

NCSBA Bees and Honey Competition 2024

Introduction

The summer NCSBA Bees and Honey Competition offers beekeepers the opportunity to showcase their products and skills by participating in a state-wide competition. The beekeepers of the NCSBA, numbering over 5,100, are a diverse and creative association of individuals who produce excellent honey and products of the hive. Many folks in the association are creative in the areas of arts, crafts, photography and all things pertaining to beekeeping. The competition criteria are designed to reflect the skill of the exhibitor, display the uniqueness of our craft, and help us gain knowledge and fascination of the honey bee. How an entry is presented matters but items over which the exhibitor has no control will be de-emphasized. For example, manufacturing defects in glass jars and bottles will not affect scoring but dust, smudges, scratches, chips, or other handling alterations on entry containers will adversely affect the score. The show, although a competition, is more importantly a display of honey bee products and the creativity of the folks that keep bees. Our participation is important whether or not we feel our entry has a chance of receiving an award. Everyone is encouraged to display in the show, be competitive in doing so but above all, enjoy the experience! Please email competitions@ncbeekeepers.org if you have questions.

General Rules

1. The following rules are subject to changes and/or additions prior to the event but will not be changed within seven days prior to the start of the competition.
2. Entries must be checked-in on-site starting Thursday at 10:00 a.m. and before 12:00 P.M on Friday.
3. The NCSBA Bees and Honey Competition is open to all registered conference attendees. A small label will be affixed to each entry with a number assigned by the show steward.
4. Official printed or web forms must be used in making application for entry.
 - a. Fill in the form completely, accurately, and legibly.
 - b. Place entry number on the entry form and on the entry tags.
 - c. Ensure there are no labels, names or anything on the entries that would identify the exhibitor.
5. Entries must remain on display until released by the competition coordinator. Entries not claimed by 3:30 p.m. on Saturday shall become property of the NCSBA.
6. All exhibitors must be registered for the summer conference.
7. Judges shall not enter any category that they will be judging.
8. The youth competition will be for exhibitors under 18 years of age. Youth exhibitors may enter any categories except for mead.
9. All honey or beeswax should have been produced by the exhibitor during the past 12 months. All entries must be of required color, quality, and condition.
10. There is a limit of one entry per person per class. If two entries end up in the same class, the one entered correctly by the exhibitor will be judged.
11. The exhibitor must choose the class in which to place entries. Judges, under the direction of the show coordinator, may adjust classes at their discretion.
12. The show coordinator has the authority to accept, reject, and classify entries in accordance with the show policies, rules, and judging criteria. The show coordinator may reject any entry deemed unsuitable or inappropriate for the purpose of the competition.
13. No commercial products or displays may be entered except for items allowed in the gift arrangement criteria.

14. Identifying labels on the entries are forbidden. In the bee-themed crafts and gift package of bee products categories, if the exhibitor's name/apiary are an integral part of the entry, names are permitted.
15. The NCSBA will award 1st, 2nd, and 3rd place ribbons as appropriate. There will be no awards beyond third place. The competition coordinator may elect to break ties. No ribbon shall be given to any one entry through the lack of competition if the entry is of inferior quality.
16. Best of Show will be awarded to a blue-ribbon youth or adult class entry deemed by the judges to be the best entry in the NCSBA Honey Competition. Black Jar and Foods Cooked with Honey entries are not eligible for Best of Show.
17. Separate Sweepstakes Awards will be given to the exhibitor (youth or adult) who compiles the highest number of total points in the Honey category and the Beeswax and Bee Products category and the exhibitor (youth or adult) that compiles the highest number of points in Foods Cooked with Honey category. First place ribbons shall result in 10 points, second place ribbons 6 points and third place ribbons 4 points.
18. The NCSBA assumes no liability for lost or damaged items.
19. Photographs of entries may be taken by a representative of the NCSBA. Submission of an item for judging is consent for photography of that item. Exhibitors hereby grant the NCSBA permission to utilize photographs, images, or likenesses in whole or in part for use in official NCSBA publications and promotions.
20. NCSBA Bees and Honey Competition judges may include but not be limited to NCSBA master beekeepers, individuals who are completing a respective subspeciality of the NCSBA Master Beekeeper Program, professors of apiculture, apiary inspectors, blue-ribbon winners of local, state and/or regional honey shows or competitions, or professionals judging in their fields, such as crafts, mead, or cooking. Judges must completely fill out a score card for each entry (except for the Black Jar class). If an entry is disqualified, the reason for disqualification must be stated on the score card. Judges should make comments on score cards to help the exhibitor improve.

