

MEMPHIS AREA BEEKEEPERS ASSOCIATION HONEY SHOW RULES 2019

ENTRY REQUIREMENTS

1. Entrants must be a paid-up member of MABA
2. Individual membership; one entry per class. Family membership as the only membership; one per entry per class
3. All entries must be product of entrant's apiary and honey entries must be current years product
4. Entry fee of \$3 per entry is payable at time of entry
5. All fees collected, plus any matched by club, shall be paid back to entrants whose entries place first, second, or third in respective classes in 3:2:1 ratio
6. PREMIER EXHIBITOR shall receive cash award in amount of \$25.00

CLASSES:

1. Jar Extracted Honey..Light
2. Jar Extracted Honey..Amber
3. Jar Extracted Honey..Dark
4. Jar Chunk or Comb Honey..Light
5. Jar Chunk or Comb Honey..Dark
6. Frame of Honey...Light
7. Frame of Honey...Dark
8. Beeswax Sample..One pound minimum
9. Finished Food Product that includes honey as significant ingredient
10. Meade
11. Beeswax Candle(s)
12. Beekeeping Photography

GENERAL RULES

- A. Extracted and chunk or comb honey must be in traditional jars and may be queenline, classic, standard pint or quart. Lids may be metal or plastic.
- B. Frame Honey must be displayed in bee proof case with both sides of glass or clear plastic
- C. No entry shall have markings that will identify product to entrant.
- D. Honey food product will be subject to tasting by judges and entrants are asked to provide their recipes for use by club members.

PREMIER EXHIBITOR

The entrant earning the most points in the honey show shall be declared PREMIER EXHIBITOR. Points will be earned as follows:

- First place in class.....5 points
- Second place in class..4 points
- Third place in class....3 points

HONEY JUDGING CRITERIA

EXTRACTED HONEY

Density.....	10
(water % above 18.6 disqualified)	
15.5-17.0%.....	.10 pts
17.1-18.0%.....	9
18.1-18.6.....	7
Absence of crystals.....	10
Cleanliness.....	40
Without lint...	10
Without dirt...	10
Without wax...	10
Without foam	10
Flavor.....	10
Points deducted for honey flavor	
Adversely affected by processing	
Fermentation disqualifies	
Container Appearance.....	10
Accuracy of Filling.....	20
Headroom ½ in max..3/8 in min	
TOTAL.....	150

BEESWAX SAMPLE

Cleanliness.....	35
Uniformity of appearance...	20
Color.....	15
Aroma.....	15
Absence of cracks/shrink...	15
TOTAL.....	100

HONEY FOOD PRODUCT

Appearance.....	25
Significant use of honey...	35
Taste.....	30
Usefulness of recipe.....	10
TOTAL.....	100

PHOTOGRAPHY

Photographic Excellence...	40
Educational Value.....	30
Presentation.....	30
TOTAL.....	100

CHUNK OR COMB HONEY

Neatness and Uniformity of cut...	20
Upgrade for parallel, 4-side cuts	
Absence of watery cappings, uncap cells, pollen	20
Cleanliness of product	20
Downgrade for travel stains, trash, wax flakes, form and crystals	
Uniformity of appearance	20
Cappings, color, thickness of chunk accuracy and uniform fill	
Density and Flavor of Liquid	20
Same as Extracted Honey	
TOTAL.....	100

FRAME HONEY

Uniformity of appearance.....	25
Absence of uncapped cells.....	20
Uniformity of color.....	15
Absence Watery cappings.....	10
Cleanliness, no travel stains...	20
Free of Granulation & Pollen..	10
TOTAL.....	100

BEESWAX CANDLES

Cleanliness.....	30
Uniformity.....	20
Color appropriate.....	10
Aroma and texture.....	10
Quality and appearance.....	30
TOTAL.....	100

MEADE

Appearance.....	30
Color.....	20
Bouquet/aroma.....	20
Taste.....	30
TOTAL.....	100