

**NCSBA 2023 Honey Show Workshop hosted by Beez Needz  
With Honey Show for Attendees of the Workshop**

- Entry Fee:** \$10 per person if paid with cash or \$11 paid with card (must be a NCSBA member)
- Date and Time:** Saturday, October 14, 2023  
Entries will be accepted between 8 and 9 am.  
Judging starts at 9:30 am.
- Location:** Beez Needz, 3662 Edgar Road, Sophia NC 27350 **(336) 431-2339**
- Senior Judge:** Sheryl Brousseau
- Secretary:** Mark Case and Tim Hyde
- Stewards:** Lead steward, Jennifer Welsh. Stewards: James Blye, Phillip Uptmor, Eugene Lane, Marc Eden, Joe Komperda & Chrysse Everhart
- Questions:** Contact show secretary, Mark Case, MarkCase@aol.com

**General Rules:**

1. Show open to current members of the NCSBA. You will need to provide your NCSBA membership number when you register.
2. Entries will be accepted on Saturday, October 14, 2023, between 8 and 9 AM. Judging starts at 9:30 AM.
3. The honey show is open to any attendee of the workshop and is limited to 1 entry per person total in the show. The honey show is also open to individuals serving as stewards or show secretaries. However, no individual serving as a steward, or show secretary may participate in the judging of any exhibit(s) in any category in which they have submitted an exhibit for consideration. Exhibitors who are in the American Honey Show Training Council program must notify the show chairman in advance of the show.
4. ALL entries must be produced by the exhibitor from honeybees owned and kept by the Exhibitor.
5. Each Exhibitor must sign an affidavit stating that each exhibit he or she submits was produced by the Exhibitor in conformity with the rules set forth herein.
6. Once exhibits have been accepted into the competition by the Show Secretary, they may not be altered in any way. After submitting entries to the Show Secretary, exhibitors may not enter the area where the exhibits have been placed. The Secretary, Stewards or Judges are the only persons who may enter the honey judging area.
7. Exhibits must be unmarked or identifiable in any way, except as provided herein. The Show Secretary will provide each exhibitor identifying labels to be affixed to each exhibit as provided in the rules for each exhibition class. The Exhibitor shall be responsible for placing the ID labels on each exhibit as directed for each exhibition class, unless otherwise specified herein.
8. In regard to the requirement of uniformity, items within or comprising any single exhibit should be alike and matching in every way: jars, containers, closures, contents, composition, orientation, placement, presentation, etc., should be identical across all individual items comprising any single exhibit.
9. All beeswax must be prepared from pure, unadulterated beeswax, free from any additives or enhancements.
10. All food and beverage exhibits must be prepared under sanitary conditions and follow food safety guidelines. All food & beverage exhibits must be sealed and shelf-stable, or otherwise prepared and packaged in such a way to be able to withstand spoilage. **No items that require refrigeration for food safety will be accepted into the show.** Any entry that appears to be unsafe or unpalatable will not be judged and will be disqualified.
11. It is the intention that awards will be given in all classes even if there is only one exhibit in the class. However, in order to receive an award, that exhibit must be worthy of placement. Entering an exhibit into a class does not guarantee an award.

**Awards**

Ribbons will be awarded for 1<sup>st</sup> – 3<sup>rd</sup> place.

The Black Jar category will have only a 1<sup>st</sup> place winner.

Prize points are assigned to First through Sixth places as follows: First Place = 6 points; Second Place = 5 points; Third Place = 4 points; Very Highly Commendable= 3 points; Highly Commendable = 2 points; and Commendable = 1 point. Prize point cards for participants in the AHSTC Honey Judging Program will be provided electronically (via email) upon request.

