

# **APIARIAN SECTION**

## **PRIZE LIST**

**2024 ROYAL EXHIBITION**

# **APIARIAN SECTION**

COMMITTEE 2024  
CHAIRMAN: DIETER MEYER

JUDGE: REG MORGAN  
CHIEF STEWARD: LINNEA COOPER

## **PROGRAMME**

### **CLOSING DATE OF ENTRIES:**

All Classes MONDAY 20 May 14h00

### **DELIVERY**

In person to Honey Hall MONDAY 20 May 09h00 - 14h00

Per Courier FRIDAY 17 May 16h00

### **Courier entries must be addressed as follows:**

Honey Hall  
Royal Showgrounds  
1 Howick Road  
Pietermaritzburg

### **PLEASE NOTE DELIVERIES TO BE MADE DURING BUSINESS HOURS**

Exhibitors are asked to ensure that courier entries reach their destination NO LATER THAN 16H00 on Friday 17 May 2024.

Also please complete disposal instructions on the Apiarian Section entry form

<b>JUDGING</b>	All Classes	Tuesday 21 May 09h00
<b>PRIZE GIVING FUNCTION</b>	Honey Hall	Thursday 23 May 18h30
<b>REMOVAL</b>	All exhibits	Thursday 30 May 09h00 - 12h00



# HONEY CLASSES

**ENTRY FEE: R30 per entry per class**



## **OPEN CLASSES FOR HONEY IN GLASS OR PLASTIC BOTTLES**

1. LIQUID HONEY, LIGHT, ANY SOURCE, 3 X 500G BOTTLES
2. LIQUID HONEY, MEDIUM, ANY SOURCE, 3 X 500G BOTTLES
3. LIQUID HONEY, DARK, ANY SOURCE, 3 X 500G BOTTLES
4. SELECT HONEY
  - 4.1 LIQUID HONEY, SALIGNA LIGHT, 3 X 500G BOTTLES
  - 4.2 LIQUID HONEY, SALIGNA DARK, 3 X 500G BOTTLES
  - 4.3 LIQUID HONEY, CITRUS, 3 X 500G BOTTLES
  - 4.4 LIQUID HONEY, AVOCADO, 3 X 500G BOTTLES
  - 4.5 LIQUID HONEY, MACADAMIA, 3 X 500G BOTTLES
7. GRANULATED HONEY, ANY SOURCE, 3 X 500G BOTTLES
8. CREAMED HONEY, ANY SOURCE, 3 X 500G BOTTLES

## **LABEL AND PACKAGING CLASSES**

9. LABEL & PACKAGING, HONEY, 1 LABELLED BOTTLE, FULL & 1 LABELLED BOTTLE, EMPTY
10. LABEL & PACKAGING, CUT COMB, 1 LABELLED PUNNET, FULL & 1 LABELLED PUNNET, EMPTY

## **CLASSES FOR MEAD**

(See Section Regulations 16 for Mead)

Screw cap or cork closures may be used and they must be finished with a plastic or metal shrink-wrap close as described in the regulations. (Shrink wraps and regulation bottles are available to order. Please place order before 1 May 2024)

- 12.1 TRADITIONAL MEAD, DRY, 2 X 750ML CLEAR BOTTLES
- 12.2 TRADITIONAL MEAD, SEMI-SWEET, 2 X 750ML CLEAR BOTTLES
- 12.3 TRADITIONAL MEAD, SWEET, 2 X 750ML CLEAR BOTTLES
- 12.4 METHEGLYN, DRY, 2 x 750ML CLEAR BOTTLES
- 12.5 METHEGLYN, SEMI-SWEET, 2 x 750ML CLEAR BOTTLES
- 12.6 METHEGLYN, SWEET, 2 x 750ML CLEAR BOTTLES

