

## SCBA Summer 2022 Honey Show

### General Rules:

1. Entries will be accepted between on Thursday, July 21, 2022, between 1:00 - 5:00 p.m., and between 7:30 to 9:30 a.m. on Friday, July 22, 2022. Judging starts at 10:00 a.m. Winners will be announced Friday evening at 4:45 p.m. Pick up entries between 3:00 – 5:00 p.m., Saturday, July 23. Exhibits and other items not retrieved by the deadline posted for pick-up, shall be deemed abandoned.
2. The honey show is open to any South Carolina Beekeepers Association member who is a paid conference attendee, who wishes to enter one or more exhibits. Only 1 entry allowed per family per class. The honey show is NOT open to individuals serving as judges, stewards, or show secretaries, nor to individuals who are immediate family members of those individuals serving as judges, stewards, or show secretaries.
3. ALL entries must be produced by the exhibitor from honey bees owned and kept by the Exhibitor.
4. 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.
5. 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.
6. 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.
7. 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.
8. All beeswax must be prepared from pure, unadulterated beeswax, free from any additives or enhancements.
9. 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. Exhibit into a class does not guarantee an award.

Ribbons will be awarded as follows: First place; Second Place; Third Place in each category and overall Best in Show. Best in Show is selected from all First-place winners, excluding the Black Jar category.

**Best in Show Cash Award - \$100**

## Categories

- Class A9: Decorative Hive Body
- Class B1: Sweet Mead
- Class B1b: Dry Mead
- Class B3: Honey Beverages (non-alcoholic)
- Class F2: Honey Cake (open recipe)
- Class F3: Breads Made With Honey
- Class F4: Cookies Made With Honey
- Class F5: Condiments Made With Honey
- Class F6: Confections Made With Honey
- Class H1a: Light Extracted Honey
- Class H1b: Amber Extracted Honey
- Class H1c: Dark Extracted Honey
- Class H5a: Creamed Honey
- Class H6: Chunk Comb Honey
- Class H10: Black Jar
- Class P1 Photography Related to Beekeeping: Subject – Apiary
- Class P2 Photography Related to Beekeeping: Photo Essay
- Class W1a: Beeswax Block 1 lb.
- Class W2: Beeswax Bars
- Class W5a: Candles (Dipped Tapers)
- Class W6a: Candles (Molded Tapers)

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

### **A9: Decorative Hive Body**

An Exhibitor may submit one decorative display of a standard commercial or handmade Langstroth hive body (deep super). New and unused wood with clean and tight assembly is the expectation.

Decoration can be paint, wood burning, wood overlays, or other artistic finishes that do not interfere with functionality, or any combination of these techniques. The inside should not be decorated. Exhibit will be judged on craftsmanship, functionality, creativity, artistic skill, aesthetic appeal.

Must include an index card with description.

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 (lower right corner of the hive body), and the second label on the front, bottom, right-hand corner of the 3" x 5" white card accompanying the exhibit.

### **B1: 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 5/8 of an inch as measured from the top of the shoulder of the bottle. 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 3" x 5" white 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, ½ 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 3" x 5" white 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 5/8 of an inch as measured from the top of the shoulder of the bottle. 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 3" x 5" white 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, ½ 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 3" x 5" white 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.*

### **B3: Non-alcoholic Honey Beverages**

The Exhibitor may submit one example of a non-alcoholic honey beverage prepared by the Exhibitor. An exhibit consists of one (1) glass, un-embossed, standard 12oz or 16oz beer bottle. Clear glass is preferable, however colored glass is acceptable. Standard, unmarked crimped closures or lightning closures will be accepted. Bottle should be filled to midpoint between the bottom of the cap and the top of the shoulder of the bottle. All honey beverages 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 3" x 5" white card with a description of the type or style of beverage 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, ½ 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 3" x 5" white 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.*

## **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 3" x 5" white 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, 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 3" x 5" white card accompanying the exhibit.

## **F3: 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 3" x 5" white 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, 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 3" x 5" white 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 3" x 5" white 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 3" x 5" white 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 of in this class consists of one (1) resealable jar or bottle, containing not less than four ounces (4oz.), nor more than eight ounce (8oz). The recipe for the exhibit must include honey produced by the Exhibitor. 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 3" x 5" white 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, 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 3" x 5" white card accompanying the exhibit.

#### **F6: Honey Confections**

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 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 3" x 5" white 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 3" x 5" white card accompanying the exhibit.

