



# The First Taste of Spring Maple Syrup Festival

John R. Park Homestead – Best Maple Butter Tart Contest

## Prizes in Each Category -

1st – Best Maple Butter Tart ‘Crown’ and Ribbon and \$50 Maple Market Gift Certificate

2nd – Ribbon and \$25 Maple Market Gift Certificate

3rd – Ribbon and \$10 Maple Market Gift Certificate

## Categories –

- 1) Best Traditional Maple Butter Tart – Amateur
- 2) Best Traditional Maple Butter Tart – Professional
- 3) Most Creative Combination Butter Tart – Amateur
- 4) Most Creative Combination Butter Tart - Professional

## Homemade Maple Butter Tart Contest Rules -

- Any homemade maple butter tarts are welcome in the Amateur categories.
- Any professional (bakery, chef, restaurant, etc.) maple butter tarts are welcome in the Professional categories.
- This contest is open to bakers of all ages!
- Tarts must be entered in the name of the person who made it.
- Contestant may enter in up to two different categories
- Each tart must be made from scratch and based in a standard size tart pan form – 2” x 1.25” (ex. no ‘mini’ tarts).
- You may not use pre-made store-bought crust; crust must be homemade.
- The butter tart **MUST** contain pure maple syrup and/or pure maple sugar in the ingredients
- An ingredients list and recipe must be provided with the tart upon contest entry. Note: this information will not be shared publicly, it will only be provided to the contest judges to assist with the adjudication.

## How to Enter Your Maple Butter Tart –

- Four (4) of the same tarts are required to be submitted as ‘one entry’ in any category (1 tart x each of the 3 judges, and 1 additional tart as a back-up).
- Deliver your maple butter tarts to the contest site, at the John R. Park Homestead Conservation Area, 915 County Road 50 East, Harrow between **9am and 5pm on Friday, March 20<sup>th</sup>, 2026.**
- Please bring your tarts in a clean, dry container that you do not need returned to you (ex. baking box, or covered foil pan). Packaging of the tarts is not considered in the contest. All tarts will be transferred to identical serving plates before being presented to the judges to prevent packaging/presentation from inadvertently influencing the evaluations.)
- At the time of delivery, your maple butter tarts will be given an entry number for identification, maintaining confidentiality of the bakers.
- Fill out the registration form upon drop off.

- Acknowledge that the entered tarts become the property of the First Taste of Spring Maple Syrup Festival and that you do not get your tart(s) or containers back.
- If you win you give your permission to have your photo and/or photos of your tart entry taken during the announcement ceremony and have it used for this and future Maple Butter Tart Contests and Maple Syrup Festival promotional materials.
- A copy of your pie recipe, on a 3x5 card or 8.5x11 paper, with a list of ingredients must be provided with the recipe name, contestant name and phone number and/or email address, at time of drop off. Again, this information will NOT be made public and is only for use/review by the judging panel.
- All contest entrants will receive a Maple Butter Tart contest ribbon.

#### Judging –

- Contest Judges will be announced publicly a minimum of one week prior to the contest date.
- Judging will start at 11:30am on Saturday, March 21st, 2026.
- Judges will not be present at the contest site on the Friday while the tarts are delivered to ensure confidentiality of the bakers.
- Judging area will be "off limits" to all but Judges and Site Staff/Related Contest Volunteers during the judging period.
- Minimum of three Judges
- Winners in each category will be announced and awards will be presented in the Creative Commons of the Conservation Centre at 3:00pm on Saturday, March 21, 2026.
- Winners will be asked to stay on-site for a few minutes following the awards for photo opportunities.

#### Contest Criteria and Point Values –

##### Definitions:

- 1) Traditional Maple Butter Tart:
  - Tart submissions in this category must be classic plain butter tarts – plain meaning with no additions like nuts or raisins. They should be the classic Canadian style with a pastry shell and a filling made from ingredients such as butter, sugar, eggs, syrup, etc. Remember that, for this contest, all entries MUST include real maple sugar and/or real maple syrup.
- 2) Creative Combination Butter Tart:
  - Tart submissions in this category must be a traditional butter tart as described above, but with the addition of a creative combination of additional ingredients. For example, nuts, raisins, or other creative elements of your choosing. Remember that, for this contest, all entries MUST include real maple sugar and/or real maple syrup.

##### Scoring:

- Each maple butter tart will be judged on the following, out of 100 possible points:
  - Overall Appearance – points 1-20
  - Crust – Color, Texture, Doneness, Flavor – points 1-15
  - Filling – Consistency, Doneness, Consistency, Flavor – points 1-15
  - Authentic Maple Flavor – points 1-20
  - Overall Flavour – points 1 – 15
  - Creativity – points 1-15

- Each judge assigns a numerical value in each criteria category, without consultation with the other judges.
- The maple butter tart receiving the highest total numerical value is the winner in each category.
- The Maple Butter Tart Contest Committee (made up of staff/volunteers) will tally the judging sheets.
- In the case of a tie, the judges will judge those tarts again.
- The decision of the judges is final.
- As above, Winners will be announced after the judging is complete at 3pm on March 21st, in the Creative Commons room inside of the John R. Park Homestead Conservation Centre.

#### Deposition of Tarts –

All maple butter tarts become the property of the Maple Syrup Festival – Maple Butter Tart Contest Committee. Samples will not be available to the public.

#### Contest Contact Information –

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