

The Dalem Main World Marmalade Festival

Programme – Saturday 14th March 2020, 10am – 4pm

ALL DAY:

THE MANSION

Visit the main house where you can see displays of thousands of marmalade jars spread through the main rooms; speak to the WI judges; collect your results in person; and see the marmalade shrine of winning jars. The rest of the tour also includes the Yeomanry Museum, seventeenth century rooms and the Marmalade Museum.

JAPANESE TEA

Served in the main house in the Music Room, we welcome back Keiji Hayashi who will be serving tasters of traditional Japanese Matcha Tea. See the tea being prepared and taste the different varieties.

ARTISAN TASTING IN THE BARN

Visit the Artisan tasting in the barn and try a hundred different varieties of Artisan Marmalade from all over the world! The 2020 Best in Show Marmalade is available to buy along with the winner of the 2019 *Japanese Marmalade Awards*. There is a variety of Gold Award winning products from around the globe selling their winning products including renowned producers *Thursday Cottage*.

REFRESHMENTS IN THE BARN

The marquee will be open all day to eat homemade food bought in the barn. We will be selling all of the favourites with scones, soup, cakes, pies, chocolate orange scones, and a range of marmalade infused treats!

EXCITING ACTIVITIES

In the marquee, you can have a go at the *Calvert Trust's* human fruit machine; meet *Oaktree Animal's* new Marmalade Cat; and produce your very own orange juice on our juicing bicycle! *Chestnut House* will be here with an array of marmalade and citrus flavour gins, and sake producer *Keigetsu* will be offering samples of their very own yuzu sake. We will also be joined by local folk group, *BlueJam*, who will be performing their beautiful, traditional music.

THE WELCOME TENT

The Girl Guides and Pete the Juggler will be welcoming visitors. Meet Paddington Bear, who is looking forward to tasting as many marmalades as he can! Try your hand at juggling in our workshops going on all day for grownups and children to learn the art of juggling, culminating in a great citrus juggling finale!

TIMED EVENTS AND LECTURES:

TIME	GENERAL	MEDIAEVAL HALL	BREW HOUSE
10am	<p>The Presentation: in the Marquee</p> <p>Find out who the 2020 Best-In-Show will be. Stainton School will launch the festivities with their Marmalade song, followed by the charity cheque presentation from last year's winner and the presentation of the <i>Homemade Award Winners</i>.</p>		
10.45am		<p>Marmalade Question Time</p> <p>Join an expert panel for answers to all of your marmalade questions. From cooking tips to flavour suggestions – we've got you covered. No question is too small, no problem too sticky!</p> <p>Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>	<p>New Ways for Old Skills – a Conversation with Pam 'the Jam' Corbin</p> <p>Patron, marmalade expert and judge, Pam Corbin talks about her commitment and experience within the preserves industry and how efficient small batch production can be. Pam will talk about her new book <i>The Book of Preserves</i>, which includes plenty about the unique Seville orange, and other ways to use it apart from marmalade!</p> <p>Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>
11am	<p>Juggling Workshop: In the Welcome Tent</p> <p>Join social circus trainer, Pete Duncan, in a juggling workshop, and learn the art of juggling! From scarves, to balls, to oranges, this is an interactive workshop to be enjoyed by all the family.</p> <p>Suggested donation: £2 children or £5 family, all proceeds to <i>Hospice at Home</i>.</p>		
11.45am			<p>Blanka's Marmalade Expedition</p> <p>Inspired by her Double Gold success at the 2013 <i>Marmalade Awards</i>, Blanka Milfaitova took to the road in her campervan on a 'Europe Marmalade Expedition', travelling 100,000 km and visiting over 40 countries including Gibraltar, Latvia and Iceland. From here, Blanka's marmalades have had extraordinary success. We welcome her back to Dalemain to discuss how she continues to make each jar of marmalade a heartfelt affair.</p> <p>Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>

TIME	GENERAL	MEDIAEVAL HALL	BREW HOUSE
12pm	<p>Juggling Workshop: In the Welcome Tent Join social circus trainer, Pete Duncan, in a juggling workshop, and learn the art of juggling! From scarves, to balls, to oranges, this is an interactive workshop to be enjoyed by all the family. Suggested donation: £2 children, £5 family, all proceeds to <i>Hospice at Home</i>.</p>	<p>Citrus in Japan - Miyuki Kokubu Yawatahama, home of the Japanese Marmalade Awards, is also home to Miyuki Kokubu who is an award-winning marmalade maker who began making preserves when she realised that she needed to do something with the fruit left over from her citrus aromatherapy oil production. We welcome her to Dalemain to share her story with patron Dan Lepard, who is also a judge for the <i>Japanese Marmalade Awards</i>. Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>	
12.30pm	<p>Live Judging of the Commonwealth Competition Join us in Dalemain in the Music Room for live judging of the <i>Thursday Cottage Commonwealth Marmalade Competition!</i> Each year we receive entries from countries from across the Commonwealth and the finalists will be tasted live. There are expert judges including patrons Dan Lepard and Michael Perry, and Walter Scott who is retired Managing Director of marmalade company <i>Wilkin & Sons</i>. Come to see what flavours and ingredients have been incorporated into the top marmalades - and which country will triumph.</p>		<p>Scents from Afghan Gardens Flore de Taisne will share the story of Abdullah Arsala, the master distiller, who has reclaimed his family farm in Afghanistan. Much of the land was opium poppy fields and he has re-planted them with bitter orange trees. His aim: to create Afghanistan's first essential oil distillery. Learn how Abdullah has turned orange blossom, roses and mountain herbs into exceptional quality organic essential oils and convinced over 1,600 farmers to switch from growing poppy to cultivating bitter orange in order to supply his distillery. Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>
1pm		<p>At the Sign of the Lemon Tree - Ivan Day In eighteenth century Britain, a lemon tree was the emblem of many fruiterers. It was often used on shop signs and trade cards. These merchants imported citrus fruits from Spain, spreading Mediterranean sunshine into countless British kitchens and providing the raw material for early marmalade makers. In this illustrated lecture, food historian Ivan Day discusses how these important trader-adventurers risked their lives on hazardous sea voyages to ensure that professional and domestic cooks and confectioners had plentiful supplies of good quality fruit. Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>	

