

Eastern Apicultural Society Competitive Show Rules

THE PURPOSE OF THE EAS COMPETITIVE SHOWS IS TO PROVIDE A COMPETITIVE FORUM DIRECTED TOWARD IMPROVEMENT OF THE PRODUCTS OF BEEKEEPING. THIS POLICY STATEMENT IS INTENDED TO ESTABLISH GUIDELINES TO CLEARLY DEFINE THE RULES FOR ATTAINMENT OF THIS PURPOSE. As the show is to be a competition, it is fundamental that all participants know in advance the judging criteria for each class and follow the rules herein.

The Honey Show Committee is responsible for drafting policies, rules and judging criteria and for disseminating information. Judges will adhere to the Committee's policies and rules.

The judging criteria are designed to reflect the skill of the participant. Items over which the contestant has no direct control will be de-emphasized. These are best illustrated by honey color and flavor. Natural flavor or color of honey will not affect scoring, but alteration of either in handling or preparation of the entry by the beekeeper will adversely affect the score.

Judges may be professors of apiculture, or students of apiculture under a professor's supervision. Judges may be blue-ribbon winners of local, state and/or regional honey shows, but they may judge only in the area in which they excel. Professionals may judge in their fields, such as sewing or cooking.

Judges must completely fill out each score card unless an entry is disqualified. Then the reason for disqualification must be stated on the score card. Judges should make comments on score cards in order to help the exhibitor improve. Judges must break all contest ties.

The score cards and entries are the property of the exhibitor. Although EAS will exercise all due care in judging and displaying entries, exhibitors enter items at their own risk. If possible, judges may hold an open session to answer exhibitors' questions after the show is opened to the public.

Annually, a Honey Show committee within the host state will be respon-

sible for:

1. Allocating space for the show and arranging entries.
2. Compliance with show rules and judging criteria.
3. Obtaining judges.
4. Cooperating with EAS Treasurer in obtaining awards.
5. Accepting entries and opening show at a predetermined, published time.
6. Within three weeks of the close of the Show, filling out a yearly comparison sheet and making recommendations for future shows.
7. Recording all Blue Ribbon winners for the EAS, and other Journals.

GENERAL SHOW RULES

1. All entrants **MUST BE** current dues-paying members of the Eastern Apicultural Society and **MUST BE** registered and in attendance at the conference. Proof of conference registration or proof of current paid dues status must be submitted by the entrant at the time of making entries.
2. Only one entry in each class may be made by an individual family, or that individual's family, or that individual's apiary.
3. At the time of entering, the exhibitor may place a small label, with the exhibitor's number, inconspicuously on the entry. The exhibitor must fill out all labels. The labels will be available for the exhibitor's use at the show registration table.
4. Separate section or class rules will apply.
5. Identifying labels on the entries are forbidden. In Arts and Crafts and Gift Arrangements classes, if the exhibitor's name and/or apiary is an integral part of the entry, names are permitted.
6. The exhibitor must choose which classes to place entries in. Judges may adjust classes at their discretion.
7. Entries can only be made during the hours published.
8. Entries must be left intact and on display until released by the Show Chairman.
9. No commercial products or displays

are permitted.

10. No EAS entry can be submitted again for three years.
11. The decision of the judges in all cases will be final.
12. All entries must have been produced and submitted by the exhibitor. Entries will not be accepted by mail.
13. The Show Chairman has the authority to accept, reject and classify entries in accordance with the show policies, rules and judging criteria.
14. Any exhibitor wishing to protest must do so to the Show Chairman within one hour of the public opening of the show.
15. EAS assumes no liability for loss or damage of entries. Although EAS will exercise all due care in judging and displaying entries, exhibitors enter items at their own risk.
16. Entries not claimed by the end of the conference will be disposed of by the Show Chairman.

HONEY SHOW

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
- 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, wooden
- H12 One frame of honey, plastic

1. Entries in classes H1-H5, marked *, must be in queenline type jars, and may have plain metal or plastic lids. Canadian exhibitors may enter Classes H1-H5 with 500 gram universal jars and Classes H9 and H10 with 500 gram barrel-type jars.
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-

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- comb box – all sides transparent.
- Entries in classes H9 and H10 should be in cylindrically uniform, “wigwam” jar OR in the new “shoulder” jar.
 - Honey color classes H1-H5 will be determined by the Show Chairman and the judges. An official honey color grader (i.e. Pfund Color Grader, USDA Honey Comparator, etc.) may be used to make the final decision.
 - All entries must be the product of the entrant’s apiary and have been produced since the previous EAS Honey Show.

