



The Butter Tart – a Canadian Icon

Manitoulin Island Best Butter Tart Contest



NOTE: ONLY PLAIN OR RAISIN CAN BE ENTERED



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NO NUTS (or your entry will be disqualified)

Categories:

Manitoulin Island's Best Butter Tart – Youth

Butter tarts do not have to be made in a certified kitchen to enter the competition. The competitor must be 12 and under and must make the entire butter tart entry, from pastry to filling on their own without assistance by an adult. We would like to be able to post photos of our young contestants so please provide us with a photo of the competitor making their tarts. These photos can be emailed to manitoulinculinarytourism@gmail.com. The photos will be used in social media and on the manitoulinculinarytourism.ca website.

Manitoulin Island's Best Butter Tart - Home Baker

Butter tarts do not have to be made in a certified kitchen to enter the competition, but you will not be able to have a booth in the show to sell your product. Should you wish to have a booth (which we would like you to do – what is a butter tart competition if people cannot buy a butter tart?) you will be given access to a commercial kitchen the day before.

Manitoulin Island's Best Butter Tart – Business

Butter tarts can be both entered into the competition and your business can also have a booth should you wish to sell and promote your butter tarts. We hope you will consider having a booth and selling your butter tarts!

Contest Rules and Regulations

You must be a resident of Manitoulin Island to enter **the “Manitoulin Island Best Butter Tart Contest”**. You do not need to be a year-round resident, but you must own property on Manitoulin Island.

Your butter tarts must contain maple syrup from a local maple syrup vendor. The local producer must be identified on your application form.

Contestants must provide (4) tarts for the competition judges. Entries must be delivered in disposable containers. No containers will be returned. Your container must have your name on the container.

Cost to enter

There is no cost to enter the competition but if you wish to sell your butter tarts you will be charged the vendor fee of \$25 (or you can share a booth with the local maple syrup provider you used and split the \$25 fee with them. As this is peak maple syrup production season, they may not be able to attend in person so you might be able to help them out with selling their product).



Butter tarts can be delivered to the upstairs, 2nd floor kitchen area at the Kagawong Park Centre between 9 and 10 am on March 28th.. The deadline for entry is March 10.

The contest will be judged on March 28th between 11 and 12. The winner will be announced after the judging (approx. 12:30pm). The winner will be able to hang the “Manitoulin Island Best Butter Tart” award at their booth as soon as the winners are announced. There will be first, second and third prizes awarded.

Entrants unconditionally grant Manitoulin Culinary Tourism the rights to all image media of their entry and of the accompanying entrants in whole or in part, for any advertising or promotional purposes whatsoever in any and all types of media. The entrant’s name will be included whenever it is used

Judging

The decision of our judges is final.

Each entry will be assigned a number, thus enabling a “blind” judging. No judge or contestant will be privy to assigned numbers during the contest. Contestants who attempt to learn their assigned number(s) will be asked to leave, forfeiting their entry and entry fee. **Entries identified will be disqualified and the entry fee will be forfeited**

In the interest of preserving contestant entry anonymity, no contestant shall enter the area where butter tarts are sorted by the organizers and where judge’s scores are tallied.

Entries will be disqualified for the following reasons, and at the sole discretion of the organizers:

- Branding or identification on butter tarts.
- Indication that tarts submitted have not been prepared by the entrant whose name appears on the application.
- Not providing proof that tarts were baked in a certified kitchen (if being sold at the festival).
- Tarts are not regular size (no mini or bite-size).
- Tarts that are not delivered to the contest by an adult.
- Fewer than the specified number of tarts submitted.
- Incomplete contest entry form or unpaid vendor fee if tarts are being sold at the festival
- The local Maple Syrup producer you partnered with must be identified
- Proof of Manitoulin Island Residency

Judging Criteria for Traditional Butter Tarts

We will be following the Ontario Best Butter Tart Judging criteria

<https://www.midland.ca/en/community-tourism-culture/contest.aspx#Traditional-Butter-Tarts>

General Appearance /50

Baking (even size, uniform consistency) /10

Crust (attractive edging, design) /10

Colour (golden brown, even colour) /10

Texture (flaky, not too greasy, even thickness) /10

Overall appeal of the tart (visual) /10



Filling and Taste /50

Proportion of filling to size of crust/10

Crust (not over or under baked) /10

Texture-pleasing (not gritty, mushy, dry) /10

Flavour (Pleasing? Overpowering?) /10

Overall appeal (taste) /10

Total possible points: 100 per judge.

Should a tie occur, the tie will be broken based on the contestant who has the highest score on proportion of filling to size of crust, if a tie still exists the highest score for texture will be taken.

If you have any questions or need access to the commercial kitchen please contact Barbara Baker at 705-368-3114 or via email at manitoulinculinarytourism@gmail.com

ENJOY the competition. BEST OF LUCK TO YOU!