

# HONEY SHOW

## General Rules

All entries must be submitted by a current dues paying member of the WV Beekeepers Association. Only one entry in each class may be made by an individual family. Entries should not be labeled in any fashion. The exhibitor must choose which classes to place entries in. Judges may adjust classes at their discretion. Entries can only be made during the hours published. Entries must be left intact and on display until released by the show chairman. Honey and beeswax should be from current production season. A winning bakery recipe **cannot** be resubmitted for three years.

## CLASS DESCRIPTION

- H1\* Three 1-lb jars of honey, extracted, white
- H2\* Three 1-lb jars of honey, extracted, light
- H3\* Three, 1-lb jars of honey, extracted, light amber
- H4\* Three, 1-lb jars of honey, extracted, amber
- H5\* Three, 1-lb jars of honey, extracted, dark
- H6 Three section boxes of comb honey
- H7 Three packages of cut-comb honey, 4" square, 12 ounce each
- H8 Three circular sections of comb honey
- H9 Three 16-oz jars of creamed honey
- H10 Three 16-oz jars of chunk honey
- H11 One frame of honey

1. Entries in classes H1-H5, marked, \*, must be in queen line type jars, and may have plain metal or plastic lids.
2. Entries in class H11 must be displayed in bee-proof cases having both sides made of transparent glass or plastic.
3. Entries in classes H6, H7 and H8 must be in the appropriate container: window cartons, round section lids – both transparent, cut-comb box – all sides transparent.
4. Entries in class H9 should be in glass containers, 12 to 24 ounces.
5. Entries in class H10 should be in cylindrically uniform, “wigwam” jar OR in the new “shoulder” jar.
6. Honey color classes H1-H5 will be determined by the Show Chairman and the judges.
7. All entries must be the product of the entrant’s apiary and have been produced during the current year’s honey flow.

## **Honey Bakery Show**

Classes include:

- C1 - 1 dozen cookies
- C2 - 1 dozen brownies,
- C3 - 1 cake, frosted or unfrosted
- C4 - 1 loaf yeast bread, un-sliced
- C5 - 1 loaf quick bread, un-sliced
- C6 - 12 pieces of candy.

Entries must be accompanied by the recipe as used, written on white 3" X 5" cards in duplicate, without name of entrant. At least 25% of the sweetening agent must be HONEY. Frostings and decorations may be made with 100% sugar and are not included in the computation of total sweetening agents. Entries must be made on plain paper or foam plates in dome top cake carriers, or on cardboard covered with foil. Plates and covers will not be furnished. Cake, yeast bread loaf and quick bread are to be entered un-sliced.

A winning bakery recipe **cannot** be resubmitted for three years.

## **Honey Beeswax Show**

The wax portion consists of 4 classes.

- Single piece, pure beeswax, 2 pounds or more and wrapped in cellophane.
- One pair, pure beeswax, dipped taper candles wrapped in cellophane, 8" minimum length.
- One pair, pure beeswax, molded taper candles, wrapped in cellophane, 8" minimum length.
- Single or coordinated set, containing beeswax, novelty candles, 6oz or more for each item.

All entries must be covered with clean transparent plastic film. The optimum color for pure beeswax is light yellow.

## **Pollen Show**

- Entries must be made in two 8 ounce jars.
- Jar must be filled so that pollen is above the bottom ring of the jar.
- Pollen must be of the year of the show.
- Pollen must be either solid color or mixed color.
- Particle size: Solid - one uniform size, Mixture - two uniform sizes.

Entry needs to be free of impurities. If five or more impurities are found the entry will be disqualified.. Texture should be soft and spongy. Texture will be tested by pressing several pollen packets together between the thumb and finger. It should not clump and it should not crumble, but form a firm pliable mass. Points will be deducted for pollen dust.

