark, fruity and moist ( may contain nuts)
- Ingredients 4 ½ parts of fruit to one part flour
- Spices and essences can be added

#### **What Judges look for:**

- Well risen (suggested around 8cm in a 20cm tin) with rounded or flat surface
- Smooth glossy surface, no cracking or shrinkage
- Medium fine tender crust with no protruding fruit or nuts
- Cuts without crumbling
- Rich in flavour

#### **Suggested Marking:**

- Appearance 3
- Interior texture 4
- Flavour 3
- Total 10



# COOKING

## 2. Cupcakes, 4 only in cup cases. Decorations only to be judged

### What Judges look for:

- Uniformity
- Decorations that compliment cakes

### Suggested Marking:

- Overall appearance 3
- Application of icing 3
- Detail 4
- Total 10

## 3. Shortbread 4 round or rectangular biscuits

**Definition:** Traditional biscuit made from flour, butter, sugar and salt.

### What Judges look for:

- Bright appearance, 5 to 10mm height
- Pale smooth surface
- Texture should be fine and crisp
- Taste should be smooth, bland and rich and buttery. A little salt. No essences.

### Suggested Marking:

- Appearance and uniformity 4
- Texture 3
- Flavour 3
- Total 10



# COOKING

## 4. Scones, plain, 4

What Judges look for:

- Well risen, even sides, smooth top, evenly browned (Milk brushed on is acceptable)
- Tender crust, no flour spots, no excess flour on bottom
- Uniform in size and shape, smallish with pleasant aroma
- Soft spongy crumb
- Fresh aroma, no taste of salt or excessive rising
- Cooked at high temperature (240° celsius)

### Suggested Marking:

Appearance and uniformity	4
Texture	3
Flavour	3
Total	10

## 5. Muffins, 4 paper cases off, sweet/fruit

What Judges look for:

- Rounded and symmetrical with no cracking or peaking
- Crumb fairly uniform, medium fine and fairly moist
- No holes
- Colour appropriate
- Flavour mild and characteristic of type

Suggested Marking:

• Appearance	4
• Interior texture.	3
• Flavour	3
• Total	10



# COOKING

## 6. Biscuits, 1 or more varieties, undecorated, 6 only

### What Judges look for:

- Biscuits should be small, not thick, firm and crisp
- They should be even in size and colour and of good shape
- Unhandled look and eye appeal are important
- Common faults are: over baking, too thick, too large, coarse texture, too moist.

### Suggested Marking

- Appearance 4
- Texture 4
- Flavour 2
- Total 10

## 7. Decorated Birthday Cake, butter icing or fondant. Judged as presented, not cut

### What Judges look for:

- Can be a novelty cake, with lots of colour
- Coating, design and execution are the most important points

### Suggested Marking:

- Appearance(incl. Colour) 4
- Consistency of icing 2
- Design and amount of work. 4
- Total 10



# COOKING

## COOKING Classes 8- 11, Children 12 and under

### 8. Biscuits, 4

more than one variety, undecorated

#### What Judges look for:

- Biscuits should be small, not thick, firm and crisp
- They should be even in size and colour and of good shape
- Unhandled look and eye appeal are important
- Common faults are: over baking, too thick, too large, coarse texture, too moist.

#### Suggested Marking

- |              |    |
|--------------|----|
| • Appearance | 4  |
| • Texture    | 4  |
| • Flavour    | 2  |
| • Total      | 10 |

### 9. Pikelets, 4

#### What Judges look for:

- Even, round or oval shape, small (approx. 6cm)
- Golden brown on both sides
- Light and spongy when pressed
- Fine and even texture and evenly cooked
- Self flavour, no essences (except nutmeg)

#### Suggested Marking

- |                             |    |
|-----------------------------|----|
| Appearance                  | 4  |
| Interior colour and texture | 4  |
| Flavour                     | 2  |
| Total                       | 10 |





