

The Royal[®]

AGRICULTURAL WINTER FAIR



A CENTURY OF CHAMPIONS

2022 HONEY, BEESWAX, & MEAD COMPETITION



PRESENTED BY
metro

COMPETITION INFORMATION

ENTRY CLOSING DATE:
Friday September 30th, 2022

ENTRY FEE:
\$6.00 per entry

EXHIBIT ARRIVAL:
Tuesday October 18th to Sunday October 23th, 2022
between 9:00am -4:00pm
except Saturday and Sunday 10:00am - 3:00pm

JUDGING INFORMATION

DATE:
Thursday October 27th, 2022

JUDGES:
Bryan Shanks, Vincent Nevidon, Ken Coyle

Chairman/Superintendent: John Flys

WORKING COMMITTEE

Vincent Nevidon	Mélissa Girard
Bryan Shanks	Ken Coyle
Tibor Szabo	André Flys

HONORARY MEMBERS

Keith B. Forsyth	Doug McRory
Henry Hiemstra	Bill Minnick
Ed Marsden	John Van Alten

AFFILIATED MEMBERS

Alberta Beekeepers' Association, B.C. Honey Producers Association, Canadian Honey Council, La Federation des Apiculteurs du Quebec, Manitoba Beekeepers' Association, Maritime Beekeepers' Association, Newfoundland & Labrador Dept. of Natural Resources, Nova Scotia Beekeepers' Association, Ontario Beekeepers' Association, Ontario Ministry of Agriculture, Food & Rural Affairs, PEI Beekeepers' Co-operative, Saskatchewan Beekeepers' Association

NEW IN 2022

In order to celebrate our winners this year, we are requesting a submission of 2-3 photos of your product, work space or farm to be featured on our virtual platform.

In addition, please provide any applicable Instagram or Facebook handles.

Submissions can be made via AssistExpo, our online entry system, when entering.

Questions? Please email us directly at entry@royalfair.org



GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a fourth straight year. Along with their pledge to back locally sourced food, Metro is committed to finding and supporting local suppliers and manufacturers to feed Ontarians in new and exciting ways. Metro is looking for entrepreneurs who are ready or on the cusp of being ready for retail. Local food or beverage companies will have the opportunity to be assessed for Metro's Locally Sourced program and invited to a Metro Buyer's meeting, with the potential to receive business coaching and finalize their product for distribution in Metro stores in Ontario!

WE LOOK FORWARD TO CROWNING THIS YEAR'S ROYAL CHAMPIONS!

For more information or to get involved in the Metro's Locally Sourced Program **please email entry@royalfair.org**

RULES & REGULATIONS

GRANULATED HONEY	POINTS
Appearance and Uniformity of containers	5
Uniform level of fill	5
Colour	5
Firmness of set	15
Freedom from foreign material	15
Freedom from froth and frosting	15
Uniformity of entry, including texture	10
Flavour and aroma	10
Texture of granulation (smooth and fine)	20
TOTAL	100

COMB HONEY	POINTS
Quality and uniformity of sections	5
Completeness of fill	20
Cleanliness of sections	20
Completeness of capping	10
Cleanliness and appearance of cappings	20
Quality and flavour	10
Uniformity of comb sections, <i>including honey</i>	15
TOTAL	100

CUT COMB HONEY	POINTS
Cleanliness and appearance of individual containers	5
Completeness of fill of comb	20
Uniformity and neatness of cut edges of comb	20
Completeness of cappings	10
Cleanliness and appearance of capping	15
Quality and flavour	10
Uniformity of combs	15
Drainage	5
TOTAL	100

LIQUID HONEY	POINTS
Flavour and aroma	10
Uniform level of fill	5
Density (moisture content)	15
Colour	5
Freedom from crystals	15
Freedom from foreign material	15
Freedom from air bubbles either in suspension or as froth	15
Uniformity of honey	5
Brightness	10
Appearance and uniformity of containers	5
TOTAL	100

CHUNK HONEY	POINTS
Appearance and uniformity of containers	5
Uniform level of fill	5
Uniformity of honey — both liquid and comb	15
Freedom from crystals in both comb and liquid portions	15
Freedom from foreign material	15
Freedom from air bubbles either in suspension or as froth	10
Flavour and aroma	10
Neatness of cut edges of comb honey piece	10
Completeness of fill and completeness of cappings of comb honey piece	15
TOTAL	100

BEESWAX	POINTS
Colour	30
Cleanliness (free from impurities)	35
Uniformity of appearance	20
Freedom from cracking and shrinkage	15
TOTAL	100

RULES & REGULATIONS (CONT.)

