

The Royal[®]

AGRICULTURAL WINTER FAIR



A CENTURY OF CHAMPIONS

2022 MAPLE & MAPLE PRODUCTS COMPETITION



PRESENTED BY
metro

COMPETITION INFORMATION

ENTRY CLOSING DATE:
Friday September 30th, 2022

ENTRY FEE:
\$6.00 per entry

EXHIBIT ARRIVAL:
Between Saturday October 22, 2022
and Thursday October 27, 2022
(weekday office hours are 9:00 am – 4:00 pm,
weekend office hours are 10:00 am – 3:00 pm)

JUDGING INFORMATION

DATE:
Tuesday November 1st, 2022

JUDGES:
David Wagler & Jean Giffin

OFFICIAL DENSITY & COLOUR MEASURER:
B.W (Bev) Campbell

WORKING COMMITTEE

Bev Campbell
David Wagler

Jean Giffin
Jenny Liu

AFFILIATED MEMBERS

International Maple Syrup Institute
Ontario Maple Syrup Producers Association
Ontario Ministry of Agriculture
Food and Rural Affairs

Thank you to Lapierre Equipment for their
contribution to the Maple Competition



IN 2022

In order to celebrate our winners this year, we are requesting a submission of 2-3 photos of your product, work space or farm to be featured on our virtual platform. In addition, please provide any applicable Instagram or Facebook handles. Submissions can be made via AssistExpo, our online entry system, when entering.

Questions? Please email us at entry@royalfair.org



GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a fourth straight year. Along with their pledge to back locally sourced food, Metro is committed to finding and supporting local suppliers and manufacturers to feed Ontarians in new and exciting ways. Metro is looking for entrepreneurs who are ready or on the cusp of being ready for retail. Local food or beverage companies will have the opportunity to be assessed for Metro's Locally Sourced program and invited to a Metro Buyer's meeting, with the potential to receive business coaching and finalize their product for distribution in Metro stores in Ontario!

WE LOOK FORWARD TO CROWNING THIS YEAR'S ROYAL CHAMPIONS!

For more information or to get involved in the Metro's Locally Sourced Program **please email entry@royalfair.org**

RULES TO REMEMBER FOR 2022

RULE 9 - FOR 2022

Maple syrup exhibits shall consist of two (2) Curved Kent Type glass bottles (New Style) of maple syrup, each having a capacity of 250 mL (U.S. 8.5 oz). The caps must be Brown. Maple butter, maple jelly and stirred maple sugar exhibits shall consist of 2 (two) 250 mL **short cylinder jars complete with gold caps**. Entries must be from the current season. All maple products (Classes 6, 7, 8 & 9) must be shown according to the specifications given.

RULE 12

All maple syrup should have a flavour characteristic of its respective colour class and be free from any objectionable odour or taste. It is best to sample from the same lot before submitting your entries to The Royal.

RULE 13

Any maple syrup entry containing any form of foreign material will be disqualified from the competition.

RULE 15

Maple syrup and maple products will be judged under the guidelines of the North American Maple Contest Judging Guidelines as used by the International Maple Syrup Institute (IMSI).

MAPLE SYRUP SCORING FOR 2022

Density will be judged for a maximum of 30 points awarded, colour will be judged with a maximum of 20 points awarded.

Entries placed in the correct colour class will receive **full** points.

Please Note: It is best to examine your syrup for clarity and flavour before submitting your samples for competition.

CLASS STRUCTURE FOR MAPLE SYRUP

Grade A - Golden / Delicate Taste	Not Less Than 75% Tc
Grade A - Amber / Rich Taste	50-74.9% Tc
Grade A - Dark / Robust Taste	25-49.9% Tc
Grade A - Very Dark / Strong Taste	Less than 25% Tc

ROYAL WINTER FAIR COVID-19 STATEMENT

The Royal Agricultural Winter Fair continues to closely monitor the COVID-19 (Coronavirus) pandemic. The health and safety of our staff, exhibitors, partners and the community at large are our top priorities, and we will adhere to all recommendations put forward by the government and health officials.

Staff work to ensure that all of our competitions meet the current regulations of the City of Toronto and the Government of Ontario.

