JUDGING STANDARDS FOR APIARY PRODUCTS

Inland Empire Beekeeping Association (IEBA)
Specifically for the 2012 Spokane County Interstate Fair Exhibitor's Guide – Bees and Honey Department

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IEBA Judging Committee

Index

Page

I. Terms Beekeepers Use When Talking About Honey ……..… 3 - 4

II. Judging Class Description …… 5 - 8

III. Judging Standards

1. Honey Extracting Frames …… 9 - 10

2. Extracted Honey …… 10 - 12

3. Comb & Cut Comb Honey …… 12 - 13

4. Chunk Comb …… 13 - 14

5. Creamed Honey …… 15

6. Pollen …… 16

7. Propolis …… 17

8. Beeswax …… 17 - 18

9. Beeswax Articles (Novelty Wax Display) …… 18 - 19

10. Display Cappings with Extracted Honey …… 19

11. Display Cappings Dry …… 20

12. Cosmetics …… …… 20

13. Observation Hive of Bees …… 21

14. Photography (Not entered here, see fair guide)…… 21

15. Gift Package …… …… 22

16. Educational Display …… 22

17. Miscellaneous Display …… 23

18. Gadget Exhibit (Beekeepers special tools for beekeeping) …… 23-24

IV. Judge's Score Cards …… Appendix One

I. Terms Beekeepers Use When Talking About Honey

Judging Rules & Requirements – Always obtain a current copy of the judging rules and requirements for the compaction you are entering. Items such as number of and container size, labeling requirements, required additional information (in the proper format) are only a few of requirements that may vary from show to show.

Beeswax - A natural wax secreted by bee glands located on their abdomen. Beeswax can come in different degrees of color and cleanliness.

Blended Honey: A homogeneous mixture of two or more honeys differing in floral source, color, flavor, density or geographic origin.

Cappings-in-Honeys - Cappings' are what we use to describe the scraping of wax which is removed from the frame of honey during the extracting period. These cappings are packed in liquid honey. The wax is very tender and is eaten like normal honey (e.g. on toast or by the spoonful). This product is rich in pollen.

Cappings - Dry: Wax cappings are a valuable by-product of extracting. Cappings are dripped dry, washed in water to remove all honey, dried and sorted to remove foreign matter and discolored caps.

Chunk Comb - Cut Comb Honey placed in a jar which is then filled with Extracted Honey.

Comb Honey - Honey comb that has been built in a container by the bees; the most natural form available. Containers can be round or square plastic, or square boxes made of basswood. The foundation used is 100 % bees wax with no metal wire supports in it.

Crystallized Honey (Creamed Honey) - Honey is a super-saturated solution of sugars and those sugars will form crystals; some honeys crystallize faster than others. Slow crystallization results in large, undesirable, crystals. Rapid crystallization results in Creamed Honey. The best creamed honey has crystals so small they cannot be felt in the mouth. Honey that is crystallized is not "spoiled" honey. Simply melt the crystals by gently warming the honey in a glass jar (not a plastic honey bear) in a pan of water (loosen the cap) or in a microwave (remove the cap).

Cut Comb Honey - Honey comb cut from a honey comb frame by the beekeeper.

Definition of Honey: Honey is the substance made when the nectar and sweet deposits from plants are gathered, modified and stored in the honeycomb by honey bees. The definition of honey stipulates a pure product that does not allow for the addition of any other substance. This includes, but is not limited to, water or other sweeteners.

Extracted Honey - Also known as strained honey, is liquid honey that has been separated from the comb by centrifugal force, gravity, straining, or other means. This honey is packaged in a bottle or larger container.

Frame of Honey - A frame of capped honey suitable for extracting. Frames can be of wood with any form of acceptable foundation, or made of one piece plastic. All size frames can be entered in this category.

Floral: Indicates the primary flowers from which bees gathered nectar to produce the honey.

Non-Floral: Indicates primary sources other than flowers such as extra-floral nectaries and honeydew.

Geographic Origin: The name of an area of production (state, region) may be included, provided the honey has been produced entirely within that area. Blends containing honey of foreign origin must be labeled to indicate their origin(s), in accordance with the Code of Federal Regulations (CFR).

Liquid honey- Liquid honey is honey that is free from visible crystals.

Observation Hive- An entry in the observation hive class consists of a single hive, usually with one or two standard full-depth combs. One comb is above the other if a two-frame hive is entered. Larger hives are usually discouraged because size adds little to the display and would increase the chance that the hive may be overturned.

Organic Honey: Honey produced, processed, and packaged in accordance with State and Federal regulations on honey and organic products, and certified by a State Department of Agriculture or an independent organic farming certification organization.

Pollen - Loose pellets of plant pollen as gathered by bees, collected by the beekeeper, dried and cleaned.

Propolis - A gummy substance consisting of various plant resins and saps gathered by the bees that use it to seal cracks, line brood cells, and varnish the hive interior.

Raw Honey: Honey as it exists in the beehive or as obtained by extraction, settling or straining without adding heat.

Weight to volume –
16 oz Queenline-style jar = 1 lb. liquid honey
12 oz jar = 1 lb creamed honey
16 oz jar = 8 oz pollen

Award Point Ranges
First Place (Blue Ribbon) 96 - 100
Second Place (Red Ribbon) 90 - 95
Third Place (White Ribbon 85 - 94
Participation (Multi-colored Ribbon) Score at or Below 84

Containers
Queenline-Style Can be obtained in 8 oz, 16 oz, and 32oz size clear glass jars
Classic-Style (including mayo style) clear glass jars can be obtained in 8 oz, 16oz, 32oz, and 36oz jars. These are the standard sizes carried by most distributors. Also available are 1 lb round chunk honey jars or straight cylinder glass jars.

