

# HONEY

**DIRECTOR IN CHARGE:** Roland Bowman: 905-753-2211

## RULES

1. Three 375 ml. glass bottles for each class
2. Bottles may be purchased from the Director in Charge
3. Granulated honey to be from white honey
4. Three (3) containers of cut comb to be neatly cut size 3 1/2" x 4 1/2"
5. Liquid honey jars to be uniformly filled with no air visible under lid when held upright
6. Beeswax to be at least a two (2) lb. cake of unbleached commercial type
7. Chunk honey to extend from bottom to top of jar, immersed in liquid honey

**HECTOR INCH MEMORIAL TROPHY** donated by Roger Inch. Trophy awarded to competitor with highest total points in minimum of three (3) classes. Trophy to be presented at the AWARDS DINNER. This is a perpetual trophy. The winner will return it to the Director in Charge prior to the next fair. A suitable memento will be awarded to the winner.

## Classes

### 1st 2nd 3rd

15 Liquid White -----	\$20	\$15	\$10
16 Liquid Golden -----	\$20	\$15	\$10
17 Liquid Amber -----	\$20	\$15	\$10
18 Fine Granulated -----	\$20	\$15	\$10
19 Cut Comb Honey -----	\$20	\$15	\$10
20 Chunk Honey in Jar -----	\$20	\$15	\$10
21 Beeswax -----	\$25	\$15	\$10

The 1st place prize in Category 21 is donated by **Jim Campbell**. The winning entry will be given to the donor.

# MAPLE SYRUP

**DIRECTOR IN CHARGE: Dave Breckinridge**

This competition is open to beginners and 4-H members. Entries judged under a relaxed set of rules making it easier to compete at a beginner level. To acquire the compulsory bottle to exhibit the Maple Syrup contact Dave Breckinridge. Dave will give additional information and help in preparing your entry.

A special trophy donated by **Ganaraska Sugar Camp** and **Doug & Isabel Wright** will be presented at the AWARDS DINNER to the winning entry. This is a perpetual trophy and the winner will return it to the Port Hope & District Agricultural Society before the next Fall Fair. A suitable small keeper trophy will be awarded to the winner.

## RULES

Please comply with all rules and regulations outlined at the beginning of the Fair Book

1. Maple syrup **must** be shown in 250 ml Kent Style glass bottle with no identification mark
2. Maple syrup **must** have a brix reading between 66% and 68%
3. Maple syrup **must** have been produced in current year by person submitting entry

## JUDGING

1. Maple syrup with brix reading in defined range awarded 20 points
2. Clarity: clearest, debris-free maple syrup awarded 30 points, next best 25 points, etc
3. Flavour: best tasting maple syrup receives 50 points, next best 45 points, etc

**PRIZES:** 1st \$25, 2nd \$20, 3rd \$15, 4th \$10