

## NCSBA HONEY COMPETITION RULES & REGULATIONS

These rules and regulations will govern the honey competition which is conducted during the annual Summer Meeting of the North Carolina State Beekeepers Association. Please email [content@ncbeekeepers.org](mailto: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 honey 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.
7. All honey or beeswax entered should have been produced the exhibitor during the past 12 months.
8. 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 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> places as appropriate.
9. There is a limit of one entry per person for each listed category, except for Mead.
10. 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.
11. Photograph entry: Watermarks on photographs must be covered for judging, but will be uncovered after the competition is over. All photos entered into the competition should be emailed to the Bee Buzz (with watermark if desired.)

### **HONEY ENTRIES**

- SM-1 One deep comb for extracting
- SM-2 One shallow comb for chunk cutting (no wired comb or plastic)
- SM-3 Three sections of comb honey, light
- SM-4 Three sections of comb honey, dark
- SM-5 Three sections of cut comb honey in containers, light
- SM-6 Three sections of cut comb honey in containers, dark
- SM-7 Three jars (not less than 14 oz. (chunk, comb honey, light
- SM-8 Three jars (not less than 14 oz.) chunk, comb honey, amber
- SM-9 Three jars (not less than 14 oz.) chunk, comb honey, dark
- SM-10 Three jars (not less than 14 oz.) extracted honey, light
- SM-11 Three jars (not less than 14 oz.) extracted honey, amber
- SM-12 Three jars (not less than 14 oz.) extracted honey, dark
- SM-13 Three jars (not less than 8 oz.) creamed honey (finely granulated)

### **Displays**

- SM-14 Beeswax (not less than 15 lbs.) in size and shapes commonly on sale by the apiarist.
  - SM-15 Beeswax (2-5 lbs.) in size and shapes commonly on sale by the apiarist.
  - SM-16 Display of pure beeswax candle (molded or rolled) - must be composed of pure beeswax only.
  - SM-17 Display of pure beeswax candle (pair of dipped taper 8-12 in) - must be composed of pure beeswax only.
  - SM-18 Display of pure beeswax products - carvings, models, novelties, Etc. No candles. Must be composed of pure beeswax only.
  - SM-19 Cosmetic items containing beeswax and/or honey (product name and ingredients must be labeled)
  - SM-20 One gift package of bee products suitable for sale to public
  - SM-21 Two bottles (approximately 26 oz. capacity each) of a non-carbonated dry mead or non-carbonated sweet mead or mead with fruit. Exhibitors may enter 3 different meads in this category.
  - SM-22 One black and white of a honey bee or beekeeping related scene nwith appropriate caption (photograph must be mounted and no larger than 8"x10")
  - SM-23 One color print of a honey bee or beekeeping related scene with appropriate caption (photograph must be mounted and no larger than 8"x10")
- Photograph note: Watermarks on photographs must be covered for judging, but will be uncovered after the competition is over. All photos entered into the competition should be emailed to the Bee Buzz (with watermark if desired.)
- SM-24 Handmade Bee Themed Craft

### **FACTORS TO BECONSIDERED IN JUDGING HONEY EXHIBITS**

These factors are general guides for the use of judges and exhibitors. Honey with moisture of more than 18.6 % will be disqualified.

**Classes SM-1,SM-2, SM-3, SM-4, COMB HONEY AND BULK HONEY FRAMES**

<b>Factors</b>	<b>Points</b>
1. Uniformity of appearance (between and within sections).....	20
2. Absence of uncapped cells.....	15
3. Uniformity of color.....	15
4. Absence of watery cappings.....	15
5. Cleanliness and general appearance of sections or frames.....	15
6. Freedom from granulation and pollen .....	10
7. Appearance of cappings and freedom from impurities.....	10
	<b>TOTAL 100</b>

**Classes SM- 5, SM- 6, CUT COMB HONEY (In containers without liquid Honey)**

<b>Factors</b>	<b>Points</b>
1. Uniformity of appearance (between and within sections.....	25
2. Neatness of comb cut: ragged edges, parallel cuts and uniformity of size of cuts.....	30
3. Uniformity of color .....	15
4. Absence of watery cappings.....	10
5. Appearance of cappings and freedom from impurities .....	10
6. Cleanliness and general appearance of containers.....	10
	<b>TOTAL 100</b>

