

2018 Artisan Marmalade Judges

Pam Corbin - Patron

Some twenty years ago Pam and her husband bought a small jam making business called Thursday Cottage. Relocating the business to East Devon, they spent many years making a profusion of different award winning preserves that became firm favourites of jam lovers the world over. Here they spent their days making wonderful jams, jellies, curds and marmalades under the Thursday Cottage label. Always using good, wholesome, seasonal ingredients, their products soon became firm favourites with jam-lovers the world over. Having hung up her professional wooden spoon, Pam still loves to pot- up and pickle whatever or whenever she can.

Ivan Day - Food Historian and Patron

Ivan Day is a celebrated food historian and the author of several books on the history of food. He has worked as a broadcaster, in both television and radio. His collections of antique books and equipment and re-creations of historic table settings have been exhibited at venues including the Philadelphia Museum of Art and the Museum of London. He is also a talented cook and confectioner with 40 years' experience in period cookery, and runs courses for the public at Wreay Farm in the Lake District.

Will Torrent – Pastry & Chocolate Consultant

Will Torrent is one of the leading pastry and chocolate experts in the UK with an award-winning patisserie background. Having worked with top chefs including Heston Blumenthal, Jamie Oliver and James Martin, Will is a Consultant Pastry Chef to Waitrose and author of three internationally best-selling books. He is a Judge for the Academy of Chocolate Awards, Quality Food Awards, Great Taste Awards and National Chef of the Year.

Xanthe Clay – Food Writer

Xanthe Clay is the long standing food writer for the Telegraph, President of the Guild of Food Writers and marmalade lover!

Mark Lewis – Food & Drink Consultant

Mark's career began with a retail management position at Oddbins Wine Merchants in 1987. After gaining 3 valuable years he moved to the fine wine department of Harrods Department Store in London and then into Grocery Purchasing.

In 1992 and as part of a young team he joined Harvey Nichols as Assistant Grocery Buyer and worked on the opening of the new 5th floor Foodmarket and specifically on the implementation of the Harvey Nichols Own Brand Food product range. During the next 10 years he became Grocery Buying Controller with direct responsibility for purchasing branded groceries and continued to develop the Own Brand products.

In 2003 he became the Brand Development Manager for Daylesford Organic and during the next 3 years developed an extensive range of organic Own Brand Food Products.

In 2006 he joined the American organic and natural food retailer, Whole Foods Market and worked on the development of the 'Everyday Value' Own Brand products, including grocery, dairy, non-food and wine.

Today Mark is known widely throughout the world in the Gourmet and Specialty Fine Food Market for his experience in Own Brand Development, purchasing and product Sourcing, he has now established Mark Lewis Food and Wine Ltd. and offers a range of project management services for Food and Wine Retailers, Distributors, Wholesalers and Manufacturers.

Jane Stuart Smith – Owner of the Whitehouse Restaurant

When Jane moved to the remote Highland peninsula of Morvern she was dismayed by the difficulty in getting her hands on locally grown vegetables, meat and fish. With her friend Sarah, she opened The Whitehouse Restaurant in the picturesque village of Lochaline in 2003 to change this. The Whitehouse is a seasonal restaurant which also caters for events at Ardtornish House. Jane supports Slow Food and their ethos of 'good, clean and fair' food. The Whitehouse has won many accolades since opening including Finalist in the Observer Food Magazine Restaurant of the Year awards and the Good Food Guide's Scottish Local Restaurant of the Year 2017. In her other job as a lawyer, she advises many hotels and restaurant on employment matters.

Sarah Greenwood – Head of Hudson's Media

Sarah Greenwood has worked with historic houses all her career. She inherited an East Coast Scots' marmalade tradition from her mother and regards the Seville Orange season as a highlight of the year, not least for its historical connections. In 15 years living overseas, she made a point of introducing friends to marmalade in West and East Europe, Africa and Asia.

Donna Smith – Sales Director at Thursday Cottage

Donna is the Sales Director at Thursday Cottage, based at Trewlands Farm in Tiptree, who operate a small production unit where a variety of high quality preserves, curds and marmalades are made by hand. The company has 50 years of preserving excellence, since its founding in 1963. Thursday Cottage produce the Dalemian Best In Show marmalade each year, which is sold at Fortnum & Mason in Piccadilly with a portion of proceeds going to charity.

Jane Maggs – Patron & Award Winning Marmalade Maker

Jane Maggs has been making homemade preserves, including marmalade, from her home in Wigton for over a decade now, with her company 'Wild & Fruitful.' Many of her jams and preserves are award winning, and she herself is a double gold star winner.

Dan Lepard – Baking Guru & Food Writer

Further information available.

Michael Perry – Patron