# JUDGING CRITERIA

## Extracted Honey

Classes H1 to H5 MAX. POINTS

1. Density **10**

below 15.0    **2** point deduction

15.0 – 15.5    **1** point deduction

15.5 – 17.0% **10** points

17.1 – 18.0% **9** points

18.1 – 18.6% **7** points

Over 18.6% **disqualified**

2. Absence of crystals **10**

3. Cleanliness **40**

Without lint - **10**

Without dirt - **10**

Without wax - **10**

Without foam – **10**

4. Flavor **10** (Points will be reduced for honey flavor that has been adversely affected by processing.)

5. Container appearance **10**

6. Accuracy of filling **20**

Headroom: ½ inch maximum, 3/8 inch minimum with no visible gap between honey level and cap

Uniformity of filling

**TOTAL 100**

# **JUDGING CRITERIA**

## **Comb Honey**

Classes H6, H8 MAX. POINTS

1. Uniformity of appearance **20**
2. Absence of uncapped cells **10**
3. Uniformity of color **15**
4. Absence of watery cappings **10**
5. Cleanliness and absence of travel stains **15**
6. Freedom from granulation and pollen **10**
7. Uniform weight of each section **10**
8. Total weight of entry **10**

**TOTAL 100**

# **JUDGING CRITERIA**

## **Cut Comb Honey**

### **Class H7 MAX. POINTS**

1. Uniformity of appearance, neatness of cut, absence of liquid honey **20**
2. Absence of uncapped cells, watery cappings and pollen **20**
3. Cleanliness of product, absence of travel stains, crushed wax and crystallization **20**
4. Uniformity of appearance (color of honey, capping structure & thickness of comb) **15**
5. Uniformity of weight of each section **15**
6. Each entry should weigh a minimum of 12 ounces. Total weight of entry **10**

**TOTAL 100**

# **JUDGING CRITERIA**

## **Creamed Honey**

Class H9 MAX. POINTS

1. Fineness of crystals **30**
2. Uniformity and firmness of product **25**
3. Cleanliness and freedom from foam **20**
4. Flavor **15**
  - a. Points will be reduced for honey flavor that has been adversely affected by processing.
  - b. Disqualified for fermentation
5. Accuracy of filling and uniformity **10**

**TOTAL 100**

# JUDGING CRITERIA

## Chunk Honey

Class H10 MAX. POINTS

1. Neatness and uniformity of cut **20**
  - a. Upgrade for parallel & 4-sided cuts
  - b. Downgrade for ragged edges
2. Absence of watery cappings, uncapped cells and pollen **20**
3. Cleanliness of product (down-grade for travel stains, foreign matter, wax flakes, foam and crystallization) **20**
4. Uniformity of appearance in capping structure, color, thickness of chunks and accuracy and uniformity of fill **20**
5. Density of liquid portion of pack **10**

below 15.0    **2** point deduction

15.0 – 15.5    **1** point deduction

15.5 – 17.0% **10** points

17.1 – 18.0% **9** points

18.1 – 18.6% **7** points

Over 18.6% **disqualified**

6. Flavor **10**

Points will be reduced for honey flavor that has been adversely affected by processing.  
Disqualified for fermentation.

**TOTAL 100**

# **JUDGING CRITERIA**

## **Frame of Honey**

Class H11 MAX. POINTS

1. Uniformity of appearance **25**
2. Absence of uncapped cells **20**
3. Uniformity of color **15**
4. Absence of watery cappings **10**
5. Cleanliness and absence of travel stains **20**
6. Freedom from granulation and pollen **10**

**TOTAL 100**

# JUDGING CRITERIA

## Beeswax

1. Cleanliness **35**
2. Uniformity of appearance **20**
3. Color **15**
4. Aroma **15**
5. Absence of cracks and shrinkage **15**

Total **100**

## Candles & Tapers

1. Cleanliness, color, quality of wax **25**
2. Uniformity of appearance and shape **25**
3. Uniformity of pair **25**
4. Finishing details **25**
  - a. For molded: flat finished bottom, wicks trimmed to ½ inch
  - b. For dipped: last drip left on, wicks left joined

Total **100**

## Novelty Candles & Beeswax Items

1. Cleanliness, quality of wax **25**
2. Design & overall appearance **25**
3. Finishing details: flat, finished bottom **25**
4. Originality **25**

Total **100**

# JUDGING CRITERIA

## Baking Show

### Classes C1 & C2

- Outside appearance – shape and appropriate size, color and uniformity of entry. If frosted, distribution and suitability.
- Inside appearance: texture characteristic of type, grain and color.
- Eating quality: taste.

### Class C3

- Outside appearance – shape and color. If frosted, distribution and suitability.
- Inside appearance: texture, grain and color.
- Eating quality: taste and odor.

### Classes C4 and C5

- Outside appearance – characteristic of type, crust or surface.
- Inside appearance – texture, grain and color.
- Eating quality: taste and odor

### Class C6

- Texture – characteristic of type and freedom from stickiness.
- Flavor
- Appearance – uniformity of entry and bite-size pieces.