



The 2017 Australian Marmalade Awards and Festival of Marmalade presented by the National Trust of South Australia **Home-made Competition Entry Form**

Challenge yourself to experimenting with citrus in the kitchen and produce your own marmalade.

Home-made is best! Choose from the categories below, whether traditional or experimental, they are all deliciously welcome!

Judging will take place at the end of August and the winners will be formally announced. Award categories are Double Gold, Gold, Silver and Bronze. Awards will be presented at the Australian Festival of Marmalade at Renmark on Sunday 3 September 2017.

Name_____

Contact Email_____

Address_____

Ph. No_____ Mobile_____

Please complete, send or deliver the entry form and fee
(\$10 per entry) with your carefully packaged marmalade to:

Beaumont House, 631 Glynburn Road, BEAUMONT SA 5066

By 5pm Monday 21st August

(Beaumont House is open Mon-Fri 9am to 5pm for the delivery of jars of marmalade)

Please pay by cheque, credit card or online to:

BSB:105-900 A/C: 138429740

Please tick your category of entry

- ☐ Seville Orange Marmalade
- ☐ Any citrus Marmalade
- ☐ Marmalade with a Twist
(e.g. chilli, alcohol)
- ☐ Gardener's Marmalade
(containing home-grown citrus)
- ☐ Children's Marmalade
(for kids 14 and under with a little help in the kitchen)
- ☐ First Timer's Marmalade (Beginners' luck)
- ☐ Mr Marmalade (Men only)

Please follow the guidelines below

- Use jam jars no larger than 450g
- Use sterilised jam jars and fill to the brim
- Label each jar with the category and list of ingredients
- Do not reuse jars that have been used for pickles
- Fix a label with your name and phone number to the bottom of each jar you submit
- You can enter as many times as you wish
- Judges will consider the colour, aroma, appearance, consistency and flavour of each entry
- Pay by cheque, credit card or online to:
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