

SECTION M & N

COOKERY

Entries close 4pm Friday 9th October, 2026. No late entries will be accepted.

Exhibits must be benched by 11.30am Thursday 15th October, 2026

Judging will commence at 1.00pm Thursday 15th October, 2026

GUIDELINES

With all cooking, look for appearance, volume, texture, flavour, aroma and presentation. There should be no crease marks in cakes, resulting from badly lined cake tin, and no floury patches. Cakes should be evenly risen and evenly browned - golden brown. There should be no burnt currants, or other fruit stand out on top. All cakes to be uniced unless otherwise stated.

When cut, a cake will be judged on the following points: It should be a good texture for the type of cake. Any fruit should be evenly distributed. There should be no large holes, tunnels or doughy patches and no skewer marks. No ring-shaped tins allowed. Make sure tin is large enough to accommodate mixture. No paper doilies allowed under cakes. Muffins not to be presented in patty papers. No packet mixes to be used in any class. Slices to be cut in finger sizes. All cookery to be at least one day old. Disposable Plates to be used. Other tests are eating quality, texture, moistness and flavour. If more than one entry per exhibitor per class, must be of different mixtures.

White flour to be used in all cooking unless otherwise stated.

All large cakes to be Maximum 20cm SQUARE ON A 30cm BOARD unless otherwise stated.

EDAS will supply boards.

SECTION M

LARGE CAKES

MOST POINTS: Trophy donated by WA Showman's Association.

CHAMPION FRUIT CAKE: \$10 & Rosette

CHAMPION BOILED FRUIT CAKE: \$10 & Rosette

CHAMPION CAKE OF SHOW Class 1-14: \$20 & Rosette

BEST IN CLASS 17: **Rosette & prize money donated by Esperance Lions Club.**

1ST \$40, 2ND \$25, 3RD \$10 **LIONS CAKES ONLY.** (available for purchase from Show office)

CHAMPION DECORATED CAKE: \$20 & Rosette

ALL CAKES TO BE MAX 20cm SQUARE ON A 30cm BOARD unless otherwise stated.

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ENTRY FEE: \$2 per entry

Prize money: 1st \$5, 2nd \$3

Please read guidelines in front of Cookery Section.

CLASSES

1. Sponge, plain, unfilled, double, round tin.
2. Swiss Jam Roll (untrimmed & no sugar sprinkled on it, no cream)
3. Ginger Cake, ground ginger
4. Orange Cake, loaf tin
5. Banana Loaf
6. Sultana Cake, without peel
7. Chocolate Cake

8. Carrot Cake, nuts optional
9. Marble Cake, 3 colours
10. Fruit and Nut Roll
11. Gluten Free – Cake
12. Plum Pudding
13. **Fruit Cake:**

250g Sultanas, 250g Raisins, 250g Currants, 125g Dates, 100g Mixed Peel, 125g Glazed Cherries, 125g Diced Apricots, ¼ cup Cream Sherry, 250g Butter, 250g Brown Sugar, 5 Eggs, 1tbl Golden Syrup, 250g Plain Flour, 50g SR Flour, 1tsp Mixed Spice, 1tsp Cinnamon, ¼ tsp Salt. Soak all the fruit in Sherry for 1 week in a sealed container. Cream butter and sugar then add eggs one at a time beating well after each egg, then add golden syrup. Sift the two flours together, add spices and salt. Toss half the flour mixture into fruit and mix well. Then add remaining flour mix and fruit and flour mixture alternatively to butter mixture. Spread the mixture evenly in a well lined tin and bake for 4 hours in a slow oven. 20cm tin.

14. **Boiled Fruit Cake:**

2 cups mixed fruit; 1 cup brown sugar; 1 cup water; 250g margarine; 1 teaspoon bi-carbonate of soda. Place into saucepan and bring to the boil, simmer 1 minute, let cool. Add to above mixture: 1 1/2 cups SR flour, 1/2 cup plain flour; 1 teaspoon mixed spice. 2 eggs (beaten). Bake in a moderate oven for 1 1/2 hours in 20cm tin.

15. Decorated Celebration Cake (butter icing) max 2 tiers **board 30cm max**

16. Decorated Celebration Cake Fondant Icing (silk flowers) **board 30cm max**

17. **Decorated Christmas Cake – LIONS CAKE** (available for purchase from Show office) Fondant Icing – **board 30cm max**
(Prize money donated by Lions Club – 1st \$40, 2nd \$25, 3rd \$10)

ALL CAKES TO BE MAXIMUM 20cm square unless otherwise stated ON A 30CM BOARD



SECTION N

SMALL CAKES, SCONES, YEAST

MOST POINTS: Trophy donated by Mrs C Worth

CHAMPION EXHIBIT Classes 1 to 16: Rosette.

CHAMPION YEAST EXHIBIT: Rosette.

