



**2020  
BUTTER TART  
COMPETITION**



[www.royalfair.org](http://www.royalfair.org)



Presented by **metro**

Chair: William Roberts  
Vice Chair: Tania Ganassini

## COMMITTEE

Heather Fraser Jean Beauchemin  
Steven Backs Karen Fisher  
Emerie Brine Paula Deane  
Judy Kingry Kathleen Fisher  
Samantha George Elizabeth Peeters  
Landon Logie Agatha Podgorski

## COMPETITION INFORMATION

Entry Closing Date: Thursday, September 10, 2020  
Entry Fee: \$10.00 per entry  
Exhibit Arrival: Tuesday, September 29 to Thursday, October 1, 2020  
9:00am - 4:00 pm

## JUDGING INFORMATION

Date: Friday, October 2, 2020

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

## NEW IN 2020!

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 [rtheriault@royalfair.org](mailto:rtheriault@royalfair.org)

## NEW DELIVERY LOCATION

Please refer to Rule #2 for the new 2020 delivery location/address

### GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a second 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 AND 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 must arrive between Tuesday, September 29, 2020 and Thursday, October 1, 2020 between 9:00am - 4:00pm. Exhibits must be delivered to:  
**Royal Agricultural Winter Fair, Show Office**  
**c/o Brampton Fairgrounds**  
**12942 Heart Lake Rd**  
**Caledon, ON, L7C 2J3**  
Please ensure you provide your courier with the office hours 9:00am - 4:00pm when scheduling your shipment.
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. **NEW IN 2020:** Exhibitors may enter no more than 5 varieties per class. 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.
7. Tarts will be judged on the following criteria:
  - a. Originality - 5 points
  - b. Taste - 5 points
  - c. Texture - 5 points
  - d. Appearance - 5 points
  - e. Crust Quality - 5 points
  - f. Aroma - 5 points
8. Entries should be delivered in disposable unmarked containers. The RAWF will not be returning or holding onto any containers that entries arrive in.
9. All leftover entries will be the property of the RAWF. No entries will be returned.
10. 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.
11. 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 2020

Rule #6: Exhibitors may enter no more than 5 varieties per class.

## SECTIONS

### 830H Homemade Division

All exhibitors entering in the Homemade division must be individuals who are home bakers. 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

1 Plain Butter Tarts

2 Traditional Butter Tarts (Raisins and/or Nuts)

3 Special Ingredient Butter Tarts

## PRIZE MONEY

(SECTIONS 830H/830P ALL CLASSES)

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 (Home-made 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:

Place	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
Points	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:

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

## RAWF 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.

## HOW WE ARE KEEPING YOU SAFE

- No-contact drop off location for entries
- Masks for all RAWF Show Office staff and competition facilitators
- Physically distanced judging stations
- Sanitization of entries between each handler
- Plexiglass separation between judging stations
- Hand sanitizers for each judging station
- Continuous disinfecting of high-touch areas throughout exhibition grounds and RAWF Offices
- Increased hand sanitizer on-site
- Disinfecting of all surface and high-touch areas between competitions
- Temperature checks for staff, facilitators and judges upon arrival