### **H1: Extracted Honey - H1a = Light    H1b = Amber    H1c = Dark**

Extracted honey is judged in three subclasses: (a) light, (b) medium or amber, and (c) dark. Exhibitors may submit one exhibit in each of these three subclasses. One exhibit of extracted honey is defined as two (2) one-pound queenline or classic glass jars. Any other 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 each of the jars comprising the exhibit. The labels should be affixed at the front, bottom, center of each jar, and ½ inch from the bottom of the jar.

### **H5a: Creamed Honey**

An entry of creamed honey is two (2) wide mouth jars. Creamed honey must be displayed in clear 8 oz. short round glass jars with one-piece lids. Judges evaluate entries on the following: conformation to the rules, correct fill level, fineness of crystals, uniformity and firmness of product, aroma and flavor for off aromas and flavors, cleanliness of the jar and lid, and freedom from foam or from added flavors, striation or colors.

The Exhibitor shall place one ID label, as provided by the honey show Secretary, on each of the jars comprising the exhibit. The labels should be affixed at the front, bottom, center of each jar, ½ inch from the bottom of the jar.

### **H6: Chunk Comb Honey**

One entry of chunk honey is defined as two (2) one-pound jars. Chunk honey must be displayed in 1 lb. round tall glass jar (Paragon Glass Jar 454 g.) The glass should not be embossed. Such jars are available from many commercial beekeeping suppliers. Only one chunk of comb should be in each jar for competition. The chunk of comb must be in one piece, with a straight mid rib and of uniform thickness on each side of the center rib. The cuts should be clean and uniform. The chunk comb should be cut and sized to appropriately fit the container. The honey should fill the rest of the jar to the appropriate fill line. The comb should be oriented in the container as found naturally in the hive. Comb with watery cappings should be avoided. The comb should extend the length of the jar. The chunk of comb should account for at least fifty percent (50%) of the internal volume of the jar. Judges evaluate entries on the following: conformation to the rules; cleanliness of the jar and lid; correct fill level; uniformity of the jars that comprise the entry; cleanliness and clarity of the honey; absence of "wet" or

“watery” cappings; 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 each of the jars comprising the exhibit. The labels should be affixed at the front, bottom, center of each jar, ½ inch from the bottom of the jar.

### **H11: 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.

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

### **P1: Photography Related to Beekeeping: Subject – Apiary**

An Exhibitor may submit one example of the designated topic. The photograph must be the original composition of the Exhibitor. The photograph must be 5 X 7, mounted on an 8 X 10 white poster board. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality.

The Show Secretary will provide each exhibitor an identifying label to be affixed to the exhibit. The Exhibitor shall place one label on the back of the exhibit, centered near the top.

### **P2: Photographs Related to Beekeeping – Essay**

An Exhibitor may submit one example of any beekeeping-related, essay photography of their own composition. The exhibit should convey a story or message pertaining to apiculture. The exhibit must contain at least four (4), but no more than seven (7) photographs, and must be the original composition of the Exhibitor. Prints must be 5” X 7” or larger, mounted on a 24 X 36 inch white foam core mounting board that extends at least one inch beyond the print on each side. The mounting board must stand up for display; either equipped with an easel back, or the entrant must provide an easel on which to display the exhibit. Brief captions must accompany each photograph in the essay and should be numbered to indicate the order of the photographs.

Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. \*A 3" x 5" white 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 of the exhibit

(centered near the top), and the second label on the front, bottom, right-hand corner of the 3" x 5" white card accompanying the exhibit.

### **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 top right-hand 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: Beeswax Candles (Dipped Tapers)**

An exhibit for dipped tapers is defined as two pairs of two connected candles (a total of four candles). The wax should be clean, and free of impurities. Preferable color of the wax should be lemon yellow with a pleasant fragrance. Dipped tapers should have the last drip left on; the wicks must be left joined. The minimum length of all taper candles is eight inches. One of the candles in each exhibit will be burned. The exhibit should be presented with one (1) free-standing, fire-proof base or candleholder. Judges evaluate entries on the following: conformation with the criteria set forth in herein; cleanliness; color; aroma (for off aromas); and uniformity.

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

### **W6: Beeswax Candles (Molded Tapers)**

An exhibit for molded tapers is defined as three (3) candles. The wax should be clean, and free of impurities. Preferable color of the wax should be lemon yellow with a pleasant

fragrance. Molded tapers must have flat finished bases with wicks well centered. The minimum length of all taper candles is eight inches. Wicks must be waxed and trimmed to one-half inch in length. One of the candles in each exhibit will be burned. All candles should be presented in a free-standing, fire-proof base or candleholder. Judges evaluate entries on the following: conformation with the criteria set forth in 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 of each of the candleholders the candles were submitted with, and another label on the bottom, or at the base, of each of the candles.