

NCSBA COOKING WITH HONEY COMPETITION RULES & REGULATIONS

These rules and regulations will govern the cooking with honey competition which is conducted during the annual Summer Meeting of the North Carolina State Beekeepers Association. Please email content@ncbeekeepers.org with any questions.

1. Entries will be received by 10 AM Friday of the meeting.
2. The cooking competition is restricted to registered conference attendees. Your NCSBA number will be requested at time of entry.
3. There is only 1 age category.
4. Each person entering items in the competition will be assigned a number to be placed at the proper place on the entry tag and on the entry form.
5. It will be the responsibility of the exhibitor to see that entries are correctly classified and tagged.
6. Official printed forms must be used in making application for entry.
 - a. Fill in the form completely, accurately, and legibly.
 - b. Place entry number on the entry form and on the entry tags.
 - c. Ensure there are no labels, names or anything on the entries that would identify the exhibitor.
 - d. Containers of cellophane, glass, or transparent material of some other suitable type are recommended.
 - e. All entries must be of required color, quality and condition.
 - f. All foods must be accompanied by the recipe. Recipes must be typed or printed, on an 8 ½ x 11 sheet of paper for each entry and placed in a zip lock bag. If the recipe is not included with the item, the entry will be disqualified.
7. No ribbon will be given to any one entry through the lack of competition if the entry is of inferior quality. The NCSBA will award 1st, 2nd, and 3rd places as appropriate.
8. There is a limit of one entry per person for each listed category, except for: SM-32, SM-40, SM-41, SM-44
9. Photographs of entries will be taken by a representative of the NCSBA. Submission of an item for judging is consent for photography of that item. Exhibitors hereby grant the NCSBA permission to utilize photographs, images, or likenesses in whole or in part for use in official NCSBA publications and promotions.
10. Recipes become the property of the NCSBA. Recipes may be published and the submitter will be credited.

FOR FOODS COOKED WITH HONEY:

- All entries in this competition must contain honey as the principal sweetening ingredient.
- Entries must be prepared from ingredients compatible with commonly accepted recipes for the class in which they are entered.
- Bought pie crust may be entered, however it will not score as highly as homemade crust.
- Commercial mixes may not be used, due to their high sugar content.
- Factors such as whether the entry is representative of the entered class and freshness of the product will be considered in the judging.

Revised: 07.06.22

- Entries become property of NCSBA and may be served at the Saturday morning break. Exhibitors are encouraged to bring extra cookies, candy, etc. to serve during this time.
- If, in the opinion of the judges, there are too many entries in one category, the category may be divided.
- Refrigerated items may be entered. Refrigerated items must be brought to the competition in a cooler. Participants are responsible for keeping any entry that requires refrigeration at an appropriate temperature prior to registering on Friday morning. The cooler must remain in the judging room so the item may be returned to the cooler once the competition ends. In order to do this, coolers must have the entry number displayed on the top.
- Canning jars should be filled to 1/4" of top of the standard canning jar and water bath processed (no paraffin).

DISPLAYING THE ITEM:

- All cakes and breads must be entered on a cardboard or paper plate and placed in a clear plastic bag with entry tag attached to the plate and extending outside the bag. Consideration will be given for cakes or pies that are too big for a bag.
- Pies must be in an aluminum pie tin.
- No entries will be accepted on glass or china.

COMPETITION CATEGORIES ARE:

Category 1: Candy, Cookies, Snack Foods, Fudge: Please provide 6 pieces for judging.

Category 2: Pies, Cakes: 1 item for judging.

Category 3: Breads, Rolls, & Muffins: 1 loaf, 6 rolls/muffins, as applicable for judging.

Category 4: Dips, Preserves, Jams, and Pickles: Please bring 2 containers (or more) for judging.

Category Class Description

Category 3 SM-30 Bread, Loaves (yeast- white or whole wheat)

Category 3 SM-32 Quick Fruit Bread or Muffins (i.e. zucchini, banana, etc.)

Category 3 SM-34 Rolls (plain with honey topping)

Category 3 SM-35 Rolls (pecan or cinnamon with honey glaze)

Category 1 SM-36 Honey Bars and Brownies (any flavor)

Category 1 SM-37 Cookies (any flavor, fruit drop, rolled, drop, etc.)

Category 2 SM-38 Cakes (no cake mixes accepted)

Category 2 SM-39 Pies

Category 4 SM-40 Sauce (i.e. honey barbecue, etc.) or Dressing (honey mustard, etc.)

Category 1 SM-41 Candy or Snack Food (popcorn, peanut, granola, trail mix, etc.)

Category 4 SM-43 Pickles

Category 4 SM-44 Jams, Jellies, Preserves (Label product)

JUDGING CRITERIA

CATEGORY 1 - SNACK FOOD

1. Appearance – 25 points
2. Taste appeal – 40 points
3. Originality of recipe – 25 points
4. Ease of preparation – 10 points

CATEGORY 1 - CANDIES

1. Appearance – 30 points

Good Qualities

color uniform
attractive
shape: regular, even, uniform

Poor Qualities

poor color
unattractive
irregular/poor shape

2. Texture – 30 points

appropriate for type

crystal formation
too soft, hard, tough
too sticky, too dry
crumbly

3. Flavor – 30 points

tastes good
flavor uniform

flat flavor
strong/unpleasant flavor

CATEGORY 1 - COOKIES

1. Appearance – 25 points

Good Qualities

crust: color uniform
characteristic of type
shape: regular, even, uniform
good proportion
attractive

Poor Qualities

burned
pale dull color
irregular or poor shape
too large or too small
too thick or too thin

