

HONEY

Department 15

FARM PRODUCTS BLDG.

Director in Charge: Esther White

Assisted by: Carol Omerza

Wednesday, September 2, 2020

Honey Baked Goods Drop-Off: Noon to 6:30 p.m.

Judging to follow

Honey Drop-Off: Noon to 8:30 p.m.

Judging to follow

Entries close at 4 p.m., Wednesday, August 12, 2020

1. Exhibitor can make only one entry in each class.
2. All exhibits must have been produced by the exhibitor from Fair 2019 to Fair 2020 except Honey Rule #7.
3. All exhibits must be correctly labeled.
4. No unworthy entry shall receive a premium. Decision of the judges is final.
5. Any exhibit that becomes unfit for display shall be removed from the hall by the management.
6. All exhibits must be left intact until 8 p.m. Monday. Premiums will be forfeited for violation of this rule.
7. Exhibits and judges score sheets will be released for pick up between 8-10 p.m. Monday or from 5-6:30 p.m. Tuesday. No exceptions. Committee not responsible after this time.

RULES - BAKED GOODS

1. ALL BAKED GOODS NOTE: RECIPES ARE PART OF THIS COMPETITION AND SHALL BE REVIEWED BY THE JUDGES FOR PROPER INFORMATION. FAILURE TO FOLLOW ALL RULES WILL LEAD TO DISQUALIFICATION OF THE ENTRY.

2. Entries in Breads, Cookies, Cakes, Junior, Novelties, Pies, Miscellaneous and Candies MUST HAVE AS ITS SWEETENING NO LESS THAN 50% HONEY. This means crusts, icings and fillings. All crusts, icings, fillings, etc. must be accompanied by a separate 3 x 5 recipe card marked with the class number & exhibitor number in the upper right hand corner. Note: Chocolate chip, coconut, etc. used in the recipe may effect percentage of sweetening.
3. Entries in Breads, Cookies, Cakes, Junior, Pies, Miscellaneous and Candies must be accompanied by a recipe card, 3" x 5". Recipes must be marked with class number and exhibitor number in upper right hand corner.
4. All iced baked goods to be entered in disposable boxes either plastic or paper.
5. All Breads, Cookies, Cakes, Junior, Pies, Novelties and Candies will be judged on taste, texture, appearance and appropriateness of class.
6. Pie entries must be baked in disposable aluminum foil pan (maximum size, 10 inches; minimum size, 8 inches).
7. Portion of baked goods will remain on display after judging.
8. Non-edible entries will be judged on marketability and uniformity.
9. All names on exhibits will be concealed until judging is completed.
10. All items must be produced from Fair to Fair.
11. All entries must be politically neutral.

SCORES FOR JUDGING BAKED GOODS

Appearance, color, shape.....	20
Texture, grain, moisture, lightness.....	20
Thoroughness in baking.....	20
Flavor, aroma, taste.....	40

Total 100

Note: Judges have the right to disqualify if an item is unwholesome.

15. Any exhibitor wishing to take wine home immediately after judging must bring in bottle to replace wine and ribbon must be left on display bottle until 8 p.m. Monday.

16. The management will not be responsible for any exhibit left after 10 p.m. Monday. Ribbons and Bottles may be picked up Tuesday from 5-6:30 p.m.

White or red dessert sweet wine is the ONLY category permitted to be fortified (alcohol addition) and or oxidized.

Please direct any entry category variety questions to certified judge of American Wine Society - (440-243-3128) at least 1 week prior to close of entries. All other Fair questions shall be directed to the Fair Director of the Wine Department.

