HONEY AND MAPLE SYRUP

Chairperson - Melodye Moore

You must register your entries online by August 19th

Entries are to be brought to the Salute to Ag tent on Sunday 8/20/2023 between 5pm & 7pm.

Go to www.dutchessfair.com under "Participate" and "Exhibitors and Competitions" click on the enter online box and follow the easy steps!

HONEY PRODUCT

DIVISION RULES:

- 1. Exhibits must be brought to the "Salute to Ag" tent (which is located in the track oval) between 5pm and 7pm on Sunday, August 20th. Exhibits must be in place by 7:30pm.
 - Exhibits must be picked up on Sunday, August 27th at 7:00pm. The Fairgrounds is not responsible for entries left after that time.
- All containers will be properly processed, sealed and stable at room temperature. No refrigeration available.
- 3. Syrup products will be judged on density, color, flavor and clarity.
- 4. Exhibitors should make every effort to enter extracted honey in its proper color class.
- 5. All extracted honey must be packed in Queen Line type or classic jars containing one pound of honey.
- 7. Section comb honey must be wrapped in clear cellophane or in window cartons.
- 8. The judges will open and sample exhibits.
- 9. No identifying labels of the exhibitor name may be on any entry.
- 10. Only one entry will be allowed per exhibitor in any one class.
- 11. Extracted Honey Classes will be judged on the following criteria:
 - a. Moisture content (density).
 - b. Absence of crystals.
 - c. Cleanliness (absence of dirt, wax, foam, lint or air bubbles).
 - d. Flavor (lack of flavor or burned, fermented).
 - e. Container Appearance (the container must be spotless, with no lid flaws). Accuracy and uniformity of filling.

Entry Fee: \$1.00 1st-\$10, 2nd-\$6, 3rd-\$4

- 101. Black Bottle Class, one 1-lb black bottle
 Painted or other opaque Black bottle to be
 provided by exhibitor. To be judged solely on the
 merits of its taste.
- 102. One 1-lb. jar of honey, light extracted
- 103. One 1-lb. jar of honey, amber extracted
- 104. One 1-lb. jar of honey, dark amber extracted
- 105. One 1-lb. jar of creamed honey
- 106. One package of cut comb Honey, 4" square
- 107. One package of cut comb Honey, 3" round Single piece
- 108. Pure beeswax, 16 oz minimum, not to exceed 16.5 oz.
- 109. Products of the Hive (beeswax, candles, soap, etc.)

MAPLE PRODUCT

DIVISION RULES:

- 1. Exhibits must be brought to the "Salute to Ag" tent (which is located in the track oval) between 5pm and 7pm on Sunday, August 20th. Exhibits must be in place by 7pm
- 2. Exhibits must be picked up on Sunday, August 27th at 7:00pm. The Fairgrounds is not responsible for entires left after that time
- 3. Only one entry will be allowed per exhibitor; only one entry allowed per maple production facility per class.
- 4. Product must have been produced within the year it is judged.
- 5. Entries are limited to pure maple products; no foreign products added.
- 6. Each syrup entry MUST be in a 12 oz. clear glass container only.
- 7. The judges will open and sample exhibits.
- 8. No identifying labels of the exhibitor name may be on any entry.
- 9. All syrup containers must display a label identifying the syrup as to grade.

Grade A golden color and delicate taste

Grade A amber color and rich taste

Grade A dark color and robust taste

Grade A very dark color and strong taste.

An entry that does not meet all the requirements of the class in which it is exhibited will be disqualified

10. All containers will be properly processed, sealed and stable at room temperature. No refrigeration available.

Entry Fee: \$1.00 1st-\$10, 2nd-\$6, 3rd-\$4

- 121. Grade A golden color and delicate taste, 12 oz. Clear glass container
- 122. Grade A amber color and rich taste, 12 oz. clear glass
- 123. container Grade A dark color and robust taste, 12 oz. clear
- 124. glass container Grade amber or dark color and strong taste, 12 oz. clear glass container
- 125. Maple Cream ½ lb. clear glass container
- 126. Sugar uncoated, fancy molds, 1/2 lb. in a clear glass container
- 127. Maple Sugar Granulated, 1/2 lb. in a clear glass container.