

A wide variety of Citrus at Buninyong's Marvellous Marmalade Fair

The 2017 Buninyong Marvellous Marmalade Fair showed the wide diversity of craft marmalade that can be made from Australian citrus – from the tangy Seville Orange and Cumquat to the tasty and delightfully coloured Ruby Grapefruit and Blood Orange to the unusual Pomelo. Entrants from around Australia also added their own touches and these included the more common Ginger to the less common chilli, port, mulled wine, cranberry and red citrus caviar from Australia's own Finger Limes

Marmalade sales were brisk and these are the source of funds for the Buninyong Marmalade Association as all entry fees are donated to the Hospice Care organisations - especially Ballarat Hospice who received a cheque for just over \$900 from this year's event. Their Executive Officer, Carita Clancy, spoke of Hospice's essential work in the community in assisting people during their time of need.

The event was opened by Patron of the Buninyong Association, Lady Potter, who spoke of the importance of supporting our own citrus industry in the face of cheap imports that have resulted in Australian citrus groves being grubbed out. This message was reinforced by Mayor of Ballarat, Cr Samantha McIntosh, with the need to preserve regional communities in all such rural areas.



Patron of Buninyong Marmalade, Lady Potter, opens the event in Buninyong's Historic Town Hall.



CWA Judge Ann Marston passes on a few marmalade tips to an appreciative audience. Ann and co-judge Lyn Fleming tasted and assessed their way through the 121 entries that came in from all over Australia.

The Committee decided against sending a Buninyong District team this year to compete against an England County XI

The results follow:

Results of the Marmalade Judging

Judges' Comments: Number One fault this year was rind that had not been cooked sufficiently and therefore was tough. Make sure when making your marmalade that the rind when you first boil the fruit can be Broken easily using the forefinger and thumb, this test must be done before adding the sugar. Once the sugar is added the rind will not soften and harden more the longer the marmalade is kept. When making marmalade, it is usual to soak the cut fruit overnight.

Always clean and polish your jars, this makes a big difference to your presentation. Another helpful point is to try and select a tall jar rather than squat. A tall jar shows off the contents whereas a squat jar does not. Another point to be avoided is large labels. These cast a shadow on the contents, so it is best to have a small neat label placed in the centre of the jar between the two seams. If using brown sugar, treacle or molasses always make a note on the label. This applies also to marmalade containing spices and liquor. Many jars were not dated, please date your jar. Be careful with lids, we had one marmalade where the garlic smell in the lid had penetrated into the marmalade, and be aware what chopping board you are using, vegetable flavours can also be a problem, it is best to keep a separate board for fruit etc. to avoid this happening. A little tip to avoid fruit rising from the bottom when bottling your marmalade is to leave filling the jar for showing until about the third jar. I have found this helps because the marmalade has cooled down more by that time. Always allow the marmalade to cool a little anyway, this problem usually occurs when the fruit has been cut very finely or shred marmalade. If the fruit or shreds do fly to the top of the jar, don't panic just very gently stir with a knife or skewer until the contents settle evenly.

Please fill your jars nearly to the top, the less gap there is between the contents and the lid the better, the bigger the gap, the more chance there is of mould spores entering. We only had a few jars that were not set sufficiently, a tribute to the hints the judges have given over the years, and the attention our marmalade makers are paying to those hints. Always remember to take a pectin test after cooking the fruit and allow the teaspoon of liquid to cool before pouring into the methylated spirits. A pectin test will assure you that the fruit has plenty or little pectin and you can go ahead and make the marmalade or add pectin in some form. Remember the pectin in citrus is in the pips and pith, one method is to tie the pith and pips in a piece of muslin and cook gently when first cooking the fruit. Best not to hurry cooking the fruit as gently cooking will extract the pectin. One other comment is many people are introducing spices and other flavours and sometimes they overpower the citrus.

I hope these comments and hints will be helpful for next year's entries. Good luck to all and keep improving the standard. The best of luck to our Aussie team.

Kind regards, Ann Marston and Lyn Fleming, CWA Judges for 2017.

Buninyong Marvellous Marmalade Fair - Class & Australian XI Results - 2017

CLASS 1 Seville Orange

1st	Janet Macdonald	Seville Orange	Hampton East, Vic
2nd	Jill Salathiel	Seville Orange	Buninyong, Vic
3rd	Russell Luckock	Seville Orange & Red Citrus Caviar	Buninyong, Vic

CLASS 2 Sweet Orange

1st	Warren Prewer	Orange & Chilli & Ginger	Kings Meadows, Tas
2nd	Anita Fundak	Orange & Star Anise	Mildura, Vic
3rd	Anne-Marie Primmer	Orange & Cointreau	Eltham, Vic

CLASS 3 Grapefruit

1st	Anne-Marie Primmer	Grapefruit & Ginger	Eltham, Vic
2nd	Janet Macdonald	Grapefruit	Hampton East, Vic
3rd	Gavin Drew	Grapefruit & Star Anise & Cinnamon	Golden Point, Vic

CLASS 4 Lemon

1st	Anne-Marie Primmer	Lemon Asian	Eltham, Vic
2nd	Beth Smith	Lemon & Carrot & Naked Ginger	Buninyong, Vic
3rd	Barbara Dorward	Lemon	Airport West, Vic

CLASS 5 Ruby Grapefruit

1st	June Henderson	Ruby Grapefruit & Ginger	Mt Helen, Vic
2nd	Janet Macdonald	Ruby Grapefruit	Hampton East, Vic

