

*The Royal*<sup>®</sup>

AGRICULTURAL WINTER FAIR



A CENTURY OF CHAMPIONS

# 2022 BUTTER TART COMPETITION



PRESENTED BY

**metro**

## COMPETITION INFORMATION

**ENTRY CLOSING DATE:**

Friday September 30<sup>th</sup>, 2022

**ENTRY FEE:**

\$12.00 per entry

**EXHIBIT ARRIVAL:**

Tuesday October 18<sup>th</sup> and Wednesday October 19<sup>th</sup>, 2022,  
between 9:00 am – 4:00 pm

Open to both home bakers and professional  
bakers in their respective sections.

## JUDGING INFORMATION

**DATE:**

Thursday October 20<sup>th</sup>, 2022

## COMMITTEE

Heather Fraser  
Jean Beauchemin  
Steven Backs  
Karen Fisher  
Emerie Brine  
Paula Deane

Judi Kingry  
Kathleen Fisher  
Samantha George  
Elizabeth Peeters  
Landon Logie  
Valerie Keast

## NEW IN 2022

In order to celebrate our winners this year, we are requesting a submission of 2-3 photos of your product, work space or farm to be featured on our virtual platform.

In addition, please provide any applicable Instagram or Facebook handles.

Submissions can be made via AssistExpo, our online entry system, when entering.

**Questions? Please email us directly at [entry@royalfair.org](mailto:entry@royalfair.org)**



## GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a fourth straight year. Along with their pledge to back locally sourced food, Metro is committed to finding and supporting local suppliers and manufacturers to feed Ontarians in new and exciting ways. Metro is looking for entrepreneurs who are ready or on the cusp of being ready for retail. Local food or beverage companies will have the opportunity to be assessed for Metro's Locally Sourced program and invited to a Metro Buyer's meeting, with the potential to receive business coaching and finalize their product for distribution in Metro stores in Ontario!

### WE LOOK FORWARD TO CROWNING THIS YEAR'S ROYAL CHAMPIONS!

For more information or to get involved in the Metro's Locally Sourced Program **please email [entry@royalfair.org](mailto:entry@royalfair.org)**



## RULES & REGULATIONS

1. Entries must be made via AssistExpo, RAWF's online entry system, or a paper RAWF entry form must be completed and sent (with appropriate entry fees) to the address indicated on the entry form by the closing date.
2. ALL exhibits whether shipped (prepaid) or delivered in person must arrive at the RAWF between Tuesday October 18, 2022, and Wednesday October 19, 2022, between 9:00 am – 4:00 pm. Please ensure you provide your courier with the office hours above when scheduling your shipment. Exhibits must be delivered to:  
Agriculture Show Office  
Royal Agricultural Winter Fair  
Door #33, Manitoba Drive, Exhibition Place  
Toronto, ON M6K 3C3  
Telephone: (416)-263-3418
3. All exhibitors entering in the Homemade division must be individuals who are home bakers. Tarts submitted to this division must be prepared by the individual whose name appears on the entry form. They do not need to be prepared in commercial kitchens.
4. All exhibitors entering in the Professional division must be a professional, retail or wholesale baker by trade. Tarts submitted in this division must be prepared in the commercial kitchen of the business whose name appears on the entry form.
5. After the entry closing date, the RAWF will send each exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the Section #, class # and ID# for each entry. Please match your entries with the labels and place these labels on your containers. All entries will be anonymous and the origins of the entry will not be shared until all of the judging has been completed.
6. Exhibitors may enter multiple tarts into the competition as long as they are individual varieties as per the limits listed below. Each variety should have its flavour

identified (ie. plain, raisin, chocolate, etc.) but no other identification will be allowed with the entries. The flavour identified will be what is published in the results and promoted through RAWF media.

NEW IN 2022: Entry limits per class are as follows:

- |                |                                 |
|----------------|---------------------------------|
| <b>Class 1</b> | One (1) entry per exhibitor     |
| <b>Class 2</b> | Three (3) entries per exhibitor |
| <b>Class 3</b> | Five (5) entries per exhibitor  |

Tarts will be judged on the following criteria:

- |                      |          |
|----------------------|----------|
| <b>Originality</b>   | 5 points |
| <b>Taste</b>         | 5 points |
| <b>Texture</b>       | 5 points |
| <b>Appearance</b>    | 5 points |
| <b>Crust Quality</b> | 5 points |
| <b>Aroma</b>         | 5 points |

7. Entries should be delivered in disposable unmarked containers. The RAWF will not be returning or holding onto any containers that entries arrive in.
8. All leftover entries will be the property of the RAWF. No entries will be returned.
9. A minimum of 6 tarts must be submitted for each entry for judging and champion feature. No mini or bite-sized tarts will be accepted. All entries must be full-sized tarts.
10. Placings of tarts and award decisions by the judging panel are final. Any protests should follow rule #36 in the General Rules and Regulations.

### NEW RULE IN 2022

Rule #6: Entry limits per class are as follows:

- |                |                                 |
|----------------|---------------------------------|
| <b>Class 1</b> | One (1) entry per exhibitor     |
| <b>Class 2</b> | Three (3) entries per exhibitor |
| <b>Class 3</b> | Five (5) entries per exhibitor  |

## SECTIONS

### 830H Homemade Division

All exhibitors entering in the Homemade division must be individuals who are home bakers with no intention of selling their product. Tart submitted in this division must be prepared by the individual whose name appears on the entry form. They do not need to be prepared in a commercial kitchen.

### 830P Professional Division

All exhibitors entering in the Professional division must be a professional, retail or wholesale baker by trade. Tarts submitted in this division must be prepared in the commercial kitchen of the business whose name appears on the entry form.

## CLASSES

#### Class 1 Plain Butter Tarts

#### Class 2 Traditional Butter Tarts (Raisins and/or Nuts)

#### Class 3 Special Ingredient Butter Tarts

## PRIZE MONEY

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
\$50	\$45	\$40	\$35	\$30

## SPECIALS

### JUDGES CHOICE

One winner will be selected from among all butter tart entries (Homemade and Professional) by the competition judges.

### PREMIER EXHIBITOR - HOMEMADE (830H)

One winner will be selected from among all butter tart entries of the division, whose entries earn the highest cumulative number of points. It is not necessary that exhibitors compete in all classes. Points will be given out as follows:

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
25	15	10	5	3

### PREMIER EXHIBITOR - PROFESSIONAL (830P)

One winner will be selected from among all butter tart entries of the division, whose entries earn the highest cumulative number of points. It is not necessary that exhibitors compete in all classes. Points will be given out as follows:

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
25	15	10	5	3

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## ROYAL WINTER FAIR COVID-19 STATEMENT

The Royal Agricultural Winter Fair continues to closely monitor the COVID-19 (Coronavirus) pandemic. The health and safety of our staff, exhibitors, partners and the community at large are our top priorities, and we will adhere to all recommendations put forward by the government and health officials.

Staff work to ensure that all of our competitions meet the current regulations of the City of Toronto and the Government of Ontario.