

Middleville Fall Fair 2022

Maple Syrup v1

Director in Charge: Melissa Pearson (289) 251-0807

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 judging**

9. 4H Maple Syrup Club Specials—hoping to return in 2023.

Most points