## Mar

### Categories

- Class A2: Crafts
- Class A7: Notions, Potions, and Lotions
- Class A8: Beekeeping Photography
- Class A11: Beekeeping Antiquities
- Class A12: Beekeeping Gift Basket
- Class B1a: Sweet Mead
- Class B1b: Dry Mead
- Class F1: Breads Made With Honey
- Class F2: Honey Cake (open recipe)
- Class F3: Confections Made With Honey
- Class F4: Cookies Made With Honey
- Class F5: Condiments Made With Honey
- Class H1a: Light Extracted Honey
- Class H1b: Amber Extracted Honey
- Class H1c: Dark Extracted Honey
- Class H4: Cut Comb Honey
- Class H6: Black Jar
- Class W1: Beeswax Block 1 lb.
- Class W2: Beeswax Bars
- Class W5: Candles (Molded Ornamental)

**Rules for each class** – Please read and follow the rules exactly. Failure to do so will result in disqualification or reduction in placement.

### Arts and Crafts

#### **Class A2: Crafts Related to Beekeeping**

A craft is a pastime or a profession that requires particular skill and knowledge of a specialized field or subject. Craftsmanship typically denotes experience, knowledge, skill, and expertise in making things by hand. An Exhibitor may submit one example of any beekeeping-related craftwork of their own composition. The craftwork must be related to some aspect of apiculture and must be the original composition of the Exhibitor. The craftwork must be mounted or freestanding in design. Judges evaluate entries on the following: confirmation with the criteria set forth in herein; subject matter, aesthetic appeal, technical proficiency, creativity, and originality. \*A white index card with a description of the item must accompany each entry.

The Show Secretary will provide each exhibitor identifying labels to be affixed to the exhibit. The Exhibitor shall place one label on the front of the exhibit (centered near the bottom), and the second label on the white card accompanying the exhibit. *\*If the exhibit is already signed or marked in some identifying way, the exhibitor may obscure the signature or identifying mark.*

#### **Class A7: Notions, Potions, and Lotions**

An Exhibitor may submit one example of any health, bath, household, or beauty product of their own creation. The recipe for the exhibit must include honey,

beeswax, and/or propolis produced by the Exhibitor. Entries are to be presented in a re-sealable, unembellished container appropriate to the item. Entries should not be less than one ounce (1oz.), or more than eight ounces (8 oz.) in weight, with the exception of lip balms which may be submitted in a standard .1 oz. tube. All entries will be sampled. Judges evaluate entries on the following: Appearance, uniformity, texture, aroma, tactile feel, functionality, and originality. A white index card with a description of the item and the recipe (including all ingredients & procedure) must accompany each exhibit.

The Show Secretary will provide each exhibitor identifying labels to be affixed to the exhibit. The Exhibitor shall place one label on the front of the of the exhibit (centered near the bottom), and the second label on the front, bottom, right-hand corner of the white index card accompanying the exhibit.

#### **Class A8: Beekeeping Photography**

An Exhibitor may submit one example of any beekeeping-related photography of their own composition. The photograph(s) must be related to some aspect of apiculture and must be taken by the Exhibitor. All photographs comprising each exhibit must be at least 5”X7” in size. The photograph(s) must be mounted, matted, or framed. The photograph(s) must stand up for display; either equipped with an easel back, or the entrant must provide an easel on which to display the exhibit. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. \*A white index card with a description of the item must accompany each exhibit.

The Show Secretary will provide each exhibitor identifying labels to be affixed to the exhibit. The Exhibitor shall place one label on the frame on the back of the exhibit (centered near the top), and the second label on the front, bottom, right-hand corner of the white card accompanying the exhibit.

#### **Class A11: Beekeeping Antiquities**

An exhibit in this category is any item related to beekeeping produced, manufactured, or published at least thirty (30) years prior to the date of the current exhibition. An Exhibitor may submit one example of any beekeeping-related item meeting the following criteria. The item must be related to some aspect of apiculture and must be at least thirty (30) years old. The submission of reproductions is allowed; however, a strong preference shall be given to original items. Judges evaluate entries on the following: originality, age, rarity, condition, provenance, nostalgic impact, and influence on the world of beekeeping. \*A white index card with a description of the item and a summary of its provenance must accompany each exhibit. For purposes of this contest, the term “provenance” shall be defined as follows: Any record(s) or documentation supporting an exhibit’s source, origin, creation, record of ownership, custody, or

authenticity. The submission of original documentation regarding an exhibit's provenance is strongly encouraged.

