

The World's Original Marmalade Awards Hotel, B&B, and Restaurant Categories & Entry Details 2020



The entry form for all **Hotel, Bed & Breakfast, and Restaurant owners** who make their own marmalade and preserves in their kitchens by the open pan method, to serve to their customers.

For the **Homemade** competition entry form, go to www.dalemmain.com/homemade-marmalade-awards
For the **Artisan** competition entry form, go to www.dalemmain.com/artisan-marmalade-awards

To take part in the Hotel, B&B, and Restaurant competition of The World's Original Marmalade Awards 2020, read 'How to Enter', choose the categories that best suit your marmalade(s) from the list provided, then complete the 'Hotel, B&B and Restaurant Entry Form' overleaf.



The World's Original Marmalade Awards is THE award for marmalade worldwide



Double Gold, Gold, Silver & Bronze Award Winners will be promoted on our website



Winning a Double Gold, Gold, Silver or Bronze Award gives your business a real marketing advantage and encourages additional interest from potential customers



All competitors are sent feedback about their marmalade, with every jar entered receiving a judges' tasting sheet with comments, and a certificate

Special Prizes for 2020

Putting Marmalade on the Map!

The 2020 Double Gold and Gold Winners will be announced on our Marmalade Map, which shows people the best places to stay in the UK if you want a really good homemade marmalade. Gold Winners will also be listed on our website, and will be invited to the Gold Winners Awards Ceremony on Friday 13th March.

Pictures from 2019's Judging & Awards



Dan Lepard presenting Double Gold winners from the UK and Japan with their Awards



Judges Will Torrent and Pam Corbin judging at the 2019 Marmalade Awards



Amanda Cottrell of the Worshipful Company of Fruiterers, speaking at the Awards Evening



How to Enter

1. Select the category or categories that best suit your marmalade from the list below - you can enter as many times as you want.
2. Each UK entry will require two jars, which must each weigh between 4oz/113g and 1lb/454g. The jars for each entry must be submitted as follows ([Overseas/non-UK entries must only send 'Jar B'](#)):



JAR A: Sealed and carrying your commercial label, packaging and lid, as it would be seen by your customers. This jar will be displayed at The World's Original Marmalade Awards for public tasting. **Do not send this jar with overseas entries.**

JAR B: Sealed, but with a clear, legible, plain handwritten or printed label, without any identifiable company branding, marks or logo, and with a plain lid. This jar is for the judges, and the label must only show:

1. the name of your marmalade
2. the category it is entered in
3. a full list of ingredients

3. Carefully package the jars and send them with your completed Hotel, B&B and Restaurants Entry Form and the appropriate entry fee to: **Dalemain Mansion & Historic Gardens, Dalemain, Penrith, Cumbria, UK, CA11 0HB** **to arrive by 5pm GMT on Friday 7th February 2020.**

(Between 2nd & 13th March 2020, Double Gold and Gold winners may be asked to supply additional jars for public tasting, as they are always in great demand!)



List of categories & definitions

1. Seville Orange Marmalade

Must be made with only Seville (bitter) oranges, water, sugar or honey, lemon or citric acid; added pectin is allowed, but no other ingredients. There are three (3) sub-categories you can enter:

- 1a. Thick cut (peel approx. 8mm diameter)
- 1b. Medium cut (peel approx. 4.5mm diameter)
- 1c. Fine cut (peel approx. 1.5mm diameter)

2. Any Citrus Marmalade

Can be made with any citrus fruit, singly or in combination, e.g. lemon, lime, sweet orange, blood orange, etc., with or without Sevilles. Must be made with only citrus fruit, water, sugar or honey, lemon or citric acid; added pectin is allowed, but no other ingredients.

3. Reduced Sugar Marmalade

The soluble sugar content of marmalades in this category should be between 25g and 50g per 100g, and should be measured using a refractometer and listed on both the jars and the entry form. Entries must be made with only citrus fruit, water, sugar or honey, lemon or citric acid; added pectin is allowed, but no other ingredients. A refractometer will be used, and any marmalade found to have a higher sugar content may be disqualified or moved into a different category.

4. Citrus Preserve with Interesting Additions

Made with any citrus fruit. No restriction on other ingredients, but must include at least one (1) interesting or unusual addition - make sure to include all additions in your list of ingredients! For example herbs, spices, floral fragrances, other fruits or vegetables, etc.

5. Citrus Preserve with Alcohol

Create a preserve using any type of alcohol, from real ale to whisky and anything in between! Please state which alcohol you have used on your label and on the entry form.

6. Citrus Preserve for Savoury Food

Create a preserve using any citrus as a major constituent, with no restriction on other ingredients, to serve with meat, fish or cheese. Please state on the label and entry form what your entry would be served with.



Terms & Conditions

1. The Hotel, B&B and Restaurant category is open to businesses which make their own marmalade in their kitchens by the open pan method, to serve to their customers rather than for sale to the general public.