- 12.7 MELOMEL, DRY, 2 x 750ML CLEAR BOTTLES
- 12.8 MELOMEL, SEMI-SWEET, 2 x 750ML CLEAR BOTTLES
- 12.9 MELOMEL, SWEET, 2 x 750ML CLEAR BOTTLES
- 12.10 SPECIALITY MEAD -CAPSICUMEL, 2 x 750ML CLEAR BOTTLES

### **OPEN CLASSES FOR COMB HONEY**

- 13. COMB HONEY, 1 SHALLOW EXTRACTING FRAME (see section regulations 10)
- 14. CUT COMB HONEY, 3 CAKES, approx. 7cmx10cm, presented in clear plastic, both sides of the comb to be visible
- 15. CHUNK HONEY, 6 GLASS OR PLASTIC BOTTLES, strips of cut comb honey immersed in liquid honey, at least 25% shall consist of comb honey. Natural comb is preferred to that built on foundation.

### **NOVICE CLASS FOR HONEY IN GLASS OR PLASTIC BOTTLES**

(A Novice is a person who has never won a first prize or a Cup in the Honey Section at any Major Show in South Africa)

- 16. LIQUID HONEY, ANY SOURCE, 3 X 500G BOTTLES

### **CLASSES FOR BEESWAX**

- 17.1 BEESWAX BLOCK, LIGHT, NOT LESS THAN 1.2 KG, MIN. THICKNESS 50MM
- 17.2 BEESWAX BLOCK, MEDIUM, NOT LESS THAN 1.2 KG, MIN. THICKNESS 50MM
- 18. NOVEL BEESWAX, EXHIBIT, MOULDED OR OTHERWISE ( On maximum space of 0.5mx0.5m). To be judged on originality.

## **CLASSES FOR COMMERCIAL BOTTLERS**

Exhibitors entering the Commercial Bottlers classes are encouraged to also enter in the Honey Classes.

The honey entered in these two classes need not necessarily be the product of the exhibitors own apiaries.

### **COMMERCIAL PACK CLASS**

19. COMMERCIAL PACK OF 24 X 500G UNLABELLED GLASS OR PLASTIC BOTTLES, CONTAINING LIQUID HONEY FROM ONE SOURCE. 24 labels for the bottles to be supplied by the exhibitor in a separate envelope with each entry. Judging criteria as per the national standards for liquid honey.

### **BEST PRESENTED HONEY PACK**

20. THE BEST PRESENTED HONEY PACK FOR LIQUID, CREAMED, GRANULATED OR CHUNK HONEY (products can be heated or unheated at exhibitor's discretion)
- (a) The exhibit must consist of a display of 24 labelled containers of any one or combination of shapes. The types of honey may be mixed in the display.
  - (b) No frills, paper lace or other decorations are allowed unless they form an integral part of the final product as purchased by the end user.
  - (c) Flat cardboard of any plain colour may be used as horizontal dividers to obtain a stable stack of bottles.
  - (d) The entry must be an existing product and label, which has been marketed by the exhibitor prior to the Royal Exhibition.
  - (e) The entry will be judged on diversity and overall shelf-appeal, with emphasis on a visual appraisal of contents for eye appeal and label design. The content of the predominant honey, in each exhibit, will be judged according to the standard marking for that type of honey.

(Due to space limitations a maximum of 6 entries will be accepted in this class)

