2016 EAS HONEY 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/standards for you to achieve this goal.

It is important that all members of our community realize that we all owe it to our craft to show our products, whether or not we feel that our entry has a chance of receiving an award. A class with only a few entries, even if they all have ribbons, does not compare to the impressiveness of a large class!

As the show is to be a competition, it is fundamental that all exhibitors know in advance the judging criteria for each class and follow the rules herein. The EAS 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. Annually, the committee within the host state will be responsible for:

1. Allocating space for the show and arranging entries
2. Compliance with show rules and judging criteria.
3. Obtaining qualified judges.
4. Cooperating with EAS Treasurer in obtaining awards.
5. Accepting entries and opening show at a predetermined, published time.
6. Within three weeks following the Show, fill out a yearly comparison sheet and make recommendations for future shows.
7. Record all winners for the EAS, and other, Journals.
8. Arranging media coverage of the EAS Annual Conference and Honey Show.
9. Providing EAS a file of high quality presentation photographs, which may be accessed by Sponsors and Silver Award Winners, for media projects and/or publicity purposes. This requirement is to be completed AS SOON AS POSSIBLE following the Awards Ceremony.

The Honey Show judging criteria are designed to reflect the skill of the exhibitor, shine a favorable light upon our craft, and create a learning experience for exhibitors. Items over which the exhibitor has no direct control will be de-emphasized. For example, natural flavor or color of honey will not affect scoring, but alteration of either color or flavor in handling or preparation of the entry by the beekeeper will adversely affect the score. Likewise, manufacturing defects in glass jars and bottles will not affect scoring, but surface dust, smudges, scratches, chips or other handling alterations on entry containers will adversely affect the score.

Honey Show judges may be professors of apiculture, or students of apiculture under a professor’s supervision, blue-ribbon winners of local, state and/or regional honey shows, or professionals judging in their fields, such as crafts, mead or cooking. Judges must completely fill out a score card for each entry. If an entry is disqualified, 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. The score cards and entries are the property of the exhibitor. Judges must break all ties.

General Show Rules

1. All entrants are encouraged to pre-register entries at the EAS Honey Show website. Entries shall also be registered at the EAS Honey Show on Tuesday from 3:00-6:00 PM and on Wednesday from 7:00-10:00 AM.
2. All exhibitors MUST BE current dues-paying members of the Eastern Apicultural Society. If NOT registered for the current conference, proof of current paid dues status must be submitted at the time of making entries.
3. Only one entry in each class may be exhibited by an individual, that individual’s family, or that individual’s apiary.
4. At the time of entering, the stewards will place a small label, with the exhibitor’s number, inconspicuously on the entry. The purpose of these small numbered labels is to keep track of entries in a registration book in case of ownership disputes. One label shall be affixed to the Entry Form, one label shall be affixed to the Judging Sheet, and one label shall be given to the exhibitor, in order to reclaim their entry after the Honey Show. Required 3” X 5” cards will also be numbered at the time of entry registration.
5. Separate section or class rules will apply.
6. Identifying labels on the entries are forbidden. In Arts & Crafts & Gift Arrangements classes, if the exhibitor’s name and/or apiary are an integral part of the entry, names are permitted.
7. The exhibitor must choose the class in which to place entries. Judges, under the direction of the Honey Show Superintendent, may adjust classes at their discretion.
8. Entries can only be made during the hours published.
9. Entries must be left intact and on display until released by the Show Superintendent.
10. No commercial products or displays are permitted.
11. No EAS entry may be resubmitted for a period of three years.
12. The decision of the judges in all cases will be final.
13. Entries will not be accepted by mail or commercial carriers but may be hand delivered, on behalf of a qualified entrant, by another person attending the conference.
14. The Show Superintendent has the authority to accept, reject and classify entries in accordance with the show policies, rules and judging criteria.
15. Any exhibitor wishing to protest must do so to the Show Superintendent within one hour of the public opening of the show.
16. 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.
17. Entries not claimed by the end of the conference will be disposed of by the Show Superintendent.

HONEY SHOW

Class Descriptions

Extracted Honey

H1* Three 1-lb. jars of honey, extracted, light
H2* Three 1-lb. jars of honey, extracted, amber
H3* Three, 1-lb. jars of honey, extracted, dark
H4 Three 1-lb. jars of creamed honey

Comb Honey

H5 Three section boxes of comb honey
H6 Three packages of cut-comb honey, 4” square
H7 Three circular sections of comb honey
H8 Three 16-oz. jars of chunk honey
H9 One frame of comb honey, any size, wooden or plastic

Black Jar

H10 One opaque glass jar containing any color of honey. Exhibitor will provide their own opaque container.