The Show Secretary will provide each exhibitor identifying labels to be affixed to the exhibit. The Exhibitor shall place one label on the front of the exhibit (centered near the bottom), and the second label on the white card accompanying the exhibit. In such instances where the affixing (or removal) of a label to an original item might damage the item, the placement of a single label on the descriptive card accompanying the item will be acceptable.

### **Class A12: Beekeeping Gift Basket**

An Exhibitor may submit one gift basket of homemade products containing honey and/or beeswax of their own design. Each basket shall contain a minimum of four (4), and a maximum of eight (8) items, all containing honey and/or beeswax as ingredients. Additionally, each basket may contain up to four (4) other bee or beekeeping-themed items not containing honey and/or beeswax as ingredients. Items in the display will be opened and/or sampled for judging. All items in the basket must be the original composition(s) of the Exhibitor. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. \*A white index card with a description of the items in the basket (including all recipes and ingredients) must accompany each exhibit.

The Show Secretary will provide each exhibitor identifying labels to be affixed to the exhibit. The Exhibitor shall place one label on the front of the of the exhibit (centered near the bottom), and the second label on the white card accompanying the exhibit.

### **B1a: Sweet Meads**

The Exhibitor may submit one example of a sweet mead prepared by the Exhibitor. An exhibit consists of one, clear, uncolored, glass standard 750ml wine bottle. Punt bottles are acceptable as long as they are standard pattern wine bottles. Tee Corks are the required (and only acceptable) closure; traditional inserted corks will not be accepted by the Show Secretary. Bottles should be filled to a point 1/2 of an inch as measured from the bottom of the Tee cork. All mead must be produced from honey produced by the Exhibitor. All entries will be tasted. Judges evaluate entries on the following: cleanliness, fill, color, clarity, lack of sediment, aroma, flavor, body, complexity, and finish. A white index card with a description of the type or style of mead and the full recipe (including all ingredients) must accompany each exhibit.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, center of the bottle, approximately 1/2 inch from the bottom of the bottle. Additionally, the Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, right-hand corner of the white index card accompanying the exhibit. *\*In the event an Exhibitor elects to submit a second bottle to be chilled for tasting, the Show*

*Secretary will affix an additional identifying label around the neck of the bottle to be chilled.*

### **B1b: Dry Meads**

The Exhibitor may submit one example of a mead prepared by the Exhibitor. An exhibit consists of one, clear, uncolored, glass standard 750ml wine bottle. Punt bottles are acceptable as long as they are standard pattern wine bottles. Tee Corks are the required (and only acceptable) closure; traditional inserted corks will not be accepted by the Show Secretary. Bottles should be filled to a point 1/2 of an inch as measured from the bottom of the Tee cork. All mead must be produced from honey produced by the Exhibitor. All entries will be tasted. Judges evaluate entries on the following: cleanliness, fill, color, clarity, lack of sediment, aroma, flavor, body, complexity, and finish. A white index card with a description of the type or style of mead and the full recipe (including all ingredients) must accompany each exhibit.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, center of the bottle, approximately 1/2 inch from the bottom of the bottle. Additionally, the Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, right-hand corner of the white index card accompanying the exhibit. *\*In the event an Exhibitor elects to submit a second bottle to be chilled for tasting, the Show Secretary will affix an additional identifying label around the neck of the bottle to be chilled.*

