

DIVISION 15 - HONEY

DIRECTOR: Lisa Babchuk - (250) 306-9528

honey@armstrongipe.com

COMMITTEE: Keith Rae - (250) 542-8406

ENTRIES CLOSE - Friday, August 4th, 2023

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 Horticulture Hall, Mon, August 28th, 5pm to 8:30pm or Tues, August 29th, 8am to 11am, you will receive your exhibitors pass when you drop off your items. Exhibitors are encouraged to bring in their exhibits on Monday evening to avoid congestion on the Tuesday morning.

JUDGING STARTS AT 11am **NO LATE ENTRIES

EXHIBITS PICK UP Horticulture Hall. Please pick up exhibits & prizes Mon, Sept 4th, 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 22, 2023 (upon which time they will be donated)

ENTRY FEES: 1.50 per class (min. entry \$3)
plus Exhibitor ticket unless 2023 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

<u>CHUNK HONEY</u>	POINTS
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

<u>FRAMES OF HONEY</u>	POINTS
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

<u>GRANULATED HONEY</u>	POINTS
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

<u>BEESWAX</u>	POINTS
1. Colour	30
2. Cleanliness (free from honey & impurities)	35
3. Uniformity of appearance	20
4. Freedom from cracking & shrinkage	15
Total	100

<u>COMB HONEY</u>	POINTS
1. Quality & Uniformity of Sections	TS
2. Cleanliness of section	5
3. Completeness of fill to section used appropriate	20
4. Completeness of capping	20
5. Cleanliness of appearance of capping	10
6. Quality & flavour	20
7. Uniformity of combs	10
Total	100

<u>OBSERVATION HIVE</u>	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	10
Total	100

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

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

COMMERCIAL DISPLAY

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. Other sellable hive products	<u>25</u>
Attractiveness of display (including labels)	Total
	100

TEEN BAKING:

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

21. Teen Baking: 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.

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:

- Honey, white (6)
- Honey: Honey, golden (6)
- Honey: Honey, granulated (6)
- Honey: Honey, chunk (6)
- Honey: Novice Liquid Honey (6) Open only to first time exhibitors
- Honey: Beeswax, not less than 1kg
- Honey: Novice class in wax 500g
- Honey: Deep Frame
- Honey: Shallow Frame
- Honey: Honeycomb, 6 sections
- Honey: Six cut combs in covered containers
- Honey: 500g jar of pollen
- Honey: Observation Hive
- Honey: 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
- Honey: 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

CANNING & BAKING:

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

- Canning & Baking: Jams & marmalades made with honey. Pint, jelly glass or 250ml jars sealed with new rings
- Canning & Baking: Fruit canned with honey, 3 different jars of fruit
- Canning & Baking: Cookies made with honey, 3 (any type)
- 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

- Junior Baking: Muffins made with honey, no fruit, 3