

# Honey & Mead Competition 2018



**Enter the OBA's Honey & Mead Competition and win cash! And bragging rights!**

The honey and mead competition and judging will be held at the fall meeting of the Ontario Beekeepers' Association, which this year includes our special guests from the Canadian Association of Professional Apiculturists (CAPA) and the Canadian Honey Council (CHC).

**Prizes**

In each category, a cash prize is offered:



**First: \$50**

**Second: \$20**

**Third: \$10**

In addition, **Best of Show** and **Black Jar Honey** winners take home **\$50** and a lot of glory.

**Winners will be announced at the Buzz Banquet** on Friday night. **Best of Show** entries will be auctioned at the Buzz Banquet Silent Auction, which supports OBA's Tech-Transfer Program. All other entries are returned to the entrant and may be picked up during the Conference at the OBA's Registration Desk Friday afternoon or Saturday.

By entering the competition, entrants agree to participate in any promotional activities, without additional payment or permission, and to have their names and photographs published.

**Who Can Enter?**

As this is a joint meeting, the competition is open to all current members of the OBA, of any Canadian provincial beekeepers' association, CAPA or CHC.

Mead and honey entries shall be the product of the entrant and produced in Canada in 2018. Entrants may enter as many categories as they like, however only one entry per category per member is permitted.

Please read the rules and judging criteria carefully.

**Categories**

Liquid Extracted Honey	Mead
1. White	1. Sweet
2. Golden	2. Semi-sweet
3. Amber	3. Dry
4. Dark	
5. Black Jar	

**Entry Fee**

**\$5\*/category**, payable in cash at the Conference when entries are submitted (along with the Entry Form).

\*includes HST.

**Entries Due**

**By Friday, November 16, 2018 by 9:30 am.** Entries may be dropped off Thursday evening. Judging will occur Friday.

**OBA Annual General Meeting & Conference 2018**

### **LIQUID EXTRACTED HONEY CLASSES**

The 2018 competition will feature four categories of liquid extracted honey: White, Golden, Amber, Dark, as defined in [O.Reg. 119/11](#).

- Submit three samples per category in 500 g (375 ml) glass or plastic jars.
- There shall be no labelling on the jar.
- Plastic or metal lids may be used.

Samples will be judged on the following:

- 1) moisture content (density); entries over 18.6% moisture will be disqualified
- 2) absence of crystals
- 3) cleanliness (absence of dirt, wax, foam, lint or air bubbles)
- 4) flavour (lack of off flavour, such as burned, fermented)
- 5) container appearance (container, lid flaws)
- 6) accuracy and uniformity of filling.

### **Black Jar Category**



Honey entered in the Black Jar competition is judged **ONLY** by the flavour of the honey, not on any other technical aspects.

A single container of any size or shape may be submitted. An entrant may wish to tape over / cover the container to hide the colour of the sample. The sample will be judged solely on flavour; the winner may claim to have the best-tasting honey in the competition!

## MEAD

The 2018 competition will feature three categories of mead: Sweet, Semi-sweet, Dry.

The perceived sweetness is largely a function of the final specific gravity, but other variables, such as the acidity will also have an effect. Roughly, a dry mead will have a final gravity less than 1.010, a semi-sweet mead will fall in the range from 1.010 to 1.025, and a sweet mead will be greater than 1.025.

- Submit one 750 ml bottle, cork or screw top, per category. No labels or other identifying marks, please.

These broad categories allow for various mead styles, noted below. Please include honey variety and carbonation level, as well as fruit, herb, spice, etc. if used in one of the styles below. This information helps the judges know what to expect and look for. Mead is a fermented honey beverage, so honey needs to be expressed in the product in taste and aroma.

**Varietal modifier:** The mead maker should specify the varietal honey (for example, clover or buckwheat). The mead should have some character from the varietal honey, especially if it is traditional mead.

**Carbonation Level (Still/Sparkling) modifier:** Still meads should have little or no carbonation. Some slight carbonation is acceptable. Sparkling meads should have a definite effervescence and tingly mouth-feel. Tiny bubbles are preferable to large bubbles.

**Traditional Mead** – mead made primarily from honey, water and yeast. Honey should be expressed in aroma and flavour. Additives of any type are allowed at sub-threshold levels (spice or fruit character is considered a flaw). The mead should have a neutral acidity-sweetness-tannin balance.

**Melomel** – mead made with fruit. The fruit should be expressed in the aroma, the taste and the colour of the mead. Honey should be expressed in aroma and flavour. There should be a good balance between the honey and the fruit character in both the aroma and taste. On entry form, indicate fruit used. This also includes Cyser (apples) and Pyment (grapes).

**Metheglin** – mead made with spices or herbs. The spices should be expressed in the aroma and flavour of the mead, but usually won't appear in the colour. Honey character should be apparent in the aroma and flavour. There should be a good honey-spice balance in the mead. Metheglins containing more than one spice should also have a good balance between or among the different spices. Often, a blend of spices may give a character greater than the sum of its parts.

**Braggot** – mead made with malted barley or wheat. The majority of the fermentable sugars should come from honey (otherwise it is really more of a honey ale). A braggot should have good malt character in the aroma and flavour. Hop bitterness, flavour and aroma may be present, but are not required. There should be a good balance between the beer aspect and the mead aspect of a braggot, especially with regard to maltiness and bitterness vs. honey character.

*Entries will be accepted at the Fall Meeting until 9:30 am on Friday, November 16<sup>th</sup>, the first day of the Conference. Entries may be submitted in person or by a trusted friend. All submissions must be the product of the entrant. All entrants must be current members of the OBA, any other Canadian provincial beekeeper association, CAPA or CHC. This includes those paying OBA dues on the day of the show. Awards will be announced at the Buzz Banquet on Friday evening.*

*Bring entries to Conference Registration Desk and you will be directed to the Competition Room to complete entry form(s), pay the \$5 cash entry fee per category, and drop off entries.*