### **F1: Breads Made with Honey**

The Exhibitor may submit one example of a bread baked by the Exhibitor. An exhibit consists of one (1) standard size loaf, or two (2) rolls, biscuits, muffins, or mini loaves. The recipe for the exhibit must include honey produced by the Exhibitor. All entries will be tasted. Entries are to be presented on a cardboard base in a standard, unembellished, cardboard baker's or cake box; cake boxes with clear windows are also acceptable. All entries will be tasted. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A white index card with a description of the item and the recipe (including all ingredients & procedure) must accompany each exhibit. *\*In the event an exhibit in this class is too large to fit in a commonly available cake box, the exhibitor may submit his/her exhibit in some other appropriate, resealable container.*

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the top, exterior panel of the box the exhibit is submitted in, approximately 1/2 inch from the front edge of the box. Additionally, the Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, right-hand corner of the white index card accompanying the exhibit.

### **F2: Honey Cake (open recipe)**

The Exhibitor may submit one example of a cake baked by the Exhibitor. An entry consists of one (1) standard size cake, or two (2) cupcakes. Exhibits may be,

but are not required to be, iced or glazed. The recipe for the entry must include honey produced by the Exhibitor. Entries are to be presented on a cardboard base, in a standard, unembellished, cardboard baker's or cake box; cake boxes with clear windows are also acceptable. All entries will be tasted. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A white index card with a description of the item and the recipe (including all ingredients & procedure) must accompany each entry.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the top, exterior panel of the box the cake is submitted in, approximately ½ inch from the front edge of the box. Additionally, the Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, right-hand corner of the white index card accompanying the exhibit.

### **F3: Confections Made With Honey**

A confection is any pastry, tart, petit four, chocolate, or other sweet food or delicacy, not otherwise encompassed in another class in this show. The Exhibitor may submit one example of a confection prepared by the Exhibitor. An exhibit consists of six (6) pieces or servings. The recipe for the exhibit must include honey produced by the Exhibitor. All entries will be tasted. Entries are to be presented on a cake board base, in a standard, unembellished, cardboard baker's or cake box; cake boxes with clear windows are also acceptable. All entries will be tasted. Judges evaluate entries on the following: Appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A white index card with a description of the item and the recipe (including all ingredients & procedure) must accompany each exhibit.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the top, exterior panel of the box the exhibit is submitted in, ½ inch from the front edge of the box. Additionally, the Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, right-hand corner of the white index card accompanying the exhibit.

### **F4: Cookies Made with Honey:**

The Exhibitor may submit one example of a cookie baked by the Exhibitor. An exhibit consists of six (6) pieces or servings. The recipe for the exhibit must include honey produced by the Exhibitor. All entries will be tasted. Entries are to be presented on a cardboard base in a standard, unembellished, cardboard baker's or cake box; cake boxes with clear windows are also acceptable. All entries will be tasted. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A white index card with a description of the item and the recipe (including all ingredients & procedure) must accompany each exhibit.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the top, exterior panel of

the box the exhibit is submitted in, approximately ½ inch from the front edge of the box. Additionally, the Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, right-hand corner of the white index card accompanying the exhibit.

### **F5: Honey Condiments**

A condiment is a spice, sauce, pickle, preserve or other preparation that is added to food to impart a specific flavor, to enhance the flavor, or to complement a dish. An Exhibitor may submit one example of a honey condiment prepared by the Exhibitor. An exhibit in this class consists of one (1) resealable jar or bottle, containing not less than four ounces (4oz.), nor more than eight ounce (8oz). Please refer to general rule #9 for food safety requirements. The recipe for the exhibit must include honey produced by the Exhibitor. All entries will be tasted. Please make note of spiciness level on the recipe card if applicable. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A white index card with a description of the condiment and the recipe (including all ingredients & procedure) must accompany each exhibit.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the jar at the front, bottom, center, approximately ½ inch from the bottom of the jar. Additionally, the Exhibitor shall place one ID label, as provided by the honey show Secretary, on the front, bottom, right-hand corner of the white index card accompanying the exhibit.

