## **10th Annual Mad for Marmalade, Crazy for Citrus!**



### 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.
- 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/Instagra	am
Name of Entry (mu	st not include competitor's nan	ne):		
Category (check one):				
Pure Seville Orange	e Marmalade Citrus M	armalade Prese	ves with Citrus	Baking with Marmalade
Recipe Source (attach a	copy of recipe):			
				cial company, or cookbook, or ould therefore not identify the
List of Ingredients:				
Entry ID #	St	anding		(Assigned by Registrar)
My entry has no ide I have filled out the I have read the crit I will deliver my en Fort Yor Attn: Me Thank ye Share your expe	be considered for the Mad for l entifying words or marks or labe e details for each entry on a sep- eria for each category and am c try/entries with this form, the re k National Historic Site, 250 For elanie Garrison, 416-392-7503, <u>r</u>	els on the lid or the jar. arate form (two entries of ertain that my entry belie ecipes and the entry fee t York Boulevard, Torom <u>mgarrison@toronto.ca</u> <i>\$5 per entry in cash as a</i> <b>nnual Redpath Mad</b> <b>istCan @FortYork In</b>	only). ongs in the category to: to, ON M5V 3K9 Deadline: 9:45 a.m. c registration fee. for Marmalade ( stagram: @CulHi	I have checked. on Saturday, February 18, 2017 Competition! StCanada @FortYork
	CULINARY HISTORIA OF CANADA	NS FORT YORK HISTORIC SITE	R	edpath