

COWETA BEEKEEPER ASSOCIATION

ANNUAL HONEY SHOW

Monday, October 12, 2026

ENTRY FEE: Included in CBA Membership (Non-members must pay membership dues to enter.)

ARRIVAL TIME: Monday, October 12, 2026 between 4:00 and 7:00 p.m. Judging will begin promptly at 7:10 p.m.

LOCATION: UGA Extension Center, Front Hall & Kitchen at 255 Pine Road; Newnan, GA 30263

GENERAL SHOW RULES for 2026:

1. The 2026 CBA Honey Show is open to any CBA member who wishes to enter one or more exhibits, except as otherwise specifically provided for herein. The competition is not open to individuals serving as judges, stewards and show secretaries.
2. Entries must be received between 4:00 p.m. and 7:00 p.m. on October 12, 2026, before the regular monthly meeting. No entries will be accepted after judging has begun.
3. Each Exhibitor must sign an affidavit stating that each entry he or she submits was produced by the Exhibitor in conformity with the rules set forth herein.
4. Each Exhibitor may make only one entry per class. Duplication (same product) of entries by family members is also prohibited unless each family member certifies they have kept their own separate hives without co-management.
5. All exhibits must be produced by the exhibitor within the last calendar year with the exception of meads, artworks, poetry, crafts, needlecrafts, gadgets, and photography. Any exhibit previously submitted for consideration in any prior CBA honey show, with the exception of mead, is not eligible for this competition.
6. In instances where the exhibit may qualify for consideration in multiple classes, the exhibitor shall have the final decision as to which class to enter the exhibit. This selection will not be overturned by the judge(s). Said exhibit will be judged based on the criteria set forth in the selected class.
7. Once exhibits have been accepted into the competition by the Show Secretary, they may not be altered in any way.
8. After submitting entries to the Show Secretary, exhibitors may not enter the area where the exhibits have been placed.
9. The Secretary, Stewards, or Judges are the only persons who may enter the honey judging area.
10. Judges will enter the honey show area after the close of exhibitor acceptance. This is to ensure as close to a blind judging as possible.
11. Copyright of any submitted recipe, artwork, literary work, or other media remains with the exhibitor, but the CBA has the unrestricted right to publish images of submitted recipe, artwork, literary work, or other media in its newsletter, on its website, and via its social media outlets, plus unrestricted rights to use the same in any related material for PR purposes.
12. Allowances will be made for minor damage to cappings in entries in the comb honey categories, where such minor damage is clearly the result of previous judging in another show.
13. Exhibits and other items not retrieved by the deadline posted for pick-up, shall be deemed abandoned, and shall be donated to the Honey Show Committee for future use or disposal. The CBA is not responsible for any items left after the pick-up deadline.

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ANNUAL HONEY SHOW

RULES FOR INDIVIDUAL CLASSES

CLASS 1: EXTRACTED HONEY – (A) LIGHT, (B) AMBER/MEDIUM, AND (C) DARK

Extracted honey is judged in three classes: (A) light, (B) medium, and (C) dark. Entrants may submit one entry in each of these three classes. One entry of extracted honey is defined as three (3) one-pound jars. All forms of extracted honey are to be presented in one-pound queen line glass or plastic jars without tamper proof seals. Closures may be of metal or plastic. There shall be no labels on the jars. Judges evaluate entries on the following: Cleanliness of the jar and lid; correct fill level; uniformity of the two jars that comprise the entry; cleanliness and clarity of the honey; moisture content (only if needed); and aroma and flavor (for off aromas and or flavors).

CLASS 2: CREAMED HONEY

An entry of creamed honey is three (3) wide mouth jars. Creamed honey must be displayed in clear, unembossed, straight-sided glass jars with one-piece lids. Judges evaluate entries on the following: fineness of crystals, uniformity and firmness of product, cleanliness and freedom from foam or from added flavors, striation or colors.

CLASS 3: CHUNK COMB HONEY

One entry of chunk honey is defined as three (3) one-pound jars. Chunk honey must be displayed in straight sided, glass, wide mouth, jars. The glass should not be embossed. Such jars are available from many commercial beekeeping suppliers. Only one chunk of comb should be in each jar for competition. Judges evaluate entries on the following criteria: the chunk of comb must be in one piece with a straight mid rib and of uniform thickness. The cuts should be clean and uniform. The chunk comb should be cut and sized to appropriately fit the container. The honey should fill the rest of the jar to the appropriate fill line. The comb should be oriented in the container as found naturally in the hive. Comb with watery cappings should be avoided. The comb should extend the length of the jar. The chunk of comb should account for at least fifty percent (50%) of the internal volume of the jar. Comb is judged for equal amounts on either side of the center rib. The extracted portion of the entry will be judged by criteria explained for Class 1.

