

# DEPARTMENT 113

## BEEKEEPING & HONEY SHOW EXHIBIT

### GENERAL INFORMATION

**Superintendent:** Christine A. Delaney  
**Assistant Superintendent:** Nora Neale

**Contact Information:** cadelaney13@gmail.com

**181<sup>st</sup> Edition- America's Largest International Award  
Winning Beekeeping and Honey Show**

Established 1844

Sponsored By The Essex County Beekeepers' Association,  
Inc. Since 1923

*\*There are numerous changes and rearrangements for the 2024 Exhibition. It is the responsibility of all exhibitors to carefully read and comply with all General Rules & Regulations, as well as those for each division following.*

**\*Exhibits may be subject to movement, relocation or consolidation, after judging completed.**

**Only one entry in each category is allowed per person. There is no limit to the number of classes that can be entered.**

### IMPORTANT DATES

Entry Form Due: Wednesday, September 25<sup>th</sup>, 2024 -  
**Divisions 1, 2, 3 ONLY**

Tuesday, Oct. 1<sup>st</sup>, 2024 - **Division 4 ONLY**

Entry Receiving: Friday, September 27<sup>th</sup>, 2024 (7:00-9:00pm)  
and Saturday, September 28<sup>th</sup>, 2024 (9:30-11:00am) –  
**Divisions 4 ONLY**

Wednesday, October 2<sup>nd</sup>, 2024 (7:00-9:00pm) and Thursday,  
October 3<sup>rd</sup>, 2024 (9:30-11:00am)

Entry Pick Up: Monday, October 14<sup>th</sup>, 2024 (7:00-9:00pm)  
and Tuesday, October 15<sup>th</sup>, 2024 (10:00-5:00pm)

Entry Fee: (online only) \$3.00 per exhibitor

### **PLEASE READ ALL RULES THOROUGHLY.**

#### Youth Exhibits

Youths under the age of 18 may enter any class in the Beekeeping Department with the exception of **Division 1; Section C; Class 2, Section D; Classes 1 and 3 and Division**

**4; Section P, Classes 1 thru 6.** Youth exhibits will be judged separately and will be awarded prizes as stated.

### GENERAL RULES AND REGULATIONS

(Apply to **ALL** Divisions within the Beekeeping Department)

1. All entries in **Division 1, 2, and 3** should be brought to the Beekeeping Building for registration and set up on Friday, September 27<sup>th</sup> between the hours of 7:00 P.M. and 9:00 P.M. and/or Saturday, September 28<sup>th</sup> between the hours of 9:30 A.M. and 11:00 A.M. **NO EXHIBITS IN DIVISIONS 1, 2, OR 3, WILL BE REGISTERED AFTER 11:00 A.M. SATURDAY, SEPTEMBER 28<sup>th</sup>, 2024.** All exhibits must be set up and ready for judging, by 4:00 P.M. on Saturday, September 28<sup>th</sup>, 2024.
2. Entries in **Division 4**, will be accepted for exhibit on Wednesday, October 2<sup>nd</sup> from 7:00 P.M. until 9:00 P.M. and on Thursday, October 3<sup>rd</sup> from 9:30 A.M. until 11:00 A.M. **NO EXHIBITS IN DIVISION 4 WILL BE REGISTERED AFTER 11:00 A.M., THURSDAY, OCTOBER 3<sup>rd</sup>, 2024.**
3. Exhibits will be released on Monday, October 14<sup>th</sup> from 7:00 P.M. till 9:00 P.M. and again on Tuesday, October 15<sup>th</sup> from 10:00 A.M. until 5:00 P.M. **except exhibits in Division 1, Section D, Classes 1 and 2. Which must be picked up on Sunday, September 29<sup>th</sup> between the hours of 2:00 P.M. and 4:00 P.M.**
4. All exhibits entered in the Beekeeping Department must promote the art and science of honeybees & beekeeping. All images or likenesses must be of honeybees only. Any images of bumblebees, yellow jackets, hornets or wasps will be disqualified and not displayed, unless used for comparison in educational displays.
5. **All exhibits must be produced by and/or prepared by the exhibitor and only ONE entry may be entered in a category by any one exhibitor.**
6. All Classes in all **Divisions** are open to amateurs provided that all qualifications are met. **Division 1; Section C; Class 2**, is open only to representatives of national manufacturers of beekeeping supplies.
7. Entry forms for all Divisions, Sections, & Classes may be printed and mailed or completed online. Exhibitors must supply their address and phone number. **Pre-registration is requested.** Send entry forms to: Topsfield Fair, Attn: Beekeeping Dept., Box 134, Topsfield, MA 01983-0234
8. Exhibit space will, unless pre-registered, be assigned on a "first come, first served" basis. Exhibits and displays are to be displayed in an area no larger than thirty (30) inches wide by up to (44) inches deep, except Educational displays **Div. 1, Section D, Classes 3 and 4.** Commercial displays in **Div. 1, Section C, Class 2** will have an area