1. Entries in classes H1-H3 marked * must be in queen-line type or Gamber Classic jars, and may have plain metal or plastic lids. Canadian and International exhibitors may enter Classes H1-H3 with 500 gram universal jars; Classes H4 and H8 with 500 gm barrel-type jars.
2. Entries in class H9 must be displayed in bee-proof cases having the front and back sides made of transparent glass or plastic.
3. Entries in classes H5, H6 and H7 must be in the appropriate container: window cartons; round section lids – both sides transparent; cut-comb box – all sides transparent.
4. Entries in classes H4 and H8 must be in one pound, cylindrical jars.
5. Honey color classes H1-H3 will be determined by the Honey Show Superintendent.
6. All entries must be the product of the exhibitor’s apiary and have been produced since the previous EAS Honey Show.
Honey Show

Extracted Honey

*Classes H1 to H3, MAX. POINTS*

1. Density 20 (water content above 18.6% & below 15.5% will be disqualified)
2. Absence of crystals 7
3. Cleanliness 30 total (without lint – 7; without dirt – 10; without wax – 7; without foam - 6)
4. Flavor 8 (points will be reduced ONLY for honey flavor adversely affected by processing)
5. Color 5
6. Container appearance 10
7. Accuracy/Uniformity of filling 20 (Headroom: There shall be no gap between honey level and cap, Depending on the type lid used, the honey level may be up to 1/16 inch above the jar bead.)

Creamed Honey

*Class H4, MAX. POINTS*

1. Fineness of crystals 25
2. Uniformity & firmness of product 20
3. Cleanliness & freedom from foam 20
4. Flavor 15 (Points will be reduced for honey flavor adversely affected by processing). (Disqualified for fermentation)
5. Accuracy of filling and uniformity 10 (Headroom: There shall be no gap between the creamed honey level and cap. Depending on the type lid used, the creamed honey level may be up to 1/16 inch above the jar bead.)
6. Container appearance 10

Comb Honey

*Classes H5, H6, MAX. POINTS*

1. Uniformity of appearance 20
2. Absence of uncapped cells 10
3. Uniformity of color 15
4. Absence of watery and weeping cappings 10
5. Cleanliness and absence of travel stains 15
6. Freedom from granulation and pollen 10
7. Uniform weight of each section 10
8. Total weight of entry 10

Cut Comb Honey

*Class H7, MAX. POINTS*

1. Neatness and uniformity of cut, absence of liquid honey 20
2. Absence of watery and weeping cappings, uncapped cells and pollen 20
3. Cleanliness of product, absence of travel stains, crushed wax 20
4. Uniformity of appearance 20 (color of honey, capping structure, thickness of comb; lack of crystallization)
5. Uniformity of weight 20

Chunk Honey

*Class H8, MAX. POINTS*

1. Neatness and uniformity of cut 20 (Upgrade for parallel & 4-sided cuts; downgrade for ragged edges)
2. Absence of watery cappings, uncapped cells and pollen 20
3. Cleanliness of product 20 (Down-grade for travel stains, foreign matter, wax, foam or crystallization)
4. Uniformity of appearance in capping structure, color, thickness of chunks and accuracy and uniformity of fill 20
5. Density and flavor of liquid portion of pack 20
(Entries will be disqualified for fermentation or moisture content of liquid portion above 18.6% & below 15.5%)

Frame of Honey

Class H9, MAX. POINTS

1. Uniformity of appearance 25
2. Absence of uncapped cells 20
3. Uniformity of color 15
4. Absence of watery and weeping cappings 10
5. Cleanliness and absence of travel stains 20
6. Freedom from granulation and pollen 10

Black Jar of Honey

Class H10
To be judged solely on the merits of its taste

BEESWAX SHOW

Class Descriptions

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. Entries in Class B1 must be covered with clean, transparent plastic film.
2. The optimum color for pure beeswax in Classes B1-B3 is light canary to straw yellow.
3. Candle wicks for entries in Classes B2, B3, and B4 should be waxed.

Judging Criteria

Class B1, MAX. POINTS

1. Cleanliness 35
2. Uniformity of appearance 20
3. Color 15
4. Aroma 15
5. Absence of cracks & shrinkage 15

Classes B2-3, 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 ½”
   b) For dipped: last drip left on, wicks left joined
Class B4, MAX. POINTS

1. Cleanliness & quality of wax 25
2. Design & overall appearance 25
3. Finishing details wick trimmed to ½, flat, finished bottom with centered wick 25
4. Originality 25
   a) For molded flat, finished bottom, wicks trimmed to ½”
   b) For dipped: last drip left on, wicks left joined

MEAD & HONEY BEER SHOW

Class Descriptions

M1 Mead, dry, one bottle
M2 Mead, sweet, one bottle
M3 Mead made with fruit or juices [Melomel, Cyser or Pyment], one bottle
M4 Mead, sparkling, made with or without fruit juices, one bottle
HB1 Honey Beer; light-to-medium bodied ale or lager using honey as 15-30% of fermentables.
HB2 Honey Beer; Medium-to-strong ale using honey as 31-65% of fermentables

