

# Sweet reward for jam makers' efforts

■ Lisa Morrison

A Denmark jam maker and Youngs Siding marmalade maker have claimed top honours for the fruits of their labours in the small business category of the Perth Royal Show's jam competition.

Claudia Form, who owns The Bushfood Factory and Cafe with husband Bjorn, said winning the best marmalade award for their finger lime, orange and grapefruit combination, the first time they entered the contest, was a boost for all native bush foods.

"We are so proud that a bush food-based gourmet product has won first place in a competition with conventional gourmet products," she said.

"It is a huge success for bush foods in general and hopefully raises public awareness that native bush foods are really tasty."

The Lake House also claimed bragging rights after winning the best berry jam award for its boysenberry and shiraz jam, and their strawberry and champagne jam won second place in the any other variety.

Eva Beckett, who has been



**Claudia Form with her prize-winning native bush food marmalade.**

Picture: Laurie Benson

making the winery's "vino food" line for the past three years, said it was good recognition. "It means I am being consistent," she said. "We grow some of the

fruit used here in the vegetable garden and try to source local produce where possible ... they are simple but imaginative recipes that taste great."