



## **SABIO BEECON 2025**

# **SABIO NATIONAL HONEY, MEAD AND BEE PRODUCTS COMPETITION**

**30 May 2025 – 2 June 2025**

**Presented in collaboration with the  
Honey Judges' and Stewards' Guild of South Africa**

**Chief Steward**  
Thabang Nkgau

**Judges**  
Reg Morgan  
Eddy Lear  
Tina Lear  
Elize Lundall-Magnuson  
Kristie Paine (Learner Judge)

**Stewards**  
Ronel Swanepoel  
Sam Mathibe  
Sonica Schulenburg  
Representatives from Gauteng Associations



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## SABIO NATIONAL HONEY, MEAD AND BEE PRODUCTS COMPETITION

World Bee Day 2025 theme: “Bee inspired by nature to nourish us all”

### ENTRIES

Entries close on Wednesday 28 May 2025 17:00. NO LATE ENTRIES WILL BE ACCEPTED.

Entries must be sent to the Chief Steward Thabang Nkgau at [NkgauT@arc.agric.za](mailto:NkgauT@arc.agric.za)

### DELIVERY

Friday 30 May 2025 at the BEECON venue from 08:30 – 12:30

**Hand Delivery of exhibits** is at Centurion Classic Cars Museum and Cor's Diner at 193 Aletta Ave, Celtisdal, Centurion, 0157

**Couriered** entries to be delivered to:

**Reception:** ARC Plant Health and Protection, Moloto Road R573, Roodeplaat, Tshwane, Gauteng by Wednesday 28 May 2025

### STAGING

Friday 30 May 2025 from 08:00.

### JUDGING

Judging for baking and confectionary will take place on Saturday at 14:00 while the rest will be judged on Monday 2 June 2025 from 09:00.

Stewards to be in place an hour before judging takes place

### PRIZE GIVING FUNCTION

SABIO Gala dinner on Wednesday 4 June 2025

### REMOVAL OF EXHIBITS

Removal of exhibits – Friday 6 June 2025 08:00

The guild reserves the right at its sole discretion to remove any product entered for competitions, which are found to not conform to the rules and regulations of published Government Gazette of South Africa.

Exhibitors who cannot collect their exhibits during this time, must please make their own arrangements for someone (excluding committee members or venue management) to collect their goods. Any exhibits not collected will be disposed of. Couriered exhibits must have courier return arranged. Exhibits left at the venue are not SABIO's responsibility to return.

### ENTRY FEES

All classes except for those following will be R 60-00

	Label Class	R 100-00
	Commercial Displays	R300-00
	Didactic display	R 25-00
	Amateur or Apiarian display	R50-00