# COOKING

## COOKING Classes 8- 11, Children 12 and under

### 10. Cup cakes, 4 in cases, decorated.

Judged only on decorations

What Judges look for:

- Uniformity
- Decorations that compliment cakes

Suggested Marking:

Overall appearance	3
Application of icing	3
Detail	4
Total	10

### 11. Gingerbread people/family.

Icing and decorations allowed

**What Judges look for:**

Maximum of 6 biscuits

Biscuits may be any shape or size

Shop bought decorations may be used but should be kept to a minimum

**Suggested Marking**

Overall appearance	4
Texture	4
Flavour	2
Total	10



### **Our Judge: Reece Jerrett**

Our local poultry Ambassador and hails from Mardella. He is the current President of Poultry WA, Serpentine Jarrahdale Shire Councillor and a newly elected RASWA Council member.

### **Class 1- 6 Adults**

1. Eggs, white, large, 1/2 dozen
2. Eggs, brown, large, 1/2 dozen
3. Eggs, tinted, 1/2 dozen
4. Eggs, Bantam, 1/2 dozen
5. Eggs, Bantam, tinted, 1/2 dozen
6. Eggs, Any eggs, NES 1/2 dozen

### **Class 7-9, Children 12 years and under**

7. Eggs, white, large, 1/2 dozen
8. Eggs, Bantam, 1/2 dozen
9. Group of farmyard eggs, 8 maximum of variety of types

### **NOTE:**

- Eggs to be delivered to stewards in egg carton, marked with entry name
- NES Not Elsewhere Specified

### **What Judges Look For:**

- Evenness in size and colour of eggs
- No blemishes or surface bumps on shell
- No internal blood spots ( when judge breaks one egg per entry)
- Yolk height and colour (should be orange not yellow)
- Clarity and viscosity of white, indicating freshness

### **Suggested Marking**

Uniformity of group	3
Size	2
Appearance of shell	2
Colour of yolk	2
Clarity of eggwhite	1
Total	10



# FLOWERS & FLORAL ART

## **About Our Judge: Tania Lee**

I am a second-generation florist with 30 years of experience and have been a lecturer of Certificate III and IV in Floristry at South Metropolitan TAFE for 17 years. I'm also an active committee member of the Mandurah Floral Art Group, where I have held various roles, including president, and currently serve as Treasurer.

My floral journey spans from competition successes and demonstrations to freelancing for events at Crown and the Convention Centre. I am passionate about mentoring the next generation, with three generations of floral artists in my family, including my 13-year-old daughter.

I focus on using flowers to bring beauty and peace, particularly in supporting mental health and community wellbeing. Flowers feed into social sustainability, and I believe they are vital in our time of mental health crises, bringing joy and connection to those who need it most.

## **Grow and Show Your Flowers**

Class 1- 3 Adults

1. Roses, vase of 6 mixed
2. Cottage Flowers, vase of 6 mixed
3. Wildflowers, vase of 6 mixed

## **Notes from Judges:**

Staging space allowed for vase/display is 50cm x 50cm

## **Marking Scale**

- Colour: 10
- Form: 10
- Size: 10
- Uniformity: 10
- Condition of Material: 10



# FLOWERS & FLORAL ART

## Class 4,5 & 6, Children 12 years and under

### 4. Decorative Saucer

- A saucer covered with plant material to form a pattern.
- Slightly domed with a border of leaves and/or petals around the edge.
- Colour blending, size of plant material, and finish are key.
- Damp sand to hold plant material and provide a water source.
- Saucer size: 20cm in diameter.

### 5. Small Posy

- Mixed fresh flowers with natural stems.
- Staged in water in a suitable container/vase.
- Estimated container/vase height: 15cm.

### 6. Design in a Novelty Container

- Plant material arranged in anything that fits the theme 'novelty' (e.g. watering can, boot, teapot, toy, handbag).