Honey

Classes

Extracted Honey

- H01 - Three jars light extracted honey
- H02 - Three jars amber extracted honey
- H03 - Three jars dark extracted honey

Comb Honey

- H05 - Three jars light comb honey chunk
- H06 - Three jars amber comb honey chunk
- H07 - Three jars dark comb honey chunk
- H08 - Three sections of comb honey (in boxes or rounds)
- H09 - Three sections of cut comb (In containers. Suitable for resale. No liquid)
- H10 - One frame with comb for chunk or cut comb honey

Creamed honey

- H11 - Three jars of creamed honey, non-flavored
- H12 - Three jars of creamed honey, flavored

Black Jar
H13 - Black Jar

Guidelines

1. Entries in classes H01-H03 must be in identical 16 oz. glass queenline or classic type jars.
2. Entries in classes H05-H07 may be in identical round, tall or GCI type glass jars containing at least 16 oz. of honey.
3. Entries in classes H08-H09 must be in the appropriate container: window cartons; round section lids – both sides transparent; cut-comb box – all sides transparent.
4. Entries in class H10 must be displayed in bee-proof cases having the front and back sides made of transparent glass or plastic. No plastic foundation, no plastic frames, and no wired foundation is permitted. Frame must be accessible to judges.
5. Entries in classes H11-H12 must be not less than 12 oz. in identical round, short glass jars or round, tall or GCI type glass jar.
6. Black jar containers will be furnished on-site by NCSBA. Exhibitor must prepare entry by pouring 2-4 ounces of honey into container.
7. Honey color in classes H01-H07 may be adjusted by the competition coordinator.

Judging Criteria and Points

Classes H01-H03: EXTRACTED HONEY

Factors	Points
Density (moisture content over 18.6% - DISQUALIFIED)	20
Water content above 18.6% will be disqualified, below 15.5% will be docked points	
Absence of crystals	10
Cleanliness	30
Without lint	7
Without dirt.....	10
Without wax	7
Without foam.....	6
Flavor.....	20
Points will be reduced for honey flavor that has been adversely affected by processing	
Accuracy of filling and uniformity	10
Container appearance	10
TOTAL 100	

Classes H05-H07: CHUNK HONEY IN JARS

Factors	Points
Neatness and Uniformity of Cut.....	20
Upgrade for parallel and 4-sided cut. Downgrade for ragged edges.	
Absence of watery cappings, uncapped cells, and pollen	20
Cleanliness of product	20
Downgrade for travel stains, foreign matter, wax flakes, foam, crystallization.	
Uniformity of appearance in capping structure color, and thickness of chunks	20
Points will be reduced for honey flavor that has been adversely affected by processing	
Density.....	10
Water content above 18.6% will be disqualified, below 15.5% will be docked points	
Flavor.....	10

Points will be reduced for honey flavor adversely affected by processing. Disqualification for fermentation
TOTAL 100

Classes H08-H09: COMB HONEY (In containers without liquid honey)

Factors	Points
Uniformity of appearance (between and within sections).....	25
Neatness of comb cut (ragged edges, parallel cuts and uniformity of size of cuts)	30
Uniformity of color.....	15
Absence of watery cappings.....	10
Freedom from granulation, pollen, and brood	10
Cleanliness and general appearance of containers	10
	TOTAL 100

