

World Buttery Championship 2024

Terms & Conditions

General

The competition is the Slow Food Aberdeen City & Shire ‘**World Buttery Championship**’.

The organisers of the competition are **Slow Food Aberdeen City & Shire (SFACS)**

The competition will be held on **Thursday 21st November 2024** in the training kitchens at

North East Scotland College (NESCOL)

Aberdeen City Campus, Gallowgate, Aberdeen, AB25 1BN

Each competitor is required to submit a recipe for at least 12 traditional butteries. Recipe must include all ingredients and the method for preparation. **SFACS will NOT disclose any details of any submitted recipe.**

Competitors must supply their own ingredients and can weight out ingredients in advance if they wish but no further preparation is allowed.

The butteries are to be tasted and therefore it is important that ingredients and equipment is stored and used appropriately, thus complying with Food Safety Act and Food Hygiene Regulations. Appropriate clothing and footwear must be worn at all times in the kitchen.

Each competitor will be required to present 12 butteries for the judges to taste.

For the Best Retail Buttery - The NESCOL kitchens will be available from 8 a.m. on the day of the competition for setup and the competition will begin at 8:30 a.m.

For the Best Home Baked Buttery - The NESCOL kitchens will be available from 1 p.m. on the day of the competition for setup and the competition will begin at 1:30 p.m.

Late arrival will not be permitted.

The closing date for entries is Friday 14th November 2024.

Competitors must be available to compete in the cook-off on Thursday 21st November 2024.

Any applicant who is deemed by SFACS to be associated with the competition organisers will not be allowed to compete.

Successful entrants will be advised of the timings once all entries have been received and reviewed.



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Equipment

Food Mixers, commercial provers, ovens and stainless-steel work benches will be available.

If competitors wish, they may bring their own scales and favourite baking trays, bowls, boards, utensils, etc. but NESCOL has a supply of these if required.

Dish washing facilities will be available.

Registration Fees

A non-refundable fee of £20.00 is required for processing the application.

Submission of an entry and payment of the registration fee does not guarantee entry into the competition.

The competition is being organised to find the best traditional buttery and all applications will be reviewed by our selection panel. Only one entry per person will be accepted, multiple entries from the same company will be considered.

SFACS reserves the right to reject any entry which is deemed by the panel to be unsuitable or not conforming to the rules.

Payment can be made by:

Bank transfer using reference WBC2024 and your name to our bank Sort Code 80-22-60 Account No. 15007163

Credit card by calling 07984 041847

Cheques, Postal Orders, Money orders made payable to Slow Food Aberdeen City & Shire to the address below.

Judging

A panel of judges will be selected by the SFACS

Judging will be done as a blind tasting and each competitor's butteries will be given a number so that judges do not know which competitor produced each entry. This will only be known by the organisers.

Each entry will be awarded points between one and ten by each judge for appearance, texture and taste. The entry with the highest score will be declared the winner. The decision of the judging panel is final.



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Prizes

The winner in each category will receive the World Buttery Championship 2024 trophy, a certificate and a Slow Food Apron

The first and second runners up will receive a certificate and a Slow Food Apron

All applications and payment should be received by us no later than Friday 14th November 2024. Applications received after this date **may** not be accepted.

Additional Terms

All competitors **MUST** agree that **ANY** use or reference to the competition or winning title will **ONLY** be used to promote Traditional Recipe Butteries. This will prevent any association between the World Buttery Championship and the use of non-traditional ingredients. Specifically, there should be no association of any kind to any product that uses palm oil or any other ingredients not included in the following list unless agreed in writing with Slow Food Aberdeen City & Shire.

Traditional Ingredients List: Flour, Butter, Lard, Salt, Sugar, Yeast, Water.

Applications

Applications can be made online at <http://www.slowfoodaberdeen.com/apply24/> or by filling in this [Application Form](#) and sending it to :-

Slow Food Aberdeen City & Shire, c/o Glenmore House, Summer Place, Dyce, Aberdeen AB21 7EJ

Applications can be made online at <http://www.slowfoodaberdeen.com/wbcapply/> or by filling in the form below and sending it to: -

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Title	
Name	
Address	
Postcode	
Telephone Number	
Mobile Number	
Email Address	
Pen profile (Please provide us with a brief background and attach a photograph of yourself)	
Recipe	
Ingredients	
Method	

I confirm that I have read the rules and agree to abide by them and I grant SFACS permission to use my photograph for publicity purposes if required.

Date..... Signature.....