

# PSBA Apiary Products Show

Bottle your honey, mold your beeswax, and bake your favorite honey recipe and bring it with you to the meeting. Youth, beginning beekeeper, and “my first show” entries are strongly encouraged, along with entries from those of you who are show veterans.

The top three entries in each class will receive ribbons, and there will be a special prize for one top winner in each category (i.e. Best Exhibit of Beeswax). Everyone who enters will receive a score card for their entry, so you can learn in which areas your entries are very good and in which areas they could be improved for market. All liquid honey will be tested for moisture content and this will also be recorded on your scorecard. While moisture content varies a little by the floral source of honey, it is affected more by the methods that you use to extract and handle your honey. Come and find out how you are doing!

## *PSBA Apiary Products Show Rules*

These rules follow the general format of the Apiary Products Show at the statewide Farm Show in Harrisburg, EXCEPT entries should not be labeled with exhibitor’s name and address. This is to eliminate any possible bias in judging if names were to be identified, since our judge is likely to know some of our exhibitors. Instead of labels, exhibitors will be provided numbered tags to identify their entries. If you wish, you may bring labels and apply them after entries have been judged.

- 1) Entries will be accepted at the PSBA Annual Winter Meeting on Friday, Nov. 7 from approximately 1:00 to 5:00 p.m. **No entries will be accepted after 5:00 p.m.** Judging will take place Saturday morning and winners will be announced during PSBA business meeting.
- 2) All apiary products exhibited must have been produced in Pennsylvania and must have been produced by the exhibitor during 2008.
- 3) Exhibitors may submit only one entry per class, but they may enter as many classes as they wish.
- 4) An entry must fulfill all of the requirements of the class in which it is exhibited. (see class descriptions, below).
- 5) All entries will be handled and placed on the show table by the honey show committee.
- 6) The judges may open and sample any exhibit. Moisture readings will be taken for all extracted honey and these will be recorded on your scorecard. Honey with moisture content above 18.6% will be disqualified.
- 7) The show committee will provide a score card for each entry which contains a record of the judge’s scores. Ribbons will be awarded to the top three places in each class.

## **COMB HONEY CLASSES**

**Class 1. Comb Honey** (3 sections, either 3 square sections or 3 Cobana rounds, no labels).

**Class 2. Cut Comb Honey** (3 12-ounce sections, no labels).

## **Best Exhibit of Comb Honey**

### **EXTRACTED HONEY CLASSES**

The color divisions for classes 3, 4, and 5 are approximate. The show committee and/or judge may shift an extracted entry to another class to provide more consistent color ranges in each class.

**Class 3. Light Extracted** (Extra White to White, 3 one-pound jars, no labels).

**Class 4. Medium Extracted** (Extra Light Amber to Light Amber, 3 one-pound jars, no labels).

**Class 5. Dark Extracted** (Amber to Dark Amber, 3 one-pound jars, no labels).

**Class 6. Creamed or Finely Crystallized** (in glass, 3 jars, each 1 pound or less, no labels).

### **Best Exhibit of Extracted Honey**

### **BEESWAX CLASSES**

**Class 7. Commercial Block** (single piece of pure beeswax not less than 3 pounds).

**Class 8. Molded or Designed** (not less than one pound of pure beeswax, i.e. ornaments, fancy candles, bar cakes, sculptures, etc.).

**Class 9. Dipped Candles** (one pair made from pure beeswax).

**Class 10. Molded Candles** (one pair made from pure beeswax).

### **HONEY BAKED GOODS CLASSES**

The baked goods must use honey for at least 50% or more of the sweetening with the following exceptions: Frostings, fillings, glazes, dusts and meringue may contain up to 100% sugar. This percentage is in line with the NHB contests. Mixes and packaged prepared foods are not permitted.

The baked goods **must be presented in a non-returnable container and submit two recipe cards with each entry.** One for judging (no name on card) and one for PSBA newsletter with name and address.

**Class 11. Cake** (One unsliced cake that may be frosted, unfrosted, filled, glazed or dusted).

**Class 12. Cookies** (13 drop, refrigerator, rolled or filled cookies that may be unfrosted, frosted, glazed or dusted); brownies, date bars, baked granola, etc. (that may be frosted, unfrosted, glazed or dusted).

**Class 13. Pie** (One unsliced pie).

**Class 14. Candy** (13 pieces. May be cooked or uncooked).

**Class 15. Yeast Breads** (One unsliced loaf, coffeecake, tea ring or 7 danish rolls).

**Class 16. Quick Breads** (One unsliced loaf, coffeecake, tea ring or 7 doughnuts).

**Class 17. Jams, Jellies, Preserves, Conserves** One half-pint or one pint in a glass jar, sealed with lid or paraffin).

**Class 18. Muffins** (7 muffins).

**Best Exhibit of Honey Baked Goods**