OSBA Honey Judging Fall Conference 2023

Rules:

- Open to Current OSBA Members only.
- Exhibitors may have one entry per class, & no two entries in any class are to be from the same family or apiary.
- All entries must be in place the day of the event by 9:00 am.........and remain in place until after the closing session.
- Honey & products must be produced by exhibitors within the past year (from fall conference to fall conference).
- All entries must follow the rules for the class entered.
- Entries must be picked up after the closing session. Any entry not picked up at the end of the event will be the property of OSBA and may be discarded.
- Entries must NOT have the exhibitor’s name and/or address on entry.
- Decisions made by the judges are final.

Classes: (All entries must have uniform packaging, including lids)

1) Extracted Honey: (Light Class: water white, extra white, & white) (Medium Class: extra light amber, light amber) (Dark Class: amber, dark amber) Three (3) 1# glass Queenline or Gambler Glass Jars only. Entries for Extracted Honey to be placed in class by Exhibitor.

2) Cut Comb Honey: Three 12 oz. or 16 oz. cut comb sections in leakproof clear plastic boxes.

3) Creamed Honey: Plain or Flavored. Three 8 oz. or 12 oz. glass jars of the same flavor.

4) Wax: One piece, block, not less than 1# nor more than 2#. Not a candle.

5) Honey Cookies: Six (6) cookies on a disposable plate with the recipe attached, sealed with clear plastic. Honey is used as only a sweetener: no frosting or glazing.
Prizes:

1\textsuperscript{st} Ribbon and $20.00 (One award for each category)
2\textsuperscript{nd} Ribbon and $10.00 (One award for each category)

\textbf{Best of Show:} Rosette and $25.00