- no larger than five (5) feet in width and five (5) feet in depth.
9. **Any exhibits in Division 1, Section C, Class 2 or Section D, Classes 3 or 4 that are designed with side panels or “wings”, must be attractively covered or finished on the “back” side so as not to detract from adjoining exhibits.**
  10. In Division D, all classes Feeder jars will be removed for judging and during fair hours. Sufficient stores should be provided within the hive. Jars will be in place while the fair is closed to the public.
  11. Exhibitors **MUST SUPPLY** their own extension cords, push pins, scotch tape, candle holders or other such articles necessary for their exhibit(s). **THE BEEKEEPING DEPARTMENT DOES NOT HAVE SUPPLIES OR TOOLS AVAILABLE FOR EXHIBITOR USE.**
  12. **Items previously in competition shall not be entered for a second time and will be disqualified.**
  13. The Superintendent, Fair Committee Chairman and Division Chairman reserve the right to reject any entry or exhibit in any class which fails to conform to the Regulations or fails to promote the **honey bee and beekeeping**, or which tends to lower the standards of the Beekeeping Department.
  14. **GROUP ENTRIES:** Any entry prepared by more than one person must be entered under a group name. Prizes/Ribbons will be issued to that group. The display will be identified by the group’s name. Please identify if entry is youth or adult.
  15. All decisions of the judges are final.
  16. **All exhibitors should print their entry form after completion and bring it with them when they are bringing their entry to the fair.**

---

## DIVISIONS AND CLASSES

### BEEKEEPING DIVISION 1- HONEY PRODUCTS

## RULES AND REGULATIONS

(Beekeeping General Rules & Regulations apply as well as the following)

1. All honey must be packed in leak-proof containers of the correct size and type: i.e. Liquid honey, **Section B, Classes 3 through 6** in 1 lb. **Queenline style GLASS Jars only**, with white plastic caps; creamed & chunk honey in wide-mouthed jars; comb honey in clear plastic cut-comb boxes; round comb honey in round plastic containers with clear covers on both sides, etc. Jars containing liquid honey must be filled

to the top of the large glass ring located below the cover. No tamperproof seals.

2. Color classification of liquid honey will be determined at a time prior to judging. Entries of a single exhibitor, which are determined to be duplicates will have one entry disqualified by the judges.
3. Sticky jars, discolored/damaged covers, the use of non-standard or incorrect honey containers (unless otherwise stated) or the noting of obvious defects in product(s) will result in automatic disqualification. Any honey with moisture content above 18.6% will be disqualified. Honey with moisture content 16% will receive full points. Below or above will have points deducted.
4. Frames of honey, **Section A, Classes 4, 5, 6, & 7** must be totally enclosed in a rigid case with clear glass or clear rigid plastic on both sides.\*All outside edges of the frame must be visible in the case. (minimum ¼” on all sides). No plastic frames or foundation.
5. No identifying labels indicating the exhibitor’s name or address may be placed on any honey entry in **Division 1** except entries in **Section C, Class 2**.
6. Honey products entered in **Section C, Class 1** should be from various sources; i.e. Orange Blossom, Tulip Poplar, etc. and must be labeled as to type. Entries need not be the products of the exhibitor.
7. All honeybees must be exhibited in escape-proof observation hives. Observation hives shall have been a working hive for at least one (1) month prior to the opening of this year’s fair. A “**marked**” queen must be present. Observation hives must be able to be displayed on stands provided by the department and will be inspected before being allowed for exhibition. **Exhibitors in Section D, Classes 1 & 2 shall be responsible for removing their hives at the conclusion of judging on Sunday, September 29<sup>th</sup>, 2024 between the hours of 2:00 p.m. and 4:00 p.m. and returning them on Friday, October 4<sup>th</sup>, 2024 by 1:00 p.m. for exhibit during the fair.**
8. Entries in **Section E, Class 1** should have a text, as part of the exhibit, giving the origin, use, age, etc. to the extent known, unless the use is obvious.

## SECTION A: COMB HONEY

Awards made for quality & appearance of product(s).

### **Awards:**

FIRST \$15.00

SECOND \$10.00

THIRD \$5.00

**CLASS A**

1. 3 sections square comb honey in window cartons
2. 3 sections cut comb honey 4" square, clear plastic box
3. 3 sections round comb honey with clear covers both sides
4. Shallow cut comb frame of honey
5. Shallow extracting frame of honey
6. Medium (6 ¼ in.) extracting frame of honey
7. Full depth extracting frame of honey

**SECTION B: CREAMED, CHUNK, & LIQUID HONEY**

Awards made for quality of honey product(s).

**Awards:**

FIRST \$15.00  
SECOND \$10.00  
THIRD \$5.00

**CLASS B**

1. 3 one lb. Jars of creamed honey packed in large mouthed jars
2. 3 one lb. Jars of chunk honey
3. 3 one lb. Jars of light extracted honey in queenline style glass jars
4. 3 one lb. Jars of light amber extracted honey in queenline style glass jars
5. 3 one lb. Jars of amber extracted honey in queenline style glass jars
6. 3 one lb. Jars of dark extracted honey in queenline style glass jars

**SECTION C: FEATURE HONEY DISPLAYS**

Awards made for originality, promotional value of product(s) & public appeal.