RULES & 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. Entries must be made via AssistExpo, RAWF's online entry system, or a paper RAWF entry form must be completed. After the entry closing date, the RAWF will send the exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the Section #, class #, and ID# for each entry. Please match your entries with the labels and place these labels on the **BOTTOM** of the appropriate jars. *Five Points will be deducted if the label is placed on the face of the bottle.
4. No labels, other than those mentioned in Rule 3, will be permitted.
5. Exhibits in the Maple Products Competition must be shipped prepaid or delivered to:
Royal Agricultural Winter Fair, Show Office
Door #33, Manitoba Drive, Exhibition Place
Toronto, ON M6K 3C3
Telephone: (416)-263-3418
6. Exhibitors must label their packages with their exhibitor name and number. ALL exhibits whether shipped (prepaid) or delivered in person must arrive at the RAWF between Saturday October 22, 2022 and Thursday October 27, 2022 (weekday office hours are 9:00 am – 4:00 pm, weekend office hours are 10:00 am – 3:00 pm). Please ensure you provide your courier with the office hours above when scheduling your shipment. To avoid breakage, exhibitors are requested to pack exhibits with padding.
7. Maple Products will be judged in accordance with the scale of points indicated in each section, on Tuesday, November 1, 2022 commencing at 9:00 am. The decisions of the judges shall be final.
8. Syrup must be hot packed (185°F – 190°F or 85°C – 91°C).
9. Maple syrup exhibits shall consist of two (2) Curved Kent Type glass bottles (New Style) of maple syrup, each having a capacity of 250 mL (U.S. 8.5 oz). The caps must be brown. Maple butter, maple jelly and stirred maple sugar exhibits shall consist of 2 (two) 250 mL **short cylinder jars complete with gold caps**. Entries must be from the current season. All maple products (Classes 6, 7, 8, 9 & 10) must be shown according to the specifications given.
10. Class 5 (Champion & Reserve) will be judged from the highest points winners in Classes 1 – 4.
11. Maple syrup that tests less than 66.0 Brix or higher than 68.9 Brix, as determined by a refractometer, or a syrup brix hydrometer with temperature correction to obtain the true density, will be disqualified. The colour class will be determined by a photometer / spectrophotometer using an optical cell having a 10-millimeter light path at a wave length of 560 nanometers, the colour values being expressed in percentage of light transmission as compared to A.R. Glycerol fixed at 100 per cent transmission, or an equivalent instrument at the discretion of the judges. Maple Syrup entered into the wrong colour class will be disqualified as per the IMSI North American Maple Contest Judging Guidelines.
12. All maple syrup should have a flavour characteristic of its respective colour class and be free from any objectionable odour or taste. It is best to sample from the same lot before submitting your entries to The Royal.
13. Any maple syrup entry containing any form of foreign material will be disqualified from the competition. Please check your syrup for clarity before submitting your entries.
14. Entries become the property of the RAWF. An exception will be made for one unopened bottle of the World Champion and Reserve Maple Syrup to be returned to the exhibitor, if the Show Office is notified by Friday November 11, 2022, 12:00 pm.
15. Maple syrup and maple products will be judged under the guidelines of the North American Maple Contest Judging Guidelines as used by the International Maple Syrup Institute (IMSI).

POINTS WILL BE AWARDED AS FOLLOWS

Maple Butter

Flavour	40	Pleasing maple flavour that is characteristic and distinctive
Texture	30	Points awarded based upon hardness and crystallinity
Appearance*	20	Points awarded based upon colour, lack of separation & freedom air bubbles
Package	10	

TOTAL 100 Points

Maple Sugar

Flavour	40	Pleasing maple flavour that is characteristic and distinctive
Texture	30	Points awarded based upon hardness, crystallinity and surface
Appearance*	20	Points awarded based upon the absence of white areas, good form, light colour and lack of separation
Package	10	Points awarded based upon sanitation and attractiveness of packaging

TOTAL 100 Points

Stirred Maple Sugar

Flavour	40	Pleasing maple flavour that is characteristic and distinctive
Texture (crystallinity)	35	Points awarded based upon the size of crystals
Appearance*	15	Points awarded based upon creep test performance
Package	10	

TOTAL 100 Points

Maple Syrup

Flavour	40	Pleasing maple flavour, one that only comes from the sap of the maple tree (and only when that sap is properly handled and processed) Entries within 66.5 to 67.5° Brix will receive full points. Entries with densities between 66.0 to 66.4° Brix or 67.6 to 68.9° Brix will receive 25 points. Entries with densities below 66.0° Brix or above 68.9° Brix will be disqualified.
Density	30	
Colour	20	Entries entered in the correct class receive full points
Clarity	10	Maple syrup should be crystal clear, points deducted for unclean containers

