

MAPLE PRODUCT DIVISION

Rules: Entry Deadline is Friday, August 16th

SPECIFIC RULES & REGULATIONS FOR MAPLE PRODUCTS

1. Only one entry will be allowed per exhibitor per class; only one entry allowed per maple production facility, PER SAME SUGAR HOUSE, PER SAME EVAPORATOR, PER SAME RO MACHINE OR PER SAME SUGARBUSH. All products entered for judging must be made by the exhibiting producer in NY State. Product must have been produced within the year it is judged.
2. Entries are limited to pure maple products; no foreign products added.
3. Each syrup entry MUST be in a 12 oz. clear glass container only.
4. Maple Cream must be in a ½ lb. clear glass container only.
5. The judges will open and sample exhibits.
6. No identifying labels of the exhibitor name may be on any entry.
7. All syrup containers must display a label identifying the syrup as to grade. Grade A golden color and delicate taste, Grade A amber color and rich taste, Grade A dark color and robust taste, Grade A very dark color and strong taste.
8. An entry that does not meet all the requirements of the class in which it is exhibited will be disqualified

Entry Fee: \$1.00

1st—\$10, 2nd—\$6, 3rd—\$4

121. Grade A golden color and delicate taste, 12 oz. clear glass container
122. Grade A amber color and rich taste, 12 oz. clear glass container
123. Grade A dark color and robust taste, 12 oz. clear glass container
124. Grade A very dark color and strong taste, 12 oz. clear glass container
125. Maple Cream. ½ lb. clear glass container
126. Maple Sugar uncoated, fancy molds, ½ lb. container
127. Maple Sugar crystal coated, fancy molds, ½ lb. container
128. Maple Sugar Granulated, ½ lb. in a clear, uncolored plastic bag or glass container