**Awards:**

FIRST \$35.00  
SECOND \$25.00  
THIRD \$15.00

**CLASS C**

1. Display of Honey products- various types, flavors. Theme- "*Jewels of Nature*"
2. Commercial display of Beekeepers' Supplies.

**SECTION D: EDUCATIONAL EXHIBITS, LIVE HONEYBEES**

Awards made for educational value, promotional value & design.

**Adult Awards:**

FIRST \$50.00  
SECOND \$40.00  
THIRD \$30.00  
FOURTH \$20.00

**Youth Awards:**

FIRST \$25.00  
SECOND \$20.00  
THIRD \$15.00  
FOURTH \$10.00

**CLASS D**

1. Observation hive of bees, with marked queen- adult
2. Observation hive of bees, with marked queen- youth
3. Educational display by adult
4. Educational display by youth

**SECTION E: OTHER EXHIBITS**

Awards made for interest stimulation, uniqueness and merit.

**Awards:**

FIRST \$15.00  
SECOND \$10.00  
THIRD \$5.00

**CLASS E**

1. Beekeeping antiques (none larger than a beehive).
2. Other bee related items (no crafts).

**SPECIAL AWARDS**

**Adult Awards**

**THE DR. FRANK R. SHAW MEMORIAL AWARD** will be presented by the Essex County Beekeepers' Association, Inc. to the individual ADULT exhibitor in Division 1 who has the greater number of prize winning entries based upon a point system as follows: 1<sup>st</sup> prize, 3 points; 2<sup>nd</sup> prize, 2 points; 3<sup>rd</sup> prize, 1 point.

**THE ERNEST M. MORTIMER AWARD** will be presented by the Essex Agricultural Society to the ADULT winner of “Best of Show” in Division 1.

**THE GIFFORD AWARD** will be presented by the Essex County Beekeepers’ Association, Inc., for the best ADULT entry of cut-comb honey in Section A, Class 2.

**ESSEX COUNTY BEEKEEPERS ASSOCIATION** will present an award for the best ADULT entry of round comb honey.

**THE BEECULTURE MAGAZINE AWARD** will be presented for the best ADULT frame of honey, Section A, Classes 4-7.

**THE STEPHEN W. DYER MEMORIAL AWARD** will be presented by the Essex County Beekeepers’ Association, Inc. for the best ADULT single exhibit of honey in Section B, Classes 1 or 2.

**THE JOHN J. MIKOLUK MEMORIAL AWARD** will be presented by the Essex County Beekeepers’ Association, Inc. for the best ADULT single exhibit of honey in Section B, Classes 3 thru 6.

**THE DANVERS FARM & HOME** of Danvers, MA will present an award for the best ADULT observation hive of honeybees, Section D, Class 1.

### Youth Awards

**THE DONALD D. HISLOP MEMORIAL AWARD** will be presented by the Essex Agricultural Society to the individual YOUTH exhibitor in Division 1 who has the greatest number of prize winning entries based upon a point system as follows: 1<sup>st</sup> prize= 3points; 2<sup>nd</sup> prize= 2 points; 3<sup>rd</sup> prize= 1 point.

**THE ESSEX AGRICULTURAL SOCIETY** will present an award to the YOUTH winner of “Best of Show” in Division 1.

**THE ALICE & CARLTON BROWN AWARD** will be presented for the best YOUTH entry in Division 1, in any Class for Honey, Section A, Classes 1 thru 7 or Section B, Classes 1 thru 6.

**THE LOUIS ALLARD AWARD** will be presented by the Essex County Beekeepers’ Association, Inc. for the best YOUTH observation hive of honeybees, Section D, Class 2.

## BEEKEEPING DIVISION 2- BEESWAX PRODUCTS

### RULES AND REGULATIONS

(Beekeeping General Rules & Regulations apply as well as the following:)

1. Entries in Section G, Classes 1-8 and 18 using natural beeswax – natural beeswax must be collected, cleaned and processed by the exhibitor. Cakes of wax must be wrapped in plastic film.
2. Entries in Section G, Classes 1 thru 18 must be the products of the exhibitor. Cakes of wax **must** be wrapped in clear plastic film.
3. Candles in Section G, Classes 5-9 & 13, **must be displayed and fit** candle holders of the exhibitor’s choice. Pairs of candles should be mirror images of each other. The department cannot supply candle holders.
4. Candles in Section G, Class 8: decorations need not be made of beeswax.
5. Candles **must be securely inserted in their holder**. Points will be deducted for unstable candles.
6. Candles in G5 through G8 may be natural or dyed beeswax.

### SECTION F: FEATURE BEESWAX DISPLAYS

Awards made for originality, promotional value of product(s) & public appeal.