2. Entries (i.e. jars, entry form and payment) must be received at Dalemain by **5pm GMT on Friday 7th February 2020**. Entries received after this time may still be judged at the sole discretion of the organisers, but entry fees will not be refunded on any late arrivals which are rejected.

3. The requirements set out under 'How To Enter' will apply to all entries. All products entered must comply with the UK Jam and Similar Products Regulations and Food Information Regulations with regards to permitted ingredients and labelling legislation for Marmalades and Preserves..

4. Each entry will be judged 'blind' for colour, aroma, texture and flavour, and during judging only 'Jar B' entries will be available to the judges.

5. The judges' decision is final. The judging sheet will normally be forwarded to each entrant following the event.

7. While care will be taken to ensure the safe keeping of all entries throughout judging, the organisers and judges and their helpers and associates cannot be held responsible for any loss or damage to entries.

8. All Double Gold, Gold, Silver and Bronze winners are required not to publicise their Award until after **11pm GMT on Friday 13th March 2020**. Double Gold and Gold Award winners will be invited to attend the Gold Winners' Evening on Friday 13th March at Dalemain.

9. The use of the Award roundel is licensed by The World's Original Marmalade Awards for a period of 3 years from 13th March 2020, for use exclusively by an award-winning marmalade maker on marmalade made to their winning recipe. The use of Award roundels on any product that has not won an award is expressly forbidden.

10. The Homemade Competition which is also run by The World's Original Marmalade Awards is not open to commercial producers.

For further details on the artisan awards go to www.marmaladeawards.com/artisan-categories



Frequently Asked Questions

1. How many jars can I enter?

There is no limit on the number of entries you can submit, as long as you pay the appropriate fee per entry and follow the rules set out under 'How To Enter' and in the 'Terms & Conditions' shown above. If you would like to enter one product in more than one category, please send pairs of jars for each category selected (UK entrants; single jars for overseas entries), marking each entry with a single category name, and paying the fee for each category.

2. What is the closing date for entries?

Entries must be received by **5pm GMT on Friday 7th February 2020**. Please ensure that your jars, together with a completed Entry Form and the appropriate fee will arrive at Dalemain by that date.

3. Do I have to list ALL the ingredients?

Yes: a complete list is required on every jar. Please refer to the 'How To Enter' section and the Entry Form.

4. What happens after I send in my entry?

You will receive an email confirmation that we have received your jars, entry form and payment.

5. Can I enter products that I have entered before?

Yes. You may enter the same marmalade you have entered in previous years.

6. When will I get my results, and what if I win?

Double Gold and Gold winners will be contacted by **Friday 28th February 2020** and invited to attend The World's Original Marmalade Festival Gold Winners Evening at Dalemain on 13th March. Silver and Bronze winners and other entries will be notified as soon as possible after 6th March. All entrants are also welcome to attend the Festival on 14th & 15th March, where they can collect their results and certificates, and meet some of the judges. All certificates and feedback forms should be received by the end of April 2020.

7. Award roundels - Double Gold, Gold, Silver & Bronze

If you win a Double Gold, Gold, Silver or Bronze Award, you can display this on your winning jars for up to 3 years, and self-adhesive Award roundels can be purchased from The World's Original Marmalade Awards, to be used in labelling your jars.

Any other questions? Call our Marmalade Team on **017684 86450**; email: marmalade@dalemain.com; or go to www.marmaladeawards.com for further information. We are here to help!



Hotel, B&B and Restaurant Entry Form 2020



Complete this form & send it with your entry fee & jars of marmalade,
to arrive by **5pm GMT on 7th February 2020** at **Dalemain Mansion, Dalemain, Penrith, Cumbria, CA11 0HB**

Company Name: Contact Name:

Address:

Postcode: Country:

Tel number: Email:

Website: Facebook/Twitter/Instagram:

Tick here if you are happy to get occasional offers and promotions from us & our sponsors

COST OF ENTRY - 1st entry £27 & each subsequent entry £20. Please ensure you have calculated your entry fee correctly before proceeding with payment: your payment is non-refundable.

OFFICE USE ONLY	NAME OF MARMALADE & INGREDIENTS Please use block capitals	CATEGORY NUMBER	FEE (£)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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TOTAL FEE

TOTAL NO. OF JARS

PAYMENT METHOD AND TERMS & CONDITIONS:

Please tick:

I enclose my cheque made payable to 'Dalemain Marmalade Festival' OR:

I have made payment via PayPal: go to www.dalemain.com/competition-entry
(Please attach a copy of the PayPal receipt to this entry form)

If entering from overseas, I have made payment of **£3.00** to receive my certificate,
or understand that in not doing so, I will receive my results electronically via email

I have read and accept the 'Terms & Conditions' and 'How To Enter'