CLASS 4: CUT COMB

An entry of cut comb honey is three (3) boxes. The boxes must be transparent on all sides made for displaying cut comb. Each section should weigh a minimum of 12 ounces. The chunk of comb must be in one piece with a straight mid rib and of uniform thickness. Comb with watery cappings should be avoided. The cuts should be clean and uniform. There should be no leaking of honey from comb into the box. Judges evaluate entries on the following: uniformity of appearance and color (including the honey in the comb), cleanliness, absence of uncapped cells, no “wet” cell appearance, freedom from granulation, pollen, and brood. Weight should be uniform for each section. Total weight of the entire entry (2 sections) may be used as a tiebreaker.

CLASS 5: SECTION COMB HONEY

An entry of section comb honey is three (3) sections. Ross rounds and square section entries must be displayed in the original square or circular section. Sections must be in clear plastic boxes made for the display of their respective style of section comb honey. Each section should weigh a minimum of 12 ounces. Judges evaluate entries on the following: uniformity of appearance and color (including the honey in the comb), cleanliness, absence of uncapped or leaking cells, no “wet” cell appearance, freedom from granulation and pollen, and uniform weight of each section. Total weight of the entire entry (2 sections) may be used as a tiebreaker.

CLASS 6: FULL FRAME

An entry of full frame comb honey is one (1) frame of capped honey. Frames suitable for extraction must be shown in protective casing without lacing or edging and both sides of the comb should be visible. Frames must be 100% capped. Judging: full frame comb honey entries are not judged for flavor unless fermentation is apparent. Judging criteria are uniformity of appearance and color (including the honey in the comb), cleanliness, absence of uncapped or leaking cells, no “wet” cell appearance, freedom from granulation and pollen, and symmetry throughout the frame. Total weight of the entire entry may be used as a tiebreaker.

CLASS 7: NOVICE

An entry consists of one (1) one-pound jar of extracted honey. Judging criteria is the same as that for Class 1 extracted honey. This class is only open only to exhibitors who have never won first prize in any honey category at any prior honey show.

CLASS 8: COMMERCIAL

An entry consists of six (6) identical jars. The six-jar commercial class includes exhibitors' own labels. Labels should be legal within the laws of Georgia; only one I.D. label is required per entry (six jars). Tamper-proof seals are allowable. Judging: criteria are cleanliness of the jar and lid; correct fill level; uniformity of the six jars that comprise the entry; cleanliness and clarity of the honey; and design and content of the label.

CLASS 9: BLACK JAR

An entry consists of not less than two ounces, nor more than four ounces, of honey. Entries are to be submitted in dark amber jar which will be provided by the show secretary at the honey show. Entries must be unmarked and unlabeled, or unidentifiable in any way. Black jar is judged by all members present who wish to participate. Entries are evaluated solely on flavor. Black jar will have only one first place winner who will receive a \$50 prize.

CLASS 10: WAX BLOCK

An entry consists of one (1) block of pure beeswax. The block must weigh between one to two pounds, no more, and should have thickness no greater than 1.5 inches. The block should be smooth-surfaced and free of decorations or embellishments. Preferable color should be lemon yellow with a pleasant fragrance.

CLASS 11: CANDLES - (A) DIPPED TAPERS AND (B) MOLDED TAPERS

(A) Dipped tapers: An entry for dipped tapers is defined as four (4) candles. Dipped tapers should have the last drip left on; the wicks must be left joined. (B) Molded tapers (spiral, octagon or straight sided accepted): An entry for molded tapers is defined as two (2) candles. Molded tapers must have flat finished bases with wicks well centered. The minimum length of all taper candles is eight inches. One of the candles in each entry will be burned (if time and conditions allow). Wicks must be trimmed to one-half inch in length.

CLASS 12: MOLDED ORNAMENTAL CANDLES

An entry is defined as two (2) candles. Wicks must be trimmed to one-half inch in length. The form must have a flat finished base with wicks well centered. Candles will be judged on the above criteria as well as casting flaws and sharpness of detail.

CLASS 13: MEADS - (A) SWEET MEADS AND (B) DRY MEADS

Exhibitor may submit one example of a mead prepared by the Exhibitor. However, entrants may submit one entry in each of these classes. An entry consists of one, clear glass standard 750 ml wine bottle. Pint bottles are acceptable as long as they are standard pattern wine bottles. Tee Corks are the required and only acceptable closure; traditional inserted corks will not be accepted into the show. Mead should be filled to 5/8 of an inch above the top of the shoulder of the bottle. All mead must be produced from honey produced by the Exhibitor. All entries will be tasted. Judges evaluate entries on the following: cleanliness, fill, color, clarity, lack of sediment, aroma, body and flavor.