**CLASS 20 – BEST PRESENTED HONEY PACK  
(GUIDELINES FOR JUDGING)**

<b>Standard</b>	<b>Guideline</b>	<b>Total points</b>
<b>Predominant honey</b>	Select the most common honey/packaging and judge as per national standard i.e either liquid, granulated or creamed. In the event of an equal number of bottles – select the liquid honey and judge accordingly	<b>100</b>
<b>Diversity</b>	This is judged on the number of different types of honey /packaging on display. 1 type/packaging = 5 basic points. Maximum points could be achieved with the following combination; Liquid in both bottle & squeeze Creamed, granulated and chunk honey e.g 5 combinations x5 = 25 pts	<b>25</b>
<b>Shelf appeal</b>	This is judged on the layout and stacking of the bottles together with the style and appearance of the labeling. Suggested points allocation could be as follows; Stacking – max 10 points e.g. flat rows on same level 2-5 stacked in many layers and symmetrical layout with shaped cardboard separators 5-10.  Style and appearance of the labels – max 15 points. Viewed from a distance of 2 mtr look for impact, style, use of colour, clarity of lettering, background clutter etc.	<b>25</b>
<b>Label regulatory content</b>		
<b>Producers name</b>	Producers name	<b>5</b>
<b>Product name</b>	The word honey in letters of at least 4mm high	<b>5</b>
<b>Type of honey</b>	Kind of honey (creamed, raw or chunk) and floral source i.e citrus, gum, litchi etc.	<b>5</b>
<b>Grade of honey</b>	Either choice or industrial. Note: from the judging of the predominant honey, if the honey is not considered choice grade then penalise in points (note raw cannot display a grade –5 pts)	<b>10</b>
<b>Mass</b>	The mass in grams must be displayed in a prominent position on the label with distinctive lettering of at least 5mm	<b>10</b>
<b>Name and address</b>	The name and physical address must be displayed prominently.	<b>10</b>
<b>Origin</b>	The country of origin i.e. product of South Africa	<b>5</b>
<b>Illegal words</b>	Act 119 – 9.4 states that apart from the above requirements "no other name, mark, description, advertisement, or claim as to the qualitative properties or otherwise of honey shall appear on the container of honey etc. etc"	<b>Subtract 10 points</b>

## SECTION REGULATIONS

1. All entry fees are inclusive of V.A.T.
2. All exhibitors must insert their V.A.T Registration Number in the space provided on their entry form.
3. The Apiarian Section exhibits will be staged in the Honey Hall in Block E.
4. All entries must be the bona fide products of exhibitors, the only exception being Classes 19 and 20.
5. Exhibitors may enter more than one exhibit in each class but may receive only one award in each class.
6. Only standard plain 500g round utility glass or plastic honey jars to be used for all exhibits bottled honey in Classes 1 to 8, 15 and 16.
7. Only standard metal or plastic closures may be used for all exhibits of bottled honey. Only yellow/orange or gilt/gold closures are permitted.
8. All bottles to be filled to the lowest edge of the lowest ring. This applies to all bottles, PVC, PET and glass. (See diagram below)
9. Granulation in the liquid honey will not be penalised unless it is visible to the naked eye.
10. All Framed Honey Exhibits must be protected by glass, cling wrap or clear plastic by the exhibitor, but the use of paper, lacer other decoration will disqualify. Dirt or propolis on frames will be considered a defect. **The Chief Steward has the right to refuse any entry which is not appropriately protected.**
11. The Exhibitor's name and address, also the class for which the item is intended must be fixed on the inside of all cases.
12. No labels showing names or addresses of exhibitors may appear on exhibits until after judging. The exceptions to this are Classes 9, 10 and 20.
13. Exhibitors may provide the Stewards with their commercial labels on the basis of 1 label per entry at delivery of the exhibits. After judging the Stewards will attach a label to each entry that receives a prize.
14. Only officiating Stewards may be present during the judging.
15. No exhibit may be removed without the signature of the Chief Steward.
16. **MEAD REGULATIONS:**
  - Traditional mead** may only be made with honey, water, yeast and nutrient. An "All Hive" mead with no flavourings may also be entered. Lemon juice or tartaric acid for balancing may be added.
  - Metheglyn** is a spiced mead. Spices being powder derived from crushing of seed etc. Type of spice to be declared.
  - Melomel** is a mead with a mixture of fruit and does not have more than a 75% fruit pulp combination. Type of fruit to be declared.

**Capsicumel** is a speciality mead that has had peppers added to it. The peppers should be declared. Must be furnished with a removable label listing ingredients.

