10th Annual Mad for Marmalade, Crazy for Citrus!



Marmalade Competition Rules

All are welcome to enter!

***Categories***

1. **Pure Seville Orange Marmalade** – Marmalade made exclusively of Seville oranges, or marmalade that includes lemons at a ratio of no more than one lemon per four Seville oranges. Bitter oranges, other than Seville, do not belong in this category. No other ingredients or flavourings, apart from sugar, may be used.
2. **Citrus Marmalade** – Marmalade made exclusively from citrus fruits such as oranges, lemons, citron (including Budha’s hand), grapefruit, limes, mandarins, tangerines, clementines, pomelo, oroblanco, individually or combined. Flavouring agents such as herbs, spices, liquor, chocolate or vanilla may be used, but not non-citrus fruits or vegetables.
3. **Preserves with Citrus** – Any spreadable preserve (conserve, chutney, relish, jam, curd, jelly, marmalade), made with any vegetable or fruit, as long as at least one citrus fruit is a key component.
4. **Baking with Marmalade** – Home-baked goods with marmalade as an important ingredient.

***Competition Rules***

* Individuals may submit only one entry in two separate categories, a total of two entries per person
* All entries must be accompanied by a $5 registration fee, paid in cash, and a Competition Entry Form.

Each entry in the **Preserves categories** (numbers 1, 2 and 3) must also:

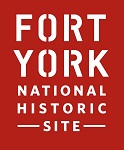
* have been made within the last 12 months.
* be in standard clear glass jars of 250 mL or 500 mL sold for the purpose of home preserving; that is, preserving jars with new lids and intact bands.
* be properly sealed. Unsealed jars, products showing signs of spoilage and products sealed with paper or wax will not be judged.
* have no labels or other identifying marks.
* be accompanied by a copy of the recipe used to produce the jar contents as submitted, giving credit to recipe source or inspiration (i.e. recipe from a family member, commercial company, cookbook, magazine, newspaper or website) and noting any variations from that source. Recipes must not identify the competitor.

Each entry in the **Baking category** (number 4) must also:

* have no labels or other identifying marks.
* be accompanied by a copy of the recipe used to produce the entry as submitted, giving credit to recipe source or inspiration (i.e. recipe from a family member, commercial company, cookbook, magazine, newspaper or website) and noting any variations from that source.

Decisions of the judges are final.

**For more information, contact Competition Coordinator Daphna Rabinovitch, 416-525-3752 or daphnar@rogers.com**

10th Annual Mad for Marmalade, Crazy for Citrus! Redpath Marmalade Competition Entry Form

*Individuals may submit one entry in two (2) categories. Registration fee: $5 per entry (in cash)*

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Twitter/Instagram \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Name of Entry (must not include competitor’s name):** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Category (check one):**

\_\_\_\_\_ Pure Seville Orange Marmalade       \_\_\_\_\_ Citrus Marmalade   \_\_\_\_\_ Preserves with Citrus   \_\_\_\_\_ Baking with Marmalade

Recipe Source (attach a copy of recipe): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

*(e.g. personal original recipe, family recipe, recipe originating in material provided by a commercial company, or cookbook, or magazine, newspaper or internet source) The attached recipe will be seen by the judges and should therefore not identify the competitor*

**List of Ingredients:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Entry ID #**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Standing** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (Assigned by Registrar)

**Competition Checklist**

To be sure your entry will be considered for the Mad for Marmalade Competition, please check the following:

\_\_\_\_\_ My entry has no identifying words or marks or labels on the lid or the jar.

\_\_\_\_\_ I have filled out the details for each entry on a separate form (two entries only).

\_\_\_\_\_ I have read the criteria for each category and am certain that my entry belongs in the category I have checked.

\_\_\_\_\_ I will deliver my entry/entries with this form, the recipes and the entry fee to:

Fort York National Historic Site, 250 Fort York Boulevard, Toronto, ON M5V 3K9

Attn: Melanie Garrison, 416-392-7503, [melanie.garrison@toronto.ca](mailto:melanie.garrison@toronto.ca), **Deadline: 9:45 a.m. on Sat., Feb. 18, 2017**

*\_\_\_\_\_ I have included $5 per entry in cash as a registration fee.*

**Thank you for entering the 10th Annual Redpath Mad for Marmalade Competition!**

**Share your experience on Twitter: @CulHistCan @FortYork Instagram: @CulHistCanada @FortYork**

**Share using hashtags: #Mad4Marm #MadForMarmalade #CHCFoodHistory #RedpathMarmaladeCompetition**