II. Judging Class Description

1. Honey Extracting Frame: A frame of capped honey suitable for extracting. Combs for extraction come in many sizes, so once again 'check the schedule' to see which are allowed. The frame chosen to exhibit should be evenly drawn and well capped; it should be heavy for its size. The honey should all be of one color, with no sign of granulation and there should be no cells containing pollen or other debris. The capping should be clean and even, without dips and hollows, and clear of the woodwork so that uncapping would be an easy process. Travel staining and weeping will penalize the exhibit and the presence of wax moth larvae will result in disqualification! When the frame has been chosen it must be scraped clean of all dirt, propolis, etc. (do not forget the underside of the lugs) before being placed in the showcase. The frame should be covered in one layer of saran wrap on both sides or placed in a glass enclosed showcase. It should be easily opened allowing the judge to remove the frame for inspection.

Note, no specific “Top Bar” frame judging criteria has been specified. Judges will use current honey extracting frame criteria where applicable for top bar frame judging.

2. Extracted Honey: Also known as strained honey that has been separated from the comb by centrifugal force, gravity, straining, or other means. Entries consist of 3 glass Queenline type jars with plain metal or plastic lids. Honey will be graded and judged on density, absence of crystals, cleanliness, flavor, aroma, fill, color, and container appearance.

USDA Color Standards Color Range (Pfund scale limits are given for all 7 ranges.)
Water White . . . . . Honey that is Water White or lighter in color (Pfund scale 8 or less).
Extra White . . . . . Honey that is darker than Water White, but not darker than Extra White in color (Over 8 to and including 17).
White . . . . . .Honey that is darker than Extra White but not darker than White in color (Over 17 to and including 34).
Extra Light Amber . . . Honey that is darker than White, but not darker than Extra light Amber in color (Over 34 to and including 50).
Light Amber . . . . . .Honey that is darker than Extra Light Amber, but not darker than light Amber in color (Over 50 to and including 85).
Amber . . . . . Honey that is darker than light Amber, but not darker than Amber in color (Over 85 to and including 114)
Dark Amber . . . . . Honey that is darker than Amber in color (Over 114).

Show judging at times will combine the seven USDA colors into fewer judging classes. Our judging color classes are as follows:
Class: Light - Includes Water White, Extra White, & White
Class: Amber - Includes Extra Light Amber, Light Amber, & Amber
Class: Dark - Includes Dark Amber through Black- I can’t see through it!
Exhibitors may have assistance in selecting the appropriate color class for the extracted honey entries.

3. Comb & Cut Comb Honey:

This entry comes in square, rectangular, or round comb and should be displayed in containers that will allow judges to examine and taste one side while the other side can be kept intact for exhibit. Each entry consists of three "cassettes" (clear lids both sides, no pressure sensitive label), or "basswood sections" (cardboard carton with window, no producer's name or address). The foundation used is 100 % bees wax with no metal wire supports in it.

- **Comb Sections**

Honey contained in the cells of the comb in which it is produced. Sections may be square or round. Square sections may be exhibited in white section show cases or in commercial cardboard containers.

Round sections should generally have clear covers on both sides and no band; either type must be easily removed from the container for inspection by the judge. All sections should be well filled, with the comb firmly attached all round and with an absence of 'pop-holes'. All the criteria for comb honey apply. Before exhibiting, the sections should be thoroughly cleaned of any dirt or propolis. A Stanley knife blade, used with care, makes a good scraper. When a class requires more than one section the rule of uniformity applies and both or all sections must match. One square and one round, however good individually, will not do!! Both sections must contain the same type of honey and have similar capping, preferably produced in the same section rack or super. They must also both be displayed the correct way up. (I.e. the way it hangs in the hive).

- **Cut Comb Sections**

This is bulk comb honey cut into pieces, edges drained, and suitably wrapped or packaged for marketing. Entry is three pieces placed in commercial plastic comb honey boxes (4x4). The comb should be cut to exactly fit the container, use a template and a sharp knife, not a commercial comb cutter, and should be well drained on a rack (a cake cooling rack is suitable) before insertion. There should be no loose honey in the container when judging takes place. Never be tempted to 'make up the weight' with liquid honey, or indeed with another, thin piece of comb underneath, the latter would result in instant disqualification. The judge will remove the comb from the container to inspect the capping on both sides and if this is not possible due to loose honey in the container the exhibit will be severely penalized. When two or more pieces of cut comb are required for a class the rule of uniformity applies and they should match in every respect. They should preferably be cut from the same comb, or at least from combs taken from the same super, and must be cut in the same direction, two pieces of comb cut at right angles to one another will be severely penalized, however good they might be individually!

4. Chunk Comb: Entries shall consist of 1 strip of cut comb (full length of the jar) in three 1.5 lb. (pint) wide mouth canning jars (never in queenline jars). This is probably the most difficult type of comb honey exhibit to produce, but the end product is well worth the effort. It is important to remember that the rule of uniformity still applies, and all jars in the exhibit must match in every respect. Normally the liquid honey and the comb will be of the same color. Dark honey does not look attractive in the jar. It is very important to choose honeys that do not granulate readily, When cutting the piece(s) of comb the same criteria should be observed as for the cut comb classes; it should be cut with a sharp knife, using a suitable template, and well drained before placing in the container, it should reach from the base of the jar almost to the top. The liquid honey should be warmed slightly so that it runs easily and then poured gently down the inside of the jar until level with the top of the jar; a lid should now be screwed on tightly and the jar gently turned upside down and slowly on to one side to allow trapped air bubbles to escape on to the side of the jar. The jar can now be rotated slowly to allow more air bubbles to escape before standing it upright, this process may have to be repeated several times before all the air bubbles have been able to escape When you are satisfied that the exhibit is free of air bubbles remove the lid and gently pour in more honey if needed, skim the surface to remove any air scum and wax flakes and screw on a clean lid. The finished exhibit should be free of granulation (in both the liquid and the comb honey), trapped air bubbles and wax flakes.

5. Creamed Honey: Granulated honey must be exhibited in three wide-mouth one-pound glass jars. Finely granulated honey is completely granulated or solidified, either by natural means or by various controlled processes. Creamed honey will be graded on fineness of crystals, uniformity and firmness, cleanliness and freedom from foam, flavor, aroma, and fill.

