

The World's Original Marmalade Festival Saturday 14th & Sunday 15th March 2020

The Heart of Dalemain is Marmalade

Saturday: the Festival - Join us at Dalemain as we celebrate 15 years of the Marmalade Awards. We will be celebrating this occasion with more marmalade magic than ever before! It begins at 10am with the Awards ceremony, when the official 2020 Best in Show will be revealed! The Festival will then open with thousands of marmalades on display in the Mansion, and thousands more to taste in the artisan barn. There will be marmalade lectures and workshops, cookery lessons, marmalade games, films, music and children's activities. We will be serving a delicious array of homemade refreshments, with, of course, a special orange theme. The town of Penrith will once again be 'Going Orange' with an array of orange windows and lots of special orange offers.

Sunday: Special Events - Start your day at the special Festival service at St. Andrew's Church, Dacre at 9:30 am and follow it with a leisurely brunch back at Dalemain. Watch live marmalade judging, with the Marmalashes and the Commonwealth competition being played out, and try those Artisan marmalades that you didn't manage to taste on Saturday. Artisan marmalades will be on show for tasting and gold-winning jars will be available to buy throughout the weekend.

This is the Lake District as you have never known it.



FORTNUM & MASON
EST 1707



Homemade Marmalade Awards Entry Form 2020

2020 marks the fifteenth year of the Marmalade Awards, and we are delighted to be celebrating this landmark. It is all down to everyone who has entered jars over the last 15 years and ensured that the Awards have gone from strength to strength. I cannot thank you enough.

Jane Hasell-McCosh

*Jane Hasell-McCosh, Founder,
The World's Original Marmalade Awards*

**Make sure to get your entries to Dalemain no later than
Friday 7th February 2020 to be part of the
15th World Marmalade Awards!**

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1. Seville Orange Marmalade

Entries in this classic preserve category must use only Seville oranges, sugar, lemon juice and water. Choose which section to enter:

- 1a) Clear Seville Marmalade (a clear jelly with or without peel)
1b) Whole Fruit Marmalade (keeping everything but the pips!)

2. Any Citrus Marmalade

The place to enter your preserves made with all other citrus fruit. There are hundreds of different citrus varieties in the world, so whether it's lemon, lime, or any unusual citrus fruit, we can't wait to try it. Category 2a is for any-citrus (excluding Seville), and category 2b is for any-citrus (including Seville).

3. Man Made Marmalade

As the competition has proven, both men and women make exceptional marmalade! However despite best efforts, women have topped the rankings for the past few years. So if you're a man who makes marmalade - or one who thinks they'd like to try - why not be the one to change that in 2020?

4. Children's Marmalade

Anything the grown ups can do, you can do better! For young marmalade makers aged 13 or under, entering on their own or as part of a group (such as a school), with only a little help from an adult. Any citrus fruit can be used. We're always on the lookout for the next generation of marmalade makers!

5. First Timers Marmalade

Unlock the marmalade maestro inside of you: this category is for anyone making marmalade for the first time. It is not unknown for someone to create a gold-winning marmalade on their first try! But beware, once you start making marmalade, you might never stop...

6. Dark & Chunky Marmalade

Here we want a dark, rich marmalade in a thick set jelly, with big tender chunks of peel and some use of brown sugar and/or black treacle. You can use any citrus you like, including Seville. Whether you use a long, slow cook, or your own special ingredients or cooking techniques is up to you.

**7. Thursday Cottage Commonwealth Marmalade**

The Commonwealth is held together by shared traditions and one of those is making marmalade. This category is open to anyone from member states and can include unique local ingredients and flavours. Although not yet included in the list for Commonwealth Games, you could be a marmalade Commonwealth champion this way.

8. International Marmalade - Must Include Citrus

This is an opportunity for people to enter from around the world excluding the United Kingdom. Your entry must contain at least 60% citrus fruit but the balance can use any other fruit, vegetables, spices or sugar (no vinegar). We especially want to see unusual ingredients grown in your country.

9. Gardener's Marmalade

Celebrate this category by entering a marmalade made with added extra ingredients you have grown yourself. As long as the dominant fruit is citrus, we welcome any and all home-grown additions. Ensure that all of the 'extra' ingredients used are listed, and highlight the ones that are home-grown.

10. Merry Marmalade

Whether it's an Aperol marmalade in the afternoon, a whisky orange preserve with your morning toast, or a marmalade nightcap, there's never a bad time for a merry marmalade. Add a dash of your favourite alcohol or liqueur to create something special. Make sure you list the added alcohol with your ingredients.

11. Octogenarians & Upwards Marmalade

If you're 80 years or older then this is a special category for you. As you get older you get wiser, and that's never more true than when making marmalade. No special restrictions on the ingredients you can use. We would also love to hear your stories of marmalade making, whether it's a childhood pursuit or a recently acquired passion!

12. Campanologist's Marmalade

Every year bellringers around the world ring a 'peel' to celebrate the Marmalade Awards. This is a special category just for Campanologists! Does bellringing improve your marmalade-making skills? 'Chime' in with your best marmalade and let us know how long you've been bellringing.

13. Marmalade MacNab

This is the category for interesting additions and innovations. Inspired by John Buchan's novel 'John MacNab'; but instead of asking you to catch a deer, a salmon and a grouse in one day, we are on the hunt for marmalade made to be eaten with 'fur, fish or fowl'. Be as creative as you like with your 'extra' ingredients, but remember: this is not a chutney, so no vinegar!

14. The 'MarmalAshes'

11 jars from Australia vs 11 from Britain. We want mighty good entries from just those two countries. Last year, the Tourists took the MarmalAshes back to Australia. So this year Britain needs to field a strong team. To be considered for your home team, check the box on the entry form and we will inform you if you are selected for this elite squad.