## GENERAL REGULATION

1.	This competition is run by the Honey Judges and Stewards Guild of South Africa who is a SABIO association member.
2.	An Exhibitor may make more than one entry in a class, on payment of the full entry fee for each entry, provided that each additional entry is each from a different source/apiary. <b>However, they may only receive one prize per class.</b>
	<b>All exhibits</b> other than those entered in the Commercial Display Classes, <b>TO BE THE BONA FIDE PRODUCTS OF THE EXHIBITORS OWN APIARY OR HANDY WORK.</b> Except in the case of granulated honey, creamed honey, wax and mead, all produce should have been produced within the 12 months preceding the Competition. Artistic entries may be entered by any member of the public and of any age, provided the artwork is related to the theme of the competition.
3.	All entries must be exhibited in the containers specified by the category. <b>Three (3) Jars of honey are to be in the standard Consul Honey Jar 500g.</b> The Jar must be filled to the ring in the jar immediately below the screw threads, as illustrated at the end of the schedule. Jars must be clean and tidy, sealed with the standard Gold caps/lids. Labels may not be affixed.  In the chunk honey classes, the chunk must be in one piece.  Entries with markings (clearly made, as a way to identify an entry) on bottles or lids will be disqualified.  Apart from honey entries, fancy jars may be used in all other classes.
4.	Two (2) Comb exhibits must be in an airtight transparent punnet, in which the comb sits as close to the sides as possible.
5.	Two (2) Mead bottles are required: Unless otherwise indicated all non-petillant mead is to be placed in a 750 ml bottle type BN1440F with a "T" cork. These are available from SAMMA at <a href="mailto:info@samead.co.za">info@samead.co.za</a> .  Brewed mead to be supplied in a capped, tinted bottle of 440ml.  Sparkling mead to be entered in its relevant 750ml bottle.  Saxulmel Liqueur may be entered in two (2) 500 ml Square bottles. All other varieties of liqueur are to be entered in the standard BN1440F 750ml bottle.
6.	Frames in class 9 and N23 must be Shallow Super Frames suitable for extraction
7.	Exhibitors of wax should aim at securing <b>uniform</b> colour for the whole exhibit. Wax must not be labelled (or identification marks on the bottom). Any markings will lead to disqualification. May be delivered in a sealed transparent plastic bag. Wax blocks looks better if they are polished. Be careful not to wrap the wax block in bubble wrap – the bubble markings show
10.	All comb honey exhibits must be in bee proof containers or wrapped with "Cling wrap" and transported in suitable containers to avoid damage to the combs.  The Comb should fit the whole frame and the frame cleaned of all propolis and wax debris. The DALRRD number (if on the frame) will be covered by the CS.
11.	The Chief Steward is the only person an exhibitor may converse with relating to their exhibit.
12.	It is the Judges prerogative to move any entry to a more suitable class or category, without prejudice to the entry.

	<p>Should Select honey class not attract sufficient entries no position will be indicated, but a card with Very Highly commended or Highly commended will be awarded to an exhibit that solicits over 95%.</p> <p>Select honeys are judged according to a benchmark indicating its true characteristics</p>
<b>13.</b>	Judging by points according to the Guild's protocol will be used.
<b>14.</b>	Display classes will only be awarded first prize if more than 3 exhibits in the class have been entered or unanimity between judges, chief steward and chairman is reached.
<b>15.</b>	No polishing or adjustment of bottles inside the hall on staging day will be permitted. Brand or identification marks on frames, must be covered with masking tape.
<b>16.</b>	Prizes will be awarded where: - i) There are more than 3(three) entries. li) The exhibits attain the following standards of excellence:
	<p><b>HONEY AND WAX CLASSES:</b></p> <p>For a 1st Prize .....95 points or over</p> <p>For a 2nd Prize.....93 points or over</p> <p>For a 3rd Prize.....90 points or over</p> <p>and no Trophy will be awarded except for a First Prize.</p>
	<p><b>MEAD CLASS:</b></p> <p>For a 1st Prize.....93 points or over</p> <p>For a 2nd Prize.....90 points or over</p> <p>For a 3rd Prize.....87 points or over</p>
	<p><b>PICTORIAL, PHOTOS AND ARTISTIC CLASSES:</b></p> <p>For a 1st Prize.....90 points or over</p> <p>For a 2nd Prize.....80 points or over</p> <p>For a 3rd Prize.....75 points or over</p>
	<p><b>LABEL CLASS:</b></p> <p>For a 1st Prize.....95 points or over</p> <p>For a 2nd Prize.....90 points or over</p> <p>For a 3rd Prize.....85 points or over</p> <p>I) The judges' decision will be final.</p> <p>II) Up to 10 points will be deducted for each violation of the Honey Standard Regulations.</p>
<b>17</b>	<p><b>MEDALS AND PRIZE MONEY</b></p> <p>Gold, silver and bronze medals will be presented.</p> <p>Cash prizes &amp; Trophies will be given to:</p> <ul style="list-style-type: none"> <li>• Best Bottle of Honey on Show – R1,000.00</li> <li>• Best Bottle of Mead on Show – R1,000.00</li> <li>• Best Value Added Product on Show – R1,000.00</li> <li>• Overall Top Scorer (all classes) – R2,000.00.</li> </ul>