#### Awards:

FIRST \$35.00  
SECOND \$25.00  
THIRD \$15.00

#### CLASS F

1. Display of NATURAL BEESWAX CANDLES.
2. Display of COLORED BEESWAX CANDLES.
3. Display of BEESWAX ITEMS- Theme: “*Nature’s Palette*”

### SECTION G: BEESWAX, BEESWAX CANDLES

Awards made on cleanliness of beeswax, excellence of product, uniqueness of molds, design, degree of difficulty & natural beeswax scent.

#### Awards:

FIRST \$15.00

SECOND \$10.00

THIRD \$5.00

### CLASS G

1. Natural beeswax, under 2 lbs. (plain molded cake)
2. Natural beeswax, over 2 lbs. (plain molded cake)
3. Natural beeswax, under 2 lbs. (molded cake artistic)
4. Natural beeswax, over 2 lbs. (molded cake artistic)
5. Beeswax candles, dipped colonial type, 1 pair- (unfinished bottom- uncut wick)
6. Beeswax candles, 1 pair in holders- molded
7. Beeswax specialty candle, undecorated, single- no holder- must be freestanding
8. Beeswax specialty candle, decorated, single- no holder- must be freestanding
9. Colored embossed honeycomb specialty candle- single- no holder – must be freestanding
10. Colored embossed honeycomb specialty candles in holders- 1 pair
11. Colored embossed honeycomb candles- set of 4 matching- in holders (one color)
12. Colored embossed honeycomb candles- set of 4 matching- in holders (two or more colors)
13. Colored unembossed Beeswax specialty candle- single- no holder- must be freestanding
14. Colored unembossed Beeswax specialty candles in holders- 1 pair
15. Colored unembossed Beeswax candles- set of 4 matching- in holders (one color)
16. Colored unembossed Beeswax candles- set of 4 matching- in holders (two or more colors)
17. Mixed embossed and unembossed beeswax candles- 1 pair in holders
18. Challenge Candle- 1 pair poured molded candles – Mann Lake Kaleidoscope – PM989 – candle mold

### SPECIAL AWARDS

#### Adult Awards

#### **THE DR. ROGER A. MORSE MEMORIAL AWARD**

will be presented by the Essex County Beekeepers' Association, Inc. to the individual ADULT exhibitor in Division 2 who has the greatest number of prize winning entries based upon a point system as follows: 1<sup>st</sup> prize= 3 points; 2<sup>nd</sup> prize= 2 points; 3<sup>rd</sup> prize= 1 point.

**THE AYLMER J. JONES AWARD** will be presented by the Essex Agricultural Society to the ADULT winner of "Best of Show" in Division 2.

#### **THE ROBERT LAMONTAGNE MEMORIAL AWARD**

will be presented by the Essex County Beekeepers' Association, Inc. to the ADULT winner for the best Beeswax Cake, Division 2, Section G; Classes 1 thru 4.

**THE SUPERINTENDENTS AWARD** will be presented to the best single ADULT exhibit, Section G; Classes 5 thru 8.

#### Youth Awards

**THE JOHN & BEATRICE ROSS AWARD** will be presented by the Essex County Beekeepers' Association, Inc. to the individual YOUTH exhibitor in Division 2 who has the greatest number of prize winning entries based upon a point system as follows: 1<sup>st</sup> prize= 3 points; 2<sup>nd</sup> prize= 2 points; 3<sup>rd</sup> prize= 1 point.

**THE ROY S. DEARBORN AWARD** will be presented by the Essex Agricultural Society to the YOUTH winner of "Best of Show" in Division 2.

**THE ALICE & CARLTON BROWN AWARD** will be presented for the best YOUTH entry in Division 2, in any Class for Beeswax, Section F or Section G.

### BEEKEEPING DIVISION 3- ARTS & CRAFTS

#### **RULES AND REGULATIONS**

(Beekeeping General Rules & Regulations apply as well as the following: All images or likenesses must be of honeybees only. Any images of bumblebees, yellow jackets, hornets or wasps will be disqualified and not displayed, unless used for comparison in educational displays.)

1. Entries in Section H; Classes 1, 2, 3 & J9-J10, J11 **must be labeled** but *must exclude any* information that identifies the exhibitor.
2. Section H, Class 2 and 3 entries are to be displayed in a manner typical of a gift basket. Class 2 entries should contain a variety of bee-related products with all honey & beeswax of U.S. origin. Class 3 entries should contain 4 to 6 non-perishable items that are labeled and made by the exhibitor in which honey and/or beeswax is an ingredient, such as cosmetics, polishes, beverages, honey vinegar, lotions, soap, etc.
3. Items exhibited in Section I; Class 3 are **small** "collectible type" items. The Beekeeping Department will provide each exhibitor with natural finish, **wall mounted** wooden shelf measuring twenty-nine (29) inches long by five (5) inches wide.
4. Entries in Section I, Class 4 are to be a typical place setting with a theme: "**Bee-Bee-Q Picnic**"

