



Pearly Spurtle – Festival of Porridge

Competition Terms & Conditions

1. Competition Overview

The Pearly Spurtle – Festival of Porridge ("the Competition") will be held at Pearl Beach Memorial Hall, Pearl Beach, New South Wales, on Saturday 8 August 2026.

The Competition consists of:

- Traditional Porridge Category
- Creative (Speciality) Porridge Category
- Kids' Porridge Decorating Competition

All competitors agree to be bound by these Terms and Conditions upon submitting an entry.

2. Eligibility

- The Competition is open to amateur and professional cooks unless otherwise specified.
- Competitors under 18 years of age must have the consent of a parent or guardian.
- Organisers, judges and members of the judging panel are not eligible to compete.
- Competitors must complete the official entry form and pay the applicable entry fee.

3. Competition Format

To be eligible for the main championship, competitors must prepare:

1. One Traditional Porridge Entry
2. One Creative (Speciality) Porridge Entry

Both dishes must be prepared, cooked and presented within the allocated competition timeframe.

The Traditional and Creative entries will be judged separately, with an Overall Champion determined from combined scores across both categories.

4. Traditional Porridge Category



Traditional porridge should reflect the spirit of classic porridge-making, focusing on:

- Oats
- Technique
- Texture
- Consistency
- Flavour

Further competition specifications regarding ingredients and cooking equipment will be provided to competitors prior to the event.

5. Creative (Speciality) Porridge Category

The Creative Category encourages innovation and originality while maintaining oats as a significant component of the dish.

Recipe Submission

- All Creative Category recipes must be submitted at least four (4) weeks prior to the event.
- Recipes will be reviewed and approved by organisers and the judging panel.
- Competitors will receive a response within two (2) weeks of submission.
- The Head Judge will host an online Q&A session approximately two weeks prior to the event (date to be advised).

Organisers reserve the right to reject recipes that:

- Cannot reasonably be completed within the competition format.
- Present safety concerns.
- Fail to meet the competition requirements.

6. Ingredients and Equipment

- Competitors are responsible for supplying all ingredients required for their entries unless otherwise advised.
- Competitors must comply with any equipment requirements issued by organisers.
- Competitors are responsible for ensuring ingredients are safe and suitable for consumption.



- Organisers reserve the right to inspect ingredients and equipment before competition commencement.

7. Judging

Entries will be assessed by an appointed judging panel.

Judging criteria may include:

- Taste
- Texture
- Presentation
- Creativity
- Technical execution
- Use of oats
- Overall impression

The judges' decisions are final and no correspondence or appeals will be entered into.

8. Prizes

Traditional Porridge Category

- First Prize: \$500 cash

Creative Porridge Category

- First Prize: \$500 cash

Overall Pearly Spurtle Champion

The competitor achieving the highest combined score across both categories will be declared the Overall Pearly Spurtle Champion.

The Overall Champion will:

- Represent Australia at the Golden Spurtle International Porridge Making Championships in Carrbridge, Scotland.
- Receive a return economy airfare to Edinburgh, Scotland (or nearest practical equivalent).
- Receive competition entry to the Golden Spurtle Championships.
- Have their name engraved on the Pearly Spurtle Perpetual Trophy.



- Receive the title of Australia's Pearly Spurtle Champion 2026.

The judges will also announce 2nd and 3rd Overall Placegetters.

Should the Overall Champion be unable or unwilling to travel or represent Australia, the opportunity will be offered to the next highest-ranked competitor.

Prize details may be adjusted by organisers if required due to circumstances outside their control.

9. Kids' Porridge Decorating Competition

- Open to children aged 5–12 years.
- Competitors will have 20 minutes to complete their entry.
- All ingredients and decorations must be supplied by the competitor.
- No pre-made decorative structures or assembled designs are permitted.
- All decorating and construction must take place during the competition period.
- No adult assistance is permitted once competition time has commenced.
- Entries must be the work of the child.

Prizes:

- Medals for 1st, 2nd and 3rd place.
- \$150 prize money for the overall winner.

10. Photography and Media

By entering the Competition, competitors consent to:

- Photography
- Filming
- Media interviews
- Use of images and recordings for promotional purposes

This may include use on:

- Websites
- Social media



- Printed publications
- News media
- Future event promotions

11. Food Safety

Competitors are responsible for complying with all food safety requirements.

Organisers may disqualify any entry considered unsafe for consumption.

12. Behaviour

Competitors are expected to behave respectfully towards:

- Judges
- Volunteers
- Organisers
- Fellow competitors
- Attendees

Unsportsmanlike conduct, abusive behaviour or failure to comply with instructions may result in disqualification.

13. Liability

Competitors participate at their own risk.

The organisers, volunteers and venue accept no responsibility for:

- Personal injury
- Loss of property
- Damage to equipment
- Travel disruptions
- Circumstances beyond their reasonable control

Nothing in these Terms excludes rights available under Australian Consumer Law.



14. Cancellation or Changes

Organisers reserve the right to:

- Amend competition rules.
- Modify schedules.
- Change judges.
- Cancel or postpone the event if circumstances require.

Any significant changes will be communicated to registered competitors.

15. Acceptance

Submission of an entry constitutes acceptance of these Terms and Conditions.

The organisers reserve the right to interpret and apply these rules in the interests of fairness, safety and the successful conduct of the Competition.