

HONEY AND MAPLE SYRUP

Chairperson - Melody Moore

You must register your entries online by August 17th

*** New Location *** Entries are to be brought to Building E on Sunday 8/18/2024 between 5pm & 7pm.

Go to www.dutchessfair.com under "Get Involved" and "Competitions" click on the enter online box and follow the easy steps!

HONEY PRODUCT

DIVISION RULES:

1. **Exhibits must be brought to Building E**, the Arts & Crafts building, between 5pm and 7pm on Sunday, August 18th. Exhibits must be in place by 7:30pm. Exhibits must be picked up on Sunday, August 25th at 7:00pm. The Fairgrounds is not responsible for entries left after that time.
2. All containers will be properly processed, sealed and stable at room temperature. No refrigeration available.
3. Syrup products will be judged on density, color, flavor and clarity.
4. Exhibitors should make every effort to enter extracted honey in its proper color class.
5. **All** extracted honey must be packed in Queen Line type or classic jars containing one pound of honey.
7. Section comb honey must be wrapped in clear cellophane or in window cartons.
8. The judges will open and sample exhibits.
9. No identifying labels of the exhibitor name may be on any entry.
10. Only one entry will be allowed per exhibitor in any one class.
11. Extracted Honey Classes will be judged on the following criteria:
 - a. Moisture content (density).
 - b. Absence of crystals.
 - c. Cleanliness (absence of dirt, wax, foam, lint or air bubbles).
 - d. Flavor (lack of flavor or burned, fermented).
 - e. Container Appearance (the container must be spotless, with no lid flaws). Accuracy and uniformity of filling.

Entry Fee: \$1.00 - 1st-\$10, 2nd-\$6, 3rd-\$4

101. Black Bottle Class, one 1-lb black bottle
Painted or other opaque Black bottle to be provided by the exhibitor. To be judged solely on the merits of its taste.
102. One 1-lb. jar of honey, light extracted
103. One 1-lb. jar of honey, amber extracted
104. One 1-lb. jar of honey, dark amber extracted
105. One 1-lb. jar of creamed honey
106. One package of cut comb Honey, 4" square
107. One package of cut comb Honey, 3" round Single piece
108. Pure beeswax, 16 oz minimum, not to exceed 16.5 oz.
109. Products of the Hive (beeswax, candles, soap, etc.)

MAPLE PRODUCT

DIVISION RULES:

1. **Exhibits must be brought to Building E**, the Arts & Crafts building, between 5pm and 7pm on Sunday, August 18th. Exhibits must be in place by 7pm
2. Exhibits must be picked up on Sunday, August 25th at 7:00pm. The Fairgrounds is not responsible for entries left after that time.
3. Only one entry will be allowed per exhibitor; only one entry allowed per maple production facility per class.
4. Product must have been produced within the year it is judged.
5. Entries are limited to pure maple products; no foreign products added.
6. Each syrup entry **MUST** be in a 12 oz. clear glass container only.
7. The judges will open and sample exhibits.
8. No identifying labels of the exhibitor name may be on any entry.
9. 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.
An entry that does not meet all the requirements of the class in which it is exhibited will be disqualified
10. All containers will be properly processed, sealed and stable at room temperature. No refrigeration available.
11. **Classes 121 - 124 must be 12oz. clear glass, handled syrup bottle.**

Entry Fee: \$1.00 - 1st-\$10, 2nd-\$6, 3rd-\$4

121. Grade A golden color and delicate taste
122. Grade A amber color and rich taste
123. Grade A dark color and robust taste
124. Grade amber or dark color and strong taste
125. Maple Cream ½ lb. clear glass container
126. Sugar uncoated, fancy molds, 1/2 lb. in a clear glass container
127. Maple Sugar Granulated, 1/2 lb. in a clear glass container



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