

Middleville Fair 2021

Home Canning & Honey/2020 Home Canning Awards, Maple Syrup V4

Director in Charge: Jill Blackstone (613)-868-8830

Class 26—Home Canning & Honey

Prize money: 1st - \$5, 2nd - \$4, 3rd - \$3

RULES

- Food colouring may NOT be used in any entry.
- No freezer jams.
- All jars must be properly sealed with new lids and rings. No wax sealing.
- Please use standard mason-type jars/sealers. Any jar sizes are acceptable.
- Do not use coloured glass jars—judge needs to be able to see contents.
- Tags must be attached with either string or elastic around neck. No tape please.
- See Bernardin Home Canning Awards (following section) to be eligible for additional prizes.
- Only one (1) entry per section per exhibitor.

Sections 1-7: Please note: to be eligible for the *Bernardin Jam/Jelly Award*, you must attach a Bernardin Pectin package or UPC to your entry tag as proof of purchase.

1. Strawberry Jam
2. Raspberry Jam
3. Blueberry Jam
4. Apple Jelly—can be made from red crabapples or white apples
5. Any jam not already listed, to be named on entry tag
6. Any jelly not already listed, to be named on entry tag
7. Any marmalade, to be named on entry tag
8. Fruit Preserves—named on entry tag, fruit to be grown in Lanark Highlands

Sections 9-16: *New This Year*—a pickle/relish/vegetable award—Judge's choice

9. Dill pickles
10. Bread and Butter pickles
11. Icicle pickles
12. Pickled beets
13. Corn relish
14. Zucchini relish
15. Any pickle, vegetable or relish not already listed—to be named on entry tag
16. Salsa—may be tomato based or other (ie. Peach), to be named on entry tag—please label mild, medium or hot
17. Chili sauce
18. BBQ sauce
19. My Family's Favourite—any canned product not already listed, to be named on entry tag
20. Something using an unusual or unexpected ingredient, to be named ingredient on entry tag
21. Something with an international flair—name country or culture represented
22. Honey, clear
23. Honey, creamed
24. Honey, flavored—eg. Lemon Honey, Maple Honey, etc.—to be named on entry tag

****NEW THIS YEAR**—an award for the individual with the most number of entries in Class 26

For Recipes and Helpful Hints on Home Canning, visit www.bernardin.ca

Class 27—Maple Syrup

Prize money: 1st—\$9, 2nd—\$7, 3rd—\$5

- Maple Syrup exhibited in bottles/containers of your choice—**MUST** be clear glass (not coloured)
- Syrup to be packed hot (180F to 200F) to heat seal
- No Producer name labels on the bottles/containers
- Only 1 entry per person, per section

1. Maple Syrup, Golden
2. Maple Syrup, Amber
3. Maple Syrup, Dark
4. Maple Syrup, Very Dark
5. Maple Cream/Spread/Butter, displayed in a clear glass jar
6. Maple Soft Sugar Candy
7. Maple Granular Sugar, displayed in a clear glass jar
8. Maple Cream Pie—the pie may be made from purchased Maple Syrup—your choice of recipe, type of crust and/or any garnishes.
Place the pie inside a large ziplock bag for display. If you do not have a recipe, the following is a suggestion:

Maple Cream Pie (courtesy of Angela Wheeler)

- 1 baked pie shell
- 1 cup milk
- 1/4 cup flour
- 1 cup pure maple syrup
- 2 egg yolks
- 1 tbsp butter
- 1 tsp vanilla

Heat milk in a large saucepan or double boiler. In a bowl, gradually blend the maple syrup into the flour. Pour maple syrup mixture into the hot milk. Cook over medium heat, stirring constantly until the mixture thickens. Stir a little of the hot mixture into the beaten egg yolks and then add to the mixture in the saucepan. Cook 4 minutes longer, stirring constantly. Remove from heat. Beat in butter and vanilla. Cool slightly. Pour into baked pie shell. Top with pecans or meringue. Enjoy!

****Please note: The Maple Cream Pie category will be judged by a random selection of 5 fair-goers. Please watch for time and location of this judging.**

9. 4H Maple Syrup Club Specials—open to members of the 4H Maple Syrup Club ONLY. No entry fee or MAS membership required for this section. Syrup is to be displayed as per the above rules.

Prize money: 1st—\$9, 2nd—\$7, 3rd—\$5

- 9(a) 4H member ages 9 to 11 years—any grade of syrup
- 9(b) 4H member ages 12 to 21 years—any grade of syrup