Class H10: HONEY FRAMES

Factors	Points
Completeness of capping	20
Absence of uncapped cells, wet or watery cappings.....	15
Uniformity of appearance and color.....	15
Absence of leakage of honey from comb	15
Cleanliness of comb and frame	15
Freedom from granulation and pollen and brood	10
Cleanliness and appearance of display case	10
	TOTAL 100

Class H11-H12: CREAMED HONEY

Factors	Points
Fineness of crystals.....	30
Uniformity and firmness of product.....	25
Cleanliness and absence of foam	30
Flavor and color.....	15
	TOTAL 100

Class H13: Black Jar

This class will be judged by taste only

Beeswax and Bee Products

Classes

Beeswax in bulk

BP01 - Single piece, pure beeswax, between one and two pounds.

BP02 - Beeswax bars - six identical one-ounce bars

Note: Entries in BP01-BP02 must be submitted on an appropriately sized piece of white art board or foam board and enclosed in a large zip-top bag.

Pure beeswax products

BP03 - Pure beeswax products – one example of a carving, model, etc., must be composed of pure beeswax only-and not painted. No candles

BP04 - Molded or rolled candles – two identical examples mounted in bases or holders-pure beeswax
 BP05 - Dipped tapered candles – two identical examples mounted in bases or holders-pure beeswax, 8-12 inches, no dyes

Novelty items containing beeswax

BP06 - Novelty Beeswax Items – similar to class BP03 but products other than beeswax may be used and items may be painted

BP07 - Beeswax and/or honey cosmetic items – Creams: Three jars/tins (glass or plastic, of hand cream or lotion. Minimum weight 1.5 oz, containing beeswax and/or honey, with ingredients listed on label.

BP08 - Beeswax and/or honey cosmetic items – Soaps: Three bars of soap, containing beeswax and/or honey, with ingredients listed on label must be submitted on an appropriately sized piece of white art board or foam board and enclosed in a large zip-top bag.

BP09 - Beeswax and/or Honey Cosmetic Items – Lip Balms: Three tins, tubs, or tubes of lip balm containing beeswax and/or honey, with ingredients listed on label

Gift Package of Bee Products

BP10 - One gift package of bee products suitable for sale to public. The bee products may be arranged or displayed in a container such as a gift basket or display box. The products should be secured by plastic wrap or other means.

Mead

BP11 - Two bottles of non-carbonated dry mead. No flavor added. Approximately 26 oz. capacity each.

BP12 - Two bottles of non-carbonated sweet mead. No flavor added. Approximately 26 oz. capacity each.

BP13 - Two bottles of mead with fruit. Approximately 26 oz. capacity each.

Note: Bottles must be identical, filled to same level and closed with mushroom style corks

Classes BP01-BP02: BEESWAX IN BULK

Factors	Points
Color: straw to canary yellow.....	20
Cleanliness: absence of honey and other impurities	30
Uniformity of appearance	15
Absence of cracking and shrinkage.....	20
Aroma and texture	10
Size and weight	5
	TOTAL 100

Classes BP03-BP06: PURE BEESWAX PRODUCTS (Novelties, Candles, Figurines, etc.)

Factors	Points
Color: straw to canary yellow.....	20
Cleanliness: absence of honey, propolis and other impurities	30
Uniformity of appearance of all wax in entry.....	15
Aroma and texture	5
Quality, craftsmanship and appearance of beeswax products	30
	TOTAL 100

Classes BP07-BP09: COSMETIC ITEMS CONTAINING BEESWAX/HONEY

Factors	Points
Cleanliness	20
Quality of Wax/Honey	20
Design, craftsmanship and overall appearance	35
Originality.....	25
	TOTAL 100

Class BP10: GIFT PACKAGE OF BEE PRODUCTS

Factors	Points
General Appearance	30
Manufactured by Entrant	15
Originality.....	30
Quality of Components	10
Availability of Components	5
Manageability (ability to transport).....	10
	TOTAL 100

Classes BP11-BP13: MEAD

Factors	Points
Clarity.....	25
Color	5
Taste.....	20
Body	10
Bouquet	20
Bottles	10
Bottle Closure	10
	TOTAL 100

