

DIVISION 15 - HONEY

DIRECTOR: Lisa Babchuk - (250) 306-9528

honey@armstrongipe.com

COMMITTEE: Keith Rae - (250) 542-8406

ENTRIES CLOSE - Friday, July 29, 2022

SPECIAL ATTENTION is called to the **General Rules & Regulations** printed at the beginning of the prize list.

Failure to abide by IPE rules may result in disqualification, forfeiture of prize money & possible disbarment from the fair.

EXHIBITS DROP OFF NorVal Arena: Mon, August 29th, 5pm to 8:30pm or Tues, August 30th, 8am to 11am, where you will receive your exhibitors pass when you drop off your item.

**HALL WILL CLOSE FOR JUDGING AT 11am
NO LATE ENTRIES**

EXHIBITS PICK UP NorVal Arena: Please pick up exhibits & prizes Mon, Sept 5th, 9am to 11am. After that time, they will be moved to the IPE Office (3010 Wood Ave, Armstrong, BC). You can pick up your unclaimed items until Sept 23, 2022 (upon which time they will be disposed of)

ENTRY FEES: 1.50 per class (min. entry \$3) plus Exhibitor ticket unless 2022 IPE membership is held.

EXHIBITOR FEE:

Adults \$26

Child (6 to 12) \$10

Child (5 & under) free

NATIONAL SCALE OF POINTS FOR JUDGING

| <u>LIQUID HONEY</u> | POINTS |
|--|------------|
| 1. Appearance & uniformity of containers | 5 |
| 2. Uniform level of fill | 5 |
| 3. Colour | 5 |
| 4. Freedom from crystals | 15 |
| 5. Freedom from foreign material | 15 |
| 6. Freedom from air bubbles either in suspension or as froth | 15 |
| 7. Uniformity of honey | 5 |
| 8. Brightness | 10 |
| 9. Flavour & aroma | 10 |
| 10. Density | 15 |
| Total | 100 |

CHUNK HONEY

| | |
|--|------------|
| 1. Appearance & uniformity of containers (wide mouth containers most suitable) | 5 |
| 2. Uniform comb * level of fill | 5 |
| 3. Quality of liquid honey | 20 |
| 4. Quality & neatness of comb | 20 |
| 5. Freedom from foreign material | 20 |
| 6. Freedom from crystals & capping particles | 10 |
| 7. Flavour & aroma | 10 |
| 8. Freedom from froth & air bubbles | 10 |
| Total | 100 |

FRAMES OF HONEY

| | |
|---|------------|
| 1. Cleanliness of frame | 10 |
| 2. Completeness of fill (irrespective of capping) | 25 |
| 3. Completeness of capping | 25 |
| 4. Appearance of capping | 20 |
| 5. Freedom from pollen | 10 |
| 6. Uniformity of honey | 10 |
| Total | 100 |

GRANULATED HONEY

| | |
|---|------------|
| 1. Appearance & uniformity of containers | 5 |
| 2. Uniform level of fill | 5 |
| 3. Colour | 5 |
| 4. Firmness of set | 15 |
| 5. Freedom from foreign material | 15 |
| 6. Freedom from frosting & froth | 15 |
| 7. Uniformity of honey including texture | 10 |
| 8. Flavour & aroma | 10 |
| 9. Texture of granulation (smooth & fine) | 20 |
| Total | 100 |

BEESWAX

| | |
|---|------------|
| 1. Colour | 30 |
| 2. Cleanliness (free from honey & impurities) | 35 |
| 3. Uniformity of appearance | 20 |
| 4. Freedom from cracking & shrinkage | 15 |
| Total | 100 |

COMB HONEY

| | |
|---|------------|
| 1. Quality & Uniformity of Sections | 5 |
| 2. Cleanliness of section | 5 |
| 3. Completeness of fill to section used | 20 |
| 4. appropriate | 20 |
| 5. Completeness of capping | 10 |
| 6. Cleanliness of appearance of capping | 20 |
| 7. Quality & flavour | 10 |
| Uniformity of combs | 15 |
| Total | 100 |

OBSERVATION HIVE

| | POINTS |
|-------------------------------------|---------------|
| 1. Appearance & Suitability of hive | 15 |
| 2. Bees, quantity & caste* | 10 |
| 3. Brood in all stages | 20 |
| 4. Brood pattern | 20 |
| 5. Pollen & honey | 15 |
| 6. Queen, marked & appearance | 10 |
| 7. Workers, appearance & quality | <u>10</u> |
| Total | 100 |

***Queen, Drones, Workers. Fair time is usually late for drones. This requires close timing between preparation & Judging time.**

- 12. 500g jar of pollen
- 13. Observation Hive
- 14. Educational & attractive display **Prizes:** 1st: \$8, 2nd: \$6, 3rd: \$4
30 lbs or 14 kg of honey & wax 4' x 4' space.
Education Features include showing uses of honey in cooking, health products, etc. &/or honey varieties & hive products. Include relevant information
- 15. Commercial Display, 50 lbs or 25kg of Honey& Wax 24x24" space
To enter this class you must be a producer, packer entering your own honey

EDUCATIONAL & ATTRACTIVE DISPLAY

| | POINTS |
|------------------------------------|---------------|
| 1. Varieties of honey & wax shapes | 20 |
| 2. Honey quality & density | 30 |
| 3. Wax quality | 20 |
| 4. Attractiveness of display | <u>30</u> |
| Total | 100 |

COMMERCIAL DISPLAY

| | POINTS |
|--|---------------|
| 1. Honey, varieties in standard containers | 20 |
| 2. (5 points each for different types, light, dark, granulated, chunk) | 40 |
| 3. Honey quality and density | 15 |
| 4. Honey quality and density | <u>25</u> |
| Total | 100 |
| Other sellable hive products | |
| Attractiveness of display (including labels) | |

To enter this class: you must be a producer packer entering your **OWN** honey.

SIZE: Containers to be **500g** jars or equivalent

FRAMES: to be enclosed in glass or firm plastic

Prizes: \$5, \$3, \$2 - Unless otherwise noted

Honey:

- 1. Honey, white (6)
- 2. Honey, golden (6)
- 3. Honey, granulated (6)
- 4. Honey, chunk (6)
- 5. Novice Liquid Honey (6) Open only to first time exhibitors
- 6. Beeswax, not less than 1kg
- 7. Novice class in wax 500g
- 8. Deep Frame
- 9. Shallow Frame
- 10. Honeycomb, 6 sections
- 11. Six cut combs in covered containers

Canning & Baking:

Sponsored By: Planet Bee, Stawn Honey, Armstrong Apiaries

Prizes: 1st - 1kg honey, 2nd - 500g honey, 3rd - 300g honey

16. Canning & Baking: Jams & marmalades made with honey. Pint, jelly glass or 250ml jars sealed with new rings
17. Canning & Baking: Fruit canned with honey, 3 different jars of fruit
18. Canning & Baking: Cookies made with honey, 3 (any type)
19. Canning & Baking: Uniced loaf/bread made with honey

Junior Baking:

Boy or girl up to 12 years of age & under. Sponsored by the North Okanagan Division of the BC Honey Producers

20. Muffins made with honey, no fruit, 3

Teen Baking:

Open to all teenagers 13 to 18 years of age. Sponsored by the North Okanagan of the BC Honey Producers Association

21. Cookies made with honey, 3

Please note: To increase the entries to our Division 15 the committee is asking for input on how this might be achieved. Please contact the Division Director or committee.