

Maple Syrup and Maple Products

Section 813

Working Committee

Gale O'Brien Jean Giffin

Honorary Members

Archie Jones

Affiliated Members

Bryan Hendricks	Executive Secretary of the International Maple Syrup
Todd Leuty	Ontario Ministry of Agriculture, Food and Rural Affairs
Heather Kenny	Ontario Maple Syrup Producers Association

Entry Closing Date: Monday, September 19th
Entry Fees: \$5.00 per entry
Exhibit Arrival: After Monday, October 17th
Before Monday, October 24th, 12:00 p.m.
Superintendent: Gale O'Brien
Judges: David Chapeskie
Don Giffin
Maple Density Measurer: Bill Boncheff
Judging:
Date: Wednesday, November 2, 2011
Time: 9:00 a.m.
Location: Royal Ballroom

Rules and Regulations

1. Exhibitors of maple products must be bona fide producers and the exhibits shown by them must be the product of their operation.
2. Not more than one entry per class will be accepted from an exhibitor.
3. Upon receipt of Entry Forms, exhibitors will be mailed Confirmation of Entry, a green exhibit tag, and **stickers to be put on the bottom of the jars**. This exhibit tag **MUST** be filled out and attached to the outside of the exhibitors shipping package. The stickers will have the section number, class number, and I.D. number for the entry. Please match your entries with the stickers and label the containers accordingly.
4. No labels, other than those mentioned in Rule 3, will be permitted.
5. Exhibits in the Maple Products Competition must be shipped (Charges prepaid) or delivered to the attention of the **Honey and Maple Clerk, Royal Agricultural Winter Fair, Door #33, Manitoba Drive, The RICOH Coliseum, Direct Energy Centre, Exhibition Place, Toronto, ON M6K 3C3**.
6. Entries to be received after Monday, October 17th and before Monday, October 24th, 12:00 p.m. Entries will NOT be accepted if they arrive after 12:00 p.m. Monday, October 24th.
7. Maple Products will be judged in accordance with the scale of points indicated in each section, on Wednesday, October 26th, commencing at 9:00 a.m. sharp. The decisions of the judges shall be final.
8. Maple syrup must be shown in New Style Curved Kent Type Glass Bottles, each having a capacity of 250 mL.

9. Syrup should be packed hot (180°F – 200°F). An exhibit shall consist of 2 Kent Type Glass Bottles (New Style) of syrup – (250 mL). Maple butter and stirred maple sugar must be packaged in 250 mL universal round jars. Entries must be from the current season. All maple products (Classes 5, 6, 7 & 8) must be shown according to the specifications given.
10. Class 4 (Champion & Reserve) will be judged from the 1st place entries in Classes 1, 2 & 3.
11. Exhibit tags MUST be filled out and attached to the outside of the exhibitors shipping package.
12. For metric containers, American Exhibitors are requested to visit the Ontario Maple Syrup Producers Association’s website: www.ontariomaple.com.
13. **All exhibitors’ labels must be placed on the bottom of entry. Points may be lost if label is on the face of the bottle.**
14. Maple syrup which does not have a minimum brx content of 66% and has a brx content exceeding 68.5%, as determined by a refractometer, and maple syrup entered in the wrong colour Class, will be disqualified. The colour class will be determined by a “Lovibond” colorimeter or an equivalent instrument at the discretion of the judges.
15. Products will be disqualified if syrup contains any form of foreign material.
16. Entries become the property of the RAWF. A provision will be made for one unopened bottle of the World Champion and Reserve Maple Syrup to be returned to the exhibitor, if the Superintendent is notified by Thursday, November 10th, 12:00 p.m.
17. Points will be awarded as follows:

Maple Syrup		Maple Sugar	
Density	30	Appearance**	25
Clarity**	15	Texture	30
Flavour	30	Flavour	35
Colour	<u>25</u>	Package	<u>10</u>
Total	100	Total	100

Maple Butter		Stirred Maple Sugar	
Appearance**	25	Appearance (creep test)**	20
Texture	30	Texture (crystallinity)	35
Flavour	35	Flavour (best)	35
Packaging	<u>10</u>	Packaging	<u>10</u>
Total	100	Total	100

