



Tapping Into Connecticut

Annual Meetings of the
North American Maple Syrup Council & International Maple Syrup Institute
 October 22-25, 2012 - Marriott Mystic Hotel & Spa, Groton, Connecticut

Maple Syrup and Confections Contest

Farm or Sugar Bush Name: _____ Contact Name: _____

Address: _____ City: _____ ST/ Prov. _____ Zip/ Code: _____

Phone: () _____ Cell: () _____ E-mail: _____

Maple Categories: Select the categories you are entering:

Product	Grade or Type	Fee: \$ 4.00 per Entry
Pure Maple Syrup	(Light Amber (US), Extra Light (CA))	\$ _____
Pure Maple Syrup	(Medium Amber (US), Light (CA))	\$ _____
Pure Maple Syrup	(Dark Amber (US), Medium (CA))	\$ _____
Maple Candy	(Molded Soft Sugar)	\$ _____
Maple Cream	(Maple Spread)	\$ _____
Stirred Maple Sugar	(Granulated) ("Indian Sugar")	\$ _____
Novelty Maple Products		\$ _____
Total		\$ _____

Bring your entries, entry form and payment to the conference registration desk by **Noon, Tuesday, October 23, 2012**. Entries may be mailed with form and payment to address below but must be received by Wednesday Oct. 17th. If you ship your entry, do it early and make sure that syrup and cream are wrapped securely. The Maple Syrup Producers Association of Connecticut is not responsible for damaged or lost entries.

Please make payment*to: **MSPAC, Inc.** and send to Bob & Pat Dubos, 101 Bedlam Road, Chaplin, CT 06235 by October, 17th. Winners including "Best of Show" will be announced and receive awards at the Banquet on Thursday, October 25th.

*Canadian friends: Please note "USD" above the numerical amount & "USD" in front of written amount on the check.

Questions? Contact Bob Dubos, 860-455-9200 or email: bob_dubos@charter.net

Important: Please Read Contest Rules & Judging Guidelines on back..... 



Contest Rules:

- All entries must be produced in 2012 by the person entering contest and become the property of the Maple Syrup Producers Association of Connecticut. You do not have to be registered for the conference to submit an entry.
- Maple Syrup entries must be submitted in a pint or 500 ml sealed plastic syrup container and will be placed by staff in coded glass containers without names for judging and displayed during the conference.
- All Entries must be identified appropriately with sugarbush name, producer name, address and syrup grade, by means of a sticker, tag or printing direct on the container.
- Only one entry per person per category will be accepted and entry fee is \$4.00 per entry.
- For other categories, see the submission requirements elsewhere. No points given for decorative containers, ribbons, etc.

Judging Guidelines:

PURE MAPLE SYRUP - Enter one sealed plastic 16 oz. (500 ml Canadian) container per grade category.

How Syrup Will Be Judged:

Step 1: Entries will be evaluated for proper density, color, clarity and flavor according to the following standards:

- **Density** – Should be greater than or equal to 66.0^o Brix and less than or equal to 68.9^o Brix and will be determined by judges using a refractometer.
- **Color** – Must conform to color grade as determined by the judges using a spectrophotometer.
- **Clarity** – Should be clean and clear with no visible impurities (cloudy, sugar sand, etc.).
- **Flavor** – Should be free of off-flavors and representative of grade category entered (i.e. a light syrup should taste appropriately for the light category, not like a medium).

Note: Entries judged as not conforming to the above standards will be disqualified. All entries judged acceptable receive the designation “excellent”, and progress to Step 2 for final judging.

Step 2: Entries judged acceptable in Step 1 will be judged and ranked according to “best” flavor by a panel of 3 judges.

- This flavor ranking will be the final and sole determinant of placement for awards.

MAPLE CANDY - Enter one box with 6 pieces of small maple leaf candy. Candy is not to be crystal-coated.

How Candy Will Be Judged:

- **Appearance** – Good uniform color, good shape/form
- **Texture** – Hardness, crystallization (not gritty) surface texture
- **Flavor** – Representative of maple candy with no off flavors

MAPLE CREAM - Enter one 8 ounce (250 g) plastic or glass container of maple cream.

No extended shelf life cream allowed.

How Cream Will Be Judged:

- **Appearance** – No separation, no air bubbles, good color
- **Texture** – Hardness, no crystallization (not gritty)
- **Flavor** – Representative of maple cream with no off flavors

STIRRED MAPLE SUGAR - Enter one 8 ounce (250 g) plastic / glass container of stirred maple sugar.

How Stirred Maple Sugar Will Be Judged:

- **Appearance** – The “creep” test is used to rate stirred sugar. A small amount of the sugar is placed on a piece of paper in a conical mound. The more the sugar “creeps” towards the paper, the better. The more the creep, the drier the product. Powdery sugar will be penalized.
- **Texture** – Fine crystalline structure
- **Flavor** – Representative of stirred maple sugar (same as other sugars) with no off flavors

MAPLE NOVELTY PRODUCTS –Value-added product made from maple (sap /syrup) promoting maple, illustrating other uses

How Novelty Products Will Be Judged:

- **Promotion of Maple** – Consumer-friendly product, effective promotion
- **Appearance** – acceptable for product prepared, clean, neat and tidy
- **Flavor** – representative of maple individually or in combination with specific product ingredients, no off flavors