6. Pollen: Pollen must be of the year of the show. Pollen can be either solid color or mixed color. Entry needs to be free of impurities. Texture should be soft and spongy. Texture will be tested by pressing several pollen packets together between the thumb and finger. It should not clump or crumble, but form a firm pliable mass. Points will be deducted for pollen dust. Entries must be made in three 1 lb. queenline-style honey jars (approx 8 oz wt.) Jar must be filled to the top.

7. Propolis: Propolis is a sticky substance bees collect from the buds and bark of trees. Its color varies depending on its botanical source, the most common being dark brown. Propolis is sticky at or above room temperature (20° Celsius). At lower temperatures it becomes hard and very brittle. It does not set completely hard but retains some of its stickiness. Raw Propolis is collected from the hive and can be washed in water only. Processed propolis is collected from the hive, washed in water, then dissolved in alcohol, filtered to remove impurities and reconstituted by driving off the alcohol. Enter one eight ounce glass jar filled with raw cleaned propolis obtained directly from hives.

8. Beeswax Blocks: Beeswax is a very important part of the beekeeping industry. Not only is it used to provide the beekeeper with foundation for building up good strong combs, it is also very attractive when used in candles and art. It is extremely important that the person receiving the beeswax exhibit does not handle it with bare hands or even touch the wax surfaces. Fingerprints and worn areas on beeswax will decrease its quality. The weight and thickness should be according to the show schedule and the color is between pale primrose and orange, preferably the former. Purity and uniformity of preparing the wax exhibit should be checked, no wavy or uneven surface should be evident. The exhibit should be translucent when light is shone through. There should be good plasticity and texture. Any signs of chemical adulteration or bleaching are to be disqualified. Each exhibit should be shown in a transparent cover to eliminate dust. It is recommended that saran wrap be used. The wax may be polished or unpolished. Entries are made in a 1 lb. block, geometric shape, not decorative, smooth surface top and bottom.

9. Beeswax Articles (Novelty Wax Display)
Art Design in Beeswax: Entries of original design must be two (2) pounds minimum weight, 100% beeswax: may be more than one piece but must be firmly joined together: may be cast in mold or carved. No non-beeswax enhancement allowed.

Beeswax Candles: Two each molded, hand rolled, or dipped candles. No non-beeswax enhancement is allowed, except wick. Molded candles may be from the same mold or two different molds.

10. Display Cappings with Extracted Honey: Wax cappings are a valuable by-product of extracting. The caps are collected as they are cut from the extraction frames and placed in the appropriate container. The container is filled to the top and topped off with extracted honey so the caps are completely surrounded in honey. The cappings should fill the jar so there is little to no space of free honey at the bottom of the jar. Only the cleanest cappings should be used and air bubbles need to be removed from the jar.

11. Display Cappings Dry: Wax cappings are a valuable by-product of extracting. After cappings have dripped dry, wash them in water to remove all honey. The best of the dry cappings are packaged in a jar for class entry.

12. Cosmetics: Beauty and health items made with bees wax, honey, propolis, or other naturally occurring products taken from a bee hive. The entry must include a list of ingredients used in product

formulation. The actual formulation is not required. These items include, but are not limited to: Hand cream/lotion, Soap, Lip balm, ointments, salves, etc.

13. Observation Hive of Bees: All observation hives shall be secure from opening to the satisfaction of the exhibition superintendent. This shall include the top of the observation hive, and all holes and openings. The hive will consist of a minimum of two frames easily viewed from both sides. Observation Hives are to be judged for educational value. Brood, eggs, larvae, sealed honey, and types of cells should be observable through the safety glass. The Queen will be marked. No identifiable diseases should be present. The hive should be equipped with a standard brood frame located below a honey storage frame. Water will be provided, not honey or sugar syrup, as this could cause excitement. For shows lasting more than one day the bees must have enough food stores to survive – water will be supplied daily into the display hive. Since closed hives prevent the bees from flying, debris or dead bees may accumulate on the bottom of the hive. In this case, judging must allow for a reasonable amount of debris, but it should be kept to a minimum.

14. Photography: All Photography entries will be made and judged by the fair designated photography requirements See: 2012 Spokane County Interstate Fair Exhibitor's Guide – Photography Department - PHOTOGRAPHY OPEN - DEPARTMENT NP. This competition is not associated or judged by IEBA judges. Honeybee related pictures are encouraged to be entered.

15. Gift Packages: May be a box, basket or other suitable container of apiary products. Gift arrangements/packs must include one or more products of the hive but may also include other items that enhance the appeal or promote the use of hive products. At least one apiary product in the package has to be produced by the exhibitor; the rest must be from local sources.

16. Educational Display of Honey: An educational exhibit shall serve to educate the public in some aspect of honey bees or beekeeping. Materials from any source may be used. The display must be the soul work of the exhibitor. Constraints on dimensions may be imposed by the superintendant if space is limited.

17. Miscellaneous Display: The entry must be related to some aspect of honeybees, beekeeping or information of interest to bee keeping. It can be an original artistic rendering in any media except bees 100% wax (this already has a category). Constraints on dimensions may be imposed by the Show Chairman if space is limited.

18. Beekeepers special tools for beekeeping: This is a unique category in the honey show. It is open to any item which a beekeeper has constructed or made which contributed to the beekeeping industry. It can vary widely in its structure and use. It can be a large item such as a unique extractor or piece of equipment and as small as a uniquely made hive tool. Entry shall be an original tool or equipment, exhibitor constructed, useful in any aspect of beekeeping. A written description giving details of the tools use, its construction, materials, cost and labor must accompany the entry. Apiary and/or exhibitor name permitted if integral part of tool or equipment.

Note: Food made with honey, Mead, Honey Beer, Royal Jelly or Bee Venom is not included in this document. Currently these items fall out of the judging purview of our judging team(s).

