





The 2018 Australian Marmalade Awards and Festival of Marmalade presented by the National Trust of South Australia

In partnership with the Dalemain World's Original Marmalade Awards & Festival UK

Artisan & Small Producer Competition Entry Form

Please complete, send or deliver the entry form and fee (\$20 per entry) with your carefully packaged marmalade to:

Beaumont House, 631 Glynburn Road, BEAUMONT SA 5066

By 5pm Friday 21 September (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

The Artisan Competition is open to all commercial producers who use the 'open-pan' method. Judging will take place at the end of September and the winners announced at the Australian Festival of Marmalade at Beaumont House on Sunday 7 October 2018.

Entry categories are Seville Orange, Any Citrus, Marmalade with a Twist, Dark and Chunky, and Savoury Marmalade.

Award categories are Double Gold, Gold, Silver and Bronze.

Each individual entry will require:

JAR A – 1x sealed jar for public tasting

JAR B – 1x sealed jar for judging without company branding, but with a plain label with the name of the marmalade, the category being entered and a list of ingredients.

Company Name	
Contact Name	_Contact Email
Address	
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MARMALADE DETAILS	QUANTITY	WEIGHT
Entry Fee - \$20 per entry		Between 110g and 450g
Seville Orange Marmalade (please list name and ingredients)		
'Any citrus' Marmalade (please list name and ingredients)		
3. Marmalade with a Twist (please list name and ingredients)		
4. Dark and Chunky Marmalade (please list name and ingredients)		
5. Savoury Citrus Marmalade (please list name, ingredients and serving suggestion)		
Citrus preserve for savoury food. Create a preserve to serve with meat, fish or cheese.		