

# MAPLE SYRUP

## Department 16

### APPLE BARN

Director in Charge: Vicki Koller  
Assisted by: Parker Strong

Wednesday, September 2, 2020  
Baked Goods Drop-Off (Sec. 3 & 6):  
11 a.m.-5:30 p.m. Judging to follow

Wednesday, September 2, 2020  
Maple Syrup and Other Items Drop-Off (Sec. 1, 2, 4 & 5):  
11 a.m. - 8 p.m.  
Judging will be 6 p.m. Wednesday and conclude Thursday morning

Entries close at 4 p.m., Wednesday, August 12, 2020

1. Entries in all sections must be made by the exhibitor. One exhibit per class by exhibitor.
2. Exhibits in this department must have been prepared within the present year.
3. All exhibits must be left intact until 8 p.m. Monday.
4. The management will not be responsible for exhibits after **10 p.m. Monday. Ribbons may be picked up 5 to 6:30 p.m. Tuesday.**
5. Entries in Maple novelty designs must be made of 100 percent natural maple syrup products, no artificial coloring and no non maple product supports (for example cardboard, toothpicks, popsicle sticks, etc.). This class to be judged on design and may be presented on a tray or plywood not to exceed 12" x 18," but it must include a maple base.
6. All exhibits unless otherwise stated must be in one-quart white glass, round jars of Mason type.
7. Gift Pack: Minimum 50% produced by the exhibitor. The other 50% does not have to be produced by the exhibitor. May be in basket, tray or other suitable container not to exceed 24" x 24", and judged on display and marketability.
8. Only first place winners will be considered for Best of Show.
9. All syrup left after 2 weeks will be disposed of.

### SCORES FOR JUDGING BAKED GOODS

Appearance, color, shape.....	20
Texture, grain, moisture, lightness.....	20
Thoroughness in baking.....	20
Flavor, aroma, taste.....	40
Total	100

### SPECIAL AWARDS

Attractive permanent trophies will be awarded for:

1. The Best Quart of Maple Syrup Trophy (Section 1 - Maple Syrup)
2. Maple Leaf Plaque - In memory of Agnes Cavanagh (Section 2 - Maple Sugar)

Winners name added to plaque annually



### SECTION 1 - MAPLE SYRUP (Classes 1 - 4)

Premiums: 1st - \$20, 2nd - \$15, 3rd - \$10

1. 1 qt. Golden/Delicate Taste
2. 1 qt. Amber/Rich Taste
3. 1 qt. Dark/Robust Taste

#### 4. Best Quart of Maple Syrup - Rosette

### SECTION 2 - MAPLE SUGAR (Classes 1 - 7)

Premiums: 1st - \$15, 2nd - \$12, 3rd - \$10

1. 1 one-pound maple sugar brick
2. Eight small sugar cakes
3. 1/2 pound of maple cream
4. 1/2 Pint of sifted stirred sugar
5. 1/2 pound maple cream candy with nuts
6. 1/2 pint pure maple spread - no nuts

#### 7. Best of Maple Show - Rosette

### SECTION 3 - MAPLE BAKED GOODS (Classes 1 - 13)

Premiums: 1st - \$7, 2nd - \$5, 3rd - \$3

All baked goods must be made with maple syrup.

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| 1. Cakes, Dark or Light           | 6. Maple Nut Muffins (6 or full pan) |
| 2. Cup Cakes, 1/2 dozen           | 7. Maple Loaf Cake                   |
| 3. Cookies (6)                    | 8. White Bread                       |
| 4. Brown Bread with fruit or nuts | 9. Wheat Bread                       |
| 5. Yeast Rolls, Maple Icing       |                                      |
10. Original maple baked goods.
  11. Pie, Maple Pecan (Baked in disposable pan) \$25 - \$20 - \$15
  12. Maple Apple Pie - Crumb Topping (Baked in disposable pan)

#### 13. Best of Maple Baked Goods - Rosette

### SECTION 4 - MISCELLANEOUS (Classes 1 - 2)

1. Maple novelty design. \$35 - \$30 - \$25
2. Gift Pack: (See Rule #7) \$15 - \$12 - \$10

### SECTION 5 - JR. CLASSES - MISCELLANEOUS

12 and under, no ticket required

Premiums: 1st - \$15, 2nd - \$10, 3rd - \$8

1. Maple Novelty Design
2. Gift Pack
3. 8 Maple Sugar Cakes

#### 4. Best of Jr. Miscellaneous - Rosette

### SECTION 6 - JR. MAPLE BAKED GOODS

12 and under, no ticket required

Premiums 1st - \$7, 2nd - \$5, 3rd - \$3 and Participation Ribbons Awarded

1. Cupcakes (1/2 doz.)
2. Maple Bar Cookies - 6 cookies
3. Maple Muffins - 6 muffins

