

OUR TOP TIPS!!

Want to enter but not sure what is expected - let us help you

If entry is displayed on a plate, the plate should be as plain as possible.

The plate should be the same shape as the entry, i.e. a round cake on a round plate

Trifle and salad entries should be shown in a glass dish so that different layers can be seen.

Rule of thumb is a savoury dish should have a plain edge e.g. quiche and a sweet should have a fluted edge dish.

Cakes and biscuits should be shown on doilies (alternatively same principle as first point above), spread out so that each individual can be seen and approximately 1cm empty space around the edge.

GOOD LUCK!