JUDGING CRITERIA

Extracted Honey

Classes H1 to H5

MAX. POINTS

- Density 10
(water content above 18.6% will be disqualified and below 15.5% will be docked points)
15.5 – 17.0% 10 points
17.1 – 18.0% 9 points
18.1 – 18.6% 7 points
- Absence of crystals 10
- Cleanliness 40
 - Without lint - 10
 - Without dirt - 10
 - Without wax - 10
 - Without foam - 10
- Flavor 10
 - Points will be reduced for honey flavor that has been adversely affected by processing.
 - Disqualified for fermentation.
- Container appearance 10
- 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

Creamed Honey

Class H9

MAX. POINTS

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

TOTAL 100

Chunk Honey

Class H10

MAX. POINTS

- Neatness and uniformity of cut 20
 - Upgrade for parallel & 4-sided cuts
 - Downgrade for ragged edges
- Absence of watery cappings, uncapped cells and pollen 20

- Cleanliness of product (down-grade for travel stains, foreign matter, wax flakes, foam and crystallization) 20
- Uniformity of appearance in capping structure, color, thickness of chunks and accuracy and uniformity of fill 20
- Density and flavor of liquid portion of pack
 - Density (water content above 18.6% will be disqualified) 10
 - Favor (points will be reduced for honey flavor that has been adversely affected by processing) 10
 - Disqualified for fermentation

TOTAL 100

Comb Honey

Classes H6, H8

MAX. POINTS

- Uniformity of appearance 20
- Absence of uncapped cells 10
- Uniformity of color 15
- Absence of watery cappings 10
- Cleanliness and absence of travel stains 15
- Freedom from granulation and pollen 10
- Uniform weight of each section 10
- Total weight of entry 10

TOTAL 100

Frame of Honey, Wooden Only

Class H11

MAX. POINTS

- Uniformity of appearance 25
- Absence of uncapped cells 20
- Uniformity of color 15
- Absence of watery cappings 10
- Cleanliness and absence of travel stains 20
- Freedom from granulation and pollen 10

TOTAL 100

Frame of Honey, Plastic Only

Class H12

MAX. POINTS

- Uniformity of appearance 25
- Absence of uncapped cells 20
- Uniformity of color 15
- Absence of watery cappings 10
- Cleanliness and absence of travel stains 20
- Freedom from granulation and pollen 10

TOTAL 100

Cut Comb Honey

Class H7

MAX. POINTS

- Neatness and uniformity of cut, absence of liquid honey 20
- Absence of watery cappings, uncapped cells and pollen 20
- Cleanliness of product, absence of travel stains, crushed wax, and crystallization 20
- Uniformity of appearance (color of honey, capping structure, thickness of comb) 15
- Uniformity of weight 15
- Total weight of entry 10

TOTAL 100

MEAD SHOW

CLASS	DESCRIPTION
M1	Mead, dry
M2	Mead, sweet
M3	Mead made with fruit juices
M4	Mead, sparkling, made with or without fruit juices

GENERAL RULES: All wines should have been made by the exhibitor by the process of fermentation. A 3" x 5" card should accompany each mead entry. The card should have the exhibitor's number put on at the time of entry. The card should indicate the type of honey used (clover, wildflower, etc.) and in classes 3 and 4 the type(s) of fruit used.

BOTTLES: Still wines should be exhibited in clear (not frosted), colorless (not tinted), wine bottles of approximately 750 ml or 25.4 fluid ounce capacity.

Sparkling wines must be exhibited in champagne-type bottles. The domestic (U.S.) Champagne bottle is excellent.

CORKS: Natural cork stoppers are preferred. Screw-top wine bottles or plastic corks may be used in classes 1-3. Corks may be driven straight cork or flanged and hand-applied. Corks are available from wine supply stores or vintners.

LABELS: Entries must not have any identifying labels on the bottles. Small labels with exhibitor's number may be placed inconspicuously if the exhibitor chooses. Labels will be available at the entry desk.

PRESENTATION: Wine bottles should be filled so that when the cork is pushed right home, the air space is between 3/4" and 1" in depth. Sparkling wines should have an air space of 1" to 1-1/4".

JUDGING CRITERIA

Mead

Classes 1-4	Still	Sparkling
1. Clarity	20	15
2. Color	10	10
3. Taste	20	15
4. Body	10	10
5. Bouquet	20	15
6. Bottles	10	10
7. Bottle Closure	10	10
8. Carbonation	0	15
TOTAL	100	100

HONEY COOKERY SHOW

CLASS	DESCRIPTION
C1	Cookies, 1 dozen
C2	Bars or brownies, 1 dozen
C3	Cake, unfrosted or frosted, 1 cake
C4	Yeast bread, 1 loaf
C5	Yeast bread, fancy, 1 item
C6	Yeast rolls, 1 dozen
C7	Quick bread, 1 loaf
C8	Muffins, 1 dozen
C9	Candy 12 pieces

1. Entries must be accompanied by the recipe as used, written on white 3" x 5" cards in duplicate, without name of entrant.

2. EAS reserves the right to publish the recipes.

3. At least 25% of the sweetening agent must be HONEY. Frostings and decorations may be made with 100% sugar.

4. 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 by the Show Committee.