5. Exhibits in Section I, Class 4 will be provided with a 30" round, skirted table.
6. **Paintings, drawings and photographs entered in Section J; Classes 1 thru 8 must be able to be hung on a wall by a picture hook, for display purposes, during the fair. (Exhibitor must have a wire or other device to accommodate a picture hook for hanging). Entries must be matted and/or framed.**
7. In Section J, Classes 7 and 8 at least 8" x 10" of the photograph must be visible.
8. Items exhibited in Section K, Class 3 are to be practical items or gadgets of original design produced by the exhibitor to assist in his or her beekeeping practices. Exhibit must be accompanied with an 8 1/2" x 11" sheet of paper describing the use of the item exhibited.
9. All entries in L6-7 (Quilts) must have a hanging sleeve securely attached to the back at the top of the quilt, sufficient in size to accommodate a hanging rod. ***The rod will be supplied by exhibitor.***
10. No paint-by-number items will be accepted **except** entries by youths.
11. Cosmetics entered in Section N, Class 5 should include one sample of a cosmetic item (hand cream, lip balm, soap, etc.) made using beeswax and/or honey displayed in packaging suitable "for sale" and must include the "recipe" on an 8 1/2" x 11" sheet of paper.
12. All articles in Division 3 must be related, in some way, to **beekeeping or have a beekeeping, honeybee or honeycomb design**, except Class N.
13. Section J10 + J11 videos must be submitted on a non-returnable data thumb drive/data stick. **AND MUST BE .MP4 FORMAT**, in landscape. Note text will be added at the bottom for display. Must exclude any identifying information identifying the exhibitor.
14. Videos should show only honey bees, unless labeled for educational comparative purposes.

#### SECTION H: FANCY CONTAINERS & GIFT PACKS

Awards made for attractiveness of pack & domestic origin.

**Awards:**

FIRST \$15.00  
SECOND \$10.00  
THIRD \$5.00

#### CLASS H

1. 3 jars of domestic honey packed in fancy containers, alike or different, with labels.

2. Gift pack of domestic bee-related products- two or more types (honey, wax)
3. Gift pack of home produced products made with honey or beeswax

#### SECTION I: COLLECTIONS

Awards made for interest stimulation & variety of items.

**Awards:**

FIRST \$15.00  
SECOND \$10.00  
THIRD \$5.00

#### CLASS I

1. Bee Jewelry Collection- minimum 6 items
2. Honey Pot Collection- minimum 6 items
3. Curio Shelf Collectibles- small honeybee related items only
4. Table place setting- "***Bee-Bee-Q Picnic***"
5. Bee related collections- minimum 6 items

#### SECTION J: ART RELATED TO BEEKEEPING

Awards are made for originality, workmanship and relationship to beekeeping, honeybees or honeycomb in design or theme.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

#### CLASS J

1. Painting- oil
2. Painting- acrylic
3. Painting- watercolor
4. Decorative Painting- (tole, etc.)
5. Drawing- pastel, pencil, ink
6. Computer generated art- original design
7. Photograph- black & white 8" x 10" minimum visible after matting
8. Photograph- color 8" x 10" minimum visible after matting
9. Original design honey label- displayed on a 1 pound jar of honey
10. 90 second video- artistic
11. 120 second video- informative

**SECTION K: CRAFTS RELATED TO BEEKEEPING**

Awards are made for originality, workmanship, quality of items and use of beekeeping, honeybee, or honeycomb design or theme.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS K**

1. Wood carving
2. Wood burning
3. Exhibitor produced practical item
4. Découpage
5. Metal crafts, mobiles, wind chimes, etc.

**SECTION L: NEEDLEWORK CRAFTS RELATED TO BEEKEEPING**

Awards made for originality of design, colors used and workmanship, with beekeeping, honeybee or honeycomb design of theme in item exhibited.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS L**

1. Appliqué
2. Needlepoint
3. Embroidery or crewel
4. Knitting- crocheting
5. Sewing
6. Quilting- hand-quilted
7. Quilting- machine quilting
8. Counted Cross-Stitch
9. Hooked or punched needlework

**SECTION M: PAPER, CERAMIC, POTTERY, GLASS, PLASTIC CRAFTS**

Awards are made for originality, workmanship, and quality of items made by the exhibitor and relationship to beekeeping, honeybees or honeycomb design or theme.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS M**

1. Paper maché
2. Pottery, ceramics or glass
3. Stained and/or Leaded glass
4. Plastic crafted item- mobiles, wind chimes or other item
5. Beaded item
6. Scrapbook page or Memory book page
7. Rubber Stamped Item

**SECTION N: ART OR CRAFTING**

Awards made for originality of design, workmanship and quality of items made by exhibitor using beeswax.

