



The World's Original Marmalade Awards & Festival at Dalemain 16th March 2019

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PRESS RELEASE

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LOCAL MARMALADE MAKER WINS GOLD AWARD IN GLOBAL MARMALADE COMPETITION

Local preserves company Beirabaga is celebrating having beaten entrants from over 40 countries to receive a prestigious Gold award at the 14th World's Original Marmalade Awards. With the competition receiving over 3000 entries from around the globe, this Award proves that their marmalade really is world class.

Euromel from Penamacor in Portugal has just scooped a Gold award in the 14th World's Original Marmalade Awards. Beirabaga – Traditional Fruit Jams won one of the marmalade world's most prestigious accolades for its Orange Jam in the Artisan competition, which impressed judges with its appearance, colour, consistency, aroma and flavour.

Although storms have been hitting the UK all week, the Festival went on in glorious orange magnificence and Award winners flocked to Cumbria from around the world to collect their prizes for the 2019 Marmalade Awards, which are held annually at Dalemain Mansion in the Lake District, and to share in the orange glow generated by the Awards. Over 40 countries competed in this year's marmalade competition, which received entries from as far afield as Colombia, Kenya, Ecuador, Japan, Hong Kong and Australia.

Frederico Horgan said they were delighted to win the award: *"We are so pleased to have won this award against such strong competition from all over the world. We have been making our marmalade for 15 years and have always thought that it is some of the best marmalade we've ever tasted, so it's nice to have the Award to prove it! We've got our preserve pans at the ready to make lots more jars so please come to Portugal and try it at El Corte Inglés, Lojas Francas de Portugal, A Vida Portuguesa, Loja da Amélia, between others!"*

The Artisan judges for 2019 were a prestigious panel of food industry experts, including Fortnum & Mason grocery buyer Sophie Walker, Waitrose consultant and chocolatier Will

Torrent, Thursday Cottage founder Pam 'the Jam' Corbin and longstanding Awards patron Dan Lepard, food writer and baking guru.

Jane Hasell-McCosh, founder of the Awards, said: *'It has been a joy to announce this year's winners, who are all masters in the world of preserve making, and fantastic to welcome people to Dalemain from all around the globe. Every year the number of international entrants and visitors grows, and we are so privileged in such polarising times to be part of something that truly unites people. A love of marmalade, citrus, and food heritage has brought together so many people and it is truly wonderful to welcome friends old and new and to see our marmalade community grow. The Gold winners this year have been some of the best we have ever tasted, and we are sure they will go from success to success with their products.'*

The Awards are sponsored by Fortnum & Mason 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 £250,000 for palliative care around the world. The event this year was supported by Cumbria Chamber of Trade and Commerce, who provided Cumbria's Classic Coaches including a Route Master to take visitors to and from Dalemain, as well as organising lots of orange shop windows and exciting offers in the town.

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

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For further information please contact:

Euromel, Lda, Frederico Horgan; euromel@serramel.com / 00351-277394585 / for www.beirabagadocestradicionais.com

Notes to editors:

About Beirabaga

Euromel, based on its family traditions of beekeeping since 1898, produces Serramel Honey since 1974. In 2004 a new project was born with the production of Beirabaga Traditional Jams and Almonds, made in a traditional way, with best-quality Portuguese fruits and using the most modern production techniques.

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 2018 almost 3,000 jars of marmalade were sent from countries as far away as South Korea, Botswana, Japan, Australia and the Philippines, and 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. At the Marmalade Festival on 16th March 2019 Dalemains Mansion displayed all the golden and glorious homemade marmalades entered in the competition, plus all the best artisan marmalades from around the world, with a selection of the artisan marmalades available to taste and buy.