### **Extracted Honey - H1a = Light H1b = Amber H1c = Dark**

Extracted honey is judged in three subclasses: (a) light, (b) medium or amber, and (c) dark. One exhibit of extracted honey is defined as one (1) one-pound queenline or classic glass jar. Any other type or style of jars will be disqualified. Closures may be of metal or plastic. Tamper-proof seals are strictly prohibited; any exhibits submitted with any tamper-proof seal(s) will be disqualified. Judges evaluate entries on the following: Cleanliness of the jar and lid (inside and out); correct fill level; uniformity of the jars that comprise the exhibit; cleanliness and clarity of the honey; moisture content (only if needed); and aroma and flavor (for off aromas or flavors).

The Exhibitor shall place one ID label, as provided by the honey show Secretary on the jar affixed at the front, bottom, center of the jar, and approximately ½ inch from the bottom of the jar.

### **Class H4: Cut Comb Honey**

An exhibit of cut comb honey is one box. The box must be transparent on all sides made for displaying cut comb. Each box of cut comb should weigh a minimum of twelve (12) ounces. The chunk of comb must be in one piece, with a straight mid rib and of uniform thickness.

Virgin comb with this year's wax is preferred. All foundation should be unwired, thin surplus. The cuts should be clean and uniform. There should be no leaking of honey from comb into the box. Judges evaluate entries on the following: confirmation with the criteria set forth herein; uniformity of the items that comprise the entry; uniformity of appearance and color (including the honey in the comb); cleanliness of the jar and lid; completeness of cappings; cleanliness and clarity of the honey; absence of pollen, brood, uncapped cells, "wet" or "watery" cappings, or travel stains on the cappings; freedom from granulation, pollen, and brood; moisture content (only if needed); and aroma and flavor (for off aromas or flavors).

The Exhibitor shall place ID one label, as provided by the honey show Secretary, on each of the containers comprising the exhibit. The labels should be affixed at the front, bottom, center of each container.

#### **H6: Black Jar**

An entry consists of not less than two ounces, or more than four ounces, of pure, unadulterated honey. The required jar will be provided by the Show Secretary at the sign-in table. Judges evaluate entries for flavor only. Black jar entries become the property of the Honey Show upon submission. Your entry will not be returned to you.

#### **W1: Beeswax Block**

An exhibit consists of one (1) block of pure beeswax. The block must weigh no less than 16 ounces and no more than 17 ounces. The wax should be clean, and free of impurities. The block should be smooth-surfaced and free of blemishes, decorations or embellishments. Preferable color should be lemon yellow with a pleasant fragrance. The block should be submitted on a plain, white paper plate, in a zip-top bag. Judges evaluate entries on the following: Cleanliness; color; finish; and aroma (for off aromas). The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the underside of the wax block, and the second label on the right-hand top corner of the plastic bag.

#### **W2: Beeswax Bars**

An exhibit is defined as three (3) identical one (1) ounce beeswax bars. Preferable color should be lemon yellow with a pleasant, natural beeswax fragrance. The bars should be submitted on a plain, white paper plate, in a zip-top bag. Judges evaluate entries on the following: conformation with the criteria set forth herein; cleanliness; color; aroma (for off aromas); uniformity; casting flaws; and sharpness of detail.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the bottom center of the paper plate the wax blocks were submitted on, and the second label on the lower right-hand corner of the plastic bag.

#### **W5: Candles (Molded Ornamental)**

An exhibit is defined as two (2) candles. The wax should be clean, and free of impurities. Beeswax wax should be of a vibrant, natural beeswax color, and should have a pleasant, natural beeswax fragrance. Wicks must be trimmed to one-half inch in length. The form must have a flat finished base with wicks waxed and well centered. Candles will be judged on the herein criteria as well casting flaws and sharpness of detail. One of the candles in each exhibit will be lit by the judge and allowed to burn. The exhibit must be presented with one (1) free-standing, fire-proof base or candleholder. Items comprising the exhibit should be uniform in every aspect, including height, thickness, weight, appearance, and performance (where appropriate). Judges evaluate entries on the following: confirmation with the criteria set forth in herein; cleanliness; color; aroma (for off aromas); proper wicking; performance; uniformity; casting flaws; and sharpness of detail.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on the bottom of the candleholder the candles were submitted with, and another label on the bottom, or at the base, of each of the candles.

