

Roger A. Morse Honey Show

The 2017 Roger A. Morse Honey Show will be held at our annual fall meeting, this year in Ontario, Canada. Beekeepers of The Ontario Beekeepers Association and The Empire State Honey Producers Association will be competing. The competition is open to all current members of either association. Submitted samples shall be the product of the entrant and produced in Ontario, Canada or New York State in 2017. The rules and format of the show will be nearly the same as in past years with a few slight changes so please read the rules and judging criteria. Enter the Honey and Mead Show and win cash and ribbons! Blue ribbons for first place winners come with a \$100 cash award, a red ribbon and a \$50 cash award go to all second place winners, and a \$25 cash prize will be given to all third place winners. A \$200 cash prize will be awarded for the Best of Show. Additionally, each person entering the show will be awarded points as follows: ten points for first-prize entries, six points for second-prize entries and three points for other entries. The person awarded the most points will also receive a \$50 cash prize. The Best of Show winning samples will be auctioned on Friday night at the banquet! The 2017 show will feature four classes of liquid extracted honey: light, light amber, amber and dark. There will also be three classes of beeswax: a one-pound block, molded taper dinner candles and dipped taper dinner candles. We are adding a taste-only "black jar" contest this year.

Liquid Extracted Honey Classes:

- Submit three samples per class in one pound/500g queenline or similar style jars.
- There shall be no labeling on the jar.
- Plastic or metal lids may be used.

Judging criteria:

Don't worry about matching Pfund grade specifications. The judge will determine the class. However, if you plan to enter more than one color class, enter a significant difference in colors so they don't end up in the same class.

Samples will be judged on the following:

- 1) moisture content (density); entries over 18.6% moisture will be disqualified
- 2) absence of crystals
- 3) cleanliness (absence of dirt, wax, foam, lint or air bubbles)
- 4) flavor (lack of off flavor such as burned, fermented)
- 5) container appearance (glass, lid flaws)
- 6) accuracy and uniformity of filling.

Beeswax Classes:

Again, no identifying markings are allowed on the beeswax products. It is recommended that all beeswax entries be submitted in a clear plastic wrap that can easily be removed for judging (this keeps dirt from sticking to the entry during handling.)

- For the one-pound block of beeswax the sample shall be EXACTLY one pound. Points will be deducted for non-compliant weight.
- For the molded and dipped beeswax dinner candle classes submit a pair of 10"-12" matching candles. The drip end of dipped candles should be left intact and the wick between the two candles should not be cut.

Judging criteria

The samples will be judged on:

- 1) cleanliness
- 2) aroma
- 3) uniformity of appearance
- 4) cracks and shrinkage
- 5) color.

Black Jar Class

This year for the first time here will be a "black jar" judging. A single jar of any size or shape should be submitted. If you wish to tape over the jar to hide the color of the sample you may do so. The sample will be judged solely on flavor. A panel of "celebrity" judges will decide the best tasting honey. A \$50 cash prize will be awarded to the winner.

Fall Meeting Mead Show

The same awards for first, second and third place winners will be given as those in the honey and beeswax classes. Rules and judging criteria are as follows:

- One 750 ml bottle, cork or screw top, per entry. No labels or other identifying marks.

Ribbon categories will be kept simple:

- Sweet,
- Semi-sweet and
- Dry.

The perceived sweetness is largely a function of the final specific gravity, but other variables such as the acidity will also have an effect. Roughly, a dry mead will have a final gravity less than 1.010, a medium mead will fall in the range from 1.010 to 1.025, and a sweet mead will be greater than 1.025.

These broad categories will allow for various Mead styles noted below. Please include honey variety and carbonation level as well as fruit, herb, spice, etc.; if used in one of the styles below. This information helps the judges know what to expect and look for. Mead is a fermented honey beverage, so honey needs to be expressed in the taste and the aroma.

Varietal modifier: The brewer should specify the varietal honey (for example, clover or orange blossom). The mead should have some character from the varietal honey, especially if it is traditional mead.

Carbonation Level (Still/Sparkling) modifier: Still meads should have little or no carbonation. Some slight carbonation is acceptable. Sparkling meads should have a definite effervescence and tingly mouth-feel. Tiny bubbles are preferable to large bubbles.

Traditional Mead – mead made primarily from honey, water and yeast. Honey should be expressed in aroma and flavor. Additives of any type are allowed at sub-threshold levels (spice or fruit character is considered a flaw). The mead should have a neutral acidity-sweetness-tannin balance.

Melomel – mead made with fruit. The fruit should be expressed in the aroma, the taste and the color of the mead. Honey should be expressed in aroma and flavor. There should be a good balance between the honey and the fruit character in both the aroma and taste. On entry form, indicate fruit used. This also includes Cyser (apples) and Pymment (grapes).

Metheglin – mead made with spices or herbs. The spices should be expressed in the aroma and flavor of the mead, but usually won't appear in the color. Honey character should be apparent in the aroma and flavor. There should be a good honey-spice balance in the mead. Metheglins containing more than one spice should also have a good balance between the different spices. Often, a blend of spices may give a character greater than the sum of its parts.

Braggot – mead made with malted barley or wheat. The majority of the fermentable sugars should come from honey (otherwise it is really more of a honey ale). A braggot should have good malt character in the aroma and flavor. Hop bitterness, flavor and aroma may be present, but are not required. There should be a good balance between the beer aspect and the mead aspect of a braggot, especially with regard to maltiness and bitterness vs. honey character.

Entries will be accepted at the Fall Meeting until 9 am on Friday, the day of the show. Samples may be submitted in person or by a trusted friend. All submissions must be the product of the entrant. There is no entry fee; however, all entrants must be current members of ESHPA or OBA. This includes those paying dues on the day of the show. Awards will be given at the banquet Friday evening.