

The World's Original Marmalade Awards at Dalemain

20th June 2021

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WOODCREST
KITCHEN

PRESS RELEASE

Issued 21/06/2021

LOCAL ARTISAN MARMALADE MAKER WINS PRESTIGIOUS AWARD IN GLOBAL COMPETITION

Local preserves producer Woodcrest Kitchen has (once again) found success at the World Artisan Marmalade Awards, receiving a Gold Award for their Bitter Seville Orange Marmalade, proving it really is some of the best in the world!

A firm favourite, this preserve is particularly loved for its traditional flavour, and clearly the judges agreed! They were very impressed with the marmalade's appearance, colour, consistency, aroma and flavour.

Despite the pandemic and multiple UK lockdowns, the Marmalade Awards received a record-breaking number of entries this year, with over 3000 jars from more than 30 countries worldwide including Japan, Canada, Australia, Kuwait and the Dominican Republic. The Artisan Awards are judged by an expert panel including food writer Dan Lepard and Fortnum & Mason Grocery Buyer Sarah Metcalf, and this accolade denotes a marmalade of exceptional quality.

Founder of the Awards Jane Hasell-McCosh says: *'We have always been so proud to champion quality artisan producers, and this year it has been more important than ever. Small businesses have been hit incredibly hard by the pandemic, but I think it has made people realise how vital good, local food is, and I hope that Woodcrest Kitchen will have huge success with their marmalade both locally and further afield. The quality of artisan marmalade has never been higher and I am so proud of our Award winners this year.'*

Due to continuing restrictions, the Awards were not announced in March as usual, and instead the winners were celebrated as part of the annual Plant Fair at Dalemain in June. Marmalade

enthusiasts flocked to Dalemain to taste preserves from all over the world, see the winners announced and take part in 'Marmalade Question Times' with the experts.

Owner and artisan marmalade maker Esther, says 'I'm thrilled to have won this award! I always hope that my customers love the end product as much as I enjoy making it, but to have food writers, critics and buyers say it's an "exceptional marmalade" is extra special! Many of the preserves I produce come from produce homegrown on the family allotment, the surplus from other local gardens and that foraged locally. However, I branched out into marmalade making several years ago to keep busy during the winter months when the allotment was quieter and the aromatic Seville Orange is in season. Marmalade making is a slow process of cutting, steeping, and cooking; a process which takes 24 hours. However, when it's cold outside, nothing beats being in a warm kitchen with the amazing fragrance of Seville oranges! Whilst I love creating new flavour combinations which aren't widely available, sometimes nothing beats a traditional Seville Orange Marmalade and the judges seemed to agree!'

Woodcrest Kitchen preserves can be purchased direct, or through a number of carefully selected North East local businesses which are listed on the Woodcrest Kitchen website:
www.woodcrestkitchen.co.uk

The Awards are sponsored by Fortnum & Mason and Rathbones and are proud to raise money for palliative care around the world. This year's key beneficiary is once again Hospice at Home Carlisle & North Lakeland, and to date the Awards have raised over £270,000 for palliative care around the world.

For more information about the Marmalade Awards visit www.marmaladeawards.com

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Notes to editors:

About (company name)

Woodcrest Kitchen (Burnopfield) began as a way of preserving surplus fruit and vegetables from the family allotment. During the summer months there is always a glut and we began to preserve this by turning the produce into jam and chutney; giving these as gifts to friends. The gifts were so highly regarded that news of homemade preserves spread and we sold the jars at

the local school fair. After a sell-out, Woodcrest Kitchen registered as a formal business producing delicious jam and chutney; homemade in small batches for delicious results! Some of the recipes used have been handed down through the family, others are completely new and it's always a joy to experiment with new flavours.

The winter months on the allotment are quiet and several years ago it seemed the perfect time to venture into another seasonal preserve – marmalade! We've never looked back! Whilst we can't grow citrus fruit in the North East of England, in keeping with our very local ethos and values, all marmalade fruit is purchased through local retailers; some of which stock Woodcrest Kitchen marmalade themselves!

As the business has grown, it's been a pleasure to work with other local allotment holders who have surplus fruit and vegetables. It's been a great way to develop links in the village, and for locals to swap their unwanted produce for a jar from the Woodcrest Kitchen range.

Editor's Notes: What are the Awards?

The World's Original Marmalade Awards were founded in 2005 to help to preserve, grow and widen one of the most British of customs – marmalade making. From small beginnings they have grown into an internationally renowned and highly acclaimed event, with support from leading companies such as Fortnum & Mason, The Worshipful Company of Fruiterers and Paddington Bear.

The Awards have humour and a life of their own and have inspired people from all over the world to get involved. In 2021 over 3,000 jars of marmalade were sent from countries as far away as South Korea, Botswana, Japan, Australia and the Philippines, while the Artisan Marmalade competition has helped to promote small producers around the world. Judged by a small panel of experts, Dalemains denote marmalade of exemplary quality.

At the heart of the Awards & Festival is Dalemains Mansion, a Georgian stately home lived in by the same family for over 300 years and the holder of a rich archive of early marmalade recipes.