

Class 55: Maple products

PERSON IN CHARGE: Myrna Lowry (819) 875-5393

REGULATIONS

- **Sections 1, 2, 3 and 4 only open to residents or property owners** who, on request can produce an affidavit that they themselves made the maple products exhibited from their own sugar bush.
- **Sections 5 to 11 are open to all exhibitors.**
- Each exhibit must be clean and clearly identified with a sticker showing the exhibitor's number.

Sections:

1. **Maple syrup golden, delicate taste, 2 bottles of 250 ml / 8 oz (minimum)**
2. **Syrup amber, rich taste, 2 bottles of 250 ml / 8 oz (minimum)**
3. **Syrup dark, robust taste, 2 bottles of 250 ml / 8 oz (minimum)**
- 3A. **Infused maple syrup, 1 bottle of 250 ml / 8 oz (minimum)**
4. **Display of commercial maple product made and owned by exhibitor, minimum of 4 products**
5. **Maple jelly, 1 jar**
6. **Pure maple candy, soft or hard, 1 box 225 g (½ lb)**
7. **Maple suckers (6)**
8. **Maple butter, 2 containers 225 g (½ lb)**
9. **Hard maple sugar, under 225 g (½ lb)**
10. **Granulated sugar 2 bags of 225 g (½ lb) each**
11. **Gift-wrapped products (min. 4 products). Gift card indicating product and quantity.**