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**Presents:  
2nd Annual Ottawa Valley Butter Tart   
Festival and Contest**

**Saturday, November 7, 2020   
Petawawa Civic Center, 16 Civic Centre Road, Petawawa**

Are your butter tarts worthy of being named Best Butter Tart in the Ottawa Valley? We invite you to show off your skills and enjoy a friendly competition with local bakeries, neighbours and friends.

**IMPORTANT INFORMATION**: All entries, regardless of division, must be baked in a **CERTIFIED AND HEALTH INSPECTED KITCHEN**. This means home/amateur bakers **CANNOT** bake their butter tarts in their own home kitchen, unless, it has been certified by the local health unit. Proof of inspection is required and will need to be provided at time of providing your butter tarts to the contest area.   
  
If you are a Home/Amateur baker you can contact your local health unit for a list of certified kitchens in your area. For those in the Renfrew County area, our local health unit is [www.rcdhu.com](http://www.rcdhu.com)

**The Butter Tart Contest Information**

There will be two divisions in this contest:

1. The Professional – registered business – your baking skills pay the bills.  
   This division will be judged by our honourable judging panel comprised of professional chefs and celebrities.
2. The Home/Amateur Baker – you bake for fun or love and you do not have a main income source from selling your baking  
   This division will be judged by the public attending the butter tart festival. The public who wish to judge the home/amateur baker contest can pay a fee of $2 to judge one (1) category. Maximum of 48 people will judge based on a ballet system. (1st come, 1st served basis).

There are three categories in each division, each participant may enter as many categories as they wish to compete in:

1. The Traditional – Plain, Pecan, Raisin, Maple Walnut and Coconut
2. Valley Style – Still a butter tart, but you have added a twist with a non-traditional ingredient or two! Think cheesecake, bacon or marshmallows
3. Specialty – Gluten Free, Keto or Diabetic

Winners in the Home/Amateur division receive bragging rights, a ribbon and a prize item.

Winners in the Professional division will receive bragging rights, a ribbon and a **cash** prize

First Place – Blue Ribbon   
Second Place – Red Ribbon   
Third Place – White Ribbon

**Entry Guidelines**

**Home/Amateur Baker Professional Baker**

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| **12 (one dozen)** butter tarts per entry must be submitted for judging. | **5 (five)** butter tarts per entry must be submitted for judging. |
| Bakers must not use any prepackaged items | Bakers must not use any prepackaged items |
| Entries must be delivered in person and on time  **Saturday, November 7th between 8 am and 10 am.** | Entries must be delivered in person and on time  **Saturday, November 7th between 8 am and 10 am.** |
| $10.00 fee for each entry/category (1 entry permitted per category) | $10.00 fee for each entry/category (1 entry permitted per category) |
| Tarts or packaging must not have contestant name or identifying marks | Tarts or packaging must not have contestant name or identifying marks |
| Labelled correctly  - Name of Category  - Flavour of Tart  - Date Prepared  - Ingredient List (for allergy purposes) | Labelled correctly  - Name of Category  - Flavour of Tart  - Date Prepared  - Ingredient List (for allergy purposes) |
| Butter tarts must be displayed on a disposable tray or plate securely wrapped | Butter tarts must be displayed on a disposable tray or plate securely wrapped |

**RULES**

1. Ottawa Valley’s Best Butter Tart Contest is open to any individual who has reached the age of majority (18). Applicants must be residents of Ontario or be businesses operating in the province of Ontario.
2. Tarts must be made by the person/business listed on the application. **All tarts, including those baked by amateur/home bakers, MUST BE MADE IN A HEALTH INSPECTED KITCHEN.**
3. Entry applications must be emailed to [events@uovchamber.com](mailto:events@uovchamber.com)
4. The entry fee is **$10 per ~~flavor~~ category**, with a limit of one entry per baker per ~~flavor~~ category.
5. Payment of **All Contest Entries** are payable by e-transfer to [manager@uovchamber.com](mailto:manager@uovchamber.com) at time of application submission or will not be considered entered.
6. **All Contest Entries and payments must be submitted by 5:00 pm September 30th, 2020 There will be no refund of entry fees if registrant does not deliver their tarts on the appropriate day/and or time or cancels their participation in the event.**
7. Entries will be disqualified for the following reasons, and at the sole discretion of the event staff and judging panel:

* **Branding or identification on butter tarts**
* **Indication that tarts submitted have not been prepared by the entrant whose name appears on the application**
* **Insufficient or no proof that tarts were baked in a certified Health inspected kitchen**
* **Tarts are not ~~a~~ regular size**
* **Tarts not delivered to the contest by an adult**
* **Fewer than the specified number of tarts submitted**
* **Incomplete contest entry form or unpaid entry fee**

1. Entrants unconditionally grant the organizers the rights to all image media of their entry and of the accompanying adults in whole or in part, for any advertising or promotional purposes whatsoever in any kind and all types of media.
2. Entries should be ready for submission prior to being delivered to the judging area and be in DISPOSABLE CONTAINERS. Please do not submit your entries in anything other than disposable containers as we will not be responsible for returning any Tupperware, service trays, muffin tins, etc.
3. Applications will be on-line at [www.uovchamber.com](http://www.uovchamber.com) or emailed upon request. Requests should be emailed to [events@uovchamber.com](mailto:events@uovchamber.com)
4. Questions regarding the contest, contest rules or entry registration procedure may be directed to [events@uovchamber.com](mailto:events@uovchamber.com)

**Specific Rules for Divisions**

**Amateur/Home Baker Professional Baker**

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| --- | --- |
| * Bakes for fun or love and does not provide a main income | * Registered business; your baking skills pay the bills |
| * Must enter 12 (one dozen) tarts for judging. These tarts will be sectioned by event staff for public tasting | * Must enter 5 (five) tarts for judging. These tarts may be sectioned by event staff for professional tasting |
| * Will be judged by the public who pay $2 to judge one category (max 48 people per category) | * Will be judged by our professional judges on pre-determined documented judging criteria |
| * Contestants are not allowed near judging table and can’t attempt to influence judging | * Contestants shall not linger near or enter the judging room |
| * Each entry will be assigned a number, thus enabling a “Blind” judging. Contestants who attempt to learn their assigned number(s) will be asked to leave, forfeiting the entry. | * Each entry will be assigned a number, thus enabling a “Blind” judging. Contestants who attempt to learn their assigned number(s) will be asked to leave, forfeiting the entry. |

**Important Dates and Times**

* Butter Tart Contest date is **Saturday,** **November 7th, 2020.**
* The deadline for entries and payment of entry fees is **September 30, 2020 at 5:00 pm.** We strongly recommend entering ASAP due the high interest that has been generated.
* **BUTTER TARTS FOR THE CONTEST MUST BE DELIVERED IN PERSON TO THE PETAWAWA CIVIC CENTRE, 16 CIVIC CENTER ROAD, PETAWAWA, ONTARIO on Saturday, November 7th between 8 am and 10 am.**
* The contest will be held in the upper level of the Petawawa Civic Centre.
* Judging for the Home/Amateur Division by the public in the main hall:  
  11:30 am – Traditional  
  12:30 pm – Valley Style  
  1:30 pm – Specialty
* Judging of the Professional Division by our professional judges starts at 11:00 am and proceeds until they have completed this noble task.
* All winners in both divisions will be announced at 3 pm and prizes awarded.