TIME	GENERAL	MEDIAEVAL HALL	BREW HOUSE
1.15pm			<p>Cooking with Belinda We welcome back Belinda Hill, <i>Marmalade Awards</i> judge and chef, with more delicious recipes. As well as demonstrating pork and lamb meatballs in a lemon-yellow marmalade cream sauce served with toasted cumin noodles. There are be tasters of her famous marmalade ice cream! Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>
2.00pm	<p>Juggling Workshop: In the Welcome Tent Join social circus trainer, Pete Duncan, in a juggling workshop, and learn the art of juggling! From scarves, to balls, to oranges, this is an interactive workshop to be enjoyed by all the family. Suggested donation: £2 children, £5 family, all proceeds to <i>Hospice at Home</i>.</p>	<p>Marmalade Question Time Our expert panel are back, with answers to all of your marmalade questions, as well as suggestions and tips you never would have thought to ask! Come along and find out everything you've ever wanted to know about your favourite preserve. Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>	
2.30pm			<p>Sake Tasting Sake is a famous (and famously delicious) drink in Japan, and now Honami Matsumoto is giving it a special citrus twist! Also, visit her stand for tasters of classic sake, as well as her Keigetsu yuzu sake, handmade in the mountains of the northern Kōchi Prefecture. If you've never tasted sake before, this is the place to start. Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>
3.00pm		<p>Marmalade Gin Masterclass <i>Chestnut House</i> in Pooley Bridge has an incredible collection of over 400 gins. Join Darren Todd in a discussion of the history and practise of gin making with special focus on the delicious varieties of marmalade and citrus infused gin – and a tasting masterclass. Tickets £5.</p>	<p>Citrus in Japan Yawatahama, home of the <i>Japanese Marmalade Awards</i>, is also home to the award-winning marmalade maker Miyuki Kokubu. She began making preserves to do something with fruit left over from her citrus aromatherapy oil production. She will share her story with patron Dan Lepard, who is a judge for the <i>Japanese Marmalade Awards</i>. Tickets £5, all proceeds to <i>Hospice at Home</i>.</p>

Programme – Sunday 15th March 2020, 10am – 4pm

ALL DAY:

THE MANSION – all day

Visit the main house where you can see displays of thousands of marmalade jars spread through the main rooms; speak to the WI judges; collect your results in person; and see the marmalade shrine of winning jars. The rest of the tour also includes the Yeomanry Museum, seventeenth century bedrooms and the Marmalade Museum.

ARTISAN TASTING BARN – all day

Visit the Artisan tasting in the barn and try a hundred different varieties of Artisan Marmalade from all over the world! The 2020 Best in Show Marmalade is available to buy along with the winner of the 2019 *Japanese Marmalade Awards*. There is a variety of Gold Award winning products from around the globe selling their winning products including renowned producers *Thursday Cottage*.

THE MARQUEE – all day

The marquee will be open all day to eat homemade food bought in the barn. We will be selling all of the favourites with scones, soup, cakes, pies, chocolate orange scones, and a range of marmalade infused treats!

THE WELCOME TENT – all day

The Girl Guides will be welcoming visitors from the outer marquee, where they will have an array of homemade gifts and marmalade cakes to tempt you! Meet Paddington Bear, who is of course visiting the Festival in the company of the girl guides, and is looking forward to tasting as many marmalades as he can!

MEDIAEVAL HALL – NEW WAYS FOR OLD SKILLS – A Conversation with Pam Corbin – 11am

Patron and judge Pam Corbin talks about her commitment and experience within the Preserves Industry and how efficient small batch production can be. Pam will also talk about her new book *The Book of Preserves*, which includes plenty about the unique Seville and other ways to use it! Tickets £5, all proceeds to *Hospice at Home*.

THE MUSIC ROOM – THE MARMAL’ASHES – 11.15am

Live judging of the England vs. Australia Marmalade Test Match. Will England regain the Marmal’Ashes from the Tourists?

MEDIAEVAL HALL – MARMALADE QUESTION TIME – 12pm

Join our expert panel for answers to all of your marmalade questions. From cooking tips to flavour suggestions – we’ve got you covered. No question is too small, no problem too sticky! Tickets £5, all proceeds to *Hospice at Home*.