

SYLLABUS 2026

COOKERY

Popular television programmes such as Master Chef and The Great British Bake Off have been the catalyst - or many would say, the inspiration - of a renewed enthusiasm and interest in the art of cooking, baking and culinary expertise.

You may bake cakes at home, entertain families and friends on a regular basis or you have a specialist interest in Guernsey's indigenous local dishes. All are eligible for the Cookery section that has classes for varying age groups and cover all aspects of baking and preserves from popular Guernsey dishes, bread, cake and pastry making to the highly intricate work of cake decorating.

Welcome to Eisteddfod Guernsey COOKERY SECTION

SECTION COORDINATOR: Ann Mauger Tel. 07911 738539

ADJUCATORS: TBC

ENTRY FEES: Adult (over 18) - £3

Children (under 18) - £2

ENTRY FORMS: In person: All entries must be hand
in at Les Capelles Community Centre,
Millenium Hall on Saturday 17th
January between 9.30am and 12.30pm.

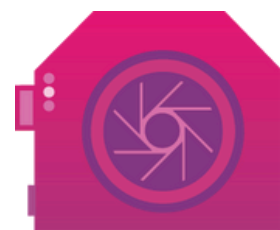
STAGING EXHIBITS at Beau Sejour:

Saturday 7th March 2026 between 12.30pm - 4.00 pm

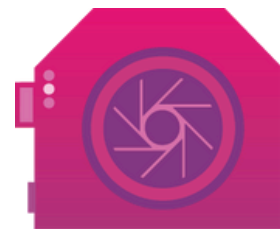
TROPHIES:

To be presented on SUNDAY 8 MARCH 2026 at 1pm at Beau Sejour.

Winners will be notified by phone as soon as judging is completed.



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SECTION REGULATIONS:

1. Jams and Jellies to be in 12oz plus glass jars, all labelled, with wax discs and covered with cellophane covers only.
2. Honey to be in 12oz plus glass jars, no wax disks and gold metal lids
3. JUNIORS must state age (years and months) on entry form
4. ALL WORK (making and baking) must be genuine work of the competitor. It is not permitted to use a baker's oven.
5. In the ADULT SECTION, all entries must be left whole unless instructed otherwise, but any size tin is acceptable.
6. Two entries per class can be submitted.
7. All certificates will be awarded at the end of the exhibition.

THE CLASSES

ADULT SECTION

Yeast Cookery

- C001 Plain Bread (white)
- C002 Wholemeal Loaf (Small amount of white flour permitted)
- C003 Assorted Fancy Bread Rolls (white or brown, 3 on a plate)
- C004 White or Brown Loaf (made in a bread maker)
- C005 Any other type of loaf e.g. soda bread, milk loaf

Cake Making

- C006 Victoria Sandwich baked in two tins, sandwiched together
- C007 Rich Fruit Cake
- C008 Swiss Roll, plain or chocolate
- C009 Ginger Cake
- C010 Coconut Cake
- C011 Chocolate Sandwich
- C012 Cherry Cake
- C013 Cup Cakes - Plain or iced (3 on a plate)

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Decorated Cake

C014 Assorted Fancy Cakes (3 on a plate)

C015 Decorated Novelty Cake suitable for a children's party (cake to be judged)

C016 Decorated Sponge Gateau (Butter Icing)

C017 Decorated Cake for a Special Occasion (cake to be judged)

Scones and Biscuits

C018 Plain Scones (3 on a plate) C019 Cheese Scones (3 on a plate) C020 Sausage Rolls (3 on a plate)

C021 Any Variety of Sweet Biscuits (3 on a plate)

Pastry (Not Commercial)

C022 Apple Squares (3 on a plate)

C023 Chocolate Eclairs (butter icing filling, 3 on a plate)

C024 Mince Pies (short crust, 3 on a plate)

C025 Congress Tarts (no crosses, 3 on a plate)

Guernsey Dishes

C026 Guernsey Gauche (Sultana)

C027 Guernsey Gauche (Currant)

C028 Gauche Melee Squares (3 on a plate)

C029 Guernsey Buttermilk Cake

C030 Guernsey Biscuits (3 on a plate)

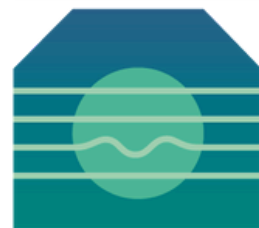
C031 Guernsey Sweetcake

Gluten Free

C032 Any Item - Own Choice

Open Choice

C033 Any Cake or Pastry (not included in any other class)



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Sugarcraft and Cold Porcelain

C034 Specimen Flower and Foliage, not to exceed 12" base x 15" height

C035 Beginners Class - Specimen Flower and Foliage, not to exceed 12" base x 15" height

C036 Model, not to exceed 9"x9" C037 Miniature 4" cube

C038 Decorated Cake-using a Dummy Base

C039 Pot Plant- not to exceed 12" base x 15" height

C040 Floral Arrangement, exceed 12" base x 15" height

C041 Any Sugarcraft item not catered for

NOTE: No added silks or fabrics. Use of wires, artificial stamens and ribbons MUST BE KEPT TO A MINIMUM. Competitor's name on label underneath each exhibition.

Preserves - No restrictions on entries in this section

C042 Jar of Jam

C043 Jar of Jelly

C044 Lemon Curd (any size jar, cellophane covers, no wax disks required)

Please date - month and year only

C045 Fruit Curd (any flavour other than lemon- any size jar, cellophane covers, no wax disks required) Please date - month and year only

C046 Marmalade

C047 Jar of Honey

C048 Bottled Fruit (1 bottle to be opened and tasted)

C049 Tomato Sauce

C050 Chutney

C051 Pickled Onions

C052 Selection of Preserves (display only) (sweet and savoury)

JUNIOR SECTION

(choice of flour optional in all classes)

Ten Years or Under

C053 Gingerbread People (3 on a plate)



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C054 10 Home-made Sweets

C055 Butterfly Cakes (3 on a plate)

C056 Sweet Biscuits (3 on a plate)

C057 Flapjacks (3 on a plate)

C058 Victoria Sandwich baked in 2 tins (2 eggs, red jam filling, dredge with caster sugar only)

C064 Jam Tarts (3 on a plate)

C065 Queen Cakes, plain or decorated (3 on a plate)

C066 Any Item in Yeast

C067 Sweet Biscuits (3 on a plate)

C068 Any Cake or Pastry (not included in any other class)

C069 Marzipan Modelling (any item)

Fifteen to Seventeen Years of Age

C070 Scones - any variety (3 on a plate)

C071 Decorated Sandwich

C072 Victoria Sandwich baked in 2 tins (2 eggs, red jam filling, dredge with caster sugar only)

C073 Any item in yeast

C074 Any Cake or Pastry (not included in any other class)

C075 Marzipan Modelling (any item)