TOTAL 100 Points

Maple Jelly

Flavour	40	Pleasing maple flavour; not strong or bitter
Purity of Product	20	Made with pure maple syrup and Genugel only Colour: Amber; Clarity: clear; free of air bubbles; no separation; free of foam on surface.
Appearance*	15	
Texture	15	Shakes slightly, retains shape; smooth; not gummy, sticky or rubbery
Packaging	10	With ½ inch head space

TOTAL 100 Points

**These categories also include points given for freedom from foreign matter.*

CLASSES

Class 1 **Maple Syrup, Canada Grade A**
Golden / Delicate Taste

2 bottles

Class 2 **Maple Syrup, Canada Grade A**
Amber / Rich Taste

2 bottles

Class 3 **Maple Syrup, Canada Grade A**
Dark / Robust taste

2 bottles

Class 4 **Maple Syrup, Canada Grade A**
Very Dark / Strong Taste

2 bottles

Class 5 **Champion and Reserve Maple Syrup**
Rosettes

Class 6 **Hard Maple Sugar**

2 - 250 g. blocks

Class 7 **Soft Maple Sugar Candy**

2 - 125 g. boxes (must be left in boxes)

Class 8 **Maple Butter (Cream)**

2 - 250 ml short cylinder round jars
with gold caps

Class 9 **Stirred Maple Sugar**

2 - 250 ml short cylinder round jars
with gold caps

Class 10 **Maple Jelly**

Made with Genugel and Maple Syrup only.
2 - 250 ml short cylinder round jars
with gold caps and a ½ inch head space

SPECIALS

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 maple product classes (6, 7, 8, 9 & 10 combined of Section 813). Sponsored by the Ontario Maple Syrup Producers Association.

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 5. Sponsored by the Ontario Maple Syrup Producers Association

The John David Eaton World Championship Cup

A Silver Cup will be awarded to the winner of the World Champion Maple Syrup exhibit Class 5 in Section 813 by the RAWF. The cup will be kept at The Royal. A silver tray and cheque for \$500, sponsored by The John C & Sally Horsfall Eaton Foundation, 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 5. The trophy will be kept at the RAWF. A plaque will be presented to the winner.

NEW IN 2022!

PRIZE MONEY		
1 st	2 nd	3 rd
\$60	\$45	\$30

YOUTH MAPLE SYRUP COMPETITION

COMPETITION INFORMATION

ENTRY CLOSING DATE:

Friday September 30th, 2022

ENTRY FEE:

N/A

EXHIBIT ARRIVAL:

Between Saturday October 22, 2022
and Thursday October 27, 2022

*(weekday office hours are 9:00 am – 4:00 pm,
weekend office hours are 10:00 am – 3:00 pm)*

JUDGING INFORMATION

DATE:

Tuesday November 1st, 2022

JUDGES:

Jean Giffin and David Wagler

OFFICIAL DENSITY & COLOUR MEASURER:

B.W. (Bev) Campbell

RULES & REGULATIONS

1. To be eligible to compete in this section, an exhibitor must:
 - a) Be 18 or under as of December 31, 2022
 - b) Have produced (or helped to produce) the product from which the exhibit is selected during the current year.
 - c) Do not have to be in 4-H.
 - d) The exhibitor cannot enter in the open category.
2. Every entry must be made either online via Assist Expo, RAWF's online entry system, or on a RAWF entry form. Entries must be received by the RAWF by the entry closing date. No entry fee is required.
3. After the entry closing date, the RAWF will send the exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the Section #, class #, and ID# for each entry. Please match your entries with the labels and place these labels on the **BOTTOM** of the appropriate jars.
*Five Points will be deducted if the label is placed on the face of the bottle.
4. To be eligible for competition, each exhibit shall consist of one (1) 250 mL (US 8.5 oz) Curved Kent Type (New Style) glass bottle.
5. All exhibits, whether shipped (prepaid) or delivered in person, must be delivered between Saturday October 22, 2022 – Thursday October 27, 2022 (weekday office hours are 9:00 am – 4:00 pm, weekend office hours are 10:00 am – 3:00 pm). Please ensure you provide your courier with the office hours above when scheduling your shipment.
6. Exhibitors must label their packages with their exhibitor name and number. Exhibits must be shipped (prepaid) or delivered to:
Royal Agricultural Winter Fair, Show Office
Door #33, Manitoba Drive, Exhibition Place
Toronto, ON M6K 3C3, (416)-263-3418
7. All Maple Products become the property of The RAWF.
8. Class 5 (Champion & Reserve) will be judged from the highest points in Classes 1, 2, 3 & 4.

