

# The World's Original Marmalade Festival 2021

## A year of Marmalade Celebrations

**13th March** - The Winners will be announced at a virtual Awards ceremony, in the state rooms at Dalemain. There will be online Q&As, cookery demonstrations, interviews and more as we bring the Marmalade Awards to you wherever you are in the world. The Double Gold winners and selected Golds will be available to buy at Dalemain, at Fortnum & Mason in Piccadilly and online.

**20th June** - The Marmalade Festival is back! We hope to celebrate our wonderful winners with a day of all things marmalade, as part of our Summer Plant Fair. There will be marmalade tasting, workshops and activities, an array of orange nurseries and much more! Further information will be released closer to the time, and please keep an eye on our website for the latest details.

**19th September** - Our Harvest Festival will be going orange this year, with marmalade taking pride of place. Come and taste our winners, speak to the experts and enjoy marmalade inspired treats.

**We hope that 2021 will be a year of magical marmalade moments and we look forward to sharing them with you.**



**ArmstrongWatson**  
Accountants, Business & Financial Advisers

**Lycetts**  
CELEBRATING 60 YEARS  
1961-2021



# Homemade Marmalade Awards

## Entry Form 2021

I am so delighted that the Marmalade Awards are returning in 2021 and we cannot wait to taste everyone's delicious marmalade! Marmalade makers are a global community and we look forward to seeing everyone's jars together again.



*Jane Hasell-McCosh*

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

**Get your entries to Dalemain no later than Wednesday 10th February 2021**

*Proudly Sponsored by*  
**FORTNUM & MASON**  
EST 1707

**Rathbones**  
Look forward



# Rules & Details: Homemade Award Guidelines

Jar size: we recommend jars no smaller than approximately 4oz/113g and no larger than 1lb/454g.

Jars must be clean and filled to the brim. No branded jars or lids.

All entries MUST CONTAIN CITRUS, or they 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 & phone 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.

Please note that, owing to the current situation, we will NOT be able to return any jars entered into the 2021 competition.

If sending jars from abroad, please note you are responsible for any import charges. List your entries as SAMPLES on all documentation.

**ENTRIES MUST ARRIVE AT DALEMALIN NO LATER THAN WEDNESDAY 10TH FEB 2021. SEND YOUR ENTRIES TO:**

The Marmalade Awards, Dalemain Mansion, Penrith, Cumbria CA11 0HB (open Sun-Thurs, 9am-4pm)

Please write 'HOMEMADE MARMALADE AWARDS' on the outside of the box, to help us with unwrapping the parcels.

**YOU CAN ALSO LEAVE YOUR ENTRIES AT THESE COLLECTION POINTS NO LATER THAN FRIDAY 5TH FEBRUARY 2021**

Hospice at Home Shop, Penrith - 3 Little Dockray, Penrith, CA11 7HL

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)

Fortnum & Mason, Shop 022, K11 Atelier, Hong Kong

(Mon-Sun, 11am-9pm) \*Deadline - 24th January

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

Carlisle Tourist Information - Old Town Hall, Market Square, CA3 8JE.

**Collection point availability may vary depending on current guidelines. Please see the Fortnum & Mason website and our website for the most up to date information & opening times.**

Go to [www.marmaladeawards.com](http://www.marmaladeawards.com)

for more info, and details of other collection points around the UK

Any enquiries:

Phone: 017684 86450 Email: [marmalade@dalemain.com](mailto:marmalade@dalemain.com)