BEESWAX CANDLES	POINTS
Cleanliness, colour, quality of wax	25
Uniformity of appearance and shape	25
Uniformity of set	25
Finishing detail, including last drip left on candle	25
TOTAL	100

POINTS OF REFERENCE

- Entries will be penalized 5 points for each 1/10 of 1% moisture content in excess of 17.8 % in liquid honey classes. Honey moisture content (denwsity) will be determined by the use of a refractometer. As per rule 9 on page 4, 5 points will be deducted if entries are made within the wrong colour class and will be reclassified.
 - Jar lids should be snug but not overly tight. Lids that are deemed too tight by a judge will be penalized by 1 point.
 - Ties will be broken on colour with a differentiation in favour of lighter coloured honey in white honey class. If a tie still exists the decision will be given to the lowest moisture content. In the case of granulated honey, ties will be broken in favour of honey with the finer texture of granulation. In the case of beeswax, lighter colour will be favoured.
1. Exhibitors of honey and beeswax products must be bona fide beekeepers and the exhibits shown by them must be pure honey from floral sources in their apiaries.
 2. Not more than one entry per class will be accepted from an exhibitor.
 3. Entries must be made via AssistExpo, RAWF's online entry system, or a paper RAWF entry form must be completed. After the entry closing date, the RAWF will send the exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the Section #, class #, and ID# for each entry. Please match your entries with the labels and place these labels on the BOTTOM of the appropriate jars.
 4. No labels, other than those mentioned in Rule 3, will be permitted.
 5. Exhibits in the Honey Competition must be shipped (prepaid) or delivered to:
Agriculture Show Office
Royal Agricultural Winter Fair
Door #33, Manitoba Drive, Exhibition Place
Toronto, ON M6K 3C3, (416)-263-3418
 6. Exhibitor must label their packages with their name and exhibitor number. ALL exhibits whether shipped (prepaid) or delivered in person must arrive at the RAWF between Tuesday October 18, 2022, and Sunday October 23, 2022, (weekday office hours are 9:00 am – 4:00 pm, weekend office hours are 10:00 am – 3:00 pm). Please ensure you provide your courier with the office hours above when scheduling your shipment. To avoid breakage, exhibitors are requested to pack exhibits with padding. Please ensure your name, exhibitor number and address are on the outside of your shipping box.

RULES & REGULATIONS (CONT.)

7. Honey products will be judged in accordance with the scale of points indicated in each section, on Thursday October 27, 2022, commencing at 9:00 am. The decisions of the judges shall be final.
8. In Classes for liquid and granulated honey, an exhibit shall consist of three (3) 500 gram (375 ml) glass jars. If an exhibit arrives at the RAWF with one of the three jars broken, the remaining two jars will be judged as an exhibit. An exhibit that consists of only two jars shipped will be disqualified from judging. Any such exhibits delivered in containers that do not conform to these specifications will be declared ineligible for showing.
*Note: American exhibitors may submit their entries in one pound Queenline jars. Three jars must be submitted for judging. For more information regarding Canadian jar standards, please contact:
Ontario Beekeepers' Association
Email: info@ontariobee.com
Web: www.ontariobee.com
9. Honey entries entered in the wrong colour class will be docked 5 points (as per the scoring schedule). The entry will be transferred to the proper class if the exhibitor does not have an existing entry in that class. Honey colour will be determined using a honey classifier approved by Agriculture and Agri-Food Canada. The judges are empowered to declare any product of inferior quality to be ineligible for placing.
10. All classes of comb honey (including round) must be packaged either in individual clear plastic wrappings or in individual cardboard cartons with cellophane windows. Comb honey must be produced in the hive and must contain pure honey. Cut comb honey should be well drained and must be packed in individual plastic or aluminum containers, or windowfront cardboard.
11. Mead Classes: Three bottle must be submitted for judging. Ingredients should be listed on the entry form. See page 7 for full Mead Rules & Regulations.
12. It is a condition of entry that all honey products entered become property of the RAWF. All remaining products will be donated to the local Food Bank

SECTIONS

812A Amateur Beekeeper

Exhibitors who engage in beekeeping as a pastime.

812P Professional Beekeeper

Exhibitors who engage in beekeeping with the intention of selling their product, or as part of a paid occupation rather than a pastime.

CLASSES

- Class 1** Liquid Honey, White
- Class 2** Liquid Honey, Golden
- Class 3** Liquid Honey, Amber
- Class 4** Liquid Honey, Dark
- Class 5** Champion and Reserve – Other than White Liquid Honey
1st and 2nd exhibits of classes 2, 3, and 4 eligible
Rosettes
- Class 6** Grand Champion and Reserve – Liquid Honey
Rosettes
Highest points of individual entry
from champion classes 1 & 5
- Class 7** Granulated Honey
- Class 8** Comb Honey
Pieces, wood sections, plastic rounds or
hogg half sections (see Rule 10)
- Class 9** Cut Comb Honey
3 pieces, approx. 3" x 4" each (see Rule 10)

- Class 10** Chunk Honey
Three (3) 500 gram (375 ml) jars containing one
piece of comb honey and the jar filled with liquid
honey. Comb honey piece should be of a length
to extend from bottom to the top of the jar
- Class 11** Beeswax
Display of producer's own pure beeswax. 812A
(Amateur Beekeeper): minimum 1lb, maximum
3 lbs. 1 block per exhibit. 812P (Professional
Beekeeper): minimum 3lbs, maximum 6 lbs. 1
block per exhibit
- Class 12** Beeswax – Candles
Six (6) candles hand dipped, 12 inches (30cm)
long, 3/4–7/8 inches (2cm) in diameter,
measured from 2 1/2 inches (6.35 cm) from
bottom of candle, either single or doubles.
Finishing detail – last drip left on candle.
Made of producer's own pure beeswax.