3rd	Anne-Marie Primmer	Ruby Grapefruit	Eltham, Vic
CLASS 6 Lime			
1st	Janice Brooks	Lime	Maryborough, Vic
2nd	Anne-Marie Primmer	Lime	Eltham, Vic
3rd	George Sharp	Lime	Rosedale, Vic
CLASS 7 Cumquat			
1st	Janet Macdonald	Cumquat	Hampton East, Vic
2nd	Ian Matthews	Cumquat	Malvern East, Vic
3rd	Janet Macdonald	Cumquat	Hampton East, Vic
CLASS 8 Three Fruit			
1st	Rose O'Meara	Three Fruit – Orange, Lemon, Grapefruit	Mt Clear, Vic
2nd	Andy Wall	Three Fruit -Cumquat, Lemon, Lime	Barwon Heads, Vic
3rd	George Sharp	Three Fruit -Seville, Grapefruit, Lemon	Rosedale, Vic
CLASS 9 Lemon & Lime			
1st	Anne-Marie Primmer	Lemon & Lime	Eltham, Vic
2nd	Jill Salathiel	Lemon & Lime	Buninyong, Vic
CLASS 10 Other Citrus			
1st	Barbara Dorward	Orange & Lemon	Airport West, Vic
2nd	Warren Prewer	Lemon, Passionfruit & Ginger	Kings Meadows, Tas
3rd	Felicity Fullagar	St Clements	Weetangera, ACT
CLASS 11 Blood Orange			
1st	Janet Macdonald	Blood Orange	Hampton East, Vic
2nd	George Sharp	Blood Orange & Port	Rosedale, Vic
CLASS Asian-Style			
1st	Anne-Marie Primmer	Lemon Asian	Eltham, Vic
2nd	Warren Prewer	Orange, Chilli & Ginger	Kings Meadows, Tas
CLASS Man-Made			
1 st Eq	Warren Prewer	Lemon, Passionfruit & Ginger	Kings Meadows, Tas
1 st Eq	Ian Matthews	Cumquat	Malvern East, Vic
3 rd Eq	Warren Prewer	Orange, Chilli & Ginger	Kings Meadows, Tas
3 rd Eq	Warren Prewer	Pomelo	Kings Meadows, Tas
BEST IN SHOW			
	Janet Macdonald	Cumquat	Hampton East, Vic

Australian XI. Eleven jars of Marmalade (plus 12th Jar) Selected for the Australian XI to challenge the England XI at the International Marmalade Awards in Cumbria, UK, in March 2017

Gavin Drew	Grapefruit, Star Anise & Cinnamon	Golden Point
June Henderson	Ruby Grapefruit & Ginger	Mt Helen
Warren Prewer	Lemon, Passionfruit & Ginger	Kings Meadows, Tas
Andy Wall	Cumquat, Lemon & Lime	Barwon Heads
Rose O'Meara	Three Fruit – Orange, Lemon & Grapefruit	Mt Clear
Barbara Dorward	Orange & Lemon	Airport West
Jill Salathiel	Seville Orange	Buninyong
Janet Macdonald	Cumquat	Hampton East
Janet Macdonald	Seville Orange	Hampton East
Anne-Marie Primmer	Grapefruit Ginger	Eltham
Anne-Marie Primmer	Lemon Asian	Eltham
12 th Jar! Russell Luckock	Seville Orange & Red Citrus Caviar	Buninyong

***MarmalAshes* Buninyong Marmalade Association Inc**

A not-for-profit Community Association A0056934Y
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PO Box 563, Buninyong, Vic. 3357
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Dear Entrant,

Well another successful marmalade year – **and thank you to our entrants for again making this happen!**

Enclosed are the results Certificates for each of your entries which may include judges' comments that are aimed at helping you to improve your craft skills.

We were indeed fortunate to have our Patron, Lady Potter, to open our event and for her to highlight the need to preserve our Australian citrus industry. We have a significant home-grown citrus industry that produces excellent fruit on the doorstep of our big population centres – and fresh citrus fruit may well be one answer to help reduce the high rates of obesity in this country as a replacement for manufactured snack foods - especially for children.

Our Mayor, Cr Samantha McIntosh represented Council who have been great supporters of Buninyong Marmalade, especially with seed financial funding in our first three years. Subsequently we have been self-funding and our Committee has been extremely grateful for this support through donations, marmalade sales and especially Barbara Porter's two Banquets.

For my part, I am standing down from Buninyong Marmalade as the pressure of work mounts in other areas - and it is time for new ideas and input.

I have had a wonderful time with this bit of quirky fun after we lost cricket's Ashes to the England XI in the 2010/11 Australian Tour. Its serious when we lose – as England's Barmy Army likes to remind us.

However, rather than mope until the next Test series, Buninyong sent a challenge to England for something else they claim to have invented and this was accepted at the International Marmalade Awards in Cumbria - so it was 'game on'.

Buninyong CWA President at the time, June Henderson, and I scratched together a team of eleven marmalades plus the obligatory 12th jar to an amused fanfare in the press at this light-hearted challenge to that quintessential English tradition of marmalade. The Australian XI won that first contest and the next two – but lost the two after that - and 2016 was a draw. How will we go in March 2017?

Over these past six years your entry fees have supported various hospice and palliative care organisations to the tune of \$5,896. Executive Officer of Ballarat Hospice Care, Carita Clancy, was again present to advise of their essential palliative care work within the community.

In conclusion, I would like to thank the Committee for their hard work - June Henderson (Vice President), Lyn Fleming (Chief Steward), Sheila Etchells, Pat Howden, Jenny Bridgewater, Peter Glover, Karen Hulston (Secretary) and Judith Lukeis.

All the best and good luck with your marmalade-making in the future,

Russell Luckock,

President, *MarmalAshes* Buninyong Marmalade Association Inc