



Goldfields Bush Cooking Competition

FAQ

What is the Goldfields Bush Cooking Competition?

The Goldfields Bush Cooking Competition is a community recipe competition celebrating the unique flavours, stories and traditions of the Goldfields region through the use of Goldfields regional bush food ingredients.

The competition encourages local residents to share their favourite family recipes and the stories behind them, helping preserve local knowledge while celebrating community, culture and connection.

The competition is proudly supported by Gold Fields, the Museum of the Goldfields and the Foundation for the WA Museum.

Why is the competition being held?

The competition has been created to:

- Celebrate Goldfields regional bush food ingredients.
- Promote the expanded Bush Food & Medicine Garden at the Museum of the Goldfields.
- Encourage community participation and storytelling.
- Raise awareness of Goldfields regional bush food ingredients
- Bring more visitors to the Museum of the Goldfields.
- Celebrate the partnership between Gold Fields, the Museum of the Goldfields and the Foundation for the WA Museum.

What does Mayi mean?

Mayi (pronunciation myyee) is the local Wongi word for food/ bush tucker.

Who can enter?

The competition is open to:

- Residents of the Goldfields region.
- People aged 18 years and over.
- Anyone who enjoys cooking, regardless of experience.

Each person may submit **one recipe only**.



People directly involved in administering or judging the competition (and their immediate family members) are not eligible to enter.

When does the competition run?

- **Competition opens:** 22 July
- **Entries close:** 2 September
- **Winners announced:** 10 September

What type of recipe can people submit?

Recipes can be:

- Traditional family recipes
- Contemporary recipes
- New creations inspired by bush ingredients

The only requirement is that the recipe includes at least one Goldfields regional bush food ingredient.

What bush food ingredients can be used?

Recipes must include at least one regional bush food ingredient.

Examples include (but are not limited to):

- Honeysuckle
- Old Man Saltbush
- Ruby Saltbush
- Peach (Quandong)
- Silky Pear
- Round Baby Pigface
- Maroon Bush
- River Mint

These are examples only - participants may use other appropriate regional ingredients.

What do entrants need to submit?

Participants will complete an online entry form and provide:



- Recipe title
- Full ingredients list
- Cooking method
- A short story (approximately 50–300 words) explaining the recipe and its significance
- A photograph of the finished dish (encouraged but not compulsory)
- A physical entry form may be submitted to enter the competition. If you wish to submit a physical entry, visit the Museum of the Goldfields reception, ask for an entry form, fill out the entry form with a printed photo of your recipe and return this to Museum staff for submission. You can also email your submission to: Foundation@fwam.com.au

Finalists will be required to have their dish professionally photographed.

Where do people enter?

Entries are submitted via an online digital form. Head to the competition webpage or QR code to find out more.

Can Museum staff accept recipe entries?

- Yes. Physical entries will be accepted.

If you wish to submit a physical entry, visit the Museum of the Goldfields reception, ask for an entry form, fill out the entry form with a printed photo of your recipe and return this to Museum staff for submission. You can also email your submission to: Foundation@fwam.com.au

Is there an entry fee?

No.

The competition is free to enter.

How many recipes can someone submit?

One recipe per person.

What can finalists win?

There will be 12 finalists.

Each finalist will receive a gift card valued at \$500 for Kmart.



What happens to the recipes after the competition?

Selected recipes will be compiled into a community recipe collection.

The recipes may be available:

- As printed recipe cards at the Museum of the Goldfields
- Through the Experience Plus digital guide
- Via QR codes within the Bush Food & Medicine Garden
- On the WA Museum website

This helps preserve and share local cooking traditions with the wider community.

Will recipes be used for marketing?

Yes.

As part of the competition terms and conditions, entrants agree that their recipe, story and photographs may be used by Gold Fields, the WA Museum and the Foundation for the WA Museum.

This may include:

- Social media
- Websites
- Newsletters
- Promotional material
- Community publications

Appropriate acknowledgement will be provided where practical.

Where Aboriginal cultural knowledge is shared, appropriate cultural acknowledgement and usage guidelines will be followed.

Does the recipe need to include bush food?

Yes.

Every recipe must include **at least one regional bush food ingredient** to be eligible.

Who is the best contact for media enquiries?

For media enquiries, please contact: foundation@fwam.com.au Phone: 0408 126 280 or 0417 986 881.



Why is the Museum involved?

The competition celebrates the expanded Bush Food & Medicine Garden at the Museum of the Goldfields and encourages the community to explore the Goldfields regional bush food through cooking, storytelling and local heritage.

Where can visitors learn more?

Visitors can:

- Visit the competition webpage.
- Scan the QR code on promotional material.
- Speak with Museum staff for general information.

If visitors have detailed questions about competition rules or technical issues with their entry, they should be referred to the Foundation for the WA Museum team.