

The 2019 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

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 in October. The winners will be formally announced and awards presented at the Australian Festival of Marmalade, Sunday 13 October at Beaumont House. Award categories are Double Gold, Gold, Silver and Bronze.

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 Friday 20 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

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)
- Man Made Marmalade
- Octogenarian & upwards
- Heritage Marmalade

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 contained 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:
BSB:105-900 A/C: 138429740

Please turn over to see descriptions of the 8 competition categories 

Competition Categories

| | | |
|---|---|--|
| <p>Seville orange marmalade</p> <p>Must be made with only Seville oranges, sugar, lemon juice and water. The fresher the fruit, the better the marmalade. Should be tangy, but sweet, at the same time</p> | <p>Any citrus marmalade</p> <p>Any citrus fruit, alone or in combination, can be used, with or without Seville oranges, but please list all the ingredients used so that the judges know what has gone into your creation.</p> | <p>Marmalade with a Twist</p> <p>Any citrus fruit, with no restriction on other ingredients. It should include at least one unusual ingredient, such as alcohol, chocolate, herbs, spices, floral fragrances or other fruits or vegetables. Please list all ingredients for the judges.</p> |
| <p>Man-made marmalade</p> <p>Reserved for men who make marmalade. We know there are plenty of you around! Some of the best marmalade is made by men, and some of our last year's winners were men.</p> | <p>Children's marmalade</p> <p>For those aged 14 and under, with a little help from an adult. This award is open to individuals, schools and youth groups. Try your hand at becoming the best young marmalade maker!</p> | <p>Heritage marmalade</p> <p>Do you have a special recipe handed down in your family, which you make each year? Then this category is for you. Please also tell us the story behind your recipe, this will help the judges pick the winner of this category!</p> |
| <p>Gardener's marmalade</p> <p>Do you grow your own fruit and make the freshest marmalade in Australia? This category is for you. Home-grown to home-made was a winner in 2017 & 2018.</p> | <p>Octogenarian and over marmalade</p> <p>Are you over 80 and still making marmalade? Send in your entry with your date of birth and tell us what marmalade making has meant to you. The judges will be looking for the best marmalade and the best story.</p> | |