15. Fifteen Years of Marmalade!

To celebrate the 15th Marmalade Awards we're looking for the best Heritage marmalade. We champion family marmalade-making, and encourage generations to cook together. If there's a marmalade you make with your grandchildren, or an old family recipe you just can't do without, send us a jar, and let us know what makes it so special.

Marmalade Label Competition

As well as inventive ingredients, we are always on the lookout for artistic endeavours! Each year we offer prizes for the best Adult's and Child's labels. Whether you're using paint, pens, pastels or pencils, why not create the picture-perfect label to show off your exquisite entry? Winners will be displayed at the Marmalade Festival.

Rules & Details: Homemade Award Guidelines

Jar size: should be no smaller than 4oz/ 113g and no larger than 1lb/454g.

Jars must be clean and filled to the brim. Branded jars and lids are not allowed.

All entries MUST CONTAIN CITRUS, or will be disqualified.

Label each jar with the category name, a FULL LIST of ingredients and the year made.

Fix a label with your name & telephone number to the bottom of the jar.

If you would like to enter more than one category, please send a separate jar for each category selected, marking each jar with a single category name.

The judges will consider the colour, appearance, consistency, aroma & flavour of each entry, along with any specific category requirements.

ENTRIES MUST ARRIVE AT DALEMALIN NO LATER THAN FRIDAY 7TH FEB 2020. SEND YOUR ENTRIES TO:

Dalemain Mansion & Historic Gardens, Penrith, Cumbria CA11 0HB
(open Sun-Thurs, 9am-4pm, and on Fri 7th February for any last-minute entries)

YOU CAN ALSO LEAVE YOUR ENTRIES AT THESE COLLECTION POINTS NO LATER THAN MONDAY 3RD FEBRUARY 2020:

Hospice at Home Shop, Penrith
3 Little Dockray, Penrith, CA11 7HL (Mon-Sat, 10am-4pm)

Fortnum & Mason, Piccadilly
(Mon-Sat, 10am-9pm; Sun, 12pm-6pm)
Fortnum & Mason, St Pancras International
(Mon-Sat, 7am-9pm; Sun, 8am-9pm)
Fortnum & Mason, The Royal Exchange
(Mon-Sat, 8am-8pm)

MARMALADE EXCHANGE:
Take your jar and receive a Fortnum & Mason jar in return!

Carlisle Tourist Information
Old Town Hall, Market Square, CA3 8JE.
(Mon - Sat, 10am - 4pm)

Go to www.marmaladeawards.com for details of other collection points around the UK

Postal address & any enquiries:
Marmalade Awards, Dalemain Mansion,
Penrith, Cumbria CA11 0HB
Phone: 017684 86450
Email: marmalade@dalemain.com



HOMEMADE CATEGORIES: ENTRY FORM 2020

Complete this form and send it with your jar(s) of marmalade:

Please use BLOCK CAPITALS

Title: Name:

Address:

Postcode: County/Country:

Phone number:

Email:

If you are happy to be contacted by us about future Marmalade Events, tick here:

£10.00 ENTRY FEE PER JAR (your full entry fee goes to charity)

CATEGORIES

PLEASE TICK

1a. Clear Seville Marmalade, a clear jelly with or without peel

1b. Whole Fruit Marmalade, containing all the pulp & peel but no pips

2a Any Citrus Marmalade, any citrus (except Seville)

2b Any Citrus Marmalade, any citrus (including Seville)

3. Man Made Marmalade

4. Children's Marmalade

5. First Timers Marmalade

6. Dark & Chunky Marmalade

7. Commonwealth Marmalade (for all Commonwealth citizens)

8. International Marmalade (for anyone outside the UK)

9. Gardener's Marmalade (with garden ingredients)

10. Merry Marmalade (with alcohol)

11. Octogenarians & Upwards Marmalade

12. Campanologist's Marmalade (for bellringers)

13. Marmalade MacNab (with interesting additions)

14. The 'MarmalAshes' (UK and Australians ONLY)

15. Fifteen Years of Marmalade! (Heritage marmalades)

TOTAL NUMBER OF JARS ENTERED:

TOTAL PAYABLE:

I enclose my cheque for £ _____ payable to: The World's Original Marmalade Competition

The Main Beneficiary of The Marmalade Awards & Festival 2020:

Hospice at Home
Carlisle and North Lakeland

Your full entry fee goes to charity - to date we have raised over £250,000 for palliative care! If you would like your entry fee to go to your local hospice, please enclose a stamped envelope addressed to them with your cheque payable to The World's Original Marmalade Competition and tick here:

£2 will be deducted for Hospice at Home in Carlisle and North Lakeland

Entries from outside the UK: please feel free to send your entry fee to your local hospice, and print their name and address below. Please send proof of this donation in lieu of payment.

Deadline for entries is
7th February 2020, don't be late!

BEST LABEL COMPETITION/BEST CHILDREN'S LABEL COMPETITION:
No Charge - all labels will be judged and the winners notified - see website for details

'MARMALASHES' (UK ENTRANTS ONLY):
I wish to pay an extra £2.00 per jar entry fee to be considered for the UK 'Marmalashes' Team in 2020

ARTISAN/B&B AND HOTEL AWARDS:

To get an entry form and find out more about this competition, go to www.marmaladeawards.com
Please note that entrants in the Artisan/B&B and Hotel Awards are not able to enter the Homemade Awards. If you sell your marmalades either online or in a shop, you should enter the Artisan Awards, and if you use your marmalade in your hospitality business, you should enter the B&B and Hotel Awards.