

## 2021 Artisan Competition – Instructions

The Australian Marmalade Awards celebrates the nation's most outstanding marmalade creations. The Artisan division is open to small-scale commercial marmalade producers who use the 'open-pan' method.

### 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

### Artisan competition categories ~ You are welcome to enter multiple categories ~

<p><b>1. Seville orange</b> Must be made using only Seville oranges, sugar, lemon juice and water. The fresher the fruit, the better the marmalade.</p>	<p><b>2. Any other citrus</b> 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><b>3. Native fruits &amp; flavours marmalade</b> 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><b>4. Dark &amp; Chunky</b> For rich, old-fashioned oxford style marmalade, often darkened with molasses.</p>	<p><b>5. Savoury marmalade</b> Citrus preserve to accompany savoury food. Create a marmalade to serve with meat, fish or cheese.</p>	<p><b>6. Marmalade with a twist</b> 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 on 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](http://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 \$20 per category for the Artisan division.  
You are welcome to enter multiple categories.

### Entry instructions

For each category you are entering, please submit 2 jars of marmalade:

- JAR 1 – Sealed jar for public tasting
- JAR 2 – Sealed jar for judging, without company branding, but with a plain label with the name of the marmalade, the category being entered and a list of ingredients.
- Include a copy of this entry form with your jars

### Have any questions?

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

You can also visit our website at [marmalade.net.au](http://marmalade.net.au) for more information.

## 2021 Artisan Competition – Entry Form

First name \_\_\_\_\_ Last name \_\_\_\_\_

Business name \_\_\_\_\_ Phone number \_\_\_\_\_

Email address \_\_\_\_\_

Address \_\_\_\_\_

### Marmalade categories (\$20 per entry)

- Seville orange marmalade
- 'Any other citrus' marmalade
- Native fruits & flavours marmalade
- Dark & Chunky marmalade
- Savoury Marmalade
- Marmalade with a twist

### Ingredients

Please list the ingredients you have used (per category entered). If you need more space, please attach a separate sheet.

Category	Ingredients

### Payment instructions

Please pay by:

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