

MAPLE COOKING CONTESTS

All rules of the Contest must be followed.

Class and Product

- 1C. Cake
- 2C. Pies/Other Desserts
- 3C. Pickles, Preserves, Sauces & Dressings
- 4C. Breads
- 5C. Maple, For the Health of It
- 6YC. Youth (ages 14 & under)

Rules and Entry Procedures

Entering this contest can earn you some special awards! Get out your favorite recipes, whip up your tastiest Maple foods, and prepare to enter the contests at the 57th Annual Vermont Maple Festival. Entries can be delivered to the Festival Exhibit Hall (**St. Mary's Parish Center**), off Fairfield Street in St. Albans) on Thursday, April 24th from **12 to 5p.m.** only.

Judging: All entries will be judged by a team of judges on Thursday evening, April 24th, beginning at 5 p.m. No one is permitted in the judging area during judging (except for the judges and their assistants). All contest rules must be followed exactly, and decisions of the judges are final. Contestants will be notified of the reason for any disqualification by the contest chair. Only Pure Vermont Maple Syrup may be used in the preparation of any entry.

Adult Awards: In the adult cooking contest all entries judged to be “**Excellent**” will receive a Blue Ribbon and \$10.00. In addition, “**Awards of Merit**” will be made in each class, and recipients will be presented with a Rosette and \$15.00. These winners will compete for the title of “**Vermont's Best Maple Cook**”. This overall winner will receive a sash, an engraved plaque, and have the honor of being presented in the 2024 Festival parade. **Patty Cross Commendation** will be awarded to the cook who enters multiple (2 or more) products that the judges recognize for quality and creative presentation. **Vermont Maple Festival Rising Star Award** to be presented to a first-time cooking contest entrant, as determined by the judges. **Presentations will be made at the Maple dinner Saturday at 6:00pm VFW Hall, 353 Lake St. St. Albans VT**

Youth Awards: In the youth cooking category, all entries judged to be “**Excellent**” will receive a Blue Ribbon and \$10.00. One “**Award of Merit**” will be made, and that recipient will be presented a Rosette and \$15.00. The overall winner will receive the title of “**Vermont's Best Maple Youth Cook**”, receive a sash, an engraved plaque, and have the honor of being presented in the 2024 Festival parade. **Presentations will be made at the Maple dinner Saturday at 6:00pm VFW Hall, 353 Lake St. St. Albans VT**

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Award of Merit: Winners shall be notified on Friday, April 25th.

Additional Cooking Contest Rules:

1. Pictures/descriptions of products entered in the Vermont Maple Festival Cooking Contest must not be posted on social media until after the judging is complete and the results are made available at midnight on Thursday, April 24th.

2. Product must be registered in the name of the home cook who is presenting the entry. No business cards or other promotional items will be displayed. There should be no name visible on the printed recipe.

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3. A recipe which wins its class may not be entered in future Vermont Maple Festival Cooking Contests.
4. Each dish entered must contain a significant amount of Pure Vermont Maple (syrup, sugar, or cream). The use of other Vermont products is encouraged. No artificial flavorings shall be used.
5. Any product entry that contain Cannabis or CBD will not be accepted
6. Products must be made from “scratch” - no mixes or prepared foods classified as “convenience foods”.
7. **Entries become the property of the Maple Festival and no containers or products will be returned to the entrant.**
8. Products, with ribbons, will remain on display at the Exhibit Hall for the remainder of the Maple Festival. **Unauthorized removal of products from the display area will result in future ineligibility.**
9. Cakes, pies, and breads should be delivered uncut. If the entry is created in individual servings or pieces, at least 3 samples must be provided, neatly arranged on a serving dish. Garnishing is encouraged.
10. **NEW** Two copies of a clearly written recipe must accompany each entry. The second copy need not be decorated, or embellished, in any way; it will serve as a file copy. Recipes become the property of the Vermont Maple Festival and may be published.
11. Foods must not require refrigeration or heating prior to judging. Perishable products would be unsafe to eat after 2 hours at room temperature and therefore cannot be entered in this contest.
12. Contest entrants must be residents of Vermont.
13. Scoring will be based on the following criteria:

Appearance	10pts
Flavor	10pts
Texture	10pts
Uniformity of size/shape	10pts
Conformity to contest rules	10pts (including neatness of recipe)
Presentation	10pts
Prominence of Maple	20pts
<u>Overall quality of product</u>	20pts
Total	100pts

14. Maple, for the Health of It - to enter a product you must follow all other contest rules. In addition, you must state a nutritional goal (low fat/cholesterol, gluten free, antioxidant rich, high fiber, low sodium, etc.) for each product entered. Support the stated nutritional goal with the ingredients used in the recipe. A clear effort to omit or substitute for the targeted ingredients (fat, gluten, salt, etc.) must be in evidence. A product which is naturally free of these targeted ingredients is not an appropriate submission. For example: Maple Applesauce is not eligible as a low-fat entry because there is no expectation that applesauce would contain fat. A Maple Cookie, however, which used applesauce to replace the fat ordinarily found in a cookie, would be an acceptable entry. The enriching ingredients that are used to achieve the stated nutritional goal of enhancing the fiber content, adding antioxidants, etc., must be clearly indicated. Submit, along with the entry and recipe, a brief paragraph showing the adjustments which have been made to qualify the recipe for this new, healthy category.

15. **NEW** Only one entry per class will be accepted from each participant. Entrants may, however, enter each class.

Good Luck! Enjoy the 58th Vermont Maple Festival.

Cooking Contest Questions???

Email kayethecook@yahoo.com