

2020 Artisan Marmalade Judges

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.

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.

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

Dan Lepard is an Australian Award-winning Baker, Food Writer, TV presenter and photographer. He has worked for great chefs all over the world, including Alastair Little, and he writes for the Guardian and Observer. Further information available.

Sarah Metcalf – Head Grocery Buyer and Fortnum & Mason

Sarah is the Head Buyer at Fortnum & Mason, and has an intensive history of luxury retail. Fortnum & Mason are longstanding sponsors of the Awards and every year help to select the very best Artisan marmalades for sale in their famous Piccadilly store.

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.

Seiko Ninomiya – Author and Patisserie and Tea Consultant

Seiko Ninomiya Studied at Le Cordon Bleu London Patisserie in 1998, and has specialized knowledge of Wine, Sake and Tea as a Licensed Sommelier. She provides consultation to hotels and restaurants for menu development, and is a member of All Japan Chief's Association, affiliate of WORLD ASSOCIATION OF CHEF'S SOCIETIES. Seiko is also a member of NIHONCHA (Japanese tea) Association and serves as Japanese Tea Instructor to general audiences, providing Japanese tea consulting services to Hotels and Restaurants in Tokyo. In 2010 she co-founded "Nino's Confiture" with her sister Yoriko, and in 2019 they co-published the Book "How to make World-class Marmalade & Jam".

Yoriko Ninomiya – Author and Award-winning Producer

Yoriko has 38 years of experience as Chief Purser of Inflight Service at Japan Air Lines. In 2010 she established a confiture business called "Nino's Confiture" with her sister Seiko in Ikata, to promote the beauty of the taste of tangerines from their home town. Since then, they have gone on to win numerous Double Gold and Gold Awards, as well as Great Taste Awards. Yoriko was involved in the first ever Japanese Marmalade Awards, and co-published "How to make the World class Marmalade & Jam" in 2019.

Florence Barker - Chef

Florence Barker is a chef who has previously worked at Raymond Blanc's - Le Manoir Aux Quat Saisons's, and currently works at iconic Italian restaurant River Café. She is very much looking forward to her first time judging the Awards – particularly as her favourite snack is Tahini and marmalade on toast!

Jo Swinnerton – Writer and Editor

Jo Swinnerton is a writer and editor who has worked on various food projects throughout her career, in print and online. After commissioning cookbooks for Pavilion Books, she edited a magazine for VisitBritain called The Taste of Britain, which focused on the finest food experiences to be had around the UK. She was the editor of Waitrose Seasons magazine and of The Fortnum & Mason Magazine, and for several years also edited Fortnum's website. It was at Fortnum's - when she had to taste and write about every flavour of marmalade in their considerable range - that her fascination with marmalade began. She now spends her spare time researching marmalade and its cultural and culinary history. She is also the author of *The Cook's Companion* (Robson Books) and a blog called Project Marmalade.

Joan Gate – Chef & Cookery Demonstrator

Joan Gate, together with her sister and partner of Food and Company Margaret, first supported the Dalemmain Marmalade Awards in 2007, when they delivered a demonstration of all things Orange to a modest group of marmalade lovers; no one could have known how successful the awards would become.

Food and Company have been providing popular and seasonal cookery demonstrations since 2005 at The Garden Hall, Mirehouse for the enjoyment of home cooks and food enthusiasts alike. Prior to this Joan has more than twenty years of experience in the corporate catering industry.