**NC State Beekeepers Association  
2023 Beez Needz Honey Show  
Entry Form & Exhibitor Affidavit**

**Print Name:** \_\_\_\_\_ **NCSBA membership #** \_\_\_\_\_

**Phone Number:** \_\_\_\_\_ **Cell:** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Local Bee Club:** \_\_\_\_\_

**Mailing Address:** \_\_\_\_\_

I hereby certify the Honey Show items I submitted are produced by me and originated from my personal apiary. I also acknowledge that I have read the rules and instructions for preparation and submission of the entries. I understand that my entries will not be accepted for evaluation or award if it is determined they have not been prepared in compliance with the rules and this statement of certification. I hereby accept the evaluation of the judges as the final determination of the awards.

I understand I must retrieve my entries on Saturday, October 14, after the winners are announced and that entries not retrieved shall be deemed abandoned and will be disposed of by the honey show staff.

**Signature:**

\_\_\_\_\_

Please check here if you're in the AHSTC judges training program and are entering the show.

\_\_\_\_\_

**Check box for entries and reserve lines for Show Secretary use.**

- | EXHIBITOR #                    |  | EXHIBITOR #   |
|--------------------------------|--|---|
| <input type="checkbox"/> _____ | Class A2 Crafts                        | <input type="checkbox"/> _____ Class F5 Condiments Made w/Honey     |
| <input type="checkbox"/> _____ | Class A7 Notions, Potions, and Lotions | <input type="checkbox"/> _____ Class H1a Light Extracted Honey      |
| <input type="checkbox"/> _____ | Class A8 Beekeeping Photography        | <input type="checkbox"/> _____ Class H1b Amber Extracted Honey      |
| <input type="checkbox"/> _____ | Class A11 Beekeeping Antiquities       | <input type="checkbox"/> _____ Class H1c Dark Extracted Honey       |
| <input type="checkbox"/> _____ | Class A12 Beekeeping Gift Baskets      | <input type="checkbox"/> _____ Class H4 Cut Comb Honey              |
| <input type="checkbox"/> _____ | Class B1a Sweet Mead                   | <input type="checkbox"/> _____ Class H6 Black Jar                   |
| <input type="checkbox"/> _____ | Class B1b Dry Mead                     | <input type="checkbox"/> _____ Class W1 1 lb. Beeswax Block         |
| <input type="checkbox"/> _____ | Class F1 Breads Made with Honey        | <input type="checkbox"/> _____ Class W2 1 oz. Beeswax Bars          |
| <input type="checkbox"/> _____ | Class F2 Honey Cake (Open Recipe)      | <input type="checkbox"/> _____ Class W5 Candles – Molded Ornamental |
| <input type="checkbox"/> _____ | Class F3 Confections Made with Honey   |   |
| <input type="checkbox"/> _____ | Class F4 Cookies Made with Honey       |   |

**Secretary Use:** Total # of Exhibits: \_\_\_\_\_ Retrieved Exhibits: \_\_\_\_\_

## Appendix

\*The correct jars for extracted honey entries.



\*Notes on correct fill level:

- The correct fill level on a “Queen-line” or “Classic” style honey jar is at the fill ring of the jar.
- The fill ring is the raised ridge or ring of glass immediately above the shoulder of the jar, and below the threads.
- Liquid honey in a circular shape forms a concave surface sometimes referred to as a meniscus. For purposes of filling jars, the edge of the meniscus should clearly be in the fill ring area, without going over.