#### Notes from Judge:

Staging space allowed for vase/display is 50cm x 50cm

#### Marking Scale

- Character and Form of Design: 10
- Colour (Choice and Use): 10
- Creativity: 10
- Condition of Material: 10
- Overall Appearance: 10



# FLOWERS & FLORAL ART

## Floral Art

Adult Classes 6, 7 & 8

### Creative Themed arrangements

3. Eucalypts Calling
4. Tall Timbers
5. Colour My World

- Plant material can be homegrown or commercially sourced.
- Plant material must predominate over all other components.
- Accessories must be used with restraint.
- Staging space allowed is 75cm x 75cm

(Judged using the Australian Floral Art Association Point Score)



# FRUIT & VEGETABLES

## About Our Judge: John Draper

John lives in Mandurah and is the proprietor of Harvest ME Local Organically Grown HEIRLOOM Seeds, Seedlings & Herbs. He is a garden consultant and you will often see him at local fairs and markets.

## Class 1- 11 Adults

1. Apples, 3 any variety
2. Lemons, 3, any variety
3. Beetroot, 3, any variety
4. Silverbeet, leaves with stalks
5. Carrots, 3
6. Pumpkin, 1 Jarrahdale
7. Pumpkin, 1 Butternut
8. Kitchen Garden Basket, Display of mixed vegetables and/or fruit and herbs 40cm x 35cm
9. Collection of cut Culinary Herbs. 6 varieties. Display to max of 30 x 30cm
10. Any other fruit NES ( Not elsewhere stated)
11. Any other Vegetable NES

## Class 12-14, Children 12 years and under

12. The Salad Bar. Basket up to 30 x 30cm. A mix of anything homegrown
13. Herb Collection. 4 sprigs of different herbs in vase or container
14. Radish. Bunch of 8-10 round or long

What judges look for:

- Quality
- At the peak of their maturity
- No blemishes or bruises
- No soil
- Uniformity size and/or weight, colour, shape and type (if more than 1)

## Suggested Marking

Overall Quality/appearance	4
Colour	2
Shape	2
Skin/surface	2
Total	10



# HONEY

A new category of food produce for 2025!

Hoping to attract licensed beehive keepers in the Shire of Serpentine Jarrahdale to exhibit their honey for the ultimate taste test.

## **About our Judge: Kim Fewster**

Kim Fewster, a fourth generation beekeeper lives on the old family farm in Muchea where the prized honey is extracted and bottled.

The farm has belonged to Fewster's family since 1898 with honey being commercially produced there since 1916.

Kim has been a passionate beekeeper for as long as he can remember and from an early age Kim started working with bees under the careful instruction of his father and grandfather, both lifelong beekeepers.

Kim has actively promoted and developed the image of Western Australian honey through being one of the biggest producers and exporters in Western Australia.

## **Entries:**

To enter this competition, please complete your entry form and also collect a honey jar from the Serpentine Jarrahdale Community Resource Centre weekdays 8.30am -4.30pm or Saturday 9.00am- 12.00 noon

You will need to send the entry form back via mail or general mail with a photocopy of your Department of Primary Industries and Regional Development Registration Card, which has your address and an expiry date on it.

The jar of honey is to be delivered to the Food and Farm Fest on Saturday morning 3 May 2025 before 9.00am.



# PRESERVES

## **About our Judges: Tupp Biggs and Linda Bonney**

Tupp Biggs is from Mundijong although she grew up in Leonora and spent 32 years helping her husband manage Yeelirrie Station at Wiluna. She has been a member of CWA since 1960, holding many office bearer roles including State Office and now has been awarded Honorary Life Membership.

Growing up with bountiful supply of fruit has been conducive to making preserves, which she has done for over 60 years!

Joining Tupp Biggs will be Linda Bonney from Tara Mill Cottages at Darkan. Linda and her family are developing this property using a combination of permacultural, organic, regen and syntropic agricultural principles to restore the land. Much of the produce from the fruit trees is utilised fresh or preserved in a variety of ways including dehydrating, preserve making and value adding to the produce sold under the name of Hilltop Products.

