



Algonquin Summer Tour 2024

Maple Syrup Competition

Maple Syrup producers are invited to enter the following classes:

- Class #1: Maple Syrup – Ontario Grade A Golden
- Class #2: Maple Syrup – Ontario Grade A Amber
- Class #3: Maple Syrup – Ontario Grade A Dark
- Class #4: Maple Syrup – Ontario Grade A Very Dark

RULES & REGULATIONS

1. Maple Syrup in Classes 1, 2, 3 & 4 will be judged on Density, Clarity, Flavour, and Colour using the following point scale:

Maple Syrup	
Density	30
Clarity	10
Flavour	40
Colour	20
Total	100

2. Entries must be received no later than **Thursday, July 18, 2024 by 8:00 am** at the Summer Tour Registration desk.
3. Maple Syrup under "66 Brix" or over "68.9 Brix" will be disqualified.
4. Each Syrup class entry shall consist of one 250 ml Curved Kent bottle.
5. An exhibitor may only enter one exhibit per class. Maple Syrup must be made from the 2024 season and made by the Producer or their family.
6. Do not use labels or any other marking that might identify the Producer.
7. Clearly mark each container as to the class you wish to have it compete in. Grade sticker on the bottom of container is acceptable. **Any entry improperly classified will be disqualified.**



Sweet Innovations

SUMMER TOUR & CONFERENCE
July 17-20, 2024 North Bay, ON

8. Entry fees can be paid at the Registration Desk. Payments may be made by Cash, Credit Card, EMT to payments@omspasummertour.ca, or Cheques payable to "OMSPA Summer Tour".

MAPLE PRODUCTS ENTRY FORM

Please complete and submit this form with your entries.

Check Classes Entered

Entered	Class	Amt	\$
	Maple Syrup – Ontario Grade A Golden	\$5	
	Maple Syrup – Ontario Grade A Amber	\$5	
	Maple Syrup – Ontario Grade A Dark	\$5	
	Maple Syrup – Ontario Grade A Very Dark	\$5	
TOTAL			

Please identify the name which you wish your entries to be exhibited under:
Personal Name; Farm Name etc.

Name: _____

Phone: _____

Email: _____

Signature: _____

Date: _____

All entries will be returned along with a score sheet.