

OSBA Honey Judging Fall Conference 2024

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 Classic 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 identical 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# not more than 2#. Not a candle. No decoration or embellishment. Item to be on a paper plate sealed in plastic.
- 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:

1st Ribbon and \$ 20.00 (One award for each category)

2nd Ribbon and \$ 10.00 (One award for each category)

Best of Show: Rosette and \$ 25.00