

## ARE YOU THE BEST JAM MAKER IN ENGLAND?

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Do your friends lust after your homemade damson preserves, your family swipe your gooseberry jams from the cupboard or do your neighbours covet your grandmother's recipe for rhubarb?

For 129 years, Duerr's has been making jams and marmalades from their great, great, great grandmother's recipes and this year they're asking the people of England to dust off their old family recipe books, head off to their local allotments and return to the kitchen as they take part in a national challenge to find the England's Best Jam Maker.

The winner of the competition will not only achieve the accolade of knowing they are the best in Britain, but they will also have their jam commercially produced and sold in independent retailers across the UK under the Duerr's Excellence in England range.

The new jam will join their English strawberry jam made from Yorkshire strawberries and English blackcurrant jam made with fruit from East Anglia as part of their Excellence in England range.

Competitive jam makers need to send a sample of their jam to the Duerr's master taster, who will judge each of the jams from across each region, with only the best being put forwards to the grand final at the end of the year.

Richard Duerr, Sales and Marketing Director, comments: "The nation has shown its support for English fruit farmers by embracing our English strawberry and blackcurrant jams. However, England was once famous for being a nation of jam makers – with children gathering fruits from bushes and trees to take home to their mother who would make their own jam. Today we're often asked to produce jams from people's childhoods – from damson and rhubarb to gooseberry and plum.

"If you think your mum's blackberry jam is best, or your local gooseberries will leave the nation gasping, then rise to the challenge and put them forward for England's Best Jam maker and prove that you make the best jam in England by sending it to our chief taster at Duerr's."

All entries must be created using English produce and will be sampled by Duerr's chief taster; with the regional winners being selected before a national winner is unveiled.

Full competition details and terms can be found by following the 'competition' link at [duerrs.co.uk](https://duerrs.co.uk)

Send your submissions in a sealed glass jar to: Chief Taster, F. Duerr & Sons, Floats Road, Roundthorn Industrial Estate, Wythenshawe, Manchester, M23 9DR.

<http://duerrsjammaker.wordpress.com/>