

2023 INTERNATIONAL HONEY COMPETITION

**Hosted by the Western Apicultural Society &
Calgary and District Beekeepers Association**

General Rules

Please read directions carefully for each class (regarding size, quantity of items required, etc.). Failure to follow directions will result in the item being disqualified.

Each exhibitor may only submit one entry per class, and be registered for the WAS conference.

Registrations and entries must be dropped off before 9:00 am, September 30, 2023 at the WAS/CDBA registration desk at the Grey Eagle Casino. Late entries will not be accepted.

For those residing outside of Calgary who are attending the conference, registration and entries for the honey competition can be delivered/sent to Calgary and District Beekeepers, 226 Schiller Place NW, Calgary, Alberta, T3L 1W8, and must be received by 5:00 pm, September 29, 2023.

Honey exhibitors must be the producers of their entries of pure honey from their own personal apiaries from production of the most recent crop year. All meads/beers must be made by the competitor by the process of fermentation.

Awards will be made based on a point scale and in the case of a tie, the highest score for flavour will be awarded the extra point.

Should any questions arise not provided for in the Rules and Regulations, the decisions of the honey competition judges are final.

Organizers reserve the right to combine classes due to insufficient entries or divide classes with extensive entries into multiple classes. Organizers may also move an entry if it fits better in another class.

There will be 5 categories of honey & honey products judged:

- o Liquid light
- o Liquid dark
- o Creamed
- o Cut comb
- o Mead

Entries will be retained and become the property of the Calgary and District Beekeepers Association (CDBA). The winners of the liquid honey and creamed honey classes will have the choice to either submit their entries in the Alberta Honey Show hosted by the Alberta Beekeepers Commission and Farmfair International in Edmonton on November 8-11, 2023, at no cost for delivery and the chance to win additional prize money, or donate it to the Calgary Drop In Centre. All other entries will automatically be donated to the Calgary Drop In Centre.

All properties of exhibitors entered for competition are subject to control of the organizers, but in no case is the Western Apicultural Society or the Calgary and District Beekeepers Association responsible for any loss, damage or injury of any nature to any such property while in their possession. Organizers will take reasonable precautions to ensure the safety of articles and ensure entries are handled in a way that preserves their integrity as when/how they were submitted.

Photographs of entries will be taken by a representative of the CDDBA. Submission of an item for judging is consent for photography of that item. Exhibitors hereby grant the CDDBA permission to use their names and photographs in whole or in part for use in official CDDBA and WAS publications and promotions.

www.westernapiculturalsociety.org/2023conference

Please note:

**Use these Pfund-scale colour classifications.
These will be used to distinguish categories.**

0 MM	WATER WHITE	8 MM
8 MM	EXTRA WHITE	17 MM
17 MM	WHITE	34 MM
34 MM	EXTRA LIGHT AMBER	50 MM
50 MM	LIGHT AMBER	85 MM
85 MM	AMBER	114 MM
114 MM	DARK AMBER	140 MM

This Honey Competition is Sponsored by . . .



CLASS 1 HONEY

Each liquid and creamed honey entry will consist of three jars:

- Two identical standard jars that are 375ml in volume (approximately 500g), unlabelled, made of clear glass, and have a one-piece metal lid. Jars must not have any identifying marks or labels and should be filled so that there is a head space of less than 2mm with no visible space between the honey and the lid when the jar is standing upright.
- A third jar is for branding and marketing purposes and can be whatever reasonable size and shape you package your honey in. These will be put on display once judging is completed.

Each cut comb entry will consist of three containers:

- Two identical clear plastic containers with clear lids, for either ross rounds or square cut comb, that are both the same weight (i.e. they do not vary significantly in weight from each other). Containers must be free of scratches and smudges and any identifying marks or labels.
- A third container is for branding and marketing purposes and can be whatever reasonable size and shape you package your honey in. These will be put on display once judging is completed.