III. Judging Standards

(All attribute points add up to 100 for each judging standards)

1. Judging Standards For: Honey Extracting Frames

Classes of Bulk Honey Frames are: 5 3/8, 6 ¼, 7 1/8, 9 1/8 & Heaviest frame (Any type of foundation can be used.) Top Bar entries will be judges using the following criteria where applicable.

Bulk Honey Frames are just that, a deep or shallow frame of fully capped honey directly from the hive. During the honey flow the bees will draw out a deep or shallow frame of foundation extremely fast. They will fill and cap these frames quickly and leave behind a frame of honey capped fully with pure white wax. Over a period of time the wax will turn yellow due to the bee traveling over the wax over and over again. It is important that the beekeeper remove the frame while the wax is still a pure white color. But the beekeeper must also make sure all the cells in the frame are fully filled and capped. So it takes a keen eye to tell when the frame is ready for exhibit. Each frame is then removed, cleaned, and stored in plastic wrap. It's important that the beekeeper does not touch the cells or damage the cappings while removing, wrapping and transporting to the honey show.

Entry requirements – One Frame wrapped in "ONLY" one layer of saran wrap (separate glass enclosed display cases are also expectable).

ATTRIBUTE **POINTS (100 total)**

Uniformity of appearance of honey & wax **maximum points……20**
The first is uniformity of appearance. Does the honey and wax look uniformly distributed? You can usually tell this by looking at the cappings closely. Are there any ridges or raised areas? Points are taken off for areas of non-uniformity.

Absence of uncapped cells **maximum points……20**
Comb honey should not contain any uncapped cells; it should be completely filled from top to bottom and side to side. In other words, there should be an absence of uncapped cells. Points are taken off for open cells.

Uniformity of color **maximum points…….15**
As stated before, comb honey should have pure white cappings and there should be uniformity in color. If there are some that have yellow travel stains, points will be deducted.

Absence of watery cappings **maximum points…….10**
Sometimes the bees bring in nectar so fast that the honey does not have enough time to cure in the cell. In other words, the bees seal the honey in the cells before enough water has been evaporated from the honey. This results in watery cappings. The beekeeper needs to check the frame comb to make sure there aren't any of these watery cappings present in his or her exhibit. The judge can sometimes see these as little drops of honey seeping from some of the cells.

Cleanliness of the section of frame maximum points…….15
When the beekeeper removes comb honey from the hive, it should be cleaned. Some of the travel stains around the outside of the plastic containers as well as the frames can be removed before presentation. Points will be taken off for any unremoved spots or discolorations.

Absence of granulation and pollen maximum points…….10
A good exhibit of comb honey will not contain any pollen or granulation due to crystallization. Bees also deposit pollen in honey comb; however, they usually do not deposit it in frames which are primarily used for honey since these frames are usually above and away from the brood chamber. However, there may be some bees who wish to deposit pollen even in honey supers. Also, sometimes honey will crystallize in the cells over a period of time and when temperature changes occur to promote this. The beekeeper should inspect his or her comb honey for both pollen and crystals in the cells.

Uniformity in weight maximum points…….10
The weight of the comb honey must be uniform. One side of the comb cannot be filled with more honey than the other side. Also, if one side contains more uncured honey than the other side, this will cause a weight difference that can be felt by the judge.

Heaviest frame class is judged on weight ONLY! This frame is not restricted to an extracting frame, but must be full of honey.

2. Judging Standards For: Extracted Honey

Liquid Honey is put into a specified class simply by its color. The color of honey is totally dependent on the nectar gathered by the bees. Some flower nectar results in a very light honey almost as clear as water. Other nectar gives a very-very dark honey, almost so dark that you cannot see through it. Since this difference is a natural occurrence in nature, the judge does not take off points for color even if he prefers one color over the next. Color is the only criteria used to categorize samples into classes of honey. As liquid honey exhibit are entered, we compare them to the colors on a color grader disk to determine the class. Queenline-style or Classic-style clear glass jars of liquid honey are accepted; any other container cannot be used. Clear glass queenline jars work best for polariscope examination during judging.

Classes of Liquid Honey:
IEBA has chosen to use the following three color classes for show entries.
Class: Light - Includes Water White, Extra White, & White
Class: Amber - Includes Extra Light Amber, Light Amber, & Amber
Class: Dark - Includes Dark Amber through black- I can't see through it!
Exhibitors may have assistance in selecting the appropriate color class for the extracted honey entries.

Entry requirements – Three (3) Queenline-style or Classic-style clear glass jars, all of the same size. Your choice of one (1) to two (2) pound jars.

ATTRIBUTE **POINTS (100 total)**

Degree of Density **maximum points…….20**
Each sample of honey is checked for moisture content using a Refractometer. This device measures the specific gravity (or the total solids content) of the honey using a metered prism. A drop of honey is placed on the refractometer prism and after providing enough light the percentage of water in the honey can be read off the chart seen through the opening. The full 20 points will be awarded to honey whose density is from 13.0 to 18.5. A honey sample containing more than 18.6% water content is disqualified. Honey containing the amount of water will ferment over a period of time. Honey content that is less than 13.0, will be checked carefully.

Freedom from crystals **maximum points…….10**
The honey is then placed in a light box. This box allows the judge to see very clearly every particle, crystal and bubble in the honey as well as anything else that may be seen in the honey. This is why a glass Queenline jar is used because it allows a clear view of the contents. Sometimes entries which do not look crystallized just looking at them will still contain very fine crystals caused from sitting too long or temperature variations. Points are taken off if crystals are seen.

Absence of bubbles or foam **maximum points…….10**
Some small bubbles which are not visible to the naked eyes can be seen through the light box. Foam sometimes settles at the top of the honey and must be removed by the beekeeper prior to entry. Usually you can tell when a honey sample has been just bottled for judging because the beekeeper did not give the honey time to settle out the bubbles and foam.

