

# 2014 Marmalade Competition

All are welcome to enter!

## Five Marmalade Categories

- 1. Pure Seville Orange Marmalade** – Marmalade made exclusively of Seville oranges, or marmalade that includes lemons at a ratio of no more than 2 lemons per 8 Seville oranges. Bitter oranges, other than Seville, do not belong in this category.
- 2. Citrus Marmalade** – Marmalades made exclusively from other citrus fruit such as oranges, lemons, citron, grapefruit, limes, mandarins, tangerines, clementines, pomello, individually or combined.
- 3. Citrus Combo Preserves** – Preserves made from citrus fruit(s) and a fruit and/or vegetable (for example, Carrot Orange Marmalade, Pear and Lemon Conserve, Red Onion-Orange Marmalade, Citrus Zucchini Marmalade, Peach Orange Conserve, and Cranberry Orange Chutney). These preserves must include both citrus juice and peel (small amounts of citrus do not qualify). Marmalade combos that include flavourings such as chocolate, whiskey or vanilla belong in this category.
- 4. Baking with Marmalade** - Home-baked goods with marmalade as an important ingredient.
- 5. Professional/Artisanal Marmalade** – Either pure Seville or Citrus marmalade professionally bottled and sold. **NOTE:** this category is excluded from entering 'Best in Show' award.

## Competition Rules

**Individuals may submit one entry in two (2) categories.**

**All entries must be accompanied by a \$2 registration fee and a Competition Entry Form**

**All Preserves categories (numbers 1,2,3) must comply with the following guidelines:**

- have been made within the last 12 months.
- be in standard clear glass jars of 125 mL, 250 mL or 500 mL sold for the purpose of home-preserving, that is, preserving jars with new lids and intact bands.
- be properly sealed. Unsealed jars or products showing signs of spoilage or products sealed with paper or wax will not be judged.
- have no labels or other identifying marks.
- be accompanied by a copy of the recipe.
- give credit to the recipe source (i.e. family or personal original recipe, or product recipe originating in material provided by a commercial company, or cookbook, or magazine, newspaper or internet source).

**Entries in the Baking category (number 4) must comply with the following guidelines:**

- have no labels or other identifying marks.
- be accompanied by a copy of the recipe.
- give credit to the recipe source (i.e. family or personal original recipe, or product recipe originating in material provided by a commercial company, or cookbook, or magazine, newspaper or internet source).

**Entries in the Professional/Artisanal Marmalade category (number 5) must comply with the following guidelines:**

- have been made in the last 12 months
- be available for retail purchase in Canada
- be properly sealed and free from spoilage
- clearly have the producer indicated on the label
- clearly have the ingredients listed on the label

**In all categories – should there be less than 2 entries in any of the above 5 categories, the single entry shall not be judged, but will be acknowledged as a ‘participant’.**

**Decisions of the judges are final.**

**For more information contact Pat Crocker**

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*Culinary Historians of Canada*

