**The Ontario Maple Syrup Tart Contest**

**Rules of Procedure and Participation**

1. Contest is open to any OMSPA member in good standing or their immediate family (spouse, child).
2. Tart filling must contain Ontario Maple Syrup. The individual baker will determine what grade and amount of maple syrup is used.
3. The pastry must be homemade.
4. Standard size tart shells are to be used.
5. Two classes will be offered:
   1. Class 1: Plain maple syrup filling
   2. Class 2: Raisin and maple syrup filling
6. Eight tarts will be submitted with six on one plate and the other two in a plastic bag which will be for judging. The six tarts will be placed in the Silent Auction on Thursday July 18th and sold.
7. The entries must state OMSPA membership name and relationship to member.
8. No entry fee. Grey-Bruce Maple Syrup Producers have ownership of tarts entered.
   1. Tarts will be judged by the following criteria and point system
   2. Taste of filling: Preference given to noticeable maple syrup flavour - 55 points
   3. Texture of filling - 10 points
   4. Crust - 15 points
   5. Overall taste, appearance, sturdiness of tart - 20 points
9. Judges’ panel decision is final.
10. Judges’ panel will be made up of three former OMSPA Presidents and spouses.
11. First and runner up entries in each class will receive a prize (four in total).
12. All the tarts entered will be put in the silent auction with sales being split between Grey-Bruce MSPA and Freedom Syrup (tour stop on Wednesday).
13. Entries must be submitted to the registration desk (Anne Kennedy or Dianne Magwood) by 7 pm on Wednesday July 17th, 2019. Each entry must declare what class they are entering the tarts in. No identification of names on the tarts will be allowed other than a number assigned by Anne or Dianne and the number will be recorded. Anne and Dianne will attach an entry tag and class identification. Appropriate steps will be taken to secure registry and only Anne and Dianne will have access to the information.
14. Two tarts will be used by the judges to make their decision; if the marks are tied or extremely close, the second tart will then be used to settle the placings.
15. Winners will be announced at the banquet and prizes awarded. The results will be published in the Mainline.