SECTION 1 - WINE CLASSES

1. Red Dry Grapes: red, blue or purple and alcohol content for dinner table use.
2. Red Dry Other than Grape: red, blue or purple of suitable taste and alcohol content for dinner table use.
3. White Dry Grapes: white or golden with no tinge of pink, brown or gray of suitable taste and alcohol content for dinner table use.
4. White Dry Other than Grape: white or golden with no tinge of pink, brown or gray of suitable taste and alcohol content for dinner table use.
5. Dry Rose Grape: pink with no tinge of brown; delicate in bouquet and flavor; light in body and alcohol; suitable for dinner table use.
6. Red Sweet Grape: red, blue or purple with heavier body and flavor; higher alcohol content than dry table wine; suitable for drinking by itself for pleasure.
7. Red Sweet Non-Grape: made from any fruit or berry, red or purple in color; alcohol content the same as table wine, not fortified; suitable for drinking by itself for pleasure.
8. White Sweet Grape: white with no tinge of pink, brown or gray; heavier body and flavor; higher alcohol than dry table wine.
9. White Sweet Non-Grape: white with no tinge of brown or gray; heavier body and flavor; higher alcohol than dry table wine.
10. Aperitif: a wine of any color or alcohol content suitable in flavor for drinking by itself before a meal to stimulate the appetite; may be fortified.
11. Red Dessert: red, blue purple, tawny or dark brown; rich in bouquet and flavor; medium to sweet, full bodied and of high alcohol content; may be fortified and/or oxidized.
12. White Dessert: white or golden to light brown; rich in bouquet and flavor; medium to sweet, full bodied and of high alcohol content; may be fortified and/or oxidized. Most suitable for serving at the end of the meal with sweets.
13. Honey Wine: white, golden or brown with a tinge of pink or gray of suitable taste and alcohol; sweetening and flavor should be mostly derived from honey.
14. Sweet Rose: may be any fruit, berry or grape.
15. Port: may be any fruit, berry or grape; may be fortified.
16. Best in Show Wine - Rosette only

SECTION 2 - BEER CLASSES (Includes Beer, Ale, Stout, Lager)

1. Ale: amber to dark brown in color; low to moderate hop aroma; medium to medium full body; off white head.
2. Lager: pale straw to gold color; little to medium-low malt aroma; white frothy head seldom exists; very clear.
3. Pilsner: light straw to golden color; taste can range from slightly sweet to earthy.
4. Specialty Beer: any special ingredients of processes which make the beer "specialty;" label ingredients and note "special character" along with style of beer.
5. Best of Show Beer - Rosette only



RULES: HONEY

1. Queenline or Classic Jars (glass) are acceptable for Liquid Honey and Comb Honey.
2. All frame or section entries must be enclosed in a see-through protective container that will stand upright in order to avoid invasion by bees or other insect pests. Both sides must be visible. No plastic wrap.
3. All names on exhibits will be concealed until judging is completed.
4. All items must have been produced from Fair to Fair.
5. All cut comb section honey must be displayed in clear plastic box 4 1/8" x 4 1/8" x 1 3/8" and comb should be the same approximate dimensions.
6. All non-decorative wax must be displayed in clear plastic box 4 1/8" x 4 1/8" x 1 3/8" and should be the same approximate dimensions (box holds approximately 1 lb. wax).
7. Gift Pack: Minimum 50% of the items must be produced by the exhibitor, the other 50% does not have to be produced by the exhibitor. May be in basket, tray or other suitable container not to exceed 24" x 24" and weigh less than 8 lbs. and judged on display and marketability.
8. All entries must be politically neutral.

SCORING FOR EXTRACTED OR LIQUID HONEY

Honey to be judged by U.S. Standard Grade. Honey color will be judged using the pfund scale used in the honey industry.

Appearance, suitability and uniformity of containers	5
Uniform and accurate volume of honey	5
Freedom from crystals and impurities including froth.....	25
Uniformity of honey	5
Color and clarity.....	20
Flavor and aroma	20
Moisture (16%).....	20
Total	100

SPECIAL AWARDS

The Geauga County Beekeepers Association will award the following:

1. A permanent trophy to the best single entry in the liquid honey exhibit having the highest point score. (Class 1 -6) Section 1.
2. A permanent trophy to the best single entry in the following classes: comb honey, honey specialties, gift pack, pollen and beeswax. (Section 1, Classes 8 - 25).
3. A permanent trophy to the best single entry in the baked goods exhibit which includes the following classes: breads, cookies, cakes, junior baking, candies and pies (Section 2 - 3).

The decision of the judges will be final in the event of a tie or any other circumstances.