Cleanliness **maximum points…….20**
The honey must also be clean but can be compromised if there are pollen granules, wax particles, dirt, lint, bee parts or anything objectionable present in the honey. Never use cheese cloth (or similar material) to strain extracted honey through. It can/will impart lint particles into the extracted honey.

Containers cleanliness and neatness **maximum points…….10**
The containers must be glass Queenline-style or Classic-style clear glass jars. They must be clean, neat and uniform. Points are taken off is there are fingerprints, dirt, or anything objectionable on the outside of the containers. Those receiving the exhibits are very careful not to touch the glass jars with their fingers. Exhibits will be carefully handled and only when necessary, doing so by touching only the lids.

Uniformity of entry and accuracy of filling **maximum points…….10**
Uniformity of appearance of the honey is important. Sometimes a beekeeper will fill his or her 3 jars of honey from different batches of honey. Or they will start filling the jars from one batch and finish using another batch. Sometimes this causes one part of the honey to look darker or lighter or different in some way within the same jar or between the 3 jars.

Flavor and Aroma **maximum points…….20**
Flavor and aroma means the degree of taste excellence and aroma for the predominant floral source. Points will not be deducted if one honey tastes different from another honey. Honey naturally takes on its flavor from the flower the nectar is gathered from, so different honeys in the same class will not always taste the same. What the judge looks for is any burnt or objectionable taste derived from the processing of honey or managing of the bees. These objectionable flavors can be due to overheating the honey from which a burnt taste may be present. Other objectionable tastes can be detected from the overuse of substances which are absorbed by the honey, such as pesticides or the use of naphthalene instead of para-dichlorobenzene when storing supers. Para-dichlorobenzene is legal for use because it is not absorbed into the wax during storage of supers, whereas naphthalene is absorbed. Naphthalene is illegal and beekeepers should not use. Sometimes the judge can pick up an unknown taste that he or she is fairly sure from experience does not naturally occur in honey. Menthol and other organic compound flavors will also be incorporated into the honey if applied to the hives when honey supers are present.

3. Judging Standards For: Comb & Cut-Comb Honey

Comb Honey is the most natural form of honey. When the bees make honey, they store it in beautiful, fresh, white wax which is built inside square or round plastic containers provided by the beekeeper in the hive. Comb honey is harvested just the way the bees have made it. No one has touched, filtered, melted, extracted, or processed the honey. Cut comb honey is similar in that it is also honey in the comb that has been cut out by the beekeeper in square, rectangles, or round pieces. These pieces are then placed in appropriate containers. The foundation used is 100 % bees wax with no metal wire supports in it.

Classes of Comb Honey:
1. Comb Honey Box
2. Comb Honey Round
3. Cut Comb Honey

Entry requirements – Three sections of comb/cut comb honey in the appropriate containers.

ATTRIBUTE **POINTS (100 total)**

Uniformity of appearance of honey and wax **maximum points…….20**
Does the honey and wax look uniformly distributed? You can usually tell this by looking at the cappings closely. Are there any ridges or raised areas? Points are taken off for areas of non-uniformity.

Absence of uncapped cells **maximum points…….20**
Comb honey should not contain any uncapped cells; it should be completely filled from top to bottom and side to side. There should be an absence of uncapped cells. Points are taken off for open cells.

Uniformity of color of cappings **maximum points…….15**
Comb honey should have pure white cappings and there should be uniformity in color. If there are some that have yellow travel stains, points will be deducted.

Absence of watery cappings **maximum points…….10**
Sometimes the bees bring in nectar so fast that the honey does not have enough time to cure in the cell. In other words, the bees seal the honey in the cells before enough water has been desiccated from the honey. This results in watery cappings. The beekeeper needs to check the comb honey to make sure there aren't any of these watery cappings present in his or her exhibit. The judge can sometimes see these as little drops of honey seeping from some of the cells.

Cleanliness of the section of frame "or"
Uniformity of cut for 4 parallel-sides **maximum points…….15**
When the beekeeper removes comb honey from the hive, it should be cleaned. Some of the travel stains around the outside of the plastic containers as well as the frames can be removed before presentation. Points will be taken off for any unremoved spots or discolorations. For cut comb, neatness and uniformity of cut are evaluated. The judge will downgrade for crushed comb.

Absence of pollen and granulation **maximum points…….10**
Bees also deposit pollen in honey comb; however, they usually do not deposit it in frames which are primarily used for honey since these frames are usually above and away from the brood chamber. However, there may be some bees who wish to deposit pollen even in honey supers. Also, sometimes honey will crystallize in the cells over a period of time and when temperature changes occur to promote this. The beekeeper should inspect his or her comb honey for both pollen and crystals in the cells. Comb honey should not contain any pollen or granulation due to crystallization.

Uniformity in weight **maximum points…….10**
The weight of the comb honey must be uniform. One side of the comb cannot be filled with more honey than the other side. Also, if one side contains more uncured honey that the other side, this will cause a weight difference that can be felt by the judge.

4. Judging Standards For: Chunk Comb Honey

Chunk honey is a unique type of honey which is prized by many people throughout the world. It is simply cut comb honey put into a wide mouth jar and the jar filled with extracted liquid honey. It is usually best to use a lighter class of honey for this in order to be able to see the comb honey better but it is not required. In judging this class of honey some criteria for liquid honey and some from comb honey are incorporated. The cut comb should extend from the bottom of the jar to the liquid fill line.

Entry requirements – Three 1.5 lb. (pint) or (2 lbs or less) wide mouth smooth clear glass canning jars (never in Queenline-style jars)

ATTRIBUTE **POINTS (100 totals)**

Uniformity of appearance & weight **maximum points…….20**
Just as for comb honey, the cut comb used in chunk honey must have uniformity of appearance. The comb must not be filled more on one side than the other and the cappings must all be the same. Does the honey and wax look uniformly distributed? Are there any ridges or raised areas?

