

The Rules:

1. Each entry will require to send 2 jars of Raspberry Jam, min 8oz (227g). One jar without label for judging and a second jar to be used for presentation with maker's name, address and date produced. The maker's name and packaging will not be seen by the judging panel.
2. For Homemade entries the label must contain ingredients, date produced and name and address.
3. For Artisan/Hotel,B&B etc entries the label must comply with current labelling legislation.
4. Closing date for entries will be 16th August 2011.
5. Judging will take place by our panel of Judges during August. Shortlisted entries will then be judged by our panel at the Dundee Flower & Food Festival where the Winners of the World Jam Awards will be announced.
6. Our experienced panel of judges will be looking for a quality product made by traditional methods using only the finest natural ingredients.
7. The judging will be based on the following: Appearance; Set; Aroma; Taste; Flavour and Texture.
8. The Judging Panel's decision will be final. They reserve the right to remove any entry from the competition.
9. Certificates will be awarded to the winner from each sub-category and the overall **"World Jampion"** will be awarded with the **"Jampion Jeelie Jar"**.

Please satisfy yourself that your packaging will protect your valuable cargo in transit. Plenty of bubble wrap or newspaper and sent in a sturdy cardboard box with sender's address on reverse side. We unfortunately can't return any jam, however we will accept a request in writing with entry form if you intend to collect jam, we will contact you to arrange this.

For more information on terms & conditions please visit www.worldjamawards.co.uk



www.worldjamawards.co.uk



The World...

Jampionships™

www.worldjamawards.co.uk

Are you the Berry Best Jam Maker in the world?
Our **"Jampionships™"** are a celebration of the mighty Berry Fields O' Blairgowrie and are set to be the first of an annual event.

Our top panel of Judges will be looking for quite simply the best Jam made by traditional methods using the finest natural ingredients.

Brought to the boil by the Blairgowrie & East Perthshire Tourist Association through their **"LOVE TO EAT"** project.

www.visiteastperthshire.co.uk



THIS PROJECT IS BEING PART-FINANCED BY THE SCOTTISH GOVERNMENT AND THE EUROPEAN COMMUNITY RURAL TAYSIDE LEADER 2007-2013 PROGRAMME.



Perthshire



The European Agricultural Fund for Rural Development
Europe investing in rural areas



The Scottish Government

Thomas Thomsson



Blairgowrie & East Perthshire
Tourist Association



Preserving the Past ...

The towns and villages of East Perthshire, for over 100 years, have been associated with soft fruit growing, especially Raspberries. Known as the Berry Capital of Scotland, the legacy remains but the picking has changed and the customers too. "The Berries"; so many stories tell of "dreels and luggies" or "The Tin City and Berry Buses", they have shaped our towns and given us a wealth of cultural and social history. The Berry Fields today stand alongside a fantastic area with the same friendly people all waiting to welcome you for a short break or a longer holiday. Excellent touring potential, award winning Hotels, B&Bs and Self Catering and High Streets brimming with independent shops. Celebrate the Legacy of "The Berries"; help preserve our glorious past, put us on the map and get those "jeelie jars" filled!

Judges: Our judging panel have been hand picked for their passion, knowledge and expertise in jam making, their showing and educational qualifications.

Our Kind Sponsors for 2011:

Pattasons Glass, International Supplier of Glass Jars and Bottles

Thomas Thomson, Blairgowrie Ltd. Soft Fruit Growers, Packers and Suppliers

Scottish Preserves, Blairgowrie. Award Winning Artisan Producer

Piob Mhor of Scotland, Blairgowrie. Highland Dress Wear Specialists

James McIntyre & Sons, Blairgowrie. Scottish Soft Fruit Plant Specialists

Blairgowrie Cookshop, Blairgowrie. Premier Cookware Accessories & Utensils

Bradberries, Blairgowrie. Family Run Cafe, home baking and freshly made sandwiches

D & B Grant, Essendy, Blairgowrie. Soft Fruit Grower and Supplier

H B Rutherford, Dundee. Print and Design Consultancy

This project has many Business and Private Supporters who have given time and hard work to develop this competition,

Our thanks to: Willie MacLeod (Scottish Preserves, Blairgowrie), Kay McClement (Ericht Holiday Lodges, Rattray), Verity Webster (Lands of Loyal Hotel, Alyth), Dundee Council and the Dundee Flower and Food Festival.



Entry Form 2011

Please send this part of the form with your JAM: (remember 2 jams per entry)

Name

Company Name (if applicable)

Address

.....

.....

Post Code.....

Contact Tel number.....

Email.....

please tick box if you would like your name/photo to be used in promotional or publicity material

if you would like more information about holidays in our area

Please indicate Category to be judged for your Raspberry Jam

Artisan Producer Entry Fee £15.00

Hotel/B&B/Restaurant Entry Fee £5.00

Homemade Entry Fee £3.00

Cheque/postal order enclosed with jam for £ payable to "BEPTA"

Please ensure that your entry is sent in approp. packaging and

Post or hand deliver to:
Lands of Loyal Hotel
World Jam Awards
Loyal Road
Alyth
Blairgowrie
PH11 8JQ

Delivered by hand to:
Blairgowrie Cookshop
High Street
Blairgowrie
PH10 6DA

