



**The World's Original Marmalade
Awards at Dalemain
26th March 2022**
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WOODCREST
KITCHEN

PRESS RELEASE

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LOCAL ARTISAN MARMALADE MAKER WINS PRESTIGIOUS AWARD IN GLOBAL COMPETITION

Local preserves producer Woodcrest Kitchen has (once again) found success at the Artisan Marmalade Awards, receiving gold and silver awards for their marmalade, making it some of the best in the world!

A firm favourite locally, and clearly the judges agreed! They were very impressed with the marmalade's appearance, colour, consistency, aroma and flavour.

Despite the pandemic and global shipping issues, 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, Czech Republic, USA and Lebanon. The Artisan jars are judged by an expert panel including food writer Dan Lepard, Fortnum & Mason Grocery Buyer Sarah Metcalf, and David Atherton food writer and winner of The Great British Bake Off 2019 and the accolade that has been awarded denotes a marmalade of exceptional quality.

Founder of the Awards Jane Hasell-McCosh says: *'We are delighted to have received so many champion quality preserves again this year. 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.'*

This year the Artisan entrants had a whole weekend to celebrate their achievements with a Workshop for Gold winners and Presentation Ceremony on Saturday 26th March. Sunday was Dalemain National Marmalade Week. Church bells rang the 'Marmalade Delight Minor' and

Dalemain's Medieval Hall was transformed into a Marmalade Shop, with marmalades from Taiwan, Zambia, Portugal and the UK available to taste and buy.

Owner and artisan marmalade maker Esther says *'We are so pleased to have won these awards against such strong competition from all over the world. As a region, the The North East has so many good food producers and we're proud to be amongst the best of them!'*

Woodcrest Kitchen's marmalade can be purchased through a select number of independent retailers along with local farm shops and delis – all listed on the website – as well as at market events throughout the year. www.woodcrestkitchen.co.uk

The Marmalade Festival will then take place on Saturday 14th May.

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 Woodcrest Kitchen

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 which can be turned into delicious preserves. 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.

When homegrown fruit and vegetables aren't available Woodcrest Kitchen prides itself in using ingredients purchased through local green grocers and markets.

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 2022 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.