

# 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<sup>st</sup> Ribbon and \$ 20.00 (One award for each category)

2<sup>nd</sup> Ribbon and \$ 10.00 (One award for each category)

**Best of Show:** Rosette and \$ 25.00