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OPEN CLASSES	
<b>Classes 1-7:</b> Three (3) x 500g CONSOL type jars, with golden lids	
<b>CLASS 1</b>	<b>LIQUID HONEY</b>
<b>Cat 1</b>	Light
<b>Cat 2</b>	Medium
<b>Cat 3</b>	Dark
<b>CLASS 2</b>	<b>EUCALYPTUS HONEY</b> This class should only be used if the Eucalyptus type is not known for a Select Honey.
<b>Cat 1</b>	Light
<b>Cat 2</b>	Medium
<b>Cat 3</b>	Dark
<b>CLASS 3</b>	<b>FYNBOS HONEY</b> This class refers to wild flowers of the Cape.
<b>Cat 1</b>	Light
<b>Cat 2</b>	Medium
<b>Cat 3</b>	Dark
<b>CLASS 4</b>	<b>SELECT LIQUID HONEY</b> This Class is a monoflora honey group. If tested, there should be at least 80% of the claimed floral product. It should be fresh and not older than 3 months after harvesting. Fruit juice derived product is not permissible (as per international law).
<b>Cat 1</b>	Orange Blossom Honey.
<b>Cat 2</b>	<i>Corymbia ficifolia</i> (Red flowering gum) Honey
<b>Cat 3</b>	<i>E. sideroxylin</i> (Black Iron Bark) Honey
<b>Cat 4</b>	<i>E. cladocalyx</i> (Sugar Gum) Honey
<b>Cat 5</b>	<i>E. globulus</i> (Blue gum) Honey
<b>Cat 6</b>	<i>E. camaldulensis</i> (River red gum)
<b>Cat 7</b>	<i>E. grandis</i> (Saligna gum) Honey
<b>Cat 8</b>	<i>Faurea saligna</i> (Boekenhout) Honey
<b>Cat 9</b>	Macadamia Honey.
<b>Cat 10</b>	<i>Ziziphus mucronata</i> (Buffalo Thorn) Honey.
<b>Cat 11</b>	Kidney Bean Honey.
<b>Cat 12</b>	<i>Scenecio inaequidens</i> (SA Ragwort) Honey
<b>Cat 13</b>	<i>Lalandula angustifolia</i> (English lavender)
<b>Cat 14</b>	<i>Scutia myrtina</i> (Drogie)
<b>Cat 15</b>	<i>Jacaranda mimosifolia</i> – (Jacaranda)