CLASS 14: BRAGGOT (BEER AND ALE MADE WITH HONEY)

The Exhibitor may submit one example of a beer or ale prepared by the Exhibitor. An entry consists of one (1) glass, unembossed, standard 12 oz or 16 oz beer bottle. Clear glass is preferable, however colored glass is acceptable. Standard, unmarked crimped closures or lightening closures will be accepted. Bottle should be filled to midpoint between the bottom of the cap and the top of the shoulder of the bottle. All beer and ale must be produced from honey produced by the Exhibitor. All entries will be tasted. Judges evaluate entries on the following: cleanliness, fill, color, aroma, body and flavor. A 3x5" white card with a description of the type or style of beer or ale and the full recipe (including all ingredients) must accompany each entry. No name should appear on the card.

CLASS 15: HONEY BEVERAGES - (A) ALCOHOLIC; AND (B) NON-ALCOHOLIC

Exhibitor may submit one example of a honey beverage prepared by the Exhibitor. However, entrants may submit one entry in each of these classes. An entry consists of one (1) glass, unembossed, standard 12 oz or 16 oz beer bottle. Clear glass is preferable, however colored glass is acceptable. Standard, unmarked crimped closures or lightening closures will be accepted. Bottle should be filled to midpoint between the bottom of the cap and the top of the shoulder of the bottle. All honey beverages must be produced from honey produced by the Exhibitor. All entries will be tasted. Judges evaluate entries on the following: cleanliness, fill, color, aroma, body and flavor. A 3x5" white card with a description of the type or style of beverage and the full recipe (including all ingredients) must accompany each entry. No name should appear on the card.

CLASS 16: HONEY CAKE (TRADITIONAL RECIPE)

The entrant may submit one honey cake. The cake is to be made according to the TRADITIONAL HONEY CAKE RECIPE provided and may not be deviated from in any way. The recipe must be followed exactly as written and all entries will be tasted. Absolutely no flavoring agents are to be added to the recipe. Cakes are to be baked in an eight-inch (8"), round cake pan. Cakes are to be presented dome up, unsliced, on a cardboard

base, in a standard white cardboard cake box. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma and flavor. *See below for the recipe.

CLASS 17: HONEY CAKE (OPEN RECIPE)

The Exhibitor may submit one example of a cake baked by the Exhibitor. An entry consists of one (1) standard size cake, or two (2) cupcakes. Cakes may be, but are not required to be, iced or glazed. The recipe for the entry must include honey produced by the Exhibitor. Entries are to be presented on a cardboard base, in a standard white cardboard cake box. All entries will be tasted. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A 3x5" white card with a description of the item and the recipe (including all ingredients and procedure) must accompany each entry. No name should appear on the card.

CLASS 18: HONEY BREADS

The Exhibitor may submit one example of a bread baked by the Exhibitor. An entry consists of one (1) standard size loaf, or two (2) rolls, biscuits, muffins, or mini-loaves. The recipe for the entry must include honey produced by the Exhibitor. Entries are to be presented on a plain white paper plate, enclosed in a zip-top bag. All entries will be tasted. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A 3x5" white card with a description of the item and the recipe (including all ingredients and procedure) must accompany each entry. No name should appear on the card. *In the event an exhibit in this class is too large to fit in a commonly available zip-top bag, the exhibitor may submit his/her entry in some other appropriate re-sealable container.

CLASS 19: HONEY CONFECTIONS

A confection is any pastry, pie, tart, petit four, candy, chocolate, or other sweet food or delicacy, not otherwise encompassed in another class in this show. The Exhibitor may submit one example of a confection prepared by the Exhibitor. An entry consists of two (2) to six (6) servings. The recipe for the entry must include honey produced by the Exhibitor. Entries are to be presented on a plain white paper plate, enclosed in a zip-top bag. All entries will be tasted. Judges evaluate entries on the following: appearance, uniformity, moistness, texture, aroma, flavor, influence of honey on the finished product, and originality. A 3x5" white card with a description of the item and the recipe (including all ingredients and procedure) must accompany each entry. No name should appear on the card.

CLASS 20: ARTWORK RELATED TO BEEKEEPING

Artwork is the expression or application of human creative skill and imagination, often in a visual form such as (but no way limited to) painting or sculpture, producing works to be appreciated primarily for their beauty or emotional power. An Exhibitor may submit one example of any beekeeping-related artwork of their own composition. The artwork must be related to some aspect of bees or apiculture and must be the original composition of the Exhibitor. The artwork must be mounted or freestanding in design. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. A 3x5" white card with a description of the item must accompany each entry. No name or identifying mark(s) should appear on either the card or the exhibit. If the exhibit is already signed or marked in some identifying way, the exhibitor may obscure the signature or identifying mark.