**Awards:**

FIRST \$20.00  
SECOND \$15.00  
THIRD \$10.00

**CLASS N**

1. Decorated Egg- Pysanka- Ukrainian relief/batik method- with holder
2. Decorated Egg- Kraslica- Slovakian applied beeswax method- with holder
3. Beeswax ornament- decorated, with hanger (single ornament)
4. Beeswax ornaments- 1 matched pair, undecorated
5. Cosmetic item made with honey or beeswax
6. Batik
7. Craft item made using beeswax

**SECTION O: OTHER CRAFTS- MISCELLANEOUS**

Awards made for other crafts not specified in Sections K, L, M & N with a beekeeping, honeybee or honeycomb design or theme.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

## CLASS O

1. Other crafts- original design
2. Other crafts- purchased design

## SPECIAL AWARDS

### Adult Awards

**THE RICHARD W. & ELIZABETH F. CORRIGAN MEMORIAL AWARD** will be presented by the Essex County Beekeepers' Association, Inc. to the individual ADULT exhibitor with the greatest number of prize winning entries based upon a point system as follows: 1<sup>st</sup> prize= 3 points; 2<sup>nd</sup> prize= 2 points; 3<sup>rd</sup> prize= 1 point.

**THE HERMAN E. DODD AWARD** will be presented by the Essex Agricultural Society to the ADULT winner of "Best of Show" in Division 3.

**THE DOREEN S. TURNER AWARD** will be presented to the winner of the best ADULT exhibit in Division 3, Section L.

### Youth Awards

**THE STEPHEN A. LOVEJOY AWARD** will be presented by the Essex County Beekeepers' Association, Inc. to the individual YOUTH exhibitor in Division 3 who has the greatest number of prize winning entries based upon a point system as follows: 1<sup>st</sup> prize= 3 points; 2<sup>nd</sup> prize= 2 points; 3<sup>rd</sup> prize= 1 point.

**THE GEORGE O. AND LENA W. RIGBY MEMORIAL AWARD** will be presented by the Essex County Beekeepers' Association, Inc. to the YOUTH winner of "Best of Show" in Division 3.

## BEEKEEPING DIVISION 4- COOKING WITH HONEY & SPIRITS

### RULES AND REGULATIONS

(Beekeeping General Rules & Regulations apply as well as the following)

**(Duplication of any recipe within any one class, submitted by more than one member of the same family, will be disqualified.)**

1. All entries in **Division 4**, except Section T Class 1, must have recipes attached on 8 ½" x 11" sheet(s) of paper, double-spaced, with writing or printing on ONE SIDE ONLY. Recipes must contain ingredients as well as directions for mixing, cooking, baking, canning, etc. **This rule includes piecrusts, pie fillings, frostings, or any other items used. Failure to submit full recipes will mean automatic disqualification.**
2. Only the end product must be the entry of the exhibitor, not the ingredients.
3. Entries in Section P, Class 1 **must** be in a reusable, glass, beer type bottle, containing 12 oz. or more and have plain crown caps.
4. Honey beer must be of a pilsner or ale style, pale yellow to gold in color, contain 2 or more pounds of honey per 5 gallons. Honey must be apparent in taste.
5. Entries in Section P, Classes 2 thru 5, should be exhibited in standard clear wine bottles containing 750 ml. Bottles should have well-rounded shoulders. Sparkling meads **must be** exhibited in champagne type bottles. Natural cork stoppers **must be** used for still meads and domed plastic stoppers must be used for sparkling meads.
6. Still meads should be so filled that when the cork is pushed home, the air space is between ¼ and 1½ inches in depth. Sparkling meads should have an air space of 1 to 1 ½ inches.
7. All entries in Section P **must** contain honey. A recipe must accompany the entry on an 8 1/2" x 11" sheet of paper.
8. Liqueurs **must** use a 375 ml. clear wine bottle with well-rounded shoulders.
9. No labels or markings of any kind allowed on the caps or bottles.
10. Entries in Section Q, thru Section Y, unless otherwise stated, **must** contain at least 25% honey as a sweetening agent. Example: use ¾ cup of sugar and ¼ cup of honey. Piecrusts and frostings are exempt from the 25% requirement.
11. Section T, Class 1 is for a Challenge Recipe as follows:

### KATHY SAMPLE'S HONEY STUNG BRIOCHE BREAD RING

Makes 2 bread rings – submit only one for competition

### INGREDIENTS:

#### For the Brioche (sponge):

- 1/3 cup warm milk 110 F
- 2 ¼ tsp active dry yeast
- 1 large egg



- 2 cups all purpose flour

**For the Brioche (dough):**

- ¼ cup + 1 tsp sugar
- 4 ½ tsp honey
- 4 large eggs lightly beaten
- 1 ½ cups all-purpose flour
- 1 tsp salt
- 1 ½ sticks unsalted butter at room temp. 6 oz

**For the Honey Stung Cream Cheese Filling:**

- ½ block softened cream cheese about 125 grams
- 3 tbsp. honey

**For the Glaze and Toppings:**

- 1 cup powdered sugar
- 4 tbsp heavy cream
- ¼ tsp vanilla extract
- ¼ cup sliced almonds

**For the Egg Wash:**

- 1 egg
- 1 tbsp milk

**Instructions:**

- **Make the Brioche Sponge:**

In the bowl of a heavy duty mixer, add the yeast, milk, egg and 1 cup all-purpose flour. Mix with a rubber spatula just until combined. Sprinkle the remaining 1 cup of flour over the top as if to cover mixture. Do not stir in. Let this stand for about 40-45 minutes. There will be cracks on the flour surface at this point.