Photography

Classes

- P01 - Close-up/macro (subject must relate to beekeeping)
- P02 - Scenic: beekeeping/apiary/honey plants scene
- P03 - Portrait: person or beekeeping procedure in appropriate setting
- P04 - Photo story/essay: a display of 5 to 10 photographs depicting a beekeeping story or an exploration a beekeeping topic/idea/concept.
- P05 - Black & White/Monotone
- P06 - Open: no restrictions other than in this section and in the general rules

Guidelines

1. The photography contest is open to photographers of all levels
2. Photos must be mounted, matted or framed. The photographs must stand up for display with an easel back or easel (easel furnished by exhibitor)
3. Prints must be 5"x7" or larger. Portraits must be 8"x10"

4. Each photo, including the photo essay as a set, may be accompanied by the photo title, in the center of the base of the mount. A card 3"x5" or less with the exhibitor's name and class entered must be attached to the back of the exhibit.
5. Photo story/essay prints must be mounted on one mounting board. Brief captions must accompany the photographs. The order of the prints must be indicated. Prints may be black & white or color.
6. Watermarks and/or signatures on photographs must be covered for judging but will be uncovered after the competition is over.

Note: The NCSBA reserves the right to feature winning entries in the *NC Bee Buzz*. Photos may be taken of the entries and posted online.

Judging Criteria and Points

Classes P01-P06: PHOTOGRAPHY

Factors	Points
Subject.....	25
Relationship to beekeeping (15)	
Originality, impact (10)	
Composition (effective arrangement of the visual elements).....	15
Creativity (unique perspectives or creative techniques).....	10
Technical	30
Exposure & Contrast: full tonal range, light to dark (10)	
Focus and Sharpness (10)	
Color Balance: attractiveness of color balance or B&W tones (10)	
Presentation (matting; quality and design).....	15
Caption (provides context and or information on the subject in the image).....	5
	TOTAL 100

Note: Watermarks and/or signatures on photographs must be covered for judging but will be uncovered after the competition is over.

Bee Themed Crafts (Handmade)

The entries in classes BC01-BC05 must be the original work of the exhibitor

Classes

BC01 - Quilts Suitable for wall hanging

BC02 - Decorative items - unrestricted in type but must be related to apiculture

BC03 - Decorative Painted Hive. Entries may be any type of moveable frame hive. The hive must have a top and bottom board (if applicable) or otherwise complete enough to house a colony of bees (excluding interior frames). Hives may be purchased or homemade. The hive must be decoratively painted on at least two sides. Only the exterior of the hive will be judged.

BC04 - Paintings - must be displayed upright

BC05 - Jewelry - of any type. Entries must have a honey bee or beekeeping related design. Entries should be displayed in a box, on a stand or a piece of artboard displayed in an upright manner.

Judging Criteria and Points

Classes BC01-BC05: HANDMADE BEE THEMED CRAFT

Factors	Points
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Creativity.....	30
Appearance	25
Originality.....	20
Quality.....	25
	TOTAL 100

Beekeeping Gadgets

An exhibitor may enter one example of a beekeeping device or gadget that is of their own making. The device or object must be of a functional nature and relevant to the keeping of bees or gathering of honey. An information card must be displayed in an upright manner (easel backed card or easel supported) that explains (but not limited to) the use and origin of the gadget.

Classes

G01 - Large gadgets/devices (honey extractors, wax equipment, etc.)

G02 - Small gadgets/devices (feeders, traps, tools, etc.)

Classes G01-G02: BEEKEEPING GADGETS

Factors	Points
Neatness and content of information card.....	10
Practicality and ease of use.....	20
Simplicity and durability of design	20
Usefulness to beekeeping	15
Originality and ingenuity	35
	TOTAL 100

Vintage Beekeeping

Exhibits in this category include but are not limited to obsolete beekeeping equipment, devices, tools, publications related to beekeeping, food vessels imprinted or embossed with honey bee related images, old photos of honey bee related activities, old homemade devices, etc. Any exhibited item must predate 1980. An information card must be displayed in an upright manner (easel backed card or easel supported) that explains, among other things, the age, origin, and documentation of authenticity of the item.