<b>Cat 16</b>	Other _____
<b>CLASS 5</b>	<b>GRANULATED HONEY</b>
<b>Cat 1</b>	Light
<b>Cat 2</b>	Medium
<b>CLASS 6</b>	<b>SOFT SET HONEY</b>
<b>Cat 1</b>	Light
<b>Cat 2</b>	Medium
<b>CLASS 7</b>	<b>CREAMED HONEY</b> (Honey which has been mechanically manipulated into a soft flowable product.)
<b>Cat 1</b>	Creamed Honey.
<b>CLASS 8</b>	<b>CHUNK HONEY</b>
<b>Cat 1</b>	Light - Cut Comb
<b>Cat 2</b>	Medium - Cut Comb
<b>Cat 3</b>	Light - Drawn in bottle by bees
<b>Cat 4</b>	Medium - Drawn in bottle by bees
<b>CLASS 9</b>	<b>COMB HONEY EXHIBITS</b>
<b>Cat 1</b>	Punnets /plastic trays containing <b>Cut Comb Honey</b> with a minimum area of 80 cm <sup>2</sup> / mass of ~200g.
<b>Cat 2</b>	<b>Mini Frames Honey</b> with suitable transparent covering.
<b>Cat 3</b>	<b>One (1) Standard Super Frame Honey</b> for Extracting.
<b>CLASS 10</b>	<b>HONEY CUISINE &amp; BAKING</b> <b>Ingredients must be stipulated</b>
<b>Cat 1</b>	Two (2) 250ml bottle <b>Honey based sauces</b>
<b>Cat 2</b>	Two (2) 500ml honey bottle <b>Honey based preserve</b>
<b>Cat 3</b>	Two (2) 500ml honey bottle <b>Honey based marmalade</b>
<b>Cat 4</b>	<b>Cake</b> 250mm diameter by maximum, 50mm high on sides. Displayed on a disposable cake board (wrapped cardboard) with a domed see-through covering.(example last page)
<b>Cat 5</b>	<b>Fruit cake</b> 250mm diameter by maximum, 50mm high on sides. Displayed on a disposable cake board (wrapped cardboard) with a domed see-through covering.(example last page)
<b>Cat 6</b>	<b>Decorated cakes</b> cake size to be 250mm diameter by maximum, 50mm high on sides, but icing to be overlapping. Displayed on a disposable cake board (wrapped cardboard) with a domed see-through covering.(example last page)
<b>Cat7</b>	<b>Honey Cake.</b> Exhibits must be made to this recipe. 200 ml clear honey, 25 g butter or margarine, 175 g 100% wholemeal flour, pinch of salt, 2½ ml mixed spice, 1¼ ml ground nutmeg, 1¼ ml cinnamon, 1 egg or egg replacement, 3¾ ml bicarbonate of soda, 45ml milk 3 tablespoons flaked almonds. Heat the honey and butter together until the butter has melted. Remove from heat, beat in the flour, salt, spices and egg. Blend the bicarbonate of soda and milk together and stir into the mixture. Turn the mixture into a 230 mm greased sandwich tin. Sprinkle the surface with flaked almonds and bake in the oven at

	180° C for 25 – 30 minutes, until golden and firm to the touch. Cool slightly before turning out on to a wire tray. Displayed on a disposable cake board (wrapped cardboard) with a domed see-through covering.(example last page)
<b>Cat 8</b>	<b>6 x Honey based Biscuits.</b> (in a suitable disposable container)
<b>CLASS 11</b>	<b>CONFECTIONARY</b>
<b>Cat 1</b>	<b>Honey based sweets</b> 120-150g (in a suitable box with transparent lid), minimum 6 pieces
<b>Cat 2</b>	<b>Honey based chocolates</b> 120-150g (in a suitable box with transparent lid), minimum 6 pieces
<b>Cat 3</b>	<b>Health bar</b> 40-60g (in a suitable box with transparent lid), minimum 3 bars
<b>CLASS 12</b>	<b>HONEY &amp; BEESWAX PRODUCTS</b> (All Ingredients must be listed)
<b>Cat 1</b>	One (1) x 500ml clear bottles <b>honey tonic</b>
<b>Cat 2</b>	Cosmetics – <b>hand and body soap</b>
<b>Cat 3</b>	Cosmetics – <b>lip balm</b>
<b>Cat 4</b>	Cosmetics – <b>beard oil / balm</b>
<b>Cat 5</b>	Cosmetics – <b>mosquito repellent</b>
<b>Cat 6</b>	Beeswax <b>leather and furniture polish</b>
<b>Cat 7</b>	<b>Other</b> – give details
<b>CLASS 13</b>	<b>BEES WAX BLOCKS</b> May be displayed in a sealed plastic bag. Must be from Exhibitor's own bees. No markings or finger prints on exhibit.
<b>Cat 1</b>	Unpatterned exhibit of <b>Light</b> (in Plain Blocks of NOT less than 1 kg each, minimum height 50mm).
<b>Cat 2</b>	Unpatterned exhibit of <b>Medium</b> (in Plain Blocks of NOT less than 1 kg each, minimum height 50mm).).
<b>CLASS 14</b>	<b>MODELLED BEESWAX</b>
<b>Cat 1</b>	Exhibit of Beeswax, Cast,(min. mass of 500 g) to any artistic design, using beeswax only
<b>Cat 2</b>	Exhibit of Beeswax moulded and hand manipulated to an original design. Minimum mass of combined wax 500g.
<b>CLASS 15</b>	<b>BEESWAX CANDLES</b> All candles should be fitted with a good wick. One of the candles will be lit to determine its lighting ability, for up to an hour. If there are enough entries in this class, split the class into the different categories recognised by the judges. Dimensions of candle's length and diameter is crucial for judging.
<b>Cat 1</b>	<b>Poured moulded candles</b> – 2 candles no less than 150g/candle
<b>Cat 2</b>	<b>Dipped candles</b> – 2 candles no less than 80g/candle with a minimum diameter of 20 mm
<b>Cat 3</b>	<b>Hand moulded candles</b> – 2 candles no less than 150g/candle
<b>Cat 4</b>	<b>Rolled candles</b> – 4 candles no less than 50g/candle with a minimum diameter of 25 mm

