



Open Class Honey



Entry Information

Entries: Online Only - <http://adco.fairentry.com>

Deadline: July 12th - 4:00 p.m.

Arrival: Bring pre-entered items to the Waymire Dome Building, on Friday, July 26th from 5:00 p.m. to 7:00 p.m. Entry tags will be provided at check-in.

Departure: Items exhibited in Open Class Honey can be picked up between 4 and 6 p.m. on Monday, August 5th. Items removed before the close of the Fair on Sunday, August 4th will forfeit awards. The safety or security of entries not picked up by 6 p.m. on Monday, August 5th will rest with the exhibitor.



RULES:

1. Clear glass jars, preferably 8oz (1/2 pint), with little to no embossing on the glass. Containing sufficient product for judging are acceptable.
2. All entries must be unlabeled as well as omitting company name and/or logo. If the entry has an identifiable label, the entry will be disqualified. An assigned exhibitor number will be placed on the containers lid for judging purposes.
3. Jars must seal to prevent any leaks. Wash all containers to remove outside sticky residue.
4. Entries must be a product of the exhibitor's apiary. Entries must be submitted by an individual, not by a business, club or organization.



Superintendent: Dan Rau
Extension Staff: Jennifer Tucker



Entry Fees: No Entry Fee
No Late Entries



Recognition: Ribbons 1st-3rd*
Best of Show Awarded
**unless otherwise noted in division*



Award



Ribbons



No Premium

Judging:



We welcome anyone to watch the judging, as space allows.

1. Judges reserve the right to move entries from one department or DIVISION to another to assure the best possible judging environment for all exhibitors.
2. No props are allowed due to space limitations.
3. Judging begins at 9:00 a.m., Saturday, July 27th.
4. Extracted Honey is honey that has been separated from the comb (by centrifugal force, gravity, straining, or by other means), and will be judged on:
 - Density: Water content above 18.6%: Disqualified
 - Absence of crystals
 - Cleanliness (without lint, dirt, wax, or foam)
 - Flavor/Aroma (Downgrade for objectional flavor or aroma, overheating. Disqualify for fermentation)
 - Container appearance
 - Accuracy of filling (headroom and uniformity. Airspace should not be visible between honey level and cap)
 - Color and brightness



HONEY



DIVISION: LIQUID HONEY

- Liquid Honey, light color- one jar 8 oz.
- Liquid Honey, amber color, one jar 8 oz.
- Liquid Honey, dark color, one jar 8 oz.



One entry per class, per person



AWARDS:
Eligible for Best of Show