**Dry mead** shall have a residual sugar level below 6g/l and be closed with a cream shrink wrap capsule.

**Semi-sweet mead** has a residual sugar between 7g/l and 15g/l and be closed with a red shrink-wrap capsule.

**Sweet mead** shall have a residual sugar greater than 12g/l and be closed with a gold shrink wrap capsule.



METHOD OF SCORING			
<b>Light, Medium and Dark Honey</b> (Liquid)		<b>Wax</b>	
	Max		Max
Colour .....	10	Colour .....	35
Aroma .....	15	Aroma .....	15
Flavour .....	35	Texture and clear grain ..	25
Density .....	20	General condition and cleanliness .....	25
General condition and cleanliness .....	20		
	100		100
<b>Cut Comb and Chunk Honey</b>		<b>Naturally Granulated Honey</b>	
	Max		Max
Colour .....	20	Colour .....	15
Aroma .....	20	Aroma .....	15
Flavour .....	25	Flavour .....	35
Density .....	15	Fine Uniform Granules ....	25
General Condition and cleanliness .....	20	General Condition and cleanliness .....	10
	100		100
<b>Extracting Frames</b>		<b>Creamed Honey</b>	
	Max		Max
Colour .....	10	Colour .....	10
Flavour .....	25	Aroma .....	15
Evenness of capping .....	15	Flavour .....	30
Suitability for uncapping .	15	Texture .....	25
Density .....	20	General condition and cleanliness .....	20
General condition and cleanliness .....	15		
	100		100



# TROPHIES

## CHAMPION JAR

### 1. The NJ Kearsley Cup

The single jar in the Liquid Honey Section (Classes 1 - 4) which has been awarded the highest score by the judge to a KZN registered beekeeper.

### 2. The Ron Botha National Trophy

The single jar in the Liquid Honey Section (Classes 1 - 4) which has been awarded the highest score by the judge to a beekeeper from anywhere in South Africa.

## NOVICES

3. The Novice Floating Trophy, presented by Mr R. Leveridge for the novice exhibitor gaining most points in Classes 1 to 16. A Novice is a person who has never won a first prize or a cup in the Honey Section at any Major Show in South Africa. For the purpose of awarding points in this class the judge's points awarded will be used.

## TROPHIES FOR MOST POINTS

4. The CS Hayter Memorial Cup presented by the Beekeepers all over the Republic as perpetual floating trophy for the most points in Classes 1 - 16
5. The Merrick Cup re-presented by the late CS Hayter, as a floating trophy for the most points in Classes 1 - 18
6. The Basil Tucker Memorial Floating Trophy presented by Mrs Betty Tucker for the KZN Beekeeper, who is a member of the KZN Beefarmers Association, scoring the most points in Classes 1 - 18
7. The Papadopolos Trophy presented by KZN Beefarmers Association
8. The Resden Floating Trophy presented by Resden Honey Farms, for the most points in the Comb Honey Classes 13 - 15, exhibited by a KZN beekeeper who is a member of KZN Beefarmers Association.
9. The Dalgen Floating Trophy presented for the most points in the Commercial classes 19 - 20

## MOST POINTS

Most points will be scored by the highest placed three exhibitors in the individual classes with 6 point for 1st place, 4 points for 2nd place and 2 points for 3rd place, irrespective of the number of entries entered in a class.

## Place Awards

The exhibits must attain the following standards of excellence in order to be awarded a place:

<b>HONEY &amp; WAX CLASSES:</b>	FIRST PLACE	95 points or more
	SECOND PLACE	90 points or more
	THIRD PLACE	85 points or more

<b>MEAD CLASSES:</b>	FIRST PLACE	95 points or more
	SECOND PLACE	90 points or more
	THIRD PLACE	85 points or more

<b>LABEL CLASSES:</b>	FIRST PLACE	95 points or more
	SECOND PLACE	90 points or more
	THIRD PLACE	85 points or more