Neatness of cut **maximum points…….10**
The first criterion is neatness of cut of the comb honey. It takes a very sharp knife and much care in cutting comb without destroying parts of it in the process. Is the chunk 1 perfectly cut strip (free hand or from a template) of cut comb and are they sharp cuts not having ragged edges? The chunk should reach from the base of the jar to the liquid fill line.

Absence of watery cappings and unfilled cells **maximum points…….20**
If the judge sees any watery cappings or unfilled cells in the comb honey, he will deduct points. Just as in the comb honey subcategory the absence of watery cappings and unfilled cells is essential in a good quality chunk honey exhibit.

Cleanliness of comb and honey **maximum points…….20**
There should be no travel stains on the comb honey and no bubbles, wax, crystals or other particles in the liquid honey.

Uniformity of entry and accuracy of filling **maximum points…….10**
Uniformity of appearance of the honey is important. Sometimes a beekeeper will fill his or her 3 jars of honey from different batches of honey. The chunks of comb should also come from the same batch to insure uniformity of appearance within the entry jars.

Correct density, flavor and aroma of liquid honey **maximum points…….10**
Using the refractometer, the judge will check the density or water content of the honey and determine that it contains less than 18.6% water. The judge will taste the honey and determine if there are any objectionable flavors or aromas in the honey such as a burnt or other non-natural taste.

Containers cleanliness and neatness **maximum points…….10**
The containers must also be wide mouth glass canning jars. They must be clean, neat and uniform. Points are taken off is there are fingerprints, dirt, or anything objectionable on the outside of the containers. Those receiving the exhibits are very careful not to touch the glass jars with their fingers. Exhibits will be carefully handled and only when necessary, doing so by touching only the lids.

5. Judging Standards For: Creamed Honey (Granulated and/or/Whipped Honey)

Creamed honey is liquid honey that is processed with heat while stirring to introduce small air bubbles in the honey which causes the honey to undergo fine crystallization. When done properly a very delicate smooth creamed honey will result which can be spread onto toast or used as a frosting of cakes. Sometimes, when the temperature and storage conditions of liquid honey are ideal and when the nectar used to make the honey contains unique substances and the ideal concentrations of sucrose, fructose and glucose, fine crystallization will occur naturally. This will produce finely granulated honey which is very similar to creamed honey. After bottling honey the beekeeper is sometimes pleasantly surprised to find that his or her honey has changed into this very creamy smooth honey product.

Entry requirements – Three wide mouth 8 to 16 oz jars.

Many of the criteria for judging Creamed or Finely Granulated Honey are the same as previously mentioned for other attributes of honey so they will only be mentioned here:

ATTRIBUTE	POINTS (100 total)
Containers cleanliness and neatness	**maximum points…….10**
Freedom from foreign material	**maximum points…….15**
Flavor, aroma, and color	**maximum points…….15**
Uniformity and fill level of the honey in all containers	**maximum points…….10**

Absence of frosting or froth **maximum points…….10**

Criteria unique to this class of honey include the absence of frosting or froth in the exhibit. When liquid honey is heated and stirred it sometimes produced foam or froth which floats to the surface during crystallization. This must be removed or the sample heated slightly longer to allow the frosting or froth to dissipate.

Correct firmness **maximum points…….20**

Another unique criterion is the firmness of the set. Is the creamed honey too soft or too hard? This is usually a result of the temperature used in processing the liquid honey. With naturally occurring finely granulated honey this is beyond the control of the beekeeper so only samples which have a medium set can be used. But with processed honey the firmness of set can be controlled.

Texture of granulation (smooth & fine) **maximum points…….20**

The size of the crystals or texture of granulation is important since this determines how smooth the final product will be. If coarse crystals result from the processing, a granular texture will result. This usually is the texture of naturally crystallized honey in general. Sometimes during the processing naturally occurring conditions contribute to the production of very fine crystals, a smooth product results. The judge can easily determine the texture of the crystallization by sampling some of the creamed honey. If the creamed honey has a consistency of peanut butter, he knows the crystals are very fine. If it has a granular crunchy feel then the crystals are larger.

6. Judging Standards For: Pollen

There are a number of beekeepers who specialize in pollen production from the beehive. As in other specialized areas of beekeeping, pollen production requires unique equipment as well as knowledge to provide a quality product. Just like honey removal from the hive, it also involves proper management of the hives to maintain strong colonies while taking a portion of what the bees require for health and growth. Once the pollen is obtained, it has to be processed properly to maintain its quality. So when a pollen exhibit is entered in the honey show, the judge can determine if the product has been properly processed, stored and its quality maintained. Also, pollen cooking is unique in that special manipulation of recipes must be made in order to accommodate for the taste and texture of pollen.

Entry requirements – One (1) 1 lb. Queenline-Style clear glass jars are required for the exhibition of raw pollen.

ATTRIBUTE **POINTS (100 total)**

Granule uniformity **maximum points…….25**
Pollen granules are stored on the lower back legs of the foraging bees. Because of this the granules assume a very uniform shape. Hopefully this granule uniformity is maintained throughout the processing of the pollen. If the pollen is too wet and not dried properly or if it is dried too much, the shape of the granules are affected. If too wet the granules will smash more easily and when dried too much they will break into smaller pieces.

Cleanliness **maximum points…….25**
One of the parts involved with raw pollen production is the elimination of unwanted items which may fall in the pollen traps. This is done by using screens and air flow and results in clean raw pollen. If done improperly or inadequately, the pollen will contain unwanted items and substances.

Absence of spoilage (good taste) **maximum points…….25**
Taste (absence of spoilage) is the next criteria used in judging pollen. What the judge is mostly looking for when tasting pollen is spoilage. Since pollen is predominately made up of protein, it will deteriorate rapidly if not dried soon enough or if stored (frozen if necessary) improperly before drying. Freezing pollen prior to drying and cleaning also kills any small insects which might thrive in this protein rich substance. The judge can identify a mildew taste if it has been allowed to spoil. Spoilage also occurs if the pollen has not been dried totally and is still too moist.

