

## 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 9-17** (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 9-17** 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 - Golden  
**Lot 02.** 2 8oz. Clear syrup jugs of Maple Syrup – Amber  
**Lot 03.** 2 8 oz. Clear syrup jugs of Maple Syrup – Dark  
**Lot 04.** 2 8 oz. Clear syrup jugs of Maple Syrup – Very Dark

#### MAPLE PRODUCTS

- Lot 05.** 4 oz. Straight sided jar of Maple Cream  
**Lot 06.** 4 oz. Straight sided jar of Maple Granulated Sugar  
**Lot 07.** 4 oz. Straight sided jar of Maple Butter  
**Lot 08.** 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 09A.** Challenge Lot – Maple Popcorn, see the Challenge Lots section.  
**Lot 09B.** Challenge Lot – Homemade Horse Cookies, see the Challenge Lots section.  
**Lot 10.** Candy/Fudge (6 pieces) - other than Maple Sugar.  
**Lot 11.** Cake (1/2 cake)  
**Lot 12.** Bars (6 bars)  
**Lot 13.** Cookies (6 cookies)  
**Lot 14.** Muffins (6 muffins)  
**Lot 15.** Yeast Bread (1/2 bread)  
**Lot 16.** Quick Bread (1/2 bread)  
**Lot 17.** Miscellaneous food entry. Only enter items in this lot that cannot be entered in another lot.

#### MAPLE EXHIBITS

- Lot 18.** Maple Grading Poster. Create a poster explaining the maple syrup grading system. Please use foam board.  
**Lot 19.** 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 20.** Gift Basket - include at least 5 maple related items. One must be your own maple syrup and at least 2 more items must be made by the exhibitor. Labels from purchased items must be removed or disguised. Create an attractive, eye-catching basket. Make a note of any handmade items.

#### PREMIUMS

	First	Second	Third
Lots 01-08, 18, 20	5 PTS	4 PTS	3 PTS
Lots 09A, 09B, 10-17	4 PTS	3 PTS	2 PTS
Lot 19	15 PTS	11 PTS	7.5 PTS

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