Both candles exhibited in its category must be identical. The wick must be suitable for the size of the candle and ignitable. Deformities after ignition would also result with loss of points. The candles must be made of pure beeswax. Any impurities detected will solicit loss of points

**CLASS 16 HONEY BEVERAGES**

Two (2) x 400 – 1 litre clear bottles Soft Drink.

**Cat 1**

- 1a** Ginger beer
- 1b** Kombucha
- 1c** Tonics with honey
- 1d** Cordials with honey

**CLASS 17 MEAD**

Two (2) x 750 ml bottle type BN1440F with a “T” cork (General regulations nr 5)

**Cat 1 Traditional Mead.**

- 1a** Dry
- 1b** Semi Sweet
- 1c** Sweet

**Cat 2 Metheglyn.**

- 2a** Dry
- 2b** Semi Sweet
- 2c** Sweet

**Cat 3 Hippocras.**

- 3a** Dry
- 3b** Semi-Sweet
- 3c** Sweet

**Cat 4 Melomel**

- 4a** Dry
- 4b** Semi sweet
- 4c** Sweet
- 4d** Cyser - still
- 4e** Bilbemel
- 4f** Pyment
- 4g** Morat
- 4h** Viking blood
- 4i** Perry - still

**Cat 5 Speciality Mead**

- 5a** Weirdomel
- 5b** Floramel
- 5c** Coffeamel
- 5d** Bochet
- 5e** Acerglyn
- 5f** Capsicumel

<b>Cat 6</b>	<b>Fortified Mead. 18 – 25% ABV</b>
<b>6a</b>	Amormel
<b>6b</b>	Faveomel
<b>6c</b>	Fructusmel
<b>Cat 7</b>	<b>Honey Liqueur 30 - 40% ABV</b>
<b>7a</b>	Saxumel Honey Liqueur
<b>7b</b>	Whiskey Honey Liqueur
<b>7c</b>	Gin Honey Liqueur
<b>7d</b>	Vodka Honey Liqueur
<b>7e</b>	Brandy Honey Liqueur
<b>Cat 8</b>	<b>Low alcohol mead ~6% ABV</b> <i>The steward serving must have instructions on how to chill product</i>
<b>8a</b>	Beer Mead 2x 440 ml capped, tinted bottle
<b>8b</b>	Cyser - petillant
<b>8c</b>	Perry - petillant
<b>8d</b>	Session Mead
<b>8e</b>	Braggot
<b>Cat 9</b>	Sparkling Mead. (Sparkling mead to be entered in its relevant 750ml bottle)
<b>Cat 10</b>	<b>African Traditional Mead</b> (ingredients to be declared)
<b>Cat 11</b>	Melegar (mead vinegar)

