

HONEY & PRODUCTS OF THE HIVE

DEPARTMENT L: HONEY & PRODUCTS OF THE HIVE

Superintendent: Nancy Conlee, (541) 480-5964
Entry Forms Due: Friday, 7/31/26 by 5:00pm

Please limit late entries or walk-ins. Entry form in back of book or online: crookcountyfairgrounds.com/p/fair/forms

Exhibit Drop-Off: Monday, 8/3 at the Caldera Building from 9am-1pm & 4-7pm

Walk-in entries will be accepted only at the discretion of the superintendent. NO EARLY DROP-OFFS.

Judging: Tuesday, 8/4 (Fairgrounds is closed to the public)

Exhibit Pick-Up: Sunday, 8/9 at the Caldera Building from 9am-1pm. Contact Nancy if you are unable to retrieve your items during this time slot.

Rules for Open Class Honey & Products of the Hive

- See Static Exhibit General Info on page 4.
- The honey must be purely produced by bees, with no additives, and be true to the entry class and division.
- All entries must have been produced from the apiary of the exhibitor within the past year and under direct management of the exhibitor.
- All entries will be judged by the Oregon State Beekeepers Association standards or by Welsh honey judging methods (which require no scorecard), depending on the judge. See each division for judging topics. The judge's decision is final.

Awards: 1st, 2nd, and 3rd place ribbons (according to merit)

Honey & Prods. of the Hive Premiums:



Premium Payouts:

Fairgrounds Office
 Saturday, 8/8 12-2pm
 Sunday, 8/9 9-11am

+ thru August 28th during reg. hours

DIVISION 617: Honey Muffins (3)

Follow the recipe as listed below. Submit 3 muffins (tray will be provided). *Honey does not need to be sourced from the exhibitor's apiary. Using local honey is encouraged but not required.*

Entries in this division will be judged by the Baked Goods & Confections Dept. judge, but will be awarded under the Honey Dept.

YOUTH UP TO 9	YOUTH 10-13	YOUTH 14-17	ADULT 18-59	SENIOR 60+	CLASS
1191 A	1191 B	1191 C	4191	7191	Honey Muffins (3)

Honey Muffins Recipe

Ingredients

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/4 cup unsalted butter, melted
- 1/4 cup honey
- 1 egg

credit: www.browneyedbaker.com

Instructions

1. Preheat oven to 400 degrees F. Line a 12-cup muffin tin with paper liners or spray with a non-stick cooking spray.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. In a medium bowl, whisk together the milk, melted butter, honey, and egg.
4. Pour the wet ingredients into the dry ingredients and, using a rubber spatula, fold together until no dry ingredients remain.
5. Divide the batter evenly between muffin cups. Bake for 12-15 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan for 5 minutes, then remove to a wire rack. Leftovers can be stored in an airtight container at room temperature for up to 3 days.
6. Submit 3 muffins as the Fair entry. Trays will be provided at drop-off.



DIVISION 613: Beekeeping Photograph

Entries must be 8"x10" in a plain black free-standing frame.

YOUTH UP TO 9	YOUTH 10-13	YOUTH 14-17	ADULT 18-59	SENIOR 60+	CLASS
1170 A	1170 B	1170 C	4170	7170	Fair Theme: "Blue Ribbon Days"
1171 A	1171 B	1171 C	4171	7171	Bees & Their Keepers
1172 A	1172 B	1172 C	4172	7172	Bees/Colonies at Work

Photo Score Sheet:

Color-contrast:	30
Presentation:	30
Follows Theme:	20
Visual Balance:	20
Total:	100

Beekeeping photos will be judged by the Photography Department judge, but will be awarded under the Honey Dept.

DIVISION 614: Beeswax

The "Artistic Beeswax" class can be several shades, including brood or capping wax. Artificial enhancements are accepted but should not overpower the natural beauty of the beeswax.

YOUTH UP TO 9	YOUTH 10-13	YOUTH 14-17	ADULT 18-59	SENIOR 60+	CLASS
1173 A	1173 B	1173 C	4173	7173	Artistic Beeswax, molded or dipped (1 lb min.)
1174 A	1174 B	1174 C	4174	7174	Beeswax Block (1 block, 1lb min.)
1175 A	1175 B	1175 C	4175	7175	Beeswax Candles, Dipped, 100% beeswax (2 candles)
1176 A	1176 B	1176 C	4176	7176	Beeswax Candles, Molded, 100% beeswax (2 candles)

Artistic Wax Score Sheet:

Creativity & Appearance:	35
Purity & Cleanliness of Lines:	30
Color Variety:	20
Stability of Design:	15
Total:	100

Block & Candle Score Sheet:

Cleanliness & Purity:	35
Color, Odor & Brightness:	30
Uniformity of Appearance:	20
Freedom from Cracks & Blemishes:	15
Total:	100

DIVISION 615: Honey, Extracted (Any variety)

Three (3) 1lb, uniformly filled, Queenline or other 1lb or 1 pint glass/plastic jar

YOUTH UP TO 9	YOUTH 10-13	YOUTH 14-17	ADULT 18-59	SENIOR 60+	CLASS
1183 A	1183 B	1183 C	4183	7183	Light
1184 A	1184 B	1184 C	4184	7184	Amber
1185 A	1185 B	1185 C	4185	7185	Dark

Extracted Honey Score Sheet:

Cleanliness:	30
Flavor:	20
Density:	20
Clarity:	10
Cleanliness of Container	10
Presentation Uniformity:	10
TOTAL:	100

DIVISION 616: Honey, Other (Any Variety)

Jarred Honey: (3) 1-pint or 1lb jars. Combs: 3 square or round sections

YOUTH UP TO 9	YOUTH 10-13	YOUTH 14-17	ADULT 18-59	SENIOR 60+	CLASS
1186A	1186B	1186C	4186	7186	Chunk Honey (3 jars)
1187A	1187B	1187C	4187	7187	Comb Honey (3 sections)
1188A	1188B	1188C	4188	7188	Creamed Honey (3 jars)
1189A	1189B	1189C	4189	7189	Cut Comb (3 uniformly cut sections, 12oz each)
1190A	1190B	1190C	4190	7190	Extracting Frame with Capped Honey Comb (1 frame, any size)

Chunk Honey Score Sheet:

Uniformity of Appearance (Cap color, comb thickness):	30
Neatness and Uniformity of Cut:	20
Absence of watery cappings, uncapped & pollen cells:	20
Cleanliness of Honey:	20
Density & Flavor:	10
TOTAL:	100

Comb & Cut-Comb Score Sheet:

Uniformity of Appearance (Cap color, comb thickness):	30
Neatness and Uniformity of Cut:	20
Absence of watery cappings, uncapped & pollen cells:	20
Cleanliness of Honey:	20
Density & Flavor:	10
TOTAL:	100

Creamed Honey Score Sheet:

Fineness of Crystals:	35
Uniformity & Firmness:	25
Cleanliness & Lack of Foam:	25
Flavor:	15
TOTAL:	100