

RULES AND GUIDANCE

- **Honey, Wax, Art, Photography Entries Accepted from 09:00 am. UNTIL 4:00pm Friday, December 6th, 2024 @ Castries Town Hall.**
- **Food & Beverage items accepted 09:00 am 10:00am Saturday, December 7th, 2024 @ Rodney Bay Marina.**

All products of the hive must be the bona fide produce of the exhibitor except where stated.

- 1) Only registered participants may enter the Show
- 2) All entries must be made on the entry form provided
- 3) The fee for all classes is XCD 10.00 per entry, except class 15, junior art, which is free to enter.
- 4) Exhibitors must label every jar or other exhibit with the labels as supplied by the Show Secretary. No other labels are permitted, except for classes 12 and 13 where sales labels are expected.
- 5) Standard colour templates will be used to assess the colour of the honey. Any honey entered in the wrong class will be disqualified (judges' discretion may be taken to re-assign exhibits)
- 6) Judging will commence at 4:00pm on Friday 6th December, no entries will be accepted after 4:00pm.
- 7) Staging of exhibits will be by appointed show stewards only.
- 8) Judges, stewards, and Show Secretary are permitted to enter, but must excuse themselves from Judging any class they have entered or contributing any opinions about entries in those classes.
- 9) Awards: Exhibitors may enter any or all classes, a maximum of two entries per class, but no single entry may be shown in more than one class, and an exhibitor will only be entitled to one award per class.
 - a) **Best in show** is awarded by the judges who pick the best exhibit in the Honey and wax categories.
 - b) **Most points in show**, is awarded to the entrant who has scored the most points in overall competition.
- 10) **Extracted honey** must be exhibited in standard one-pound glass jars. Jars with tamper-proof seals will be disqualified.
- 11) **Chunk honey** (classes 7 & 8) must be exhibited in standard one-pound chunk honey jars with wide mouths and straight sides. Insert only one piece of comb in the jar. The section of comb should fill 50% of the jar.
- 12) **Commercial Product, honey**, class 13, will be judged using standard judging process (i) Product must conform to SLBS labelling standards (ii) attractiveness of label will be taken into account.
- 13) **Commercial Product, other**, class 14, products must contain honey or other product of the hive. Judging will take into account the complexity of making the product, attractiveness of presentation and the "fitness for use" of the product (eg moisturisers should be non-greasy). Products should be labelled as for sale.
- 14) **Plain beeswax blocks** should un-patterned and shown in a protective display case or wrapped in transparent plastic. Blocks must be 100% pure beeswax with no embellishments weighing between 1 pounds and 1.5 pounds (454 – 680g). Wax blocks should carry two I.D. labels, one on the underside of the wax, the other placed on the right-hand corner of the glass lid or plastic.
- 15) **Matching pair of candles**: Two matching molded, hand rolled, or dipped candles. No non-beeswax enhancement is allowed, except wick. (Moulded candles may be from the same mold or two different identical molds.). Where possible the label should be placed on the side of the candle, 10-15mm above the base, parallel to the bottom. For small candles and those with a relief decoration, place the labels on the base of the candles.
- 16) **Art and photography** must be presented in a self-standing frame and accompanied with a 3" x 5" card giving the title, and brief "story" behind the piece. No names should be visible on the piece or written on the card. 2 Labels will be given, one to be placed on the card, 1 on the centre bottom of the piece. Theme of artwork should be bee related.
- 17) **Junior Art division** – all entries must be under 16 years of age on the day of show, age of exhibitor to be shown on the front of artwork. no registration fee required for this class. Theme of artwork should be bee related.

18) **Honey Cake:** Entrants must use the recipe provided. Entrants will receive 2 labels, a paper plate, and bag. One label to be placed on the bag and one on the paper plate.

19) **Honey Bakery:** Baked items containing honey (can be bread, cake, biscuits etc.) to your own recipe which must be supplied. Include a 3x5" index card with Name of Baked Good (ex: Butter Cookie) and recipe. A plate and bag will be provided and 2 labels, one to be placed on the bag and one on the plate. If the item is too big, entrant may use their own display and transparent plastic wrap

20) **Honey Cocktail:** The Bounty Rum brand must be the main component in the cocktail. A minimum of 30ml is required. Entries must contain a minimum of 10ml of honey. Entries must be in the form of a long or short drink, not a shot and be a minimum of 100ml. Recipes entered must be an original creation of the competitor. Any homemade ingredients must be submitted with the full recipe with the entry.

Competitors must provide all their own equipment, ingredients and a glass for presentation. However, frozen cubed ice will be provided. Ingredients must be measured using a jigger or similar measure — no free pouring allowed. Competitors must pre-batch 10 x 10ml of their cocktail prior to the competition, to allow other patrons who are not judges to sample their drink.

21) **Mead** (1 bottle): the judges will be reviewing the following criteria: (i) colour (ii) viscosity (iii) bouquet/aroma (iv) taste and flavour (v) balance (vi) body

22) **Chocolate bars (Class 22, Class 23, Class 24)** (3 identical bars to be displayed): Each product is not ranked but is scored on a range of attributes and criteria which ensures that the judging remains consistent throughout with multiple respected and experienced judges evaluating each product individually. Each product is scored objectively based on a range of attributes, ensuring that the judging remains consistent. Multiple judges will evaluate each product individually. Judges can review the product description and ingredients if necessary. The quality of chocolate bars, filled/enrobed chocolates, is measured based on a range of attributes that's applicable to the corresponding category, such as: aroma, texture, taste, mouthfeel, aftertaste.

23) **Chocolate and honey confectionary:** This category allows competitors the opportunity to truly express themselves and create new products. Competitors have the opportunity to create a sweet treat which in some way incorporates both chocolate and honey in its production.