**Classes, SM-7, SM-8, SM-9, CHUNK HONEY IN JARS**

<b>Factors</b>	<b>Points</b>
1. Neatness and Uniformity of Cut.....	20
a. Up-grade for parallel and 4-sided cut	
b. Down-grade 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, Crystallization .....	20
4. Uniformity of appearance in capping structure color, and thickness of chunks.....	20
5. Density and flavor of liquid portion	
a. Density (water content above 18.6% will be disqualified, below 15.5% will be docked points.....	10
b. Flavor (points will be reduced for honey flavor that has been adversely affected by processing) .....	10
c. Disqualification for fermentation	
	<b>TOTAL 100</b>

**Classes, SM-10, SM-11, SM-12, EXTRACTED HONEY**

<b>Factors</b>	<b>Points</b>
1. Density (moisture content over 18.6% - DISQUALIFIED.....	20
a. Water content above 18.6% will be disqualified, below 15.5% will be docked points	
2. Absence of crystals .....	10
3. Cleanliness .....	30
a. Without lint.....	7
b. Without dirt.....	10
c. Without wax.....	7
d. Without foam.....	6
4. Flavor .....	20
Points will be reduced for honey flavor that has been adversely affected by processing	
5. Accuracy of filling and uniformity.....	10
6. Container appearance.....	10
	<b>TOTAL 100</b>

**Class, SM-13, CREAMED HONEY**

<b>Factors</b>	<b>Points</b>
1. Fineness of crystals .....	30
2. Uniformity and firmness of product .....	25
3. Cleanliness and freedom from foam.....	30
4. Flavor and color .....	15
	<b>TOTAL 100</b>

**Class, SM-14, SM-15, BEESWAX IN BULK**

<b>Factors</b>	<b>Points</b>
1. Color: straw to canary yellow.....	20
2. Cleanliness: absence of honey, and other impurities .....	30
3. Uniformity of appearance.....	20
4. Absence of cracking and shrinkage.....	20
5. Aroma and texture .....	10
	<b>TOTAL 100</b>

**Class, SM-16, SM-17, SM-18, PURE BEESWAX PRODUCTS**

<b>Factors</b>	<b>Points</b>
1. Color: straw to canary yellow.....	20
2. Cleanliness: absence of honey, propolis, and other impurities .....	30
3. Uniformity of appearance of all wax in entry.....	15
4. Aroma and texture .....	5
5. Quality and appearance of beeswax products.....	30
	<b>TOTAL 100</b>

**Class, SM-19, NOVELTY ITEMS CONTAINING BEESWAX**

<b>Factors</b>	<b>Points</b>
1. Cleanliness.....	20
2. Quality of Wax .....	20
3. Design and overall appearance .....	35
4. Originality.....	25
	<b>TOTAL 100</b>

**Class, SM-20, GIFT PACKAGE OF BEE PRODUCTS**

<b>Factors</b>	<b>Points</b>
1. General Appearance.....	30
2. Originality.....	30
3. Quality of Components.....	20
4. Availability of Components.....	10
5. Manageability (ability to transport).....	10
	<b>TOTAL 100</b>

**Classes, SM-21, MEAD**

<b>Factors</b>	<b>Points</b>
1. Clarity.....	25
2. Color .....	5
3. Taste.....	20
4. Body.....	10
5. Bouquet .....	20
6. Bottles .....	10
7. Bottle Closure.....	10
	<b>TOTAL 100</b>

**Class, SM-22, SM-23, PHOTOGRAPHY**

<b>Factors</b>	<b>Points</b>
1. Photographic Quality.....	30
2 Mounting (all photographs must be mounted). .....	10
3. Content of photograph .....	30
4. Caption describing photograph .....	30
	<b>TOTAL 100</b>

**Class, SM- 24, Handmade Bee Themed craft**

<b>Factors</b>	<b>Points</b>
1. Creativity.....	30
2. Appearance .....	25
3. Originality .....	20
4. Quality.....	25
	<b>TOTAL 100</b>