

# 2012 EAS SHOW RULES & JUDGING CRITERIA

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.

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 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 Blue Ribbon winners for the EAS, and other, Journals.

The Honey Show judging criteria are designed to reflect the skill of the exhibitor. 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.

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 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.
2. Only one entry in each class may be made by an individual 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. Labels will be available for the exhibitor's use at the show registration table. (The purpose of these small randomly numbered labels is to keep track of entries in a book in case of ownership disputes.)
4. Separate section or class rules will apply.
5. Identifying labels on the entries are forbidden. In Arts & Crafts & 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 Superintendent .
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. Entries will not be accepted by mail.
13. The Show Superintendent 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 Superintendent 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 Superintendent .

## **HONEY SHOW**

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### **Class Descriptions**

#### **Extracted Honey**

- 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
- H9 Three 1-lb jars of creamed honey

#### **Comb Honey**

- H6 Three section boxes of comb honey
- H7 Three packages of cut-comb honey, 4" square
- H8 Three circular sections of comb honey
- H10 Three 16-oz jars of chunk honey
- H11 One frame of comb honey, any size, wooden or plastic

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

1. Entries in classes H1-H5 marked \*, must be in queenline type jars, and may have plain metal or plastic lids. Canadian and International exhibitors may enter Classes H1-H5 with 500 gram universal jars; Classes H9 and H10 with 500 gm barrel-type jars.
2. Entries in class H11 must be displayed in bee-proof cases having the front and back sides made of transparent glass or plastic. All six sides of the frame of honey must be visible to the judges.
3. Entries in classes H6, H7 and H8 must be in the appropriate container: window cartons; round section lids – both sides transparent; cut-comb box – all sides transparent.
4. Entries in classes H9 and H10 should be in cylindrical jars.
5. Honey color classes H1-H5 will be determined by the Show Chairman. An official honey color grader may be used to make the final decision.
6. All entries must be the product of the exhibitor's apiary and have been produced since the previous EAS Honey Show.

## **JUDGING CRITERIA**

### Extracted Honey

Classes H1 to H5, MAX. POINTS

1. Density 20 (water content above 18.6% will be disqualified & below 15.5% will be docked points.  
15.5 – 17.0% 20 points; 17.1 – 18.0% 18 points; 18.1 – 18.6% 15 points)
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: ½ inch maximum, 3/8 inch minimum with no gap between honey level and cap)

### Creamed Honey

Class H9, MAX. POINTS

1. Fineness of crystals 30
2. Uniformity & firmness of product 25
3. Cleanliness & freedom from foam 20
4. Flavor 15 (Points will be reduced for honey flavor adversely affected by processing and Disqualified for fermentation)
5. Accuracy of filling and uniformity 10

### Comb Honey

Classes H6, H8, MAX. POINTS

1. Uniformity of appearance 20
2. Absence of uncapped cells 10
3. Uniformity of color 15
4. Absence of watery 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 cappings, uncapped cells and pollen 20
3. Cleanliness of product, absence of travel stains, crushed wax 20
4. Uniformity of appearance 15 (color of honey, capping structure, thickness of comb; lack of crystallization)
5. Uniformity of weight 15

### Chunk Honey

Class H10, 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  
(Points will be reduced for honey flavor adversely affected by processing and entries will be disqualified for fermentation or > 18.6% moisture content of liquid portion)

### Frame of Honey

Class H11, MAX. POINTS

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

### Black Jar of Honey

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.

**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 1/2"
  - 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 1/2", fl at, finished bottom 25
4. Originality 25

**MEAD & HONEY BEER SHOW**

**Class descriptions**

M1 Mead, dry, one bottle  
 M2 Mead, sweet, one bottle  
 M3 Mead made with fruit 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 Braggot; Medium-to-strong ale using honey as 35-65% 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 should be exhibited in clear (not frosted), colorless (not tinted), wine bottles of approximately 750 ml or 25.4 fluid ounce capacity. Beers should be exhibited in plain, unmarked, brown glass, 12 ounce, capped beer bottles. Sparkling wines must be exhibited in champagne-type bottles such as the domestic (U.S.) Champagne bottle.
3. Natural cork stoppers are preferred for mead entries but screwtop wine bottles or plastic corks may be used in classes 1-3. Corks may be straight cork or flanged and machine or hand-applied. Straight corks should be seated an eighth of an inch below the top of the bottle.
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 3/4" & 1" in depth. Sparkling wines should have an air space of 1" to 1-1/4". Beer bottles should be filled so the air space is between 1/2" and 3/4" below the cap.

**JUDGING CRITERIA**

	Still meads	Sparkling mead	Honey Beer	Braggot
clarity, color	10	10	10	10
flavor, balance, body	50	40	40	40
Bouquet/aroma	20	20	20	20
bottle	10	10	10	10
bottle closure/cork	10	10	10	10
carbonation	-	---	10	10

**ARTS AND CRAFT 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 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**

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

1. All entries must be accompanied by a typed or written explanation .

### **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: 1 dozen, no frosting or decoration

C2 Bars or Brownies: 1 dozen, no frosting or decoration

C3 1 Cake: no frosting or decoration

C4 Yeast Bread: 1 loaf

C5 Yeast Rolls: 1 dozen

C6 Muffins: 1 dozen

C7 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, rolls and muffins un-sliced.

### **JUDGING CRITERIA**

Classes C1-C6, MAX POINTS

General Appearance 20

Flavor 35

Texture, grain, moisture, uniformity of color 30

Lightness 15

Class C7, MAX POINTS

Attractive appearance 20

Flavor 35

Texture 25

Handling quality in serving 20

## **PHOTOGRAPHY SHOW**

### **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, 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 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 will be pleased to give the following awards, each an engraved silver plate:

Extracted Honey Show ... sponsor TBA  
Comb honey Show ... The Walter T. Kelley Award  
Mead and Honey Beer ... The Allagash Brewing Company Award  
Arts and Crafts Show ... The Maine State Beekeepers Association Award  
Gadget Show ... The Brushy Mountain Bee Farm Award  
Beeswax Show ... The Bee Culture Magazine Award  
Honey Cookery Show ...The King Arthur Flour Award  
Photography Show ...The American Bee Journal Award  
Best Tasting Honey, Black Jar Show ... the Southern Adirondack Beekeepers Association Award

**The EAS 2012 Sweepstakes Award...from The Vermont Beekeepers Association**

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:

<u>Prize</u>	<u>Ribbon</u>	<u>Points</u>
1 <sup>st</sup>	Blue	10
2 <sup>nd</sup>	Red	6
3 <sup>rd</sup>	White	4
4 <sup>th</sup>	Yellow	3
5 <sup>th</sup>	Green	2
6 <sup>th</sup>	Pink	1

**And Best Of Show...**

**The Eastern Apicultural Society Award.**  
**This award is an engraved silver bowl.**