1. All wines/beers should have been made by the exhibitor by the process of fermentation. In classes 3 and 4 the type(s) of fruit used must be included on a 3” x 5” card to accompany each entry. The card must have the exhibitor’s number on it.
2. Still wines are to be exhibited in clear (not frosted), colorless (not tinted), slightly punted, 750 ml wine bottles. Sparkling wines must be exhibited in champagne-type bottles such as the domestic (U.S.) Champagne bottle along with appropriate wire closures (hoods) and capsules. Beers are to be exhibited in plain, unmarked, brown glass, 12 ounce, capped beer bottles.
3. Natural cork stoppers are preferred for mead entries but screw top wine bottles or synthetic corks may be used in classes 1-3. Corks may be straight cork or flanged and machine or hand-applied. Corks are to be seated level with the bottle top or slightly below. Capsules, if appropriate, are to be compatible with the bottle shape in order to fit tightly.
4. Entries must not have any identifying labels on the bottles.
5. Wine bottles should be filled so that when the cork is pushed right home, the air space is between ¼” & 1” in depth. Sparkling wine bottles should have an air space of 1” to 1-1/4. Beer bottles should be filled so the air space is between ½” and ¾” below the cap.

Judging Criteria

<table>
<thead>
<tr>
<th></th>
<th>Still Meads</th>
<th>Sparkling Meads</th>
<th>Honey Beers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clarity, color</td>
<td>10</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>Flavor, Balance, body and finish</td>
<td>50</td>
<td>40</td>
<td>40</td>
</tr>
<tr>
<td>Bouquet, aroma</td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Bottle</td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Bottle closure, cork</td>
<td>10</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>Carbonation</td>
<td>--</td>
<td>10</td>
<td>10</td>
</tr>
</tbody>
</table>
ARTS & CRAFTS SHOW

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

1. All items in Class A1, A2, and A4 must have a beekeeping theme.
2. Exhibitor must submit estimate of time to make item on a card, to be included with the entry.
3. Small changes to commercial items or copies of commercial items may be downgraded.

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

Classes A2-4, MAX. POINTS
1. Artistic Merit 25
2. Originality 25
3. Skill involved 25
4. Design 25

GADGET SHOW

Class Descriptions
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.

Judging Criteria
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

HONEY COOKERY SHOW

Class Descriptions
C1 Cookies, Bars, or Brownies: 1 dozen, no frosting or decoration
C2 Yeast Bread (1 loaf) or Yeast Rolls (1 dozen)
C3 Cake (1): no frosting or decoration
C4 Candy: 1/2 lb. or 12 pieces

1. At least 25% of sweetening agent must be honey.
2. Entries must be accompanied by the recipe as used, printed on 3”x5” cards in duplicate, without the name of the exhibitor.
3. EAS reserves the right to publish the recipes.
4. Entries must be presented 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 all cakes, breads, and rolls un-sliced.

Judging Criteria

Classes C1-C3, MAX POINTS
General Appearance 20
Flavor 35
Texture, grain, moisture, uniformity of color 30
Lightness 15

Class C4, MAX POINTS
Attractive appearance 20
Flavor 35
Texture 25
Handling quality in serving 20

PHOTOGRAPHY

Class Descriptions
P1 Close-up/macro 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 amateur 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, may be accompanied by the photo title, in the center of the base of the mount. A 3” X 5” card giving the entrants name, address, city, state, zip code and telephone number along with the class entered must be attached to the rear side of the exhibit.
6. Brief captions must accompany the Essay photographs. The order of Essay photographs must be indicated clearly.
7. Winners must agree to have their photos published by EAS in any/all appropriate publications.

Judging Criteria

Classes P1-P4, MAX. POINTS
1. Composition 35
2. Treatment of subject matter 35
3. Quality and presentation 30
To Stimulate Competition:
In order to encourage more people to participate in the EAS Honey Show, the Honey Show Committee is pleased to give the following awards. Each will receive an engraved silver plate.

<table>
<thead>
<tr>
<th>Extracted Honey</th>
<th>Beeswax</th>
<th>Gadgets</th>
</tr>
</thead>
<tbody>
<tr>
<td>Comb Honey</td>
<td>Mead &amp; Honey Beer</td>
<td>Honey Cookery</td>
</tr>
<tr>
<td>Black Jar</td>
<td>Arts &amp; Crafts</td>
<td>Photography</td>
</tr>
</tbody>
</table>

Sweepstakes Award
The Sweepstakes Award will be given to the entrant who amasses the most total points in the show. More entries...more possible points! Here is the point system that will be used:

Prize Ribbon Points
1st Blue 6
2nd Red 5
3rd White 4
4th Yellow 3
5th Green 2
6th Pink 1

Best of Show
An engraved silver bowl given to a blue ribbon class winning entry deemed by the judges to be the best entry in the EAS Competitive Show.

Additional Awards
• The Gamber Award: If you use a Gamber Classic jar when entering the liquid honey categories and win 1st place you’ll receive a $100 Gamber Container gift certificate, if you win 2nd place you’ll receive a $50 Gamber Container gift certificate.

Auction: To help defray the cost of the EAS Competitive Show, the Honey Show Committee would like to include blue ribbon honey in the Thursday night auction. Blue ribbon winners in the Honey Show are asked to donate one jar or comb of their winning entry to the auction. Blue ribbon winners in the other shows may donate their entry if they so desire.