CLASS 21: POETRY RELATED TO BEEKEEPING

This class includes the literary art of rhythmical composition for exciting pleasure, thought, action, or even disquiet by beautiful, imaginative, or elevated thoughts. An Exhibitor may submit one example of any beekeeping-related poetry of their own creation, of not more than 200 words or 20 lines, whichever is greater, excluding title line. All poems may be either neatly handwritten or typed, with single or double line spacing. Poems may be of any form, or style. All entries must be original works. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. Copyright of each poem remains with the author, but the CBA has the unrestricted right to publish the winning poems for promotional purposes.

CLASS 22: CRAFTS RELATED TO BEEKEEPING

A craft is a pastime or profession that requires particular skill and knowledge of a specialized field or subject. Craftsmanship typically denotes experience, knowledge, skill, and expertise in making things by hand. An Exhibitor may submit one example of any beekeeping-related craftwork of their own composition. The craftwork must be related to some aspect of apiculture and must be the original composition of the Exhibitor. The craftwork must be mounted or freestanding in design. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. A 3x5" white card with a description of the item must accompany each entry. No name or identifying mark(s) should appear on either the card or the exhibit. If the exhibit is already signed or marked in some identifying way, the exhibitor may obscure the signature or identifying mark.

CLASS 23: NEEDLECRAFT RELATED TO BEEKEEPING

This class includes any decorative or artistic exhibit of needlecraft, some examples of which might include knitting, crochet, lace, embroidery, quilting, cross-stitch, needlepoint, or weaving, relating to honey bees or beekeeping. An Exhibitor may submit one example of any beekeeping-

related needlecraft of their own creation. The back of the work must be accessible for inspection. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. A 3x5" white card with a description of the item must accompany each entry. No name or identifying mark(s) should appear on either the card or on the exhibit. If the exhibit is already signed or marked in some identifying way, the exhibitor may obscure the signature or identifying mark.

CLASS 24: NOTIONS, POTIONS, AND LOTIONS

An Exhibitor may submit one example of any health, bath, or beauty product, or any cleaner, polish, tincture, compound, or concoction of their own creation. The recipe for the entry must include honey, beeswax, and/or propolis produced by the Exhibitor. Entries are to be presented in a re-sealable container appropriate to the item. All entries will be sampled. Judges evaluate entries on the following: appearance, uniformity, texture, aroma, tactile feel, functionality, and originality. A 3x5" white card with a description of the item and the recipe (including all ingredients and procedure) must accompany each entry. No name or identifying mark(s) should appear on the card or on the exhibit itself.

CLASS 25: BEEKEEPING GADGETS

A gadget is a mechanical or electronic device or tool, especially one of an ingenious or novel nature. An Exhibitor may submit one example of any beekeeping related gadget of their own creation. The gadget must be related to some aspect of apiculture and must be the original creation of the Exhibitor. Judges evaluate entries on the following: craftsmanship, ingenuity, functionality, creativity, and originality. A 3x5" white card with a description of the item and its operation must accompany each entry. No name or identifying mark(s) should appear on the card or on the exhibit itself.

CLASS 26: PHOTOGRAPHS RELATED TO BEEKEEPING

An Exhibitor may submit one example of any beekeeping-related photography of their own composition. The photograph must be related to some aspect of apiculture and must be the original composition of the Exhibitor. The photograph must be mounted and in a free-standing frame. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality. A 3x5" white card with a description of the item must accompany each entry. No name or identifying mark(s) should appear on the card or on the exhibit itself.

CLASS 27: ELECTRONIC MEDIA RELATED TO BEEKEEPING

Electronic media is any medium that can be generated, viewed, or shared with an audience via an electronic device. An Exhibitor may submit one example of any beekeeping-related electronic media of their own creation. The Exhibitor must provide the appropriate or necessary viewing apparatus along with the entry. Entries which take time to observe, such as videos, gif files, or other recordings, may not exceed ten (10) minutes in duration. All entries must be original works. Judges evaluate entries on the following: subject matter, aesthetic appeal, technical proficiency, creativity, and originality.

TRADITIONAL HONEY CAKE RECIPE

Ingredients: 2 cups self-rising flour

8 oz honey by weight

9 1/2 Tablespoons butter

2 eggs

Pinch of salt

Cream together butter and honey. Beat eggs well and add alternately with sifted flour and salt to the honey/butter mixture. If needed add a little milk. Bake in a greased 8-inch round cake pan at 325 degrees for 35 to 40 minutes or until a toothpick comes out clean.

No additions to the honey cake recipe please!
