



SABIO NATIONAL HONEY, MEAD AND BEE PRODUCTS COMPETITION

26th June – 1 July 2026

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



Chief Steward
Chris Schoeman

Judges

Reg Morgan, Eddy Lear, Tina Lear,
Elize Lundall-Magnuson

Stewards

Ronel Swanepoel (Assistant Chief Steward), Sonica Schulenburg,
Otshepeng Gaoshubelwe, Sam Mathibe, Mpho Bogatsu,
Kenalemang Mooketsi, Lorraine Mooketsi, Thato Letshufi,
Ongezwa Matomela, Dweba Saneliso.



Theme	The Wonderful World of Beekeeping
Venue	Sun City Resort
Judging done by	The Honey Judges & Stewards Guild of South Africa - Chief Steward: Chris Schoeman
Entry Fees	R60 per entry
Competitors	This competition is open to all beekeepers from across South Africa

ENTRY PROCESS

Step 1: Familiarise yourself with the schedule and the entry form

Read the entire schedule and entry form, paying attention to the rules and regulations of the competition and the criteria for the classes that you want to enter. Queries regarding the competition can be directed to Chief Steward via WhatsApp on 083 679 6316.

Step 2: Submit Entry Form

Entry form and proof of payment to be sent to Chris Schoeman on chris@integralnet.co.za

Closing date for entries: Entry forms are to be submitted by 23rd of June 2026.

Step 3: Delivery of Entry

Hand delivered entries should be delivered to the venue at Sun City on the 25th June 2026. Contact Chris Schoeman on 083 679 6316 when you get close to the gate for directions.

Couriered Delivery address: Integral Networking
41 Giles Street
Robertsham
Johannesburg
2091

For Attention: Chris Schoeman (Honey Competition)
Couriered deliveries to need to reach the collection point at Integral Networking before 12h00 on the 24th June 2026.

Please put a copy of your entry form inside the box with your entries.

Step 4: Judging

Judging: Will take place at Sun City 27th and 28th June 2026. (Closed to the public)

Step 5: Prize giving

Prize Giving: At the venue on 30th June 2026

Removal: Entries may be removed on the 1st of July 2026 after the BEECON event.

Please ensure that you read and understand the General rules and regulations for this competition at the end of this document.

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**CLASS 1
HONEY AND BEESWAX**

Class	Cat	Description
1.1	LIQUID HONEY	
	1	Light
	2	Medium
	3	Dark
1.2	EUCALYPTUS	
	1	Light
	2	Medium
	3	Dark
1.4	SELECT HONEY – MONOFLORAL HONEY (80%)	
	1	Orange Blossom Liquid Honey
	2	Eucalyptus Melliodora (Yellow box) Liquid Honey
	3	Eucalyptus Sideroxylin (Black Iron Bark) Liquid Honey
	4	Eucalyptus Camaldelensis (River Red Gum) Liquid honey
	5	Ziziphus mucronata (Buffalo Thorn) Liquid Honey
	6	Acacia Melifera (Swart Haak) Honey
	7	Kidney Bean Liquid Honey
	8	Other – Please specify
1.5	SELECT GRANULATED MONOFLORAL HONEY	
	1	Aloe Davyana Granulated Honey
	2	Sunflower Granulated Honey
	3	Cosmos Granulated Honey
	4	Other – Please specify
1.6	GRANULATED HONEY	
	1	Light
	2	Medium
1.7	SOFT SET HONEY	
	1	Light
	2	Medium
1.8	CREAMED HONEY	
	1	Creamed honey – Please specify
1.9	CHUNK HONEY	
	1	Light - Cut Comb
	2	Medium - Cut Comb
	3	Light - Drawn in bottle by bees
	4	Medium - Drawn in bottle by bees
1.10	COMB HONEY EXHIBITS	
	1	2 x Punnets /plastic trays containing Cut Comb Honey with a minimum size of 80 cm ² .
	2	2 x Mini Frames Honey with suitable transparent covering.
	3	1 x Standard Super Frame.
Class	Cat	Description
1.11	BEES WAX BLOCKS	
	The shape of the plain block can be rectangular, square, or round, and NOT less than 1.2 kg each with a minimum height of 50mm. The wax must be from the Exhibitor's own bees and should not have any markings, patterns or figure prints from the mould on it.	
	1	Light wax block