Maple Jelly

Appearance**	20	Colour: Medium; Clarity: clear; free of air bubbles; no separation; free of foam on surface
Texture	20	Shakes slightly, retains shape; smooth; not gummy, sticky or rubbery
Flavour	30	Pleasing Maple flavour; not strong or bitter
Purity of Product	20	Must use only genugel & maple syrup in maple jelly product
Packaging	10	Round 250 mL universal short jar

** THESE CATEGORIES ALSO INCLUDE POINTS GIVEN FOR FREEDOM OF FOREIGN MATTER.

- Class 1** – Maple Syrup, 2 bottles Canada #1 Extra Light
- Class 2** – Maple Syrup, 2 bottles Canada #1 Light
- Class 3** – Maple Syrup, 2 bottles Canada #1 Medium
- Class 4** – Champion and Reserve Maple Syrup..... Rosettes
- Class 5** – Maple Sugar, 4 -125 g. blocks (hard sugar)
- Class 6** – Maple Sugar, 2 -125 g. boxes (creamed sugar)
- Class 7** – Maple Butter, 2 - 250 ml universal round jars
- Class 8** – Stirred Maple Sugar, 2 - 250 ml universal round jars
- ** NEW** Class 9** – **Maple Jelly** (made with Genugel and Maple Syrup only), 2 jars 250mL Universal round jars, with a ¼ inch head space.

Specials

C.P. Corbett Trophy: This trophy, donated by Mr. C.P. Corbett, President of The Ontario Maple Syrup Producers’ Association in 1969-70 will be awarded to the Exhibitor with the highest total score in Classes 5, 6, 7 and 8 of Section 813.

Premier Exhibitor Trophy: The Directors of The Ontario Maple Syrup Producers Association will donate a trophy to be awarded to the Exhibitor having the highest total score in Section 813 with exception of Class 4.

The John David Eaton World Championship Cup: A Silver Cup will be awarded to the winner of the World Champion Maple Syrup exhibit Class 4, by the RAWF. The cup will be kept at The Royal. A Silver Tray and cheque for \$500 will be presented to the winner.

Dominion & Grimm Trophy: This trophy, sponsored by Dominion & Grimm Inc., will be awarded to the Reserve Champion Maple Syrup, Section 813, Class 4. The trophy will be kept at the RAWF, but a keepsake will be presented to the winner.

Sponsors

The John C & Sally Horsfall Eaton Foundation
 Ontario Maple Syrup Producers Association
 Dominion & Grimm Inc.



Youth Maple Syrup

Section 107

The Royal Agricultural Winter Fair encourages youth participation in the Maple Competition.

Rules and Regulations

1. To be eligible to compete in this section, an exhibitor must:
 - a. be under the age of 21, as of December 31, 2011
 - b. have produced (or helped to produce) the product from which the exhibit is selected during the current year.
2. Every entry must be made on a RAWF Entry Form and must be received by the RAWF on or before MONDAY, SEPTEMBER 19th. There is no entry fee in the Youth Section.
3. To be eligible for competition, each exhibit shall consist of 1 - 250 mL Curved Kent type bottle (New Style).
4. Entries to be received after Monday, October 17th and before Monday, October 24th, 12:00 p.m. Entries will NOT be accepted if they arrive after 12:00 p.m. Monday, October 24th.
5. All shipments must be prepaid.
6. Two (2) shipping tags will be mailed to the exhibitor promptly upon receipt of the Entry. When shipping, one tag should be placed with the exhibits, the other firmly attached to the outside. Each tag must bear the name of the Exhibitor, the Section Number and Class. In the event the tags are not received in time for use in shipping, home - made tags may be substituted.
7. All worthy entries received by the RAWF will be on display.
8. All Maple Products become the property of The RAWF.
9. Class 4 (Champion & Reserve) will be judged from the first place entries in Classes 1, 2 & 3.

Class 1 – Maple Syrup, Canada #1, Extra Light

Class 2 – Maple Syrup, Canada #1, Light

Class 3 – Maple Syrup, Canada #1, Medium

Class 4 – Champion and Reserve Rosettes

Class 5 – Maple Sugar – 2 - 125g boxes (creamed sugar)

Class 6 – Maple Butter – 2 - 250mL round jars