- **Make the Brioche Dough:**

Add the sugar, salt, eggs, honey and 1 cup of flour to the bowl with the yeast mixture. Using a dough hook, run the heavy duty mixture on low speed for about a minute until the mixture is just about incorporated. Add the remaining half cup of flour and run the mixer in medium speed. Continue to beat, scraping the bowl as needed, for about 15-20 minutes. You will know when dough is ready if it is coming together in the center of the bowl, and also attaching itself into the dough hook. You should see the dough slapping the sides of the bowl, like it is almost violently throwing itself to the sides while it still clinging and rotating with the dough hook. You should also hear the slapping sounds.

Now add the butter bit by bit. Make sure that the butter is in room temperature, but not warm or oily. When you add the butter, the dough will fall apart again for a moment. Continue to beat until you hear the slapping sounds again. This should take about 5 minutes or so. The dough is now, once again, clinging together in the center and in the dough hook with the slapping sound. Dough is sticky but shiny at this point.

Place the ball of dough into a greased bowl and cover with a plastic wrap. Let stand in room temperature until the size is doubled, about 2 hours.

After the dough has doubled in size, gently deflate it by lifting and letting it fall back to the bowl. Cover the bowl again with a plastic wrap and chill in the refrigerator for 6 hours or overnight. The dough will double in size again. (After the long chill, you can now divide the dough in half. You are only going to use ½ of the dough for one bread ring. Reserve the other half for future use. You can freeze the dough for up to three weeks, tightly wrapped in plastic and foil.)

- **Honey Stung Cream Cheese Filling:**

Whisk together honey and cream cheese until smooth. This can be stored and refrigerated for up to two days.

- **Assembling and Bake the Brioche Bread Ring:**

Sprinkle a work surface with flour. Take ½ brioche dough (as we are only going to need half of the recipe as stated above) and roll it out to a rectangle that is ¼ inch thick. Trim the corners and sides of the rectangle as needed so you have near straight edges. Spread the cream cheese filling over the surface of the dough. Use a spoon or an angled spatula to make the filling even.

Starting on the long side, roll the rectangle into a tight log. Trim the two ends of the log so they are straight and even. With your hands, gently squeeze and stretch the log to make it thinner and longer. Put the seam side of the log down against the surface and connect the two ends together to form a circle. Pinch the ends together to seal. Place the dough ring on a baking sheet that is lined with parchment paper.

If you feel that the dough is too warm, refrigerate it for about an hour or so just to firm it up again.

Using a sharp knife, cut one inch sections around the circles starting from the outer edge but without cutting all the way through. You have to leave about half an inch uncut on the inside edge of the circle. Now use your hands to fan out the sections: Twist each section to the right so that the left cut side is facing almost up (about 10 o'clock position). Let it rise for 2 hours.

Pre-heat oven to 350 F. Brush the surface of the assembled dough with egg wash and bake for 15-20 minutes or until the pastry is lightly golden. Transfer the parchment paper to a wire rack and let the pastry cool or be warm before drizzling with the glaze and topping with almonds. (To make the egg wash beat 1 tablespoon of milk with 1 egg).

**- Make the Sugar Glaze:**

Whisk together powdered sugar, heavy cream and vanilla until smooth. Pour this over the cooled pastry. Top with sliced almonds.

**- Notes:**

The brioche dough should be made at least a day ahead. On the day of making the brioche bread ring, the workflow is simpler because the dough is all ready to be rolled, filled and assembled.

The honey-stung cream cheese filling can be made ahead and refrigerated for up to two days. These make-ahead components simplify the process and make baking a whole lot easier. It is also important to chill it before using it so it is easier to spread.

Assemble the bread while the dough is still cold from the fridge. This will help with easy shaping of the dough.

You can either freeze the other half of the brioche dough or, if you are serving this on a holiday, make 2 bread rings.

**“COOKING WITH HONEY HINTS”**

- Substitute 3/4 cup of honey for 1 cup of sugar. Reduce total amount of other liquids by 1/4 cup per cup of honey.
- Lower baking temperature 25 to 30 degrees to prevent over-browning.
- When using honey in cooking, moisten the measuring spoon or cup first with water or oil and then measure the honey. This will eliminate sticking.
- To neutralize honey's natural acidity, add 1/2 teaspoon of baking soda to the ingredients per cup of honey. However, when sour milk is used with honey in a recipe, you may omit the extra soda.
- Foods sweetened with honey will have a better flavor if kept until the day after baking before being served. Store honey at room temperature, not in the refrigerator. Always keep the container tightly closed and in a dry place.
- To bring crystalized honey back to its natural liquid state, place container of honey in a pan of warm water until crystals disappear.

**SECTION P: BEER, MEAD, LIQUEURS**

Awards made for taste, clarity, etc.