2. Texture – 25 points

thin cookies (rolled/ice box/pressed):

crisp and tender

too hard or dry
too limp

thick cookies (drop, sheet or bar):

soft and tender, even grain

coarse grain
heavy or soggy

3. Tenderness – 25 points

tender, but holds together well

tough, rubbery, crumbly

4. Flavor – 25 points

tastes good
free from excessive flavoring
flavor well blended
characteristic flavor of kind

too strong flavoring/spices
off flavor

CATEGORY 2 – CAKES

1. Appearance – 25 points

Good Qualities

pleasing appearance
slightly rounded top

unfrosted:

smooth, uniform, light brown

frosted:

frosting free from crystals or crustiness

Poor Qualities

not pleasing in appearance
peaked or sunken top
pale or too brown crust

cracked, sugary/coarse crust
too sticky
too dry or too coarse frosting

2. Texture – 25 points

fine, even grain
thin cell walls
feathery light
crumbly when wet

thick cell walls
coarse or uneven grain
tunnels of big holes
heavy

3. Crumb – 25 points

smooth and velvety
slightly moist
light and tender
pleasing color

soggy and sad
harsh or dry
tough
off color

4. Flavor – 25 points

delicate, well blended flavor
sweet flavor
free from strong flavor

tastes good

bitter
flat
strong flavor of egg
overpowering of ingredient
unpleasant flavor

CATEGORY 2 – PIES

1. Appearance – 25 points

Good Qualities

pleasing appearance
attractive crust

Poor Qualities

not pleasing appearance
cracked/coarse crust
store bought crust
unattractive crust

2. Taste appeal – 40 points

3. Originality of recipe – 25 points

4. Ease of preparation – 10 points

CATEGORY 3 – BREADS

1. Appearance – 25 points

Good Qualities

pleasing appearance
even golden brown color
good shape, well proportioned
even rounded top

Poor Qualities

too pale or too brown
irregular or poor shape
has cracks or bulges
hard, dry crust

2. Texture – 25 points

fine even grain
small thin cell walls
light for size
crisp crust about 1/8" thick

large cells, coarse grain
thick cell walls
tunnels of large holes
heavy for size

3. Crumb – 25 points

Even color throughout
slightly moist
light and elastic
tender

gray or dark streaks
harsh, crumbly, dry
doughy
tough

4. Flavor – 25 Points

good well blended flavor
sweet nutty flavor
pleasing

flat tasting
sour fermented flavor
any flavor too strong or off

CATEGORY 4 – SAUCES/DRESSINGS

1. Appearance – 25 points

2. Taste appeal – 40 points

3. Originality of recipe – 25 points

4. Ease of preparation – 10 points

CATEGORY 4 – PICKLES:

1. Size and Shape – 10 points

2. Flavor – 30 points

3. Texture – 30 points

4. Color – 15 points

5. Proportion of Pickle to Liquid – 10 points

Good Qualities

uniform size and shape
natural flavor
firm
as near natural color as possible

Poor Qualities

not over-spiced
not tough, not soft

jars filled with pickles

liquid to cover and fill spaces

6. Jar Fill/Process – 5 points

standard canning jars should be filled to ½" of top (no paraffin)

CATEGORY 4 – JAMS:

Good Qualities

Poor Qualities

Jams are made from crushed fruits cooked to a smooth, consistency that will mound upon a spoon but not jelly firm. The product should be to ¼” of top of standard canning jars.

- | | | |
|--|---|--|
| 1. Smoothness – 20 points | tender fruit with smooth texture | |
| 2. Flavor – 35 points | natural fruit flavor | not overpowered with added ingredients or spices |
| 3. Consistency and Texture – 30 points | tender and will mound in spoon
spreads easily | not tough, sticky, or gummy |
| 4. Color and Clearness – 10 points | shiny fruit color
marmalades clear with suspended citrus | |
| 5. Jar Fill/Process – 5 points | filled to 1/4” of top | |

CATEGORY 4 – JELLIES:

Good Qualities

Poor Qualities

All juices for jellies must be home prepared: no commercial juice may be used, unless otherwise specified.

- | | | |
|--------------------------------|--|--|
| 1. Color – 10 points | pronounced, yet natural color | |
| 2. Clearness – 10 points | transparent and sparkling | |
| 3. Crystals – 10 points | no sign of crystallization | |
| 4. Flavor – 30 points | natural fruit flavor | |
| 5. Consistency – 35 points | tender | should not be syrupy
should not be sticky/tough |
| 6. Jar Fill/Process – 5 points | breaks with distinct cleavage, angles and holds shape
fill jars to ¼ “ of top | |

CATEGORY 4 – PRESERVES:

Good Qualities

Poor Qualities Preserves

Contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender and plump. The fruits are suspended in clear syrup that is the consistency of honey or soft jelly.

- | | | |
|------------------------------------|---|---|
| 1. Shape – 10 points | small fruit should be whole, close to original shape
larger fruits should maintain sliced shape. | |
| 2. Clearness and Color – 25 points | fruit should be translucent
liquid should be clear | fruit should not be dark |
| 3. Flavor – 30 points | natural fruit flavor | not overpowered with too much honey and sugar |
| 4. Texture – 10 points | tender, but firm and plump | |
| 5. Pack and Filling – 5 points | arrangement of fruit with reference to symmetry of jar
filled to ¼” of top | |
| 6. Consistency – 10 points | juice should be of honey consistency or slightly jelled | |
| 7. Proportion of Syrup – 10 points | about 1/3 as much syrup as fruit | |