

2021 Homemade Competition – Instructions

The Australian Marmalade Awards celebrate the nation's freshest and most outstanding citrus creations. The Homemade competition is open to all members of the public.

Timeline

Entries open: Monday 9 August 2021

Entries close: Friday 1 October 2021

Judging: October (details to be announced)

Award presentations: Friday 12 November 2021

Homemade competition categories ~ You are welcome to enter multiple categories ~

<p>1. Seville orange</p> <p>For tangy marmalades made using only Seville oranges, sugar, lemon juice and water. The fresher the fruit, the better the marmalade.</p>	<p>2. Any other citrus</p> <p>For marmalade which does not fit any other category, with one or more kinds of citrus as the primary ingredient. Please make sure to list all your ingredients in the entry form.</p>	<p>3. Native fruits & flavours marmalade</p> <p>Be inspired to create a marmalade using Australian native ingredients. It may be a traditional citrus marmalade enhanced with bush flavours, or made using native citrus such as finger lime.</p>
<p>4. Gardener's marmalade</p> <p>For marmalades made with homegrown fruit to produce the freshest flavour.</p>	<p>5. Children's marmalade</p> <p>For those aged 16 and under (a little help from an adult allowed for younger entrants). This category is open to individuals, schools and youth groups. Try your hand at becoming the best young marmalade maker in the country!</p>	<p>6. Marmalade with a twist</p> <p>Any citrus fruit, with no restrictions on ingredients. It should include at least one unusual ingredient, such as alcohol, chocolate, herbs, spices etc. Please make sure to list all your ingredients in the entry form.</p>

How to enter

1. Complete the application form on the next page and finalise payment.
You can also enter online at marmalade.net.au
2. Create your marmalade
3. Submit your jars of marmalade, in-person or by mail, to:

The Australian Marmalade Awards
Beaumont House
631 Glynburn Rd
Beaumont SA 5066

Office opening hours: Tuesday - Friday, 9am - 4pm.

Entry fee

The competition fee is \$10 per category for the Homemade division.

You are welcome to enter multiple categories.

Entry instructions

- For each category you are entering, please submit only one jar of marmalade.
- Include a copy of this entry form with your jars
- Use jam jars that are between 200g – 350g in size.
- Use sterilised jam jars and fill to the brim.
- Label each jar with the category, name of marmalade and list of ingredients.
- You can enter as many different marmalades as you wish.
- Judges will consider the look, colour, aroma, appearance, consistency and flavour of each jar.

Note: Please do not reuse jars and/or lids that have contained pickles. We recommend treating yourself to a new jar.

Have any questions?

Contact the event organisers at (08) 8202 9200 or email marmalade@nationaltrustsa.org.au

You can also visit our website at marmalade.net.au for more information.

2021 Homemade Competition – Entry Form

First name _____

Last name _____

Email address _____

Phone number _____

Address _____

Marmalade categories (\$10 per entry)

- Seville orange marmalade
- 'Any other citrus' marmalade
- Native fruits & flavours marmalade
- Gardener's marmalade
- Children's marmalade
- Marmalade with a twist

Ingredients

Please list the ingredients you have used (per category entered):

Category	Ingredients

Payment instructions

Please pay by:

- Credit card (in-person at Beaumont House, or phone 08 8202 9200 Tues-Fri 9am-4pm)
- Cheque (made out to National Trust of South Australia), or
- Online (via the online form at marmalade.net.au)

Submission

Please provide a copy of this form with your marmalade entry.
(If you completed the online form, please include a printout).

Thank you for entering and best of luck!