

MAPLE PRODUCTS DEPARTMENT 14

1. Read General Rules and Static Exhibit Rules carefully.
2. All containers must be filled to the proper level for the product.
3. Each exhibit must be accompanied by its appropriate exhibit tag. Exhibitor's telephone number must be placed on the bottom of each jarred entry.
4. You may use purchased maple syrup/maple sugar in **Lots 7-15** (Maple Syrup Cooking). RECIPES MUST BE ATTACHED TO EACH EXHIBIT in these lots and must be complete, legible, typed, computer printed or written in ink; use card(s) no larger than 4"x6". Each entry in **Lots 7-15** must be removed from the pan and placed on a disposable plain white paper or plastic plate and wrapped in a large clear plastic storage bag. Larger entries must be on foil covered cardboard bases and wrapped in plastic wrap. Clear plastic bags keep food freshest for judging. Follow Food Department guidelines for all food entries. Tape entry tag and recipe on the end of the plastic bag that does not open.
5. Displays must be prepared and set up only by the exhibitor and checked by the Department Chairman. Follow Display Department guidelines for all displays.
6. If you have any questions, or need assistance, please email the Department Chairmen.

CLASS A

MAPLE SYRUP

Note: Two matching jars must be filled to matching levels.

Lot 01. 2 8oz. Clear syrup jugs of Maple Syrup - Grade A

Lot 02. 2 8oz. Clear syrup jugs of Maple Syrup - Grade B-D

MAPLE PRODUCTS

Lot 03. 4 oz. Straight sided jar of Maple Cream

Lot 04. 4 oz. Straight sided jar of Maple Granulated Sugar

Lot 05. 4 oz. Straight sided jar of Maple Butter

Lot 06. Molded Maple Sugar candy (6 pieces)

MAPLE SYRUP COOKING

Note: Each recipe must include at least 50% maple syrup/maple sugar as the sweetener. Please **attach recipe** to each entry. In lots where multiple pieces are entered, they must be of uniform size. If your **own maple syrup** is used, please note this on the recipe.

Lot 07. Maple Products Department Challenge - see the Challenge Lots section.

Lot 08. Candy/Fudge (6 pieces) - other than Maple Sugar.

Lot 09. Cake (1/2 cake)

Lot 10. Bars (6 bars)

Lot 11. Cookies (6 cookies)

Lot 12. Muffins (6 muffins)

Lot 13. Yeast Bread (1/2 bread)

Lot 14. Quick Bread (1/2 bread)

Lot 15. Miscellaneous food entry. Only enter items in this lot that cannot be entered in another lot.

MAPLE EXHIBITS

Lot 16. Maple Grading Poster. Create a poster explaining the maple syrup grading system. Please use foam board.

Lot 17. Display that shows the Maple Sugaring Process. Be creative and use posters, drawings, dioramas or any type of exhibit you wish to show the process. Follow the Display Department guidelines for size requirements. This will be judged for knowledge of maple sugaring, accuracy and the Display Department guidelines. This may be entered as an individual, team or club display.

Lot 18. Gift Basket - include at least 5 maple related items, one being maple syrup. Create an attractive, eye-catching basket. Make a note if any items are made by exhibitor.

PREMIUMS

| | First | Second | Third |
|--------------------|--------------|---------------|--------------|
| Lots 01-06, 16, 18 | 5 PTS | 4 PTS | 3 PTS |
| Lots 07-15 | 4 PTS | 3 PTS | 2 PTS |
| Lot 17 | 15 PTS | 11 PTS | 7.5 PTS |