5. Enter cake, yeast bread loaf and fancy, and quick bread unsliced.

JUDGING CRITERIA

CAKE

Class C3	MAX. POINTS
1. Outside appearance	30
a. Shape and color	
b. If frosted, etc.: distribution and suitability	
2. Inside appearance	40
a. Texture	
b. Grain	
c. Color	
3. Eating quality	30
a. Taste	
b. Odor	
TOTAL	100

Cookies, Bars, Brownies

Classes C1 & C2	MAX. POINTS
1. Outside Appearance	30
a. Shape and appropriate size	
b. Color	
c. Uniformity of entry	
d. If frosted, etc.: distribution and suitability	
2. Inside Texture	40
a. Texture characteristic of type	
b. Grain	
c. Color	
3. Eating quality	30
a. Taste	
TOTAL	100

Candy

Class C9	MAX. POINTS
1. Texture	40
a. Characteristic of type	
b. Free from stickiness	
2. Flavor	40
3. Appearance	20
a. Uniformity of entry	
b. Bite-sized pieces	
TOTAL	100

Yeast Breads and Quick Breads

Classes C4 - C8	MAX. POINTS
1. Outside appearance	30
a. Shape characteristic of type	
b. Crust or surface	
2. Inside Texture	40
a. Texture	
b. Grain	
c. Color	

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3. Eating quality	30
a. Taste	
b. Odor	

TOTAL 100

ARTS AND CRAFT SHOW

Class	Description
A1	Gift Arrangement
A2	Sewing or needlework items
A3	Novelty beeswax with additives permitted
A4	Misc. arts and crafts

1. All items must have a beekeeping theme.
2. Exhibitor must submit estimate of time to make item.
3. Small changes to commercial items or copies of commercial items may be downgraded.

JUDGING CRITERIA

Gift Arrangement

Class A1	MAX. POINTS
1. General appearance	30
2. Originality	30
3. Quality of honey & products	25
4. Variety of products	15
TOTAL	100

Classes 2-4	MAX. POINTS
1. Artistic Merit	25
2. Originality	25
3. Skill involved	25
4. Design	25
TOTAL	100

GADGET SHOW

Class	Description
G1	Large devices (honey extractors, wax equipment, etc.)
G2	Small devices

All entries must be accompanied by a typed or written explanation. This is to be used by the judges in scoring.

Classes G1 & G2	MAX. POINTS
1. Explanatory text	25
2. Practicality	35
3. Ease of reproduction	15
4. Help to beekeeping	10
5. Originality	15
TOTAL	100

BEESWAX SHOW

Class	Description
B1	Single piece, pure beeswax, 2 lbs or more
B2	Candles, dipped tapers, one pair, pure beeswax
B3	Candles, molded tapers, one pair, pure beeswax
B4	Candles, novelty, single or coordinated set, containing beeswax

1. All entries in Class B1 must be covered with clean, transparent plastic film.

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2. The optimum color for pure beeswax in Classes B1-B3 is light yellow.

JUDGING CRITERIA

Beeswax

Class 1	MAX. POINTS
1. Cleanliness	35
2. Uniformity of appearance	20
3. Color	15
4. Aroma	15
5. Absence of cracks & shrinkage	15
TOTAL	100

Candles, Tapers

Classes 2-3	MAX. POINTS
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 1/2"	
b. For dipped: last drip left on, wicks left joined	
TOTAL	100

Novelty Beeswax Candle

Class 4	MAX. POINTS
1. Cleanliness & quality of wax	25
2. Design & overall appearance	25
3. Finishing details wick trimmed to 1/2", flat, finished bottom	25
4. Originality	25
TOTAL	100

PHOTOGRAPHY SHOW

Class Description

- P1 Close-up, print; Subject must relate to beekeeping
P2 Scenic, print; Apiary subject such as flowers, hives, etc.
P3 Portrait, print; Person or beekeeping procedure in appropriate setting.
P4 Essay, prints; A set of from 4 to 7 pictures depicting a beekeeping story.

1. The photo contest is open to all photographers.
2. Prints must be 5" x 7" inches or larger, mounted on a mounting board that extends at least one inch beyond the print on each side. No frames are permitted. Essay prints may be mounted on one mounting board.
3. Prints may be black & white or colored.
4. Photographs can be entered only once in any EAS show.
5. Each photograph, including the Essay as a set, must be accompanied by a 3" x 5" card giving: photo title, entrant's name, address, city, state, zip or postal code, and telephone. The card must state the class entered.
6. Brief captions may accompany the Essay photographs. The order of Essay photographs must be indicated clearly.
7. Winners must agree to have their photos published.

JUDGING CRITERIA

Classes P1-P4	MAX. POINTS
1. Composition	35
2. Treatment of subject matter	35
3. Quality and presentation	30
TOTAL	100