



## Schoolyard Sugaring

### How to Submit Your Syrup



#### Submitting Your Syrup for Judging

Using the learning tools provided for you, lessons on the New York Agriculture in the Classroom website, and any additional resources you should begin your maple contest whenever you wish. Remember – students should participate in every step of the syrup making process!

#### Submission of Syrup:

1. Your submission should include your pint jug of syrup **AND** the completed entry form below.
  - Ensure that the lid is on tight before mailing!
  - Samples can be sent through USPS.
2. Each classroom will mail their one plastic pint jug and entry form to the address below by **April 18, 2025**:

Katie Carpenter  
New York Agriculture in the Classroom  
7395 East Road  
Lowville, NY 13367

3. Earn up to 20 bonus points by submitting examples of your paired student work, projects, or curriculum connections.
  - Can be submitted via mail at the same time you send your syrup. Does not need to be in the same physical package.
  - Via email to [jjb386@cornell.edu](mailto:jjb386@cornell.edu)
  - Ideas include your students developing branding and advertisements, nutritional benefits, explanations of the syrup-making process, and more!
4. Photography Contest
  - Each student and educator in your class can submit up to 5 photos for the photography contest of their maple sugaring experience.
  - There will be winners from each grade division.
  - The winning students will be provided a plaque and win \$50.
  - Ensure that you are only submitting photos for students who have permission for their image to be shared.
  - Photos can be used in future maple contest promotions.
  - [Submit photos here by April 18, 2025](#)
5. When submitting your syrup, please select a grade of syrup on your submission sheet. If a grade of syrup is not selected, it will be judged as Golden Color/Delicate Taste.
  - This must be labeled on the jug of syrup also.
6. Additional to the pint produced and submitted for judging, consider giving syrup to your school administrators as a thank you, or sharing with those who helped to celebrate the sweet success of participating in this contest.

Questions? Please contact:

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[www.agclassroom.org/ny](http://www.agclassroom.org/ny)





## Schoolyard Sugaring A Maple Syrup Contest



### Schoolyard Sugaring Entry Form

*Please Include with your Syrup Submission Mailing*

School Name: \_\_\_\_\_

Teacher Name: \_\_\_\_\_

Teacher E-Mail: \_\_\_\_\_

Circle Your Division:    Elementary            Middle School            High School

Partner Maple Producer (if applicable): \_\_\_\_\_

Circle Your Syrup Grade:

Golden Color/Delicate Taste    Amber Color/Rich Taste

Dark Color/Robust Taste            Very Dark Color/Strong Taste

What do you feel is the most valuable thing your students learned by participating in this contest?

*I certify that my students actively participated in each step during the process of making this maple syrup.*

Signed: \_\_\_\_\_