**Awards:**

FIRST \$15.00  
SECOND \$10.00  
THIRD \$5.00

**CLASS P**

1. Honey Beer (2 bottles)
2. Mead- dry- traditional
3. Mead- sweet- traditional
4. Mead made with fruit, berries, etc.
5. Mead- sparkling, made with or without fruit or berries
6. Liqueurs- clear glass bottle- 375 ML

**SECTION Q: PIES**

Awards made for taste, texture and appearance of cooked products.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS Q**

1. Apple Pie
2. Nut Pie
3. Pumpkin or Squash Pie
4. Blueberry

**SECTION R: CAKES**

Awards made for taste, texture and appearance of cooked products.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS R**

1. Frosted Cake
2. Cheesecake
3. Unfrosted Cake
4. Cupcakes- frosted- 1/2 dozen

**SECTION S: YEAST BREAD**

Awards made for appearance, texture and eating quality of cooked products.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS S**

1. White bread
2. Whole-grained bread
3. Bread rolls- 1/2 dozen
4. Coffee cake
5. Tea ring – (not challenge recipe)
6. Danish or Sweet Roll- 1/2 dozen

**SECTION T: CHALLENGE RECIPE**

Awards made for appearance, texture and eating quality of cooked products.

**Awards:**

FIRST \$25.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS T**

1. Kathy Sample's Honey Stung Brioche Bread Ring (see recipe in general rules; recipe make 2 loaves – submit 1)

**SECTION U: QUICK BREAD (LOAF, SWEET)**

Awards made for appearance, texture, and eating quality of cooked products.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS U**

1. Banana Bread
2. Nut Bread
3. Muffins- 1/2 dozen
4. Coffee Cake
5. Scones- 1/2 dozen

**SECTION V: COOKIES, BARS**

Awards made for appearance, texture and eating quality of cooked products.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS V**

1. Drop, rolled, refrigerator rolled, filled frosted, unfrosted, glazed or dusted- 6 each
2. Brownies, date bars, baked granola bars, frosted, unfrosted, glazed or dusted- 6 each
3. Baklava- 6 squares
4. Cookie (other)- 6 each

**SECTION W: JELLIES, JAMS, PRESERVES, CONSERVES**

Awards made for appearance, suitability, container, consistency & flavor.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS W**

1. Jam, marmalade or preserves- from fruit purees, whole fruit or crushed fruits
2. Jelly- from fruit juices

**SECTION X: CONDIMENTS, SALAD DRESSINGS, BARBECUE SAUCES**

Awards made for appearance, consistency & flavor.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS X**

1. Barbecue Sauce
2. Ketchup
3. Mustard
4. Pickles
5. Relish
6. Salad Dressing

**SECTION Y: HONEY CANDY**

Awards made for texture, flavor, appearance and handling quality of candy. 25% of the sweetener used must be honey, except fudge, which must use at least 5% honey or more.

**Awards:**

FIRST \$10.00  
SECOND \$7.50  
THIRD \$5.00

**CLASS Y**

1. Fudge- 12 pieces
2. Other Candy- 12 pieces

**SPECIAL AWARDS**

**Adult Awards**

**THE HAROLD S. LIVINGSTON MEMORIAL AWARD** will be presented by the Essex County Beekeepers' Association, Inc. to the individual ADULT exhibitor with the greatest number of prizewinning entries based upon a point system as follows: 1<sup>st</sup> prize= 3 points; 2<sup>nd</sup> prize= 2 points; 3<sup>rd</sup> prize= 1 point.

**THE RONALD & ESTHER PERLEY AWARD** will be presented by the Essex Agricultural Society to the ADULT winner of "Best of Show" in Division 4.

**THE PRESIDENTS AWARD** will be presented by the Essex County Beekeepers' Association, Inc. to the best single exhibit of Honey Beer in Section P, Class 1.

**THE GEORGE & PATRICIA BURROWS MEMORIAL AWARD** will be presented by the Essex County Beekeepers' Association, Inc. for the best single exhibit of mead in Section P, Classes 2 thru 5.

**THE FRANKLIN T. ELLIS AWARD** will be presented by the Essex County Beekeepers' Association, Inc. for the best ADULT entry in the Challenge recipe in Division 4, Section T; Class 1.

**Youth Awards**

**THE GUY T. MOORE, SR. AWARD**, funded by a Moore Family Endowment to the Neunzer Memorial Trust, will be presented to the individual YOUTH exhibitor in Division 4 who has the greater number of prize winning entries based upon a point system as follows: 1<sup>st</sup> prize= 3 points; 2<sup>nd</sup> prize= 2 points; 3<sup>rd</sup> prize= 1 point.

**THE HENRY G. AND THERESA G. NEUNZER MEMORIAL TRUST FUND** will present an award for the YOUTH "Best of Show" in Division 4.

**THE HENRY ALLEY AWARD** will be presented by the Essex County Beekeepers' Association, Inc. for the best YOUTH entry for the Challenge recipe in Division 4, Section T; Class 1.

**OFFICIAL RULES**

Topsfield Fair General Rules & Information