CLASS 24: Prize money donated by Mrs Veronica Mickel

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ENTRY FEE: \$2 per entry

Prize money: 1st \$5, 2nd \$3

Please read guidelines in front of cookery section

CLASSES

1. Plain Scones, 3
2. Savory Scones, 3
3. Pumpkin Scones, 3
4. Shortbread, Scotch 3
5. Biscuit Base Slice, 3
6. Jam Drops, 3
7. Anzac biscuits, 3
8. Muffins, 3 savoury
9. Muffins, 3 sweet
10. Cup cakes, 3 uniced
11. Cup Cakes, 3 decorated
12. Jelly Cakes, 3 unfilled
13. Lamingtons, 3
14. Cream Puffs, 3 unfilled
15. Sausage Rolls, 3
16. Cornish Pasties, 3
17. Handmade Bread (one loaf)
18. Handmade Cob Loaf (one loaf)
19. Handmade Bread Rolls, 3
20. Handmade Yeast Fruit Buns, 3
21. Machine Made Bread (one loaf)
22. Sourdough (one loaf)
23. Gluten Free Bread (one loaf)
24. **Adult and Child (11 years & under) Gingerbread Men Challenge** – 2 biscuits made and decorated. Include photo of adult and child cooking together. Please note that one gingerbread man will lose his foot/leg in the judging process.

SECTION O

JAMS, SAUCES & PICKLES

Entries close 4pm Friday 9th October, 2026. No late entries will be accepted

Exhibits must be benched by 11.30am Thursday 15th October, 2026

Judging will commence at 1.00pm Thursday 15th October, 2026.

ENTRY FEE: \$2 per entry

Prize money: 1st \$5, 2nd \$3

All work to be exhibitors own work.

All jars to be clearly labelled date and year, type of jam, sauce or pickle (printed) and ingredients

Exhibits to have lids.

JAMS AND JELLIES

MOST POINTS JAMS & JELLIES: Trophy Donated by WA Showman's Association.

CHAMPION JAM OR JELLY EXHIBIT: Rosette.

Entries close 4pm Friday 9th October, 2026. No late entries will be accepted.

Exhibits must be benched by 11.30am Thursday 15th October, 2026

Judging will commence at 1.00pm Thursday 15th October, 2026.

JAMS: Basic cookery rules apply.

Jam should not be too stiff or too runny and fruit soft and evenly distributed. Jars should be clear and bright, free from stickiness.

Jars should be filled to the neck and covered with lids.

There should be no sign of scum, mould or crystallisation or bubbles of fermentation on the surface.

Jam should be clear and bright in colour; well set and have a distinct fruity flavour.

Flavour and aroma are important.

JELLIES: Should be sparkling and transparent.

Should have flavour, tenderness and firmness, not syrupy.

MARMALADES - peel should be evenly distributed, soft and finely cut.

Bitterness should not overpower fruity taste.

CLASSES

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| 1. Jams, collection of 3 (not marmalade) | 11. Marmalade, any other not mentioned |
| 2. Melon and Lemon, 1 jar | 12. Any Jam not mentioned, 1 jar |
| 3. Melon, with any other fruit or fruits 1 jar | 13. Lemon Butter, 1 jar |
| 4. Apricot Jam, 1 jar | 14. Any other butter, 1 jar |
| 5. Fig Jam, 1 jar | 15. Apple jelly, 1 jar |
| 6. Plum Jam (dark), 1 jar | 16. Grape jelly, 1 jar |
| 7. Plum Jam (light), 1 jar | 17. Quince jelly, 1 jar |
| 8. Strawberry Jam, 1 jar | 18. Jellies, collection of 3 |
| 9. Marmalade, Orange, 1 jar | 19. Any other Jelly, 1 jar |
| 10. Marmalade, Grapefruit, 1 jar | 20. Honey, 1 jar |

SAUCES AND PICKLES

MOST POINTS SAUCES & PICKLES: Trophy Donated by I. & V. Mickel

CHAMPION SAUCE OR PICKLE EXHIBIT: Rosette

Entries close 4pm Friday 9th October, 2026. No late entries will be accepted

Exhibits must be benched by 11.30am Thursday 15th October 2026

Judging will commence at 1.00pm Thursday 15th October, 2026.

General Points: Jars should be clear, bright and free from stickiness.

There should be 1.3 - 2.5cm (1/2-1") headspace above pickles.

Jars should be covered with a lid.

PICKLED ONIONS should be of even size, firmly packed. Flavour and aroma should be piquant.

MUSTARD PICKLES – colour should be clear and bright and vegetables cut into fairly small pieces. Texture should be neither too stiff or too thin.

CHUTNEY – should have the consistency of thick jam and vinegar taste should not overpower other ingredients.

CLASSES

21. Plum sauce, 1 bottle
22. Tomato sauce, 1 bottle
23. Any other sauce, 1 bottle
24. Green Tomato Pickle, 1 jar
25. Mustard Pickle, 1 jar
26. Cauliflower pickle, 1 jar
27. Melon pickle, 1 jar
28. Cucumber pickle, 1 jar
29. Any other pickle, 1 jar
30. Apple Chutney, 1 jar
31. Ripe Tomato Chutney, 1 jar
32. Any other chutney, 1 jar
33. Tomato relish, 1 jar
34. Any other relish, 1 jar
35. Spiced Vinegar, 1 bottle
36. Herb Vinegar, 1 bottle
37. Homemade Olive Oil (clear bottle)
38. Pickled Onions, 1 jar
39. Pickled Olives, 1 jar
40. Pickled Eggs, 1 jar
41. Pickled Egg Plant, 1 jar
42. Pickled Cucumber, 1 jar
43. Any other pickled vegetable