CLASSES

- Class 1** Maple Syrup, Canada Grade A
Golden / Delicate Taste
1 bottle
- Class 2** Maple Syrup, Canada Grade A
Amber / Rich Taste
1 bottle
- Class 3** Maple Syrup, Canada Grade A
Dark / Robust taste
1 bottle
- Class 4** Maple Syrup, Canada Grade A
Very Dark / Strong Taste
1 bottle
- Class 5** Champion and Reserve Maple Syrup
Rosettes

SPECIALS

The Frank Robson Plaque
Highest score for a 4-H member.
(4-H membership must be indicated on entry form.)

NEW IN 2022!

PRIZE MONEY	
1 st	CHAMPION MAPLE SYRUP
\$50	\$75

AGRICULTURAL PRODUCTS ENTRY FORM 2022

Butter Tarts, Jams, Jellies & Pickles, Fleece, Giant Vegetables, Honey & Beeswax, Maple Syrup & Maple Products, Youth Maple and Square Dancing

ENTER ONLINE: WWW.ASSISTEXPO.CA/RAWF or MAIL ENTRY FORMS TO:

The Royal Agricultural Winter Fair
Agriculture Show Office
39 Manitoba Drive
Exhibition Place
Toronto, ON M6K 3C3

Phone: (416) 263-3418
Email: entry@royalfair.org
Fax: 416-263-2488



EXHIBITOR NAME: _____ FARM/BUSINESS NAME: _____

ADDRESS: _____ TOWN/CITY: _____

PROVINCE: _____ POSTAL CODE: _____ PHONE/CELL #: _____

FAX : _____ EMAIL : _____

1. Please note prize money cheques will be made out to the Exhibitor name unless marked here. Please make cheque out to Farm/Business name ☐ YES

2. Attention Exhibitors in Jams, Jellies, & Pickles: Please indicate if you will allow your contact information to be released to parties interested in your recipe so they may contact you after judging ☐ YES

3. Attention Exhibitors in Picking Food Day Canada Class: Please certify that you are using all Canadian ingredients (with the exception of salt) ☐ YES

4. Attention Giant Vegetable Exhibitors: Please indicate if you are picking up your entries on Sunday November 13 ☐ YES

☐ I am a new exhibitor to the RAWF ☐ 4-H Member

SECTION	CLASS	NAME / VARIETY / DESCRIPTION Detailed description required for entries in Jams, Jellies, Pickling	FEE**

** Please refer to the relevant competition book for the applicable entry fees. There is no fee for Youth Maple.

Please tell us the name of your local newspaper: _____	<u>Contact Information</u>
Email: _____	Tel: _____

PAYMENT CHANGES IN 2022

Credit Card payment (Visa or Mastercard) can ONLY be processed via our online entry system at WWW.ASSISTEXPO.CA/RAWF

Paper entry forms must be mailed to the above address and accompanied by a cheque payable to "Royal Agricultural Winter Fair"

ENTRIES WILL NOT BE PROCESSED WITHOUT APPROVED PAYMENT

ENTRY FEE TOTAL \$	
ADMINISTRATION FEE	\$10.00
TOTAL FEES	
PLUS 13% HST (R104642772)	
TOTAL DUE	

By submitting these entries to the RAWF, the undersigned agrees to abide by all the rules and regulations of the RAWF, including the Code of Conduct. The undersigned hereby releases the RAWF, any sponsoring organization and all persons acting on their behalf from all claims and demands whatsoever arising out of the above entries. The undersigned acknowledges that the RAWF, its employees and agents shall not be held responsible for any damages, injury, loss, cost or theft, however caused, relating to the above entries, or suffered by the undersigned or its employees and agents.

Signature of Exhibitor/Owner/Grower _____ Date _____