Rosette to best of show in each Division

SECTION 1 - HONEY

All Premiums: 1st - \$6, 2nd - \$5, 3rd - \$4

LIQUID HONEY (Classes 1 - 7)

1. Honey - White
pfund scale 0-34mm 3 One lb. Glass Queenline or Classic Jars
2. Honey - Amber Extra Light
pfund scale 34-85mm 3 One lb. Glass Queenline or Classic Jars
3. Honey Amber Light
pfund scale 50-85mm 3 One lb. Glass Queenline or Classic Jars
4. Honey - Amber
pfund scale 85-114mm 3 One lb. Glass Queenline or Classic Jars
5. Honey - Dark
pfund scale 114-140mm 3 One lb. Glass Queenline or Classic Jars
6. Honey - Unique Natural Flavored
3 One lb. Queenline or Classic Jars

NO ADDITIVES

7. Best of Show Liquid Honey - Rosette

COMB HONEY(Classes 8 - 12)

- | | |
|--|------------|
| 8. Comb Honey Round | 3 Sections |
| 9. Cut Comb Honey | 3 Sections |
| 10. Extracting Honey (Shallow or Medium) | 1 Frame |
| 11. Extracting Honey (Deep) | 1 Frame |

12. Best of Show Comb Honey - Rosette

HONEY SPECIALTIES (Classes 13 - 17)

- | | |
|------------------------|---|
| 13. Chunk Honey | 1 - 2 1/2 lb. Queenline Square Jar |
| 14. Whipped Honey | 1 One lb. Glass Queenline or Classic Jars |
| 15. Crystallized Honey | 1 One lb. Glass Queenline or Classic Jars |
| 16. Pollen | 1 One lb. Glass Queenline or Classic Jars |

17. Best of Show Honey Specialties - Rosette

GIFT PACK

18. Gift Pack (See Rule 7)

19. Best of Show Gift Pack - Rosette

BEESWAX

- | | |
|---|-----------------|
| 20. Beeswax, Non-Decorative
(See Rule 6) | Approx. 3/4 lb. |
| 21. Beeswax - Decorative (from a mold) | 1 |
| 22. Beeswax - Decorative (hand carved) - See Rule 8 | 1 |
| 23. Beeswax - Hand Dipped Candles | 1 Pair |
| 24. Beeswax - Molded Candles | 1 Pair |
| 25. Soap Lye | |
| 26. Melt and Pour Soap | |
| 27. Lip Balms | |
| 28. Handcream | |

29. Best of Show Beeswax - Rosette

SECTION 2 - HONEY - BAKED GOODS

Premiums: 1st - \$7, 2nd - \$5, 3rd - \$3

BREADS (Classes 1 - 9)

- | | |
|---|--------------|
| 1. Raisin Bread | 1 loaf |
| 2. Yeast Bread - Wheat | 1 loaf |
| 3. Yeast Bread - Braided | 1 loaf |
| 4. Batter Bread - White | 1 loaf |
| 5. Rye Bread | 1 loaf |
| 6. Corn Bread | 1 loaf |
| 7. Non-Yeast Bread - Variety not listed | 1 loaf |
| 8. Honey Sweet Rolls | 6 on a Plate |

9. Best of Show Breads - Rosette

COOKIES (Classes 10 - 14)

- | | |
|---|-----------|
| 10. Cookies, Bar | 1/2 dozen |
| 11. Cookies, Shaped or Formed | 1/2 dozen |
| 12. Cookies, Filled | 1/2 dozen |
| 13. Pastries, (Tarts, Baklava, Eclairs) | 1/2 dozen |

14. Best of Show Cookies - Rosette

CAKES (Classes 15 - 18)

- | | |
|-------------------------------|-----------|
| 15. Cup Cakes | 1/2 dozen |
| 16. Cakes, Bundt | |
| 17. Cakes, Variety not listed | |

18. Best of Show Cakes - Rosette

CANDIES (Classes 19 - 20)

- | | |
|-------------|-----------|
| 19. Candies | 1/2 dozen |
|-------------|-----------|

20. Best of Show Candies - Rosette

PIES (Classes 21 - 23)

- | | |
|--------------------------------------|--------------|
| 21. Pies - Fruit | Double Crust |
| 22. Pies - Nut (Pecan, Walnut, etc.) | Single Crust |

23. Best of Show Pies - Rosette

MISCELLANEOUS (Classes 24 - 26)

- | | |
|------------------|--|
| 24. Canned Goods | |
| 25. Novelties | |

26. Best of Show Miscellaneous - Rosette

SECTION 3

JUNIOR CLASS

(12 years and under - No ticket required)

Participation Ribbons Awarded

- | | |
|-----------------|-----------|
| 1. Cup Cakes | 1/2 dozen |
| 2. Muffins | 1/2 dozen |
| 3. Candy | 1/2 dozen |
| 4. Cookies, cut | 1/2 dozen |

5. Best of Show Junior Class - Rosette