



HONEY SHOW

DEPARTMENT 113



Superintendent: Mary Duane
508-756-9282

RULES

1. The department will be open to accept entries from 12:00 noon until 6:00 p.m. on Thursday, August 28, 2008.
2. Exhibits may not be removed before 6 p.m. on Monday, and must be out by 8:30 p.m.. The Fair Assoc. is not responsible for any loss or damage.
3. A person shall not offer for exhibit any item not produced and/or prepared by the owner.
4. An exhibitor shall make only one entry in a given class.
5. Honey must be produced in Massachusetts.
6. New classes may be added and judged, provided there are three or more entries.
7. Undesirable quality exhibits will not be accepted.
8. Places will be awarded on the basis of quality of the exhibit and the decision of the judge will be final.
9. No labels or identification on any entry until judged.

COOKING

1. Entries must be accompanied by the recipe as used, written on a 3X5 index card
2. **Division I Class C entries:** Sweetener to be used **must be 100% honey**; no sugar, white or brown or ingredients containing any type of sweetener other than honey.
3. **Division II Class C entries:** Sweetener to be used must be a **minimum of 50% honey**; sugar, white or brown or ingredients containing any type of sweetener may be used.
4. Bakers must specify which Division their baking item is to be entered in
5. All entries to be covered with transparent wrap.
6. **If you wish, pies may be entered in the pan in which they were baked.**

MEAD AND HONEY BEER

All mead and honey beer recipes will be judged according to the American Homebrewers Association mead and beer competition score sheets.

WHAT THE JUDGES WILL LOOK FOR

1. Classes A-100 thru A-105 to be judged on appearance.
2. Classes A-106 thru A-110 to be in queen-line or amber type jars.
3. All honey to be in leak-proof containers.
4. Frames of honey must be in bee tight cases with transparent faces.
5. Baked items in classes C-1 thru C-12 will be judged in two separate divisions (I and II)



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CLASSES

Prizes: First - \$4.00 Second - \$3.00 Third - \$2.00

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| A-100 | Best two sections of round comb honey. |
| A-101 | Best two sections of square comb honey. |
| A-102 | Best two packages of cut comb honey (4" square). |
| A-103 | Best shallow extracting frame of honey. |
| A-104 | Best shallow cut comb frame of honey. |
| A-105 | Best full depth frame of honey. |
| A-106 | Best two 1-lb. jars of light honey. |
| A-107 | Best two 1-lb. jars of light amber honey. |
| A-108 | Best two 1-lb. jars of amber honey. |
| A-109 | Best two 1-lb. jars of dark amber honey. |
| A-110 | Best two 1 lb. jars of dark honey. |
| A-111 | Best two 1 lb. jars of chunk honey. |
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| B-1 | Articles made of beeswax. |
| B-2 | Pair of straight, plain, tapered, molded candles of pure beeswax. |
| B-3 | Pair of straight, plain, tapered, dipped candles of pure beeswax. |
| B-111 | Pieces of beeswax, 2 lb. or more |
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| C-1 | Creamed Honey. |
| C-2 | Crisp Cookies, 1 dozen. |
| C-3 | Soft Cookies, 1 dozen. |
| C-4 | Bars or Brownies, 1 dozen. |
| C-5 | Cakes, 1 cake. |
| C-6 | Yeast Bread, 1 loaf. |
| C-7 | Yeast Rolls, 6. |
| C-8 | Fancy Yeast Breads, 1 loaf. |
| C-9 | Quick Breads, 1 loaf. |
| C-10 | Candy, 1/2 lb. or 12 pieces. |
| C-11 | Muffins, 6. |
| C-12 | Pie, 1 pie. |
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| D-1 | Live Bee Exhibit. |
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| E-1 | Crafts related to beekeeping. |
| E-2 | Gadgets related to beekeeping. |
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| F-1 | Still Mead, 1 bottle. |
| F-2 | Sparkling Mead, 1 bottle. |
| F-3 | Beer made with honey, 2 bottles. |