Ribbons will be awarded to 10th place in both sections.

MEAD CLASSES

- Class 13** Mead, dry
3 glass bottles of dry mead
- Class 14** Mead, sweet
3 glass bottles of sweet mead
- Class 15** Mead made with fruit juices
3 glass bottles (Melomel, Cyser & Pyment)
- Class 16** Mead, sparkling, made with
or without fruit juices
3 glass champagne-type bottles
- Class 17** Honey Beer
Light to medium bodied ale or lager using honey
as 15-30% of fermentables. 3 brown glass bottles
- Class 18** Braggot
Medium to strong ale using honey as
35–65% of fermentables.
3 brown glass bottles

MEAD CLASSES RULES AND REGULATIONS

1. Three bottles must be submitted for judging. Ingredients should be listed on the entry form.
2. All meads/beers should have been made by the competitor by the process of fermentation. The following classes must be accompanied by a 3"x5" card, with the competitors number on it, describing the type of fruit used: Melomel, Cyser, Pymment, Sparkling Mead.
3. Still meads should be in clear (not frosted), colourless (not tinted), Wine bottles of approximately 750 ml capacity. Beers should be in plain, unmarked, brown glass, 354 ml capped beer bottles. Sparkling meads must be in champagne type bottles.
4. Natural cork stoppers are preferred for mead entries but screw top wine bottles or plastic corks may be used for Dry & Sweet Meads, Melomels, Cysers or Pymments. Corks may be straight cork or flanged and machine or hand applied. Straight corks should be seated $\frac{1}{8}$ " below the top of the bottle.
5. Entries must not have any identifying labels/markings on the bottle. Mead bottles should be filled so that when the cork is pushed right home, the air space is between $\frac{3}{4}$ " & 1" in depth. Sparkling meads should have an air space of 1" to 1- $\frac{1}{4}$ ". Beer bottles should be filled so the air space is between 1" and $\frac{3}{4}$ " below the cap.

Points will be awarded as follows:

CRITERIA	STILL MEADS	SPARKING MEADS	HONEY BEER	BRAGGOT
Clarity, Colour	10	10	10	10
Flavour, body balance	50	40	40	40
Aroma, balance	20	20	20	20
Bottle	10	10	10	10
Bottle cork closure	10	10	10	10
Carbonation	-	10	10	10
TOTAL	100	100	100	100

SPECIALS

Canadian Honey Council Trophy

A silver tray will be presented for the Grand Champion Liquid Honey in Section 812P (Class 6).

Canadian Honey Council Challenge Trophy

A Challenge Trophy and silver tray donated by The Canadian Honey Council is offered for the Champion Granulated Honey in Section 812P (Class 7). The winner will also receive a Champion rosette.

Lorna Robinson Trophy

Presented to the exhibitor winning the highest number of points in the White Honey Section 812P, Class 1. The exhibitor will be awarded a rosette. Donated by the Robinson Family & The Toronto District Beekeepers' Association.

Toronto District Beekeepers' Association Trophy

A trophy donated by the Toronto District Beekeepers' Association is offered for the "Best Display of Honey & Beeswax".

Dominion & Grimm Award (Perpetual)

A gift certificate will be awarded to the exhibitor with the highest number of points in Section 812P in classes 1-4, 10 and 11.

Premier Exhibitor Award – Professional

Presented by The Royal Agricultural Winter Fair to the exhibitor with the highest number of points in the Honey Sections 812P, Classes 1-4 and 7 will be declared the Premier Exhibitor, and the exhibitor with the second highest number of points will be considered the Reserve Premier Exhibitor. Points will be awarded to each exhibitor as follows:

1 st	2 nd	3 rd	4 th	5 th
5	4	3	2	1

Premier Exhibitor 812P

Rosette

Premier Exhibitor Award - Amateur

Presented by The Royal Agricultural Winter Fair to the exhibitor with the highest number of points in 812A classes 1-4 and 7. Points will be awarded to each exhibitor as follows:

1 st	2 nd	3 rd	4 th	5 th
5	4	3	2	1

Premier Exhibitor 812A

Rosette

ROYAL WINTER FAIR COVID-19 STATEMENT

The Royal Agricultural Winter Fair continues to closely monitor the COVID-19 (Coronavirus) pandemic. The health and safety of our staff, exhibitors, partners and the community at large are our top priorities, and we will adhere to all recommendations put forward by the government and health officials.

Staff work to ensure that all of our competitions meet the current regulations of the City of Toronto and the Government of Ontario.