

MAPLE PRODUCTS

Superintendent: Jake Nichols

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Exhibitors are allowed only one syrup entry in each class, per producer. Entries will be received at the Sugar House, Tuesday, August 12th from Noon until 8:00pm, which is the entry deadline. All exhibits will be judged at 8:00pm Wednesday August 13th.

All exhibits of maple syrup must be delivered to the Vermont State Fair with the name and address of the producer thereon. Exhibits in categories 1 through 6 shall be delivered without the producer's identification thereon but accompanied by the name and address of the producer.

All entries except for displays and scenes will become property of the Rutland County Maple Producers.

Scenes and displays must be picked up between 9:00 am and 1:00pm on Sunday August 17th.

Any unclaimed scenes or display become the property of the Rutland County Maple Producers.

THE EXHIBITOR UNDERSTANDS AND AGREES THAT ONCE AN EXHIBIT IS ACCEPTED BY THE SUPERINTENDENT, IT CANNOT BE WITHDRAWN.

In offering an exhibit the exhibitor guarantees that the syrup and /or maple product offered for exhibit is from the current year's crop without exception.

Exhibitors, please be sure to check the quantity, size and type of container for each entry. This is very important to have more uniformity in the exhibits.

The Management reserves the right and privilege to reduce the money awards listed below in case an inadequate number of entries in any class which may indicate a lack of interest on the part of sugar makers in that area or that fail to provide an interesting and informative exhibit for Fair patrons.

The judges will give no awards to entries which in their judgment are not worthy of a premium. Entries from State or Federal Government Farms are not eligible for cash prizes. Winners' names will be posted as soon as possible after the completion of the judging of all entries.

No judge, superintendent, or paid employees of the Maple Department will be eligible to display or design for competition in this department.

CLASS 1 - MAPLE PRODUCTS ADULT SHOW

Product Premiums: 1st place \$31.25; 2nd place \$25.00; 3rd place \$18.75

1. Maple Syrup,

Grade A, Golden Color/ Delicate Taste

Grade A, Amber Color/ Rich Taste

Grade A, Dark Color / Robust Taste

Grade A, Very Dark Color / Strong Taste

Premiums: 1st place \$25.00; 2nd place \$18.75; 3rd place \$12.50

2. Maple Sugar, small cakes

3. Maple Cream, one half pound glass
4. Maple Fudge, Pure with Nuts
5. Maple Granulated (Indian Sugar) 8 oz
6. Maple Novelties (at least 8 oz)
7. Maple Displays, scenes and crafts

Exhibits qualifying for excellent will receive a \$10.00 award. 1st, 2nd, and 3rd place exhibits will not receive the excellent ribbons, just their corresponding ribbons.

Any exhibitor who in any manner whatsoever makes known to the judge before the judging which exhibit, or exhibits, is his or her exhibit shall be disqualified.

Special note: If providing your maple syrup exhibit from quantity larger than a pint, shake the entire quantity so it is well mixed before taking out your exhibit.

JUNIOR SHOW (Exhibitors 16 years and under)

Exhibitors in the Maple Products Junior Show must put their entries in the RCMP sugar house.

4-H Maple entries will be in the 4-H building.

A 4-H maple exhibitor cannot enter the Junior Show, nor can a Junior Show Maple exhibitor enter the 4-H Maple exhibit in the same classes. Any 4-H or Junior Show exhibitor found in violation of the above rule shall forfeit any ribbons and awards.

Premiums: 1st place \$18.75; 2nd place \$16.25; 3rd place \$13.75

1. Maple Syrup,
 - Grade A, Golden Color/ Delicate Taste
 - Grade A, Amber Color/ Rich Taste
 - Grade A, Dark Color / Robust Taste
 - Grade A, Very Dark Color / Strong Taste

Premiums: 1st place \$16.25; 2nd place \$13.75; 3rd place \$11.25

2. Maple Sugar, small cakes
3. Maple Cream, one half pound glass
4. Maple Fudge, Pure with nuts
5. Maple Granulated (Indian Sugar) 8 oz
6. Maple Novelties (at least 8 oz)

BASIS OF JUDGING ADULTS & JUNIORS

1. Maple Syrup, one pint. Scoring based on each grade's characteristic, clear color, flavor and meeting density standards of 36 degrees Baume at 60 degrees Fahrenheit, freedom of cloudiness, foreign matter, or off flavor.
2. Maple sugar, small cakes. Scoring based on flavor, fine distinct "grain," uniform appearance. Sugar must be firm, but not hard or brittle.
3. Maple cream, one half pound glass. Scoring based on flavor, fineness of "grain," uniformity, lack of separation, or possible separation. It must be spread easily with a knife.

4. Maple fudge, Pure with nuts. Scoring based on flavor, appearance, uniformity, fineness of a distinct "grain," and smoothness of texture. Individual pieces must be firm enough to hold shape when cut. It must not shatter or break.

5. Maple granulated (Indian Sugar) 8 oz. Granulated Maple or Indian Sugar shall be made from pure Grade A Dark Amber or Grade A Very Dark Color Maple Syrup without additives. It must possess a good but hearty maple flavor and be very granular without apparent moisture content. Color is immaterial.

6. Maple novelties of at least 8 oz; any novel use of maple not already in listing above. Maple must be an important ingredient used. The recipe must be included, if possible. Each novel entry shall be judged on its own merits. Scoring is based on originality and novelty of the use of maple, as well as the enhancement of maple characteristics. An exhibitor may submit more than one entry in this class.

7. Maple Displays, Scenes and Crafts. Display and scenes depicting the maple harvest, sugarhouse, and the like. Where possible, the "Pure Vermont Maple Syrup" logo should be used. Scenes should be no larger than three feet by three feet. Scoring based upon originality and overall design and workmanship. This class is open to adults and juniors.