Jonathan Hamel Cooke, 2020 Best in Show winner with his Dark & Chunky Marmalade

## HOMEMADE CATEGORIES; ENTRY FORM 2021

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

CATEGORIES	PLEASE TICK / NO OF ENTRIES	Deadline for entries is 10th February 2021, don't be late!
1a. Clear Seville Marmalade, a clear jelly with or without peel	<input type="checkbox"/>	<b>BEST LABEL COMPETITION/BEST CHILDREN'S LABEL COMPETITION:</b> No Charge - all labels will be judged and the winners notified - see website for details
1b. Whole Fruit Marmalade, containing all the pulp & peel but no pips	<input type="checkbox"/>	
2a. Any Citrus Marmalade, any citrus with Seville	<input type="checkbox"/>	<b>'MARMALASHES' (UK &amp; AUSTRALIAN ENTRANTS ONLY):</b> I wish to pay an extra £2.00 per jar entry fee to be considered for the UK 'Marmalashes' Team in 2021
2b. Any Citrus Marmalade, any citrus excluding Seville	<input type="checkbox"/>	
3. Children's Marmalade	<input type="checkbox"/>	<b>ARTISAN/B&amp;B AND HOTEL AWARDS:</b> To get an entry form and find out more about this competition, go to <a href="http://www.marmaladeawards.com">www.marmaladeawards.com</a> 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.
4. First Timer's Marmalade	<input type="checkbox"/>	
5. Dark & Chunky Marmalade	<input type="checkbox"/>	
6. Man Made Marmalade	<input type="checkbox"/>	
7. Marmalade For a Friend	<input type="checkbox"/>	
8. Gardener's Marmalade (with garden ingredients)	<input type="checkbox"/>	
9. Merry Marmalade (with alcohol)	<input type="checkbox"/>	
10. Octogenarians & Upwards Marmalade	<input type="checkbox"/>	
11. Campanologist's Marmalade (for bellringers)	<input type="checkbox"/>	
12. Marmalade MacNab (to be served with savoury food)	<input type="checkbox"/>	
13. Marmalade with a Twist (with interesting additions)	<input type="checkbox"/>	
14. International Marmalade (for anyone outside the UK)	<input type="checkbox"/>	

### TOTAL NUMBER OF JARS ENTERED:

### PAYABLE:

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

I have made a payment of £ \_\_\_\_\_ in my name to: The World's Original Marmalade Competition. Sort Code: 20-66-97

Account Number: 33252116 International Entrants: SWIFTBIC BUKGB22, IBAN GB85 BUKB 2066 9733 2521 16

The Main Beneficiary of The Marmalade Awards & Festival 2021 is:

**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.

**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**

With hundreds of citrus varieties world-wide to choose from, what we are after is the best with a zest! There are two subcategories:

- 2a) Any citrus combination including Seville
- 2b) Any citrus or citrus combinations, excluding Seville



**3. Children's Marmalade**

Anything grownups can do; you can do better! This is 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!



**4. Rathbones' 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 the magic of marmalade making grips you, it may become a lifelong passion...



**5. Dark & Chunky Marmalade**

Aim for a dark, rich marmalade in a thick set jelly, bitesize, tender chunks of peel with brown sugar and/or black treacle in addition. 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 entirely your choice, as anything goes.



**6. Man Made Marmalade**

As the competition has proven, men and women alike are exceptional marmalade makers! Last year Jonathan Hamel Cooke seized the title after years of women topping the rankings. So if you're a man who makes marmalade, why not take up the 2021 challenge?



**7. NEW FOR 2021: Marmalade for a Friend**

Homemade marmalade makes a wonderful gift, and we know that there are an extraordinary number of people who deserve something to remind them of how special they are this year. Enter a marmalade made with a friend in mind - whether inspired by them (ginger marmalade for redheads!), or simply one of their favourites.



**8. Gardener's Marmalade**

Celebrate this category with a marmalade created with added extra ingredients from your garden. 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.



**9. 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. All alcoholic marmalades must be entered into this category.



**10. 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. In addition, we would also love to hear memorable stories of marmalade making, whether it's a childhood pursuit or a recently acquired passion!



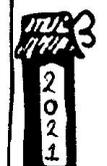
**11. Campanologist's Marmalade**

Every year bellringers around the world ring a 'peel' to celebrate the Marmalade Awards and this is their special category! Does bellringing improve your marmalade-making skills? 'Chime' in with your best marmalade or 'ring the changes' with something different, while letting us know how long you've been bellringing.



**12. Marmalade MacNab**

Calling all adventurers! Inspired by John Buchan's novel 'John MacNab', this is the category for marmalade to be enjoyed with savoury food. Rather than catching a salmon or stalking a stag, we are on the hunt for marmalade made to be eaten with 'fur, fish or fowl'. Be as creative as you like with 'extra' ingredients, but remember: this is not a chutney, so no vinegar!



**13. Marmalade With a Twist**

Just the category for interesting additions - astound us with your innovation, creativity and originality! We're looking for the perfect marmalade made with that 'something extra'. The key ingredient must be citrus, but otherwise be as inventive as you like, whether it's chocolate, spices, fruit or something else!



**14. International Marmalade - Must Include Citrus**

An opportunity for marmalade aficionados to enter from around the world, excluding the United Kingdom. Your entry must contain at least 60% citrus fruit but for balance use any other fruit, vegetables, spices or sugar (no vinegar) you fancy. We especially want to see unusual ingredients distinctive to your country.



**The 'MarmalAshes'**

11 jars from Australia vs 11 from Britain. We want mighty good entries from just those two countries. Last year, Britain finally took the MarmalAshes back from the Aussies, and we can't wait to see if they can do it again. 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.



**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 or pastels, why not create the picture-perfect label to show off your exquisite entry?