GENERAL REGULATIONS FOR MEAD	
	<b>All exhibits, TO BE THE BONA FIDE PRODUCTS OF THE EXHIBITOR'S OWN MEADERY.</b>
	<b>All entries</b> entered to declare if chemicals or preservatives in all entries are used.
	<b>Soft drinks,</b> Must contain honey as the only sweetener. Only natural ingredients may be used, with no chemicals or artificial flavourings.
1.	<b>Appearance:</b> shall be clear, brilliant, never dull. It should give a first impression of cleanliness and brilliance.
2.	<b>Bouquet:</b> above all shall be pronounced. The bouquet should provide a distinct aroma and will determine the overall impression of the mead.
3.	<b>Taste:</b> the most important facet of the mead. This will be judged on body, depth of flavour, complexity, balance - that is how well the floral flavour, acidity, alcohol, tannin, sweetness etc., combine and harmonise. There shall be no sign of oxidation in the mead.
4.	<b>After-taste:</b> is important too: Mead shall not leave a vague alcoholic sensation. The flavours and scents should linger, and the longer the better. The aroma of the mead shall envelope you for a minute or more after swallowing.

5.	<b>Traditional Mead:</b> A traditional mead may only be made with honey, water, yeast and nutrient. If the honey required acid balancing; lemon juice or tartaric acid may be added. There shall be no other additives added and points will be deducted by judge if it is perceived.
6	<b>"All hive"</b> mead with no flavourings may also be entered in the traditional mead Traditional Class, but it should be noted as such as it has a taste of its own.
7	<b>Dry Mead:</b> Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
8	<b>Semi-Sweet Mead:</b> Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
9	<b>Sweet Mead:</b> Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
10.	<b>Melomel:</b> is mead with a mixture of fruit and does not have more than a 50% fruit pulp combination. Type of fruit to be declared.
10.1	<b>Cyser:</b> Is a melomel with only apple added to it. May not have more than a 50% fruit pulp combination
10.2	<b>Pyment:</b> Is a melomel with only grape added to it. May not have more than a 50% fruit pulp combination
10.3	<b>Morat:</b> Is a melomel with only Mulberries added to it. May not have more than a 50% fruit pulp combination
10.4	<b>Viking Blood:</b> Is a melomel with only Cherries added to it. May not have more than a 50% fruit pulp combination
10.5	<b>Bilbemel:</b> Is a melomel with Berries (maybe a combination of blueberry, strawberry, blackberry, etc.) added to it. May not have more than a 50% fruit pulp combination
11.	<b>Metheglyn:</b> is spiced mead. Spices being powder derived from crushing of seed etc. Type of spice to be declared.
12.	<b>Hippocras:</b> is herbal and spiced mead. Herbs being leaves etc. Type of herb and spice to be declared.
13.	<b>Speciality Mead:</b> is a mead that may have a mixture of various ingredients and does not have more than a 50% fruit pulp combination. Type of speciality to be declared. (Weirdomel [nuts, vegetable type, etc.], Session mead [main ingredient], Capsicumel, Rhodomel, Morat, Bochet, etc..)
14.1	<b>Floramel</b> Is a mead which has plant petal added during fermentation process. It may also have a fruit that enhances the taste. Must be furnished with a removable label listing ingredients.
14.2	<b>Bochet:</b> Is a speciality mead where the honey has been Caramelised.
14.3	<b>Capsicumel:</b> 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.
14.4	<b>Weirdomel:</b> Is a speciality mead which has nuts, vegetables, etc. added to it. The flavourings should be declared. Must be furnished with a removable label listing ingredients.
14.5	<b>Coffeamel:</b> Is a speciality mead which has been fermented with coffee.
14.6	<b>Rhodomel:</b> Is a specialty mead which has rose petal or rose hips added during fermentation process. It may also have a fruit that enhances the taste. Must be furnished with a removable label listing ingredients.
14.7	<b>Acerglyn:</b> Is a speciality mead which has been fermented with maple syrup not exceeding 45% combination.

