

The World's Original Marmalade Awards Artisan & Small Producer Categories & Entry Details 2020



*The Royal Delicacy - Double Gold Winner 2019
Seville Orange Marmalade with Sherry & Pine Nuts*

This is the entry form for all **commercial artisan producers** of marmalade and citrus preserves made by the open pan method. All entries must currently be on sale to retail customers as grocery or gift items, through 'physical' or online shops/stores.

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

For the **Hotel, B&B and Restaurant** competition entry form, go to
www.dalemmain.com/bandb-hotel-awards

To take part in the Artisan competition of The World's Original Marmalade Awards 2020, please read 'How To Enter', choose the categories that best suit your marmalade(s) from the list provided, and then complete the 'Artisan 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 brand a real marketing advantage: past winners have noted a significant increase in their sales



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

Special Award for 2020:

FORTNUM & MASON

EST 1707

Selected Double Gold & Gold winners will be offered the opportunity of having their marmalade sold at the world's leading food store, **Fortnum & Mason**, in London. The winning marmalade(s) will be sold in their flagship store on Piccadilly for the whole year! This is a huge honour, and has proven to be a great opportunity for previous Artisan winners.

Some of Last Year's Highlights



2019 Double Gold Winner Annie Watson receiving her Award from founder Jane Hasell-McCosh and Patron & Judge Dan Lepard



2019 Double Gold Winner Ke Ya receiving her Award from founder Jane Hasell-McCosh and Patron & Judge Dan Lepard



Minister Akamatsu of the Embassy of Japan in the UK, and Amanda Cottrell of the Worshipful Company of Fruiteers, speaking at the Awards.



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 like. You can also enter multiple marmalades into the same category.
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 need only send 'Jar B'**):



JAR A: Sealed and carrying your commercial label, packaging and lid, as it would be supplied for normal retail sale. 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 Artisan 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!)



Terms & Conditions

1. The Artisan category is open to all commercial producers of marmalade and preserves made by the open pan method. All entries must currently be on sale to retail customers as grocery or gift items, through 'physical' or online shops/stores.
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, both national and international.
4. For the purposes of the Artisan Marmalade Competition, all marmalades are required to meet the following terms:
 - **Must** be predominantly citrus-based
 - Must contain sugar (can be natural - e.g. honey - but must be used in addition to the natural sugars of the fruit)
 - Must have some form of set (a soft set is acceptable, but no syrups please)
 - No chutneys
 - No vinegar, no dairy and no meatFor the legal definition of marmalade, please visit www.dalemain.com/the-legal-definition-of-marmalade-in-the-uk/
5. 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.
6. The judges' decision is final. The judging sheet will normally be forwarded to each entrant following the event.
7. All UK entries 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. It is the responsibility of the producer to contact their local trading standards service for labelling advice to ensure their product is correctly described prior to commercial sale.
8. Any dispute over judging must be submitted in writing within 28 days of the results announcement.
9. Whilst care will be taken to ensure the safe keeping of all entries throughout the judging process, the organisers and judges and their helpers and associates cannot be held responsible for any loss or damage to entries.
10. 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.
11. 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 using their winning recipe. The use of Award roundels on any product that has not won an award is expressly forbidden.
12. The Homemade Competition, which is also run by The World's Original Marmalade Awards, is **NOT** open to commercial producers.
13. Overseas entrants must pay a £3.00 postage fee to receive a physical copy of their certificates and feedback forms. Otherwise, they will receive results, certificates and feedback electronically via email.



Frequently Asked Questions

1. My product does not contain any citrus fruits - can it still be judged?

No. Although we understand that marmalade has many different definitions around the world, here at the World's Original Marmalade Awards we class marmalade as a preserve which contains predominantly citrus fruits. Your marmalade may contain other ingredients besides citrus fruits, but at least 60% of the contents must be citrus, or it will be disqualified.

2. 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.

3. Can I enter the same marmalade in multiple categories?

Yes. If you would like to enter one product in more than one category, please send pairs of jars for each category selected (UK entrants only; single jars for overseas entries), marking each entry with a single category name, and paying the fee for each category.

4. 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.

5. What happens after I send in my entry?

You will receive an email confirmation that we have received your jars, entry form and payment. We will then email you with the information you have provided about your marmalades. It is your responsibility to check this information is accurate as this is what will be written on your certificates if you win an Award. If there are any errors, you must notify us at your earliest convenience.

6. What happens if my jar(s) arrive broken?

If your jar arrives broken, we will notify you immediately. You can then send us a replacement jar without paying any additional entry fee. Please track your entries carefully if you are sending them in the post. Do not panic if you have been notified that your parcel has been delivered but you have not received confirmation from us - it takes a while for entries to be processed. We appreciate your patience, as all parcels have to be unwrapped and logged before you are notified.

7. 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.

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

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

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

Double Gold and Gold winners will be contacted by **Friday 6th March 2020** and invited to attend The World's Original Marmalade Festival Gold Winners' Evening at Dalemain on Friday 13th March. Silver and Bronze winners and other entries will be notified as soon as possible after Friday 6th March. Entrants winning the special prize from Fortnum & Mason will be notified by telephone and announced on our website. Certificates and feedback forms will be posted to all UK entrants. Overseas entrants will be required to pay an additional fee for postage, or receive their results electronically via email. 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. We do ask for your patience regarding this, as it can take some time to issue all certificates.

10. 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.

11. Can I send promotional materials to be displayed at the Marmalade Festival?

Yes, you can send flyers or business cards to be displayed alongside your taster jars at the Marmalade Festival at Dalemain. However, we can only guarantee that these materials will be displayed if the marmalade has won an Award. These materials can either be sent with your entries or following notification from us stating that you have won an Award.

12. Category Winners of the Australian Marmalade Awards

Any category winners at the *Australian Marmalade Awards* are eligible for one (1) free entry into the World's Original Marmalade Awards at Dalemain. Please send a copy of the winning certificate, and note that the free entry is only valid for the category-winning marmalade.

Any other questions? Call our Marmalade Team on **017684 86450**; or email: marmalade@dalemain.com



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

Preserves in this category can be made with any citrus fruit, singly or in combination, e.g. lemon, lime, sweet orange, blood orange, etc., with or without sevilles. They must be made with only citrus fruit, water, sugar or honey, lemon or citric acid; added pectin is allowed, but no other ingredients.

There are six (6) subcategories you can enter:

- 2a. Lemon Marmalade
- 2b. Lime Marmalade
- 2c. Blood Orange Marmalade
- 2d. Grapefruit Marmalade
- 2e. Seville with any other Citrus
- 2f. Any other Citrus (single or combination)

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

Citrus preserves in this category can be made with any **citrus** fruit. No restriction on other ingredients, but must include at least one (1) interesting or unusual addition, for example, herbs, spices, floral fragrances, or other fruit and vegetables. Make sure to include all additions in your list of ingredients on the label and the entry form!

5. Citrus Preserve with Alcohol

Create a citrus 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 citrus 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.

7. Organic Marmalade

The recipe is not the only important part of making a delicious marmalade; the provenance of the ingredients is also vital! Here we are looking for a tasty preserve which is made using certified organic ingredients. All entries must have proof of organic certification, a copy of which must be provided alongside the entry form.



Artisan & Small Producer 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 & NOTABLE 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 ENTRIES

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'