Color and odor (uniform color and pleasant odor desirable) **maximum points…….25**
Pollen is gathered by the bees from many sources. Not all pollens contain the same amino acid content or the same color and thus various pollens are more desirable than just one variety of pollen. This provides the bees with all the essential amino acids needed to growth. A variety of pollens also provide humans with these same needed amino acids. Thus a good pollen sample should contain a variety of pollens and a variety of colors. The pollen should have a pleasant odor to it.

7. Judging Standards For: Propolis

Propolis is a mixture of compounds obtained from bee hives. It has a strong characteristic smell and taste. It is lipophilic, yellow-brown to dark brown or sometimes greenish in color. Propolis is collected in different ways such as the traditional way of scraping frames and boxes that is labor intensive and does not provide pure and large quantities of propolis. Some commercial beekeepers used special plastic top bars circles or net to harvest propolis (propolis traps), this made their work easier and the product cleaner. Either way propolis is obtained it should be cleaned, dried, and checked for uniformity of color.

Entry requirements – One (1) eight (8) to nine (9) ounce clear glass jar filled with raw propolis.

ATTRIBUTE	POINTS (100 total)
Cleanliness (freedom from wood or paint chips, wax moth cocoons or other foreign matter)	**maximum points…….30**
Freedom from wax and honey	**maximum points.……..30**
Weight minimum	**maximum points……..…10**
Uniformity of color	**maximum points…….20**
Aroma	**maximum points……..**10

8. Judging Standards For: Beeswax

The weight and thickness should be according to the show schedule and the color is between pale primrose and orange, preferably the former. Purity and uniformity of preparing the wax exhibit should be checked, no wavy or uneven surface should be evident. The exhibit should be translucent when light is shone through. There should be good plasticity and texture. Any signs of chemical adulteration or bleaching are to be disqualified. Each exhibit should be shown in its natural state. The wax may be polished or unpolished.

Note: Dark wax will be judged in its own category using these standards.

Entry requirements – Two (2) blocks of pure beeswax (not less than one (1) pound each)

ATTRIBUTE **POINTS (100 total)**

Cleanliness **maximum points…….35**
The most important thing to consider when judging beeswax is how clean it is. The color of beeswax is important in determining how the beeswax was processed and how much care was put into producing a clean product. Some use bleaching and others do not. Is the beeswax discolored due to honey, propolis or pollen? When bees travel over combs over a period of time the beeswax darkens. Usually the cappings obtained during honey extraction provide the cleanest beeswax.

Color and aroma **maximum points…….30**
The color of beeswax is also an important consideration. If the beeswax is too dark it contains substances other than beeswax. The colors of straw, canary, yellow or lemon yellow are the most desirable; however dark wax will be judged in its own category using these standards.

Uniformity of appearance **maximum points…….20**
Before beeswax is solidified while making a candle, block or novelty item, it must be uniform in color. If one part of the item is darker than another part, points must be subtracted. Also, if an exhibit is not shaped properly or appears worn from handling, it is of less quality.

Freedom from cracking, shrinking, and blemish **maximum points…….15**
During the cooling and solidification process, beeswax changes in volume. The beekeeper must take this under consideration in the making of molded items. Cracking may occur as a result of this process.

9. Judging Standards For: Beeswax Articles (Novelty Wax Display)

Beeswax is a very important part of the beekeeping industry. Not only is it used to provide the beekeeper with foundation for building up good strong combs, it is also very attractive when used in candles and art. It is extremely important that the person receiving the beeswax exhibit does not handle it with bare hands or even touch the wax surfaces. Fingerprints and worn areas on beeswax will decrease its quality. Each item must be handled carefully to prevent its quality from being decreased before, during and after judging.

Entry requirements
- Candles, two each (rolled, dipped, or molded)
- Yellow wax display, two (2) approximately 1 lb. molds
- Original design must be two (2) pounds minimum weight, 100% beeswax: may be more than one piece but must be firmly joined together.

ATTRIBUTE	POINTS (100 total)
Cleanliness, color, quality of wax (some parts may contain wax colored to high light or emphasize artistic embellishments')	**maximum points 25**
Freedom from cracking, shrinking & blemish	**maximum points 25**
Candles – Uniformity of Appearance & Shape **OR** **Art Designs** – Novelty of mold or sculpture	**maximum points 25**
Candles – Finishing details a. For molded: flat, finished bottom, wicks trimmed to ½ ", & seams removed. b. For dipped: last drip left on, wicks left joined **OR** **Art Design** – Neatness & Finishing details of workmanship	**maximum points 25**

10. Judging Standards For: Display Cappings with Extracted Honey

The caps are collected as they are cut from the extraction frames and placed in the appropriate container. The container is filled to the top with cappings and topped off with extracted honey so the caps are completely surrounded in honey. The cappings should fill the jar so there is little to no space of free honey at the bottom of the jar. Only the cleanest cappings should be used and air bubbles need to be removed form the jar.

Entry requirements – One (1) 1lb Queenline-style or wide mouth pint clear glass jars

ATTRIBUTE	POINTS (100 total)
Color and attractiveness of cappings (white or light color desirable)	**maximum points…….20**
Cleanliness and general appearance of cappings	**maximum points.....20**
Uniformity of appearance and accurate volume of honey to Cappings	**maximum points.....20**
Quality of the liquid honey (no impurities, foam, Bubbles, density, and granulation)	**maximum points.....30**
Container cleanliness and neatness	**maximum points.....10**

11. Judging Standards For: Display Cappings Dry

Fresh cappings that have been dripped dry of most honey and washed in water to remove all honey. The cappings are dried and then sorted to remove any of odd size, discoloration, and damage. The best of the dry cappings are packaged in a jar for entry.

Entry requirements – One (1) 1lb Queenline-style or wide mouth pint clear glass jars.