1 A) LIQUID HONEY

Colour classes light and dark to be set by judges

1 A) LIQUID HONEY	Points
Container & Filling <ul style="list-style-type: none"> • Uniformity of entry - are both jars alike and indistinguishable • Accuracy of filling - are both jars filled to within 3mm or 1/8" of lid • Jar - suitability, cleanliness of lid 	<p>5</p> <p>5</p> <p>5</p>
Absence of Defects <ul style="list-style-type: none"> • No froth or bubbles in suspension • No foreign material such as ash, lint, wax, dirt, etc. • No crystallization 	<p>10</p> <p>10</p> <p>10</p>
Density - moisture content <ul style="list-style-type: none"> • Full Marks - below 17% moisture content • Zero Marks - 18.6% moisture content 	<p>25</p>
Honey <ul style="list-style-type: none"> • Flavour & Aroma - not based on nectar source; points deducted for sour, fermented, or burnt notes • Brightness - preferred, as opposed to a dull or dim appearance which may suggest wax or crystallization • Colour - see attached Pfund Scale 	<p>10</p> <p>10</p> <p>10</p>
TOTAL	100

1 B) CREAMED HONEY

1 B) CREAMED HONEY	Points
Container & Filling <ul style="list-style-type: none"> • Uniformity of entry - are both jars alike and indistinguishable • Accuracy of filling - are both jars filled to within 3mm or 1/8" of lid • Jar - suitability, cleanliness of lid 	 5 5 5
Absence of defects <ul style="list-style-type: none"> • No froth or foam • No foreign material • Texture of granulation 	 10 15 15
Honey <ul style="list-style-type: none"> • Flavour & Aroma - not based on nectar source; points deducted for sour, fermented, or burnt notes • Brightness - preferred, as opposed to a dull or dim appearance which may suggest wax or crystallization • Colour - see attached Pfund Scale 	 15 15 15
TOTAL	100

1 C) CUT COMB

1 C) CUT COMB	Points
Container & Filling <ul style="list-style-type: none"> • Uniformity and neatness of cut edges of comb (should be straight, unbroken, parallel and sharp) • Completeness of fill of comb • Container - cleanliness and suitability of container 	 20 20 5
Absence of defects <ul style="list-style-type: none"> • Completeness of cappings • Cleanliness and appearance of capping (should not be watery) • Appearance of combs 	 10 15 15
Honey <ul style="list-style-type: none"> • Quality and flavour • Drainage (there should be no liquid honey in the container) 	 10 5
TOTAL	100

CLASS 2 MEAD

All meads/beers must be made by the competitor by the process of fermentation.

- Each mead entry will consist of three bottles submitted for judging.
 - Two bottles must not have any identifying labels / markings on the bottle.
 - A third bottle for branding and marketing purposes can be whatever size and shape you bottle your mead in. These will be put on display once judging is completed.
- Bottle colour as follows:
 - Still meads should be in clear (not frosted), colourless (not tinted), wine bottles of approximately 750ml capacity
 - Beers should be in plain, unmarked, brown glass, 345ml capped beer bottles.
 - Sparkling meads must be in champagne type bottles.
- Natural cork stoppers are preferred for mead entries but screw top wine bottles or plastic corks may be used for Dry & Sweet Meads, Melomels, Cysers, or Pyments.
- Corks may be straight cork or flanged, and machine or hand applied. Straight corks should be seated 1/8" below the top of the bottle.
- Mead bottles should be filled so that when the cork is pushed right home, the air space is between 3/4" & 1" in depth. Sparking meads should have an air space of 1" to 1-1/4". Beer bottles should be filled so that the air space is between 1" and 3/4" below the cap.
- Ingredients should be listed on the entry form. Mead made with fruit juices & Sparkling Meads must be accompanied by a 3"x5" card, with the fruit ingredients on it.
- Please note preferred serving temperature on entry form.
- Mead types:
 - Dry Mead
 - Sweet Mead
 - Mead made with Fruit Juices (Melomel, Cyser, & Pymment)
 - Sparkling Mead, with or without Fruit Juices
 - Honey Beer - light to medium bodied ale or lager, using honey as 15-30% of fermentables
 - Braggot - medium to strong ale, using honey as 35-65% of fermentables

MEAD	Points
Container & Filling	
● Bottle	5
● Cork / closure	5
● Absence of defects	5
Mead	
● Aroma	12
● Flavour	13
● Clarity & Colour	5
● Carbonation (if N/A points will be transferred to flavour)	5
TOTAL	50