

Monday, August 14, 2023

Honey Entry Deadline: 6:55 p.m.

- Competition Information and Rules -

General Entry Requirements:

- *One contest registration form must accompany **each** entry. **Online entry is not available.***
- Entries **MUST** be registered before judging begins at 7:00.

Pick up entry form at the sign in table:

- ALL Honey Contests and judging will take place on Monday, August 14, 2023 During the CCHBA meeting.
- ALL honey must be produced from Texas honey bees/hives owned or managed by the entrant.
- There shall be **NO** identifying label or marks on the honey entry/entries.
- The Honey Contest administrators will affix coded tabs to the entries on the day of judging.
- A person may only submit one entry per category/contest. For example, if a beekeeper has honey dark, medium and light honey, they can enter one jar in each category of the Polished Jar contest.
- More than one individual from a family or household may submit honey across **different** categories; however, family members and individuals from the same household may not submit multiple exhibits in the same category. For example, family members who work the same hives can't each enter honey in the same categories.

Polished Honey Entry Requirements:

1. Contestants may only submit pure, unadulterated honey entries produced by their own Texas honey bees/hives or those managed by the entrant.
2. Submit extracted honey entries in one-pound **Queenline** jars.
3. Extracted honey is judged in three subclasses: (a) light, (b) medium or amber, and (c) dark.
4. First, second, and third-place ribbons will be awarded for each of the three color categories.
5. Contestants may submit no more than one exhibit in each of these three subclasses.
6. Lid closures should be plastic.

7. Judges evaluate entries on the following: cleanliness of the jar and lid; free of crystals; correct fill level (see diagram); cleanliness and clarity of the honey; moisture content; free of foreign matter, bubbles or foam; and aroma and flavor (for 'off' aromas or flavors).

Creamed Honey Entry Requirements:

1. An entry of natural, un-flavored, smoothly granulated, spreadable creamed honey is to be submitted in a one-pound, wide-mouth, chunk honey/straight glass jar with appropriate metal or plastic lid.
2. Creamed honey must be displayed in a clear, straight-sided, glass jar with a one-piece lid.
3. Judges evaluate entries on the following: cleanliness of the jar and lid; correct fill level; fineness of crystals; uniformity and firmness of product; cleanliness of honey and freedom from foam, added flavors, or striation of colors.

Contest Judging – General

1. Contest judges will evaluate and score entries on day of the contest.
2. Contest Committee Chairman will announce awards at the September meeting.
3. **Judges Results and Comments** for both Polished Jar and Creamed Honey entries will be available at the September meeting, on Monday Sept 11, 2023.
4. If Honey entries are not collected at the end of the September 11, 2023 meeting, the honey will be donated.



Queenline Glass 1 lb Jar for Polished Honey Entry

***Notes on correct fill level:** The correct fill level on a “Queen-line” or “Classic” style honey jar is at the top of the fill ring of each jar. The fill ring is the raised ridge or ring of glass immediately above the shoulder of the jar, and below the threads. It can be distinguished from the threads in two ways: a) the fill ring forms a complete circle, without ends; and b) the fill ring will be completely parallel with the bottom and top of the jar. There should be enough honey in the jar to reach the top of the fill ring, without going over. Liquid honey in a circular shape forms a concave surface sometimes referred to as a meniscus. **For purposes of filling honey jars for exhibition, the edge of the meniscus should meet the top of the fill ring.** A jar of honey being over-filled is preferable to one being under-filled.

