



## 3<sup>rd</sup> Annual Hungry for Comfort, Surviving a Canadian Winter 2020 Competition Rules

### 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 (any type), lemons, limes, citron (including Buddha's hand) grapefruit and pomelo, individually or combined. Flavouring agents such as flavour extracts, herbs, spices, or liquor may be used, but *not* non-citrus fruits or vegetables.
3. **Apple Chutney** – Chutney must be made with fresh apples as the main ingredient. Recipe may also include any other dried fruit or fruit peel (but no other fresh fruits besides apples). Can include fresh ginger.
4. **NEW! Challah** – the bread should be light and fluffy with defined strands (a braided loaf) and nicely glazed.

### Competition Rules

- Individuals may submit 1 entry per category. Each entry must be accompanied by a \$5 registration fee (paid in cash) and a completed Competition Entry Form.
- Entries must be homemade (non-commercial).

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

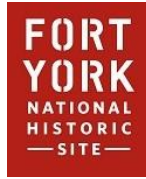
- have been made within the last 12 months.
- be in a 250 or 500 mL jar used for the purpose of home preserving with rings and new lids.
- be properly sealed/processed. Unsealed jars, products showing signs of spoilage and products sealed with paper or wax will not be judged.
- have no labels or other identifying marks. (We will apply your entry number.)
- be accompanied by a list of the main ingredients used to produce the jar contents as submitted. If it is *not* your own original recipe, please give credit to recipe of inspiration (i.e. recipe from a family member, cookbook, magazine, newspaper or website) and noting any variations from that source. Notes must not identify the competitor.

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

- have no labels or other identifying marks
- be freshly baked
- delivered in a suitable container with a cover
- be accompanied by a copy of the list of ingredients used to produce the entry as submitted. If it is not your own recipe, give credit to the recipe source or inspiration (i.e. recipe from a family member, cookbook, magazine, newspaper or website) and noting any variations from that source. Notes must not identify the competitor.

Decisions of the judges are final.

For more information, contact the coordinators by email at [melissa.beynon@toronto.ca](mailto:melissa.beynon@toronto.ca)



## 3<sup>rd</sup> Annual Hungry for Comfort, Surviving a Canadian Winter Baking and Preserving Competition - 2020 Entry Form

*Individuals may submit 1 entry per category. Registration fee: \$5 per entry (in cash).*

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

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

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

**Name of Entry** *(must not include competitor's name):*

\_\_\_\_\_

**Category** *(check one):*

\_\_\_\_\_ Seville Orange Marmalade \_\_\_\_\_ Citrus Marmalade \_\_\_\_\_ Chutney \_\_\_\_\_ Challah

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

Original Recipe or Source: \_\_\_\_\_

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

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**Competition Checklist:** To be sure your entry will be considered for the 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.  
 \_\_\_\_\_ 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 ingredients list, and the entry fee to:

Fort York National Historic Site, 250 Fort York Boulevard, Toronto, ON M5V 3K9  
 Attn: Cheryl Dilisi, 416-392-7753, [cheryl.dilisi@toronto.ca](mailto:cheryl.dilisi@toronto.ca)

**Deadline:** 9:00 a.m. on Saturday, February 9, 2020

(Check if completed) \_\_\_\_\_ *I have included \$5 per entry, in cash, as a registration fee.*

**Thank you for entering the Baking and Preserving Competition!**  
**Share your experience on Twitter: @FortYork, or, on Instagram: @FortYork**  
**Share using hashtags: #H4C2020 #Hungry4Comfort**