Class

V01 - Vintage Beekeeping

Judging Criteria and Points

Class V01: VINTAGE BEEKEEPING

Factors	Points
Neatness and content of information card.....	10
Historical significance of entry	25
Rarity and obsolescence of exhibit.....	25
Nostalgic appeal and/or relevance to the honey bee during time of production.....	20
Uniqueness of item	20
	TOTAL 100

Foods Cooked with Honey

The Foods Cooked with Honey category is a great opportunity to become familiar with the goodness of foods cooked with honey; the most wholesome food of all! An important component of the competition is for exhibitors to be familiar with and follow all rules. Please read thoroughly all rules and instructions for submission of entries. Please email competitions@ncbeekeepers.org with any questions.

In addition to the general rules and guidelines of the competition, the following rules apply to the Foods Cooked with Honey category.

FOODS COOKED WITH HONEY RULES

1. All entries in this category must contain honey as the principal sweetening ingredient.
2. Rules outlined in the section Displaying the Item (as included in later text) must be followed.
3. All foods must be accompanied by the recipe. Recipes must be typed or printed, on an 8½ x 11 sheet of paper for each entry and placed in a zip lock bag. If the recipe is not included with the item, the entry will be disqualified.
4. Entries must be prepared from ingredients compatible with commonly accepted recipes for the class in which they are entered.
5. Bought pie crust may be entered, however it will not score as highly as homemade crust.
6. Commercial mixes may not be used, due to their high sugar content.
7. There are no other ingredient restrictions
8. Factors such as whether the entry is representative of the entered class and freshness of the product will be considered in the judging.
9. If, in the opinion of the judges, there are too many entries in one class, the class may be divided.
10. Refrigerated items may be entered. Refrigerated items must be brought to the competition in a cooler and checked in on **Friday morning**. Participants are responsible for keeping any entry that requires refrigeration at an appropriate temperature prior to registering on **Friday morning**. The cooler must remain in the judging room so the item may be returned to the cooler once the competition ends. In order to do this, coolers must have the entry number displayed on the top.
11. Canning jars should be filled to 1/4" of top of the standard canning jar and water bath processed (no paraffin).
12. The NCSBA reserves the right to publish any submitted recipes online or in printed form with credit attributed to the exhibitor

DISPLAYING THE ITEM:

- All cakes, pies, and breads (HC07, HC08, HC05, HC06) must be entered on a heavy piece of cardboard covered with aluminum foil or wax paper. The cardboard base must extend at least one inch beyond the edges of the entry. The entry with base must be submitted in a sealable food grade clear plastic bag with entry tag attached to the plate and extending outside the bag. The exhibitor must supply the plastic bag. Consideration will be given for cakes or pies that are too big for a bag.

- Pies must be in an aluminum pie tin.
- Paper plates may be used to submit classes HC09, HC10, HC11, HC01, HC02, HC03, and HC04. The entries must be submitted in a resealable food grade plastic bag with entry tag attached to the plate. The exhibitor must supply the plastic bag.
- No entry may be submitted in a glass container except for HC12, HC13, HC14.

Candy, Cookies, Snack Foods, Fudge

Please provide 6 pieces for judging.

HC01 - Honey Bars and Brownies (any flavor)

HC02 - Cookies (any flavor, fruit drop, rolled, drop, etc.)

HC03 - Candy

HC04 - Snack Food (popcorn, peanut, granola, trail mix, etc.)

Class HC01: HONEY BARS AND BROWNIES

Factors	Points
Appearance	25
Texture.....	25
Tenderness.....	25
Flavor.....	25
	TOTAL 100

Class HC02: COOKIES

Factors	Points
Appearance	25
Texture.....	25
Tenderness.....	25
Flavor.....	25
	TOTAL 100

Class HC03: CANDIES

Factors	Points
Appearance	30
Texture.....	30
Flavor.....	40
	TOTAL 100

Class HC04: SNACK FOODS

Factors	Points
Appearance	25
Taste Appeal	40
Originality of recipe	25
Ease of preparation	10
	TOTAL 100

Pies, Cakes

1 item for judging.

