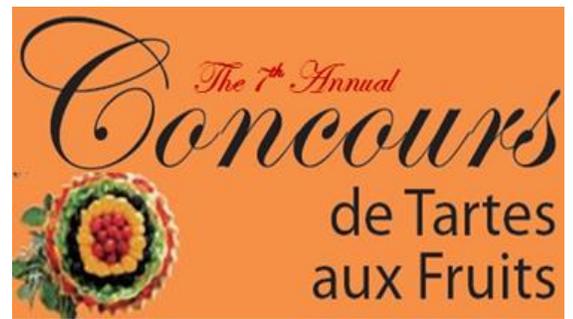


# Chefs' Information

## ***Seventh Annual Concours de Tartes aux Fruits***

Portland's 7th Annual Concours de Tartes aux Fruits will be held Thursday, August 7, from 5:30-7:00 p.m. at Multnomah Athletic Club (MAC), 1849 SW Salmon, in downtown Portland. The event is organized by the nonprofit Alliance Française in partnership with the Oregon Culinary Institute and Multnomah Athletic Club.



In this event, chefs from throughout the city will compete to win recognition for creating the best fruit tarts. The panel of celebrity judges will be headed by James Beard award winner, Philippe Boulot (Executive Chef at Multnomah Athletic Club). Members of the public will purchase tickets to attend the juried competition and enjoy sampling the tarts as well as sparkling wine, Lillet French apéritif wine, and imported French cheeses and charcuterie.

### **What the Competing Chefs Will Provide, and When**

Each contestant will provide two 10-12" tarts of the same style. It is also possible for chefs to enter two different styles of tarts so long as he/she provides two 10-12" tarts of both styles. Chefs are to deliver tarts to Multnomah Athletic Club, on the day of judging, ideally between noon and 3:30 p.m. Special arrangements can be made for delivery outside of this timeframe. Tarts will be stored in a walk-in refrigerator until judging begins at 3:45 p.m. Tarts can be provided on cardboard rounds or plates/platters provided by the contestants (label those on the bottom for tracking/return).

### **Attending the Event Itself**

Some of you will have time to participate in the event itself, which runs 5:30pm to 7:00pm. You have the option of a ticket for yourself plus a guest (maximum two free event tickets).

### **Guidelines for the Tartes Themselves**

Tartes must be topped with fruit of any kind; fruit should be predominant in the composition of the tart. Pastry, filling and glaze may vary according to chef's choice. Tartes can be of any style — for example: torta, pie or classic French tart.

**Criteria for the Judging** - Tartes will be judged on the following: texture, taste, technique, presentation and originality.

### **Link for Chefs to Sign Up to Enter the Contest:**

<http://events.constantcontact.com/register/event?llr=59hm8ccab&oeidk=a07e9f8pra75f978873>

### **Link for the General Public to Buy Tickets to Attend the Event:**

<http://events.constantcontact.com/register/event?llr=59hm8ccab&oeidk=a07e9f8ug4kd0b4139f>

### **Questions?**

Call the Alliance Française events person, Linda Witt, on her cell at 503.516.5914.