

MAPLE PRODUCTS

Superintendent

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Judges

Henry Marckres
Brian Stowe

Rules

All exhibits are to become the property of the Exposition. Producers allowed one entry per class. **Judging will start at 11:00 am Friday, August 23.**

All syrup to be judged on new Vermont Grading Standards outlined on this page.

All exhibits graded as excellent will receive a \$15.00 Merit Award and a ribbon. Class winners will receive awards as listed. Exhibits may be sent by prepaid mail or express to the Superintendent or delivered to the Sugar House between noon and 3:00 pm on Thursday, August 23rd or between 9:00 am and 11:00 am on Friday, August 24th.

For all classes, the Chittenden County Sugarmakers will match the \$15.00 with the “Joe” Packard Legacy Award.

Maple Product and Syrup

Class	Description	Prizes 1 st
1.	Grade A Golden with Delicate Taste	\$15
2.	Grade A Amber with Rich Taste	\$15
3.	Grade A Dark with Robust Taste	\$15
4.	Grade A Very Dark with Strong Taste	\$15
5.	Maple Sugar, six small cakes	\$15
6.	Maple Cream, 1/2 pound glass container.....	\$15
7.	Pure Maple Fudge, 1/2 pound	\$15
8.	Indian Sugar, 8 oz.	\$15
9.	Class Winners	\$25
10.	Syrup Best of Show.....	\$50
11.	Other Maple Products Best of Show	\$50

For all classes where there isn't a contest, only Merit Award will be made, if worthy. Other classes will not

only be judged on maple correctness, but by each entry's product packaging and consumer appeal. Lack of a good presentation could lower an entry to less than a blue ribbon, but might still qualify for a merit award.

Grades of Syrup

Golden Maple Syrup with a Delicate Taste

Colour not less the 75% Tc – Pure maple syrup in this class has a light to more pronounced golden colour and a delicate or mild taste. It is the product of choice for consumers preferring a lighter coloured maple syrup with a delicate of mild taste.

Amber Maple Syrup with a Rich Taste

Colour 50-74.9% Tc – Pure maple syrup in this class has a light amber colour and a rich or full-bodied taste. It is the product of choice for consumers preferring a full-body tasting syrup on medium taste intensity.

Dark Maple Syrup with a Robust Taste

Colour 25-49.9% Tc – Pure maple syrup in this class has a dark colour and a more robust or stronger taste than syrup in lighter colour classes. It is the product of choice for consumers preferring a dark coloured syrup with substantial or robust taste.

Very Dark Maple Syrup with a Strong Taste

Colour less than 25% Tc – Pure maple syrup in this class has a very strong taste. It is generally recommended for cooking purposes but some consumers may prefer it for table use.

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2019 Entry Form

Exhibitor's Entry No. _____

Questions? Call Mike Guillemette, Superintendent, Ph: 802-865-4232

Entry form with three address labels for each entry must accompany all submissions.

*Entries accepted between noon and 3:00 pm on Thursday, August 22 or
between 9:00 am and 11:00 am on Friday, August 23*

All exhibits are to become the property of the Champlain Valley Fair.

Maple cream and Indian Sugar jars must be in clear glass or plastic jars only

Class	Article & Description
1	Grade A Golden with Delicate Taste
2	Grade A Amber with Rich Taste
3	Grade A Dark with Robust Taste
4	Grade A Very Dark with Strong Taste
5	Maple Sugar Candy
6	Maple Cream
7	Maple Fudge
8	Indian Sugar

Name of Exhibitor _____ S.S. # or TIN # _____

Address _____

City _____ State _____ Zip _____

Signature _____ Date _____

As an exhibitor at the Champlain Valley Exposition (Fair), the exhibitor agrees that he/she shall be liable and responsible for any harm or damage caused by his/her exhibit including but not necessarily limited to such damage as may be caused by art, livestock, horses, 4-H, fruits and vegetables, flowers, home crafts and foods. The exhibitor will hold harmless the Champlain Valley Exposition for any claims made against it and will indemnify the Champlain Valley Exposition for any and all damages or costs that may be incurred as a result of any such claim. Exhibitor will also abide by the rules and regulations in the 2019 Exhibitor Handbook.

Name _____ Exhibitor's Entry No. _____

Address _____ Received by _____