ATTRIBUTE	POINTS (100 total)
Color and order (white or light color desirable)	maximum points…..30
Cleanliness	maximum points…..15
Uniformity of appearance	maximum points…..20
Dryness- Cappings should not stick together	maximum points…..20
Container appearance	maximum points…..15

12. Judging Standards For: Cosmetics

Beauty and health items made with bees wax, honey, propolis, or other naturally occurring products taken from a bee hive. The entry must include a list of ingredients used in product formulation. The actual formulation is not required. These items include, but are not limited to: Hand cream/lotion, Soap, Lip balm, ointments, salves, tinctures, etc.

Entry requirements – Three (3) of each item entered.

ATTRIBUTE	POINTS (100 total)
Consistent weight and uniformity of the product by shape and design	maximum points…..20
Color, aroma and texture	maximum points…..20
The functionality of the product e.g.: does soap lather in warm water, can lip balm be applied easily, are hand creams/lotions overly greasy, etc.	maximum points…..20
Packaging, wrapping and overall presentation of the product (Company names are acceptable if part of the labeling)	maximum points…..20
Marketability	maximum points…..20

13. Judging Standards For: Observation Hive of Bees

An observation bee hive is a small hive with a glass panel that enables people to observe a small colony of bees without disturbing them or risking being stung. The hive will consist of a minimum or two frames easily viewed from both sides. Each display hive will contain enough food to sustain the bees for the duration of the display period. All observation hives shall be secure from opening to the satisfaction of the exhibition superintendent. This shall include the top of the observation hive, and all holes and openings. The hive will be equipped with a standard brood frame located below a honey storage frame.

Entry requirements – A single observation hive.

ATTRIBUTE	POINTS (100 total)
Uniform Color of Bees	maximum points…..15
Queen: Size, Shape, and Behavior (must be marked)	maximum points…..15
Brood Pattern (Compact pattern showing all stages of brood development)	max points…..15
Variety: Presence of queen, workers, drones, brood, honey, pollen, etc	max points…..15
Correct Number of Bees for Interest and Ease of Observation	maximum points…..10
Cleanliness and Suitability of Combs	maximum points…..15
Appearance, Cleanliness, and Suitability of Observation Hive	maximum points…..15

14. Judging Standards For: Photography

All Photography entries will be made and judged by the fair designated photography requirements See: 2012 Spokane County Interstate Fair Exhibitor's Guide – Photography Department - PHOTOGRAPHY OPEN - DEPARTMENT NP. This competition is not associated or judged by IEBA judges.

15. Judging Standards For: Honey Gift Package

Entries may be a box, basket or other suitable container for apiary products of 8 lbs. or less. The entry should be covered with plastic wrap. Gift arrangements/packs must include one or more products of the hive but may also include other items that enhance the appeal or promote the use of hive products. A list of contents must be affixed to the outside of the entry. One item in the gift package has to be a self produced product of the hive (i.e. honey) by the individual making the entry; the rest should be from local sources.

Entry requirements – One package

ATTRIBUTE	POINTS (100 total)
Originality	**maximum points….. 25**
Neatness of workmanship	**maximum points….. 25**
Variety of components & contents	**maximum points….. 25**
Quality of content	**maximum points….. 25**

16. Judging Standards For: Educational Display

Each exhibit is judged separately stressing the overall quality of the exhibit. Points are given for both the educational value and the quality of art. The exhibit must be attractive. You can tell from each exhibit how much work went into it and how much care was involved in putting it together. These are taken under consideration when judging this category.

Entry requirements – One Display

ATTRIBUTE	POINTS (100 total)
Public Appeal	**maximum points…..20**
Attractiveness and professional appearance	**maximum points…..20**
Educational value	**maximum points…..20**
Originality	**maximum points…..20**
Time and effort of exhibitor	**maximum points…..20**

17. Judging Standards For: Miscellaneous Entries (Display)

The entry must be related to some aspect of honeybees, beekeeping or information of interest to bee keeping. It can be an original artistic rendering in any media except entries done in all bees wax (there is already a class for these). Each exhibit is judged separately stressing the overall quality of the exhibit. The exhibit must be attractive and well executed. Constraints on dimensions may be imposed by the Show Chairman if space is limited.

Entry requirements – One Display

ATTRIBUTE	**POINTS (100 total)**
Public Appeal	**maximum points…..25**
Quality of workmanship	**maximum points…..25**
Educational Value or Artistic merit	**maximum points…..25**
Originality	**maximum points…..25**

18. Judging Standards For: (Gadget Exhibit)

Beekeepers special tools for beekeeping - This is a unique category in the honey show. It is open to any item which a beekeeper has constructed or made which contributed to the beekeeping industry. It can vary widely in its structure and use. It can be a large item such as a unique extractor or piece of equipment and as small as a uniquely made hive tool.

Entry requirements – One Gadget

ATTRIBUTE	**POINTS (100 total)**

Practicality **maximum points…..50**

The most important criteria for judging a Gadget used in beekeeping is its practicality. Does it contribute to the overall management of the bees, education of the practice of beekeeping or the processing of beekeeping products? If it is too bulky or too cumbersome for practical use by the average or commercial beekeeper then it wouldn't be something people would want to use on a regular basis. On the other hand, if it contributes to making beekeeping more pleasant and easy then it would be something to be used more. Originality will also be judged in this category.

Explanatory text **maximum points…..25**

Some of the things beekeepers want to know about any gadget is what is it made of, how is it put together, what does it do, and how will this make my beekeeping experience better? For this purpose

the judge requires that every gadget exhibit be accompanied by a typed or printed explanation of the gadget. It may also provide beekeepers with information on how to reproduce it.

Ease of reproduction maximum points…..15

Along the same line, how easy can this gadget be reproduced? Can the average beekeeper make this gadget? If the gadget is very difficult to make, it will not be readily available to most beekeepers unless it finally makes its way into production by a manufacturing company. However, if the gadget is easily reproduced, then it will be more available to the average beekeeper.

Overall contribution to beekeeping maximum points…..10

How will this gadget contribute to the overall beekeeping experience or industry? Does it induce in others more interest in beekeeping or does it help in a specific area of beekeeping which needs improvement?