HC05 - Cakes (no cake mixes accepted)
HC06 - Pies

Class HC05: CAKES

Factors	Points
Appearance	25
Texture.....	25
Crumb	25
Flavor.....	25
	TOTAL 100

Class HC06: PIES

Factors	Points
Appearance	25
Taste Appeal	40
Originality of recipe	25
Ease of preparation	10
	TOTAL 100

Bread, Rolls, and Muffins

1 loaf, 6 rolls/muffins, as applicable for judging.

- HC07 - Bread Loaves (yeast, white, or whole wheat)
- HC08 - Quick Fruit Bread
- HC09 - Muffins (e.g., zucchini, banana, etc.)
- HC10 - Plain Rolls (with honey topping)
- HC11 - Sweet Rolls (pecan or cinnamon with honey glaze)

Class HC07-HC11: BREAD, ROLLS, MUFFINS

Factors	Points
Appearance	25
Texture.....	25
Crumb	25
Flavor.....	25
	TOTAL 100

Sauces/Dressings, Pickles, and Fruit Spreads

Please bring 2 containers (or more) for judging.

- HC12 - Sauce (e.g., honey barbecue, etc.) or Dressing (e.g., honey mustard, etc.)
- HC13 - Pickles
- HC14 - Jams, Jellies, or Preserves (labeled to indicate type e.g., pear preserves, grape jelly)

Class HC12: SAUCES/DRESSINGS

Factors	Points
Appearance	25

Taste Appeal	40
Originality of recipe	25
Ease of preparation	10
	TOTAL 100

Class HC13: PICKLES

Factors	Points
Size and Shape	10
Flavor.....	30
Texture.....	30
Color	15
Proportion of Pickle to Liquid.....	10
Jar Fill/Process	5
	TOTAL 100

Class HC14.1: JAMS

Factors	Points
Color	10
Clearness	10
Crystals.....	10
Flavor.....	30
Consistency	35
Jar Fill/Process	5
	TOTAL 100

Class HC14.2: JELLIES

Factors	Points
Color	10
Clearness	10
Crystals.....	10
Flavor.....	30
Consistency	35
Jar Fill/Process	5
	TOTAL 100

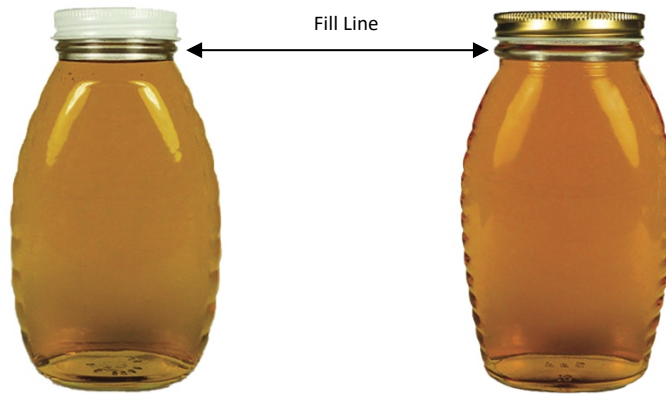
Class HC14.3: PRESERVES

Factors	Points
Shape	10
Clearness and Color	25
Flavor.....	30
Texture.....	10
Pack and Filling	5
Consistency	10
Proportion of Syrup.....	10
	TOTAL 100

NCSBA Bees and Honey Competition Jar Reference

Please refer to the rules for each class you intend enter for information on the required jar size and style.

Entries in classes H01-H03 must be in identical 16 oz. glass classic or queenline type jars.



Classic

Queenline

Entries in classes H05-H07 may be in identical round, tall or GCI type glass jars containing at least 16 oz. of honey. Entries in classes H11-H12 must be not less than 12 oz. in identical round short glass jars or round, tall or GCI type glass jar.



Tall GCI



Mayo



Short GCI