

# Maple Products

## Superintendent

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## Judges

Henry Marckres  
Mark Isslehardt

## Rules

All exhibits are to become the property of the Exposition. Producers allowed one entry per class.

Judging will start at 12pm Friday, August 28.

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 7am and 7pm on Thursday, August 27 or between 7am and 10am on Friday, August 28.

For all classes, the Chittenden County Sugarmakers will match the \$15 with the "Joe" Packard Legacy Award.

## Maple Product and Syrup

Class	Description	Prizes
		1 <sup>st</sup>
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

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 or 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.

# Maple Products Entry Form

Exhibitor's Entry No. \_\_\_\_\_

*One legible entry form per farm must accompany all submissions.*

*Entries accepted between 7am and 7pm on Thursday, August 27 or  
between 7am and 10am on Friday, August 28*

*All syrup entries must be in one-pint containers.*

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

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

*Questions? Call Mike Guillemette, 802-865-4232 or 802-999-4247(cell)*

*Megan Davis, 802 825 8294(cell)*

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

Exhibitor's Name \_\_\_\_\_ Phone # \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Exhibitor Signature \_\_\_\_\_

Date \_\_\_\_\_

As an exhibitor at the Champlain Valley Exposition (Fair), the exhibitor agrees that they shall be liable and responsible for any harm or damage caused by their 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 Exhibitor Handbook.

Name \_\_\_\_\_ Exhibitor's Entry No. \_\_\_\_\_

Address \_\_\_\_\_ Received by \_\_\_\_\_