

# 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](mailto: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**

<b>Factors</b>	<b>Points</b>
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
<b>TOTAL 100</b>	

**Classes H05-H07: CHUNK HONEY IN JARS**

<b>Factors</b>	<b>Points</b>
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**

<b>Factors</b>	<b>Points</b>
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
	<b>TOTAL 100</b>

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

<b>Factors</b>	<b>Points</b>
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
	<b>TOTAL 100</b>

## 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
	<b>TOTAL 100</b>

**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
	<b>TOTAL 100</b>

## 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
	<b>TOTAL 100</b>

## 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
	<b>TOTAL 100</b>



## **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](mailto: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**

<b>Factors</b>	<b>Points</b>
Appearance .....	25
Texture.....	25
Tenderness.....	25
Flavor.....	25
	<b>TOTAL 100</b>

#### **Class HC02: COOKIES**

<b>Factors</b>	<b>Points</b>
Appearance .....	25
Texture.....	25
Tenderness.....	25
Flavor.....	25
	<b>TOTAL 100</b>

#### **Class HC03: CANDIES**

<b>Factors</b>	<b>Points</b>
Appearance .....	30
Texture.....	30
Flavor.....	40
	<b>TOTAL 100</b>

#### **Class HC04: SNACK FOODS**

<b>Factors</b>	<b>Points</b>
Appearance .....	25
Taste Appeal .....	40
Originality of recipe .....	25
Ease of preparation .....	10
	<b>TOTAL 100</b>

### **Pies, Cakes**

1 item for judging.

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

**Class HC05: CAKES**

<b>Factors</b>	<b>Points</b>
Appearance .....	25
Texture.....	25
Crumb .....	25
Flavor.....	25
	<b>TOTAL 100</b>

**Class HC06: PIES**

<b>Factors</b>	<b>Points</b>
Appearance .....	25
Taste Appeal .....	40
Originality of recipe .....	25
Ease of preparation .....	10
	<b>TOTAL 100</b>

**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**

<b>Factors</b>	<b>Points</b>
Appearance .....	25
Texture.....	25
Crumb .....	25
Flavor.....	25
	<b>TOTAL 100</b>

**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**

<b>Factors</b>	<b>Points</b>
Appearance .....	25

Taste Appeal .....	40
Originality of recipe .....	25
Ease of preparation .....	10
	<b>TOTAL 100</b>

**Class HC13: PICKLES**

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

**Class HC14.1: JAMS**

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

**Class HC14.2: JELLIES**

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

**Class HC14.3: PRESERVES**

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