

# Department 50: Maple Syrup & Maple Sugar Products

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## RULES

1. Competing exhibits must be produced by the Exhibitor. No exhibitor may enter more than one exhibit in any single class or sub-class.
2. Syrup must have grade labels. No other labels required.
3. No premiums will be awarded in any class unless the exhibits are worthy. The Judge may withhold any premium for lack of merit.
4. No exhibit may be disturbed or removed before 1 pm on Sunday, August 28, 2022.

## Dept 50 Section 1

- Syrup to be judged on flavor, color, density, clarity and container.
- Sugar to be judged on flavor, appearance, texture and container.
- Any exhibitor may enter one or all classes 2 thru 10.
- Class 1 is for novice only-producer of 5 gallons or less.
- Classes 2, 3, 4, 5 must be entered in approved plastic container.

Best of Show Trophy will be awarded by the Northwest PA Maple Syrup Producers Association and chosen from the winners of classes 1, 2, 3 4 and 5.  
Classes ..... \$6, 5, 4, 3

1. Novice - one pint of pure Maple Syrup
2. US Grade A Golden/Delicate Taste -1 Quart in plastic
3. US Grade A Amber/Rich Taste -1 Quart in plastic
4. US Grade A Dark/Robust Taste -1 Quart in plastic
5. US Grade A Very Dark/Strong Taste -1 Quart in plastic
6. Maple cream - ½ pound in plastic or glass
7. Maple sugar candy – 12 pieces, boxed
8. Maple crumb sugar – ½ pound in plastic or glass
9. Maple fudge – ½ lb. Boxed – must contain pure maple syrup
10. Collective Exhibit – at least four entries from classes 2 thru 9..... \$12, 10, 8, 6