

DEPARTMENT 023

HONEY AND MAPLE

Entry Limit: One (1) entry per exhibitor per class.
Entry Fee: None
Registration Deadline: July 11
Entries Received: Friday, July 17 - 7:00 - 9:00 pm
 Saturday, July 18 - 9:00 - 10:30 am
Judging Day: Saturday, July 18
Entries Released: Sunday, July 26 - Noon - 2:00 pm

RULES

1. Refer to General Rules.

JUDGING CRITERIA

1. **Section 01 - Bees, Honey & Wax**
 - a. Class 1 - judged on uniformity of color, bees, presence of queen, brood and honey, cleanliness, and appearance of observation hive.
 - b. Comb honey is to be judged on perfection in filling, uniformity of capping, neatness, and cleanliness of section.
 - c. Extracted honey is to be judged on body, clarity and cleanliness.
 - d. Beeswax is to be judged on color and purity.
2. **Section 02 - Maple Syrup and Maple Products**
 - a. Syrup is to be judged on flavor, color, density and clarity.
 - b. Sugar is to be judged on flavor, appearance and texture.
3. **Section 03 - Honey Cookery**
 - a. Entry must be accompanied by the recipe on one side of 8-1/2" x 11" paper. Recipe must list all ingredients, quantities and preparation instructions.
 - b. Exhibitor's name, address and phone number must be printed on the back of all recipe pages.
 - c. Entries must be made from scratch. Premade mixes are no acceptable ingredients.
 - d. 100% of the Primary sweetening ingredient must be honey.
 - e. Secondary ingredients may contain sweeteners other than honey. Ex: Chocolate, candy bits, coconut, preserved fruits & peels, marshmallows, nuts, and colors
 - f. Secondary ingredients which contribute to the appearance of the entry may contain sweeteners other than honey. Ex: icings, fillings, dustings, decorations, glazings and toppings.
 - i. Entry must be submitted on a food safe disposable setting. All pans, plates and dishes

are considered to be disposable and will not be returned.

- g. Refrigeration is NOT available at the Fair. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.
- h. Entries will be judged on the following criteria:

JUDGING CRITERIA

Overall Appearance (surface, size, color)	25 points
Flavor (smell, taste, flavoring)	35 points
Inside Characteristics (texture, moist, uniformity)	25 points
Creativity	15 points

DEPT. 023 -SECTION 01 BEES, HONEY and WAX

PREMIUMS:	1st	2nd	3rd
	\$6	4	2

CLASS

- 01 Bees, any race - one frame observation hive
- 02 Honey - Light Comb, three sections
- 03 Honey - Dark Comb, three sections
- 04 Honey - Light extracted honey - (3- one lb. Jars)
- 05 Honey - Amber extracted honey - (3- one lb. Jars)
- 06 Honey - Dark amber extracted honey - (3- one lb. Jars)
- 07 Honey - Finely crystallized honey -(3-one lb. Jars)
- 08 Beeswax - not less than 1 pound
- 09 Collective exhibit of honey, wax, and bees

DEPT. 023 - SECTION 02 MAPLE SYRUP & MAPLE PRODUCTS

PREMIUMS:	1st	2nd	3rd
	\$6	4	2

CLASS

- 01 Maple Syrup - one quart
- 02 Maple Sugar - one pound
- 03 Maple Cream
- 04 Collective exhibit of above products

DEPT. 023 - SECTION 03 HONEY COOKERY

PREMIUMS:	1 st	2 nd	3 rd
	\$6	4	2

CLASS

- 01 Cookies - 6 individual servings
- 02 Cake - small
- 03 Brownies or Bars - 6 individual servings
- 04 Yeast Bread or Rolls - small loaf or 6 rolls
- 05 Quick Bread - fruit/nuts optional - 1 loaf
- 06 Muffins - fruit/nuts optional - 6 muffins
- 07 Pie - small
- 08 Candy - $\frac{1}{2}$ lb or 6 individual pieces