## **Adult Classes 1- 6**

### **1. Jam, Apricot, 1 jar x 250ml**

#### **Definition of jam**

Made from crushed fruit, boiled with sugar. Sets when cold.

#### **What Judges look for:**

- Jars should be clear glass and neatly labelled with date when cooked
- Jars should be filled to the top with no more than 5mm head space
- Jams should be well set but not stiff and look freshly made.
- Colour should be bright and flavour should be typical of fruit used and evenly distributed.

#### **Hints for Exhibitors:**

- Suitable covers are wax paper, melted wax, cellophane covered or sterilised sealed lids
- Preserves that are two-thirds sugar by weight, keep satisfactorily without an airtight seal.





# PRESERVES

## **Suggested Marking:**

Presentation	2
Consistency	4
Flavour	4
Total	10

## **2. Collection of 3 types of jam, all in 250ml jars**

(See category 1, Apricot Jam for Judges Guidelines)

## **Suggested Marking:**

Uniformity of Presentation	2
Uniformity of Consistency	4
Uniformity of Flavour	4
Total	10

## **3. Lemon Butter. 1 x 250ml jar**

### **Tips:**

For sweeter lemon butter, use Myer or Lemonade lemons, not Eureka!

### **What Judges Look for:**

- Clean jars and neat labelling
- Even colour, bright and shiny
- Texture should be smooth and soft
- Consistency similar to thickened cream
- Flavour should be zesty

## **Suggested Marking**

Appearance	2
Consistency and colour	3
Texture	2
Flavour	3
Total	10



# PRESERVES

## 4. Chutney, 1 x 250ml jar

### Definition

A sweetish mixture of chopped fruits and vegetables, cooked in vinegar, sweetening and spices.

### What Judges Look for:

- Clean jars and neat labelling
- Even colour, bright and not muddy
- Texture should be smooth and soft
- Consistency similar to thick jam and no air bubbles
- Flavour should be pleasant, mature and well blended

### Suggested Marking

Appearance	2
Consistency and colour	3
Texture	2
Flavour	3
Total	10

## 5. Sauce, Tomato 1 x 250ml clear bottle

### Definition

Made from similar ingredients to Chutney, or specific ingredients , eg Tomato, plum etc

### What Judges Look For:

- Clean jars and neat labelling
- Bottles filled within 10mm of top
- Colour bright and characteristic of ingredients
- Texture smooth
- Flowing consistency
- No seeds or skins
- Characteristic pleasant, distinct well blended flavour

### Suggested Marking

Appearance.	2
Consistency and colour	4
Flavour	4
Total	10

## 6. Any other preserve NES ( not elsewhere stated)

# FOOD & FARM PAVILLION 2025

# ENTRY FORM

CLASS	NO.	TYPE	ENTRY FEE
eg. Preserves	3	Lemon Butter	2.00
eg. Honey*	1	Honey	2.00
<b>Total:</b>			

\* All honey exhibitors must also attach a photocopy of your Department of Primary Industries and Regional Development Registration Card, which has your address and expiry date on it.

\* Honey exhibitors must collect a jar from the SJ Community Resource Centre, 2 Paterson St, Mundijong or collect from the SJ Markets Co-Op table on a Saturday, prior to the Food and Farm Fest.

**Signature** \_\_\_\_\_ **Exhibitors Name** \_\_\_\_\_

**Phone** \_\_\_\_\_

**Address** \_\_\_\_\_

**Date** \_\_\_\_\_

Send entries to: [competition@sjfoodandfarmalliance.com.au](mailto:competition@sjfoodandfarmalliance.com.au)  
 Or post to Robyn Brown, 133 Gladstone Drive Serpentine WA 6125

**Payment Details:**  
 Payment to SJ Food and Farm Alliance  
 BSB 633 000  
 Account # 151 547 577  
 Reference: Full Name (as on entry form)