16.	<b>Sparkling Mead:</b> All three mead types (Dry, Semi-Sweet or Sweet) may be entered and shall have their relevant residual sugar level. A ribbon of the appropriate colour (ref to shrink capsule colour) shall be attached to the neck under the aluminium foil.
17	<b>Beer Mead:</b> This is a honey mead made exclusively with honey and hops. No grain added. The alcohol content of the product shall not exceed 7%.
18	<b>Braggot:</b> This is a mead with the addition of grain added. The alcohol content of the product shall not exceed 7%.
19	<b>Fortified Meads</b> should have the following plastic shrink caps for their identification Amormel – Gold, Faveomel – white and Fructusmel green.
19.1	<b>Fortified Mead – Amormel:</b> shall be a sack mead, fortified with saxumel to an alcohol content of not more than 25% ABV. <b>Fortified Mead – Faveomel:</b> shall be a sack mead, fortified with rum or vodka to an alcohol content of not more than 25% ABV. <b>Fortified Mead – Fructusmel:</b> shall be a sack mead, fortified with brandy to an alcohol content of not more than 25% ABV.
19.2	
19.3	
20.	<b>African Traditional Mead</b> (specify the unique ingredients)
21	<b>Melegar/Karimel</b> is a mead vinegar
22.	<b>Shrink Capsules:</b> The following plastic shrink capsules shall be used to identify the mead class. (Shrink Capsules can be obtained from SAMMA [info@samead.co.za]) as a suitable cover over the closure of the colour required is to be used: <b>White/Cream</b> – Dry, <b>Red/Burgandy</b> – Semi-sweet, <b>Gold</b> – Sweet, Melomel, Metheglyn or Hippocras: As above Speciality mead to have a <b>Green</b> capsule and have a minimum of 20 grams of residual sugar. Sparkling mead to have a <b>Gold aluminium foil</b> , Liqueurs to have a suitable shrink capsule. Fortified meads to have a <b>black</b> shrink capsule. African Traditional meads to have <b>Blue</b> capsule.
	Melegar to have a <b>black</b> capsule
<b>Class 18</b>	<b>LABEL AND PACKAGING DESIGN</b>
<b>Cat 1</b>	The label should be designed in such a way that: <ul style="list-style-type: none"> <li>The design and colour combination will have the maximum amount of shelf appeal, which in these classes is of paramount importance bearing in mind that the consumer would choose the container on visual presentation.</li> <li>Other Apiarian products (i.e. wax candles, propolis, mead, etc.), which is labelled may be entered.</li> </ul>
<b>Cat 2</b>	Gift Pack: Novel packaging of and assortment of honey/mead/wax of 3/5/7 items in a pack.
<b>RULES OF LABEL / PACKAGING CLASS:</b>	

Two (2) containers all displaying the same label must be submitted for competition.	
One container must contain the honey or the appropriate product even though the honey / product itself is not judged for the competition.	
<b>CLASS 19</b>	<b>Non-Commercial novelty equipment</b>
<b>Cat 1</b>	Novelty invention – an invention or improved upon piece of equipment, which makes an aspect of beekeeping more efficient. A full description of the item in written form must accompany the exhibit. Elaborate how beneficial it is, etc..
<b>CLASS 20</b>	<b>PHOTOGRAPHS, ARTWORK, PAINTINGS, CREATIVE WRITING &amp; USEFULL ARTICLES</b>
	<b>RULES FOR PICTURES</b>
<b>1.</b>	Entries shall be original and not previously displayed or entered for competition. AI generated products are not permitted and will be disqualified.
<b>2.</b>	All entries in class 20 must be original and not Internet copies.
<b>Cat 1</b>	Single Photo A4 size presented on A4 or 8'x10' photo paper and placed in a plastic pocket/sleeve depicting bees and beekeeping in line with the theme.
<b>Cat 2</b>	Painting depicting beekeeping. Maximum size 400mm X 400mm on any suitable medium.
<b>Cat 3</b>	Poster / Calendar – creative design, size minimum A3, maximum A2
<b>Cat 4</b>	Video depicting beekeeping, minimum 3 minutes & maximum 10 minutes duration on a suitable USB flash drive. Use MP4 format
<b>Cat 5</b>	Wax Wraps (2 identical pieces)
	<b>RULES FOR WRITING</b>
	Writing required planning and coherence. Know the objectives of your writing. Plan a striking introduction, climax and conclusion. Spelling and syntax errors should be avoided.
	Number of words: 400-800 words (indicate the number of words at the end)
<b>Cat 6</b>	Creative writing – Essay or Story: write an essay or short story to fit the theme of <i><u>Bee inspired by nature to nourish us all.</u></i> Give your essay / story a title.
<b>CLASS 21</b>	<b>DISPLAYS</b>
<b>Cat 1</b>	Apiarian Display of Apiary products, e.g. extracted honey in jars, honey in the comb and beeswax.
<b>Cat 2</b>	Didactic (educational/informative) display: A clear concise display using posters and script describing a facet of Apiculture, neatly displayed.
<b>Cat 3</b>	Commercial Display – Hive/s - statement giving details of unique features for consideration to be available for judge's consideration.
<b>Cat 4</b>	Composite (Shop Front) Display of apiary products and appliances.
<b>Cat 5</b>	Bee-Creative. Wire models, pillows, rugs, paper mâché, paper models, etc. depicting bees and/or beekeeping.

	<b><u>NOVICE/EMERGING CLASSES</u></b>
	Rules for Novice/Emerging Class
<b>1.</b>	The entrant shall not have attained a prize in the first three positions, nor above 95%, in any Class at any show previously.
<b>2.</b>	The exhibits will be judged according to the regulations mentioned aforehand and in the same manner as open classes.
<b>CLASS N22</b>	<b>LIQUID HONEY</b>
<b>Cat 1</b>	Light
<b>Cat 2</b>	Medium
<b>Cat 3</b>	Dark
<b>CLASS N23</b>	<b>COMB HONEY EXHIBITS</b>
<b>Cat 1</b>	Punnets /plastic trays containing <b>Cut Comb Honey</b> with a minimum area of 80 cm <sup>2</sup> / mass of ~200g.
<b>Cat 2</b>	<b>Mini Frames Honey</b> with suitable transparent covering.
<b>Cat 3</b>	<b>One (1) Standard Super Frame Honey</b> for Extracting.
<b>CLASS N24</b>	<b>BEESWAX EXHIBITS</b>
<b>Cat 1</b>	Exhibit of Light (in Plain Blocks of NOT less than 1kg each, minimum height 50mm).
<b>Cat 2</b>	Exhibit of Medium (in Plain Blocks of NOT less than 1kg each, minimum height 50mm).



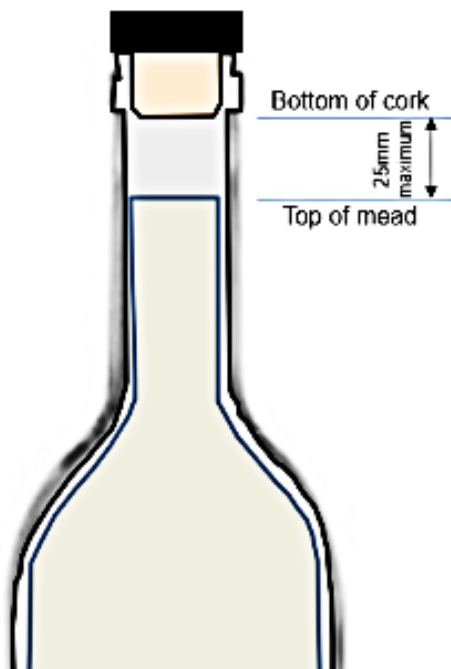


Disposable cake dome

### Example of honey bottle filling position

The correct fill level is between the two lines

### Mead entries:



The Ullage of mead. Between 12 and 25mm



Standard 750ml bottle is: BN1442F