	2	Medium wax block
LABEL AND PACKAGING		
1.12	LABEL AND PACKAGING DESIGN	
	1	Two (2) labelled containers displaying the same label (honey bottle / mead bottle / products container) (one filled, one empty) The product won't be judged only the label.
<p>The label should be designed in such a way that 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.</p> <p>Other Apiarian products (i.e. wax candles, propolis, mead, etc.), which is labelled may be entered.</p>		
CLASS 2 MEAD		
Class	Cat	Description
2.1	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.	
	1	Dry - Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
	2	Semi-sweet - Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
	3	Sweet - Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
	4	All hive mead – An “All Hive” mead is a traditional mead made by fermenting all or many of the constituents in a hive. This may include comb, honey, cocoons, brood, wild yeast, fermented pollen, etc.
	5	Traditional Select Mead - A traditional mead only made with mono floral honey, water, yeast and nutrient. There may be no acid balancing; lemon juice or tartaric acid added (Specify the Monofloral honey used)
	5.1	Dry - Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
	5.2	Semi-sweet - Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
	5.3	Sweet - Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
2.2	METHEGLYN Is spiced mead. Spices being powder derived from crushing of seed etc. Type of spice to be declared	
	1	Dry - Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
	2	Semi-sweet - Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
	3	Sweet - Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
2.3	HIPPOCRAS Is a mead which may have herbs and spices added to it. Type of herb and spice to be declared.	
	1	Dry - Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
	2	Semi-sweet - Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
	3	Sweet - Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
2.4	MELOMEL Is mead with a mixture of fruit and does not have more than a 75% fruit pulp combination. Type of fruit to be declared.	

	1	Dry - Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
	2	Semi-sweet - Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
	3	Sweet - Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
	4	Morat - Is a melomel with only Mulberries added to it.
	5	Pyment - Is a melomel with only grape added to it.
	6	Cyser - Is a non-fizzy melomel with only apple added to it.
	7	Viking blood - Is a melomel with only Cherries added to it.
	8	Bilbemel - Is a melomel with Berries (maybe a combination of blueberry, strawberry, blackberry, etc) added to it.
2.5	SPECIALITY MEAD A speciality mead is a mead made with ingredients of a unique type or variety where placement does not fall as a melomel, hippocras or metheglyn. Ingredients must be listed.	
	1	Floramel - Is mead which has plant petals added during fermentation process. It may also have a fruit that enhances the taste. Fruit should not be more than 10% of the honey.
	2	Coffamel - Is mead which has been fermented with coffee.
	3	Bochet - Is mead where the honey has been caramelized by heating it.
	4	Capsicumel - Is mead that has had peppers added to it. The peppers should be declared.
	5	Weirdomel - Is mead which has nuts, vegetables, etc. added to it. The flavourings should be declared.
	6	Acerglyn - Is mead which has been fermented with maple syrup not exceeding 45% combination.
	7	Rhodomel - Is mead which has rose petal or rose hips added during fermentation process.
	8	Mulled mead (Glühwein) The steward serving must have instructions on how to heat and add spices to product.
2.6	FORTIFIED MEAD (18 – 25% ABV)	
	1	Amormel - shall be sweet/ sack mead, fortified with saxumel to an alcohol content of not more than 25% ABV
	2	Faveomel - shall be sweet/ sack mead, fortified with rum or vodka to an alcohol content of not more than 25% ABV
	3	Fructusmel - shall be sweet/ sack mead, fortified with brandy to an alcohol content of not more than 25% ABV.
2.7	HONEY LIQUEUR (30 - 40% ABV)	
	1	Saxumel (Mead Spirit) Liqueur - shall be distilled mead with an alcohol content of at least 43 per cent. After the addition of a monofloral honey shall have an ABV of 30% –40%.
	2	Whiskey Honey Liqueur - Only the addition of a monofloral honey may be used and the product shall have an ABV of 30% – 40%.
	3	Gin Honey Liqueur - Only the addition of a monofloral honey may be used and the product shall have an ABV of 30% – 40%
	4	Vodka Honey Liqueur - Only the addition of a monofloral honey may be used and the product shall have an ABV of 30% – 40%
	5	Brandy Honey Liqueur - Only the addition of a monofloral honey may be used and the product shall have an ABV of 30% – 40%
2.8	LOW ALCOHOL MEAD	

	1	Session mead - Typical of any mead type, except the alcohol content of the product shall not exceed 9%.
	2	Cyser – petillant Apple
	3	Perry – petillant Pear
2.9	BREWED MEAD	
	1	Mead beer - mead made exclusively with honey and hops. No grain added. The alcohol content of the product shall not exceed 7%
	2	Braggot - mead with the addition of grain added. The alcohol content of the product shall not exceed 7%.
2.10	SPARKLING MEAD which has pressure in a container in which the product shall be more than 300 kPa. See the required bottle and closure to use under Regulations for Mead.	
	1	Dry - Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
	2	Semi-sweet - Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
	3	Sweet - Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
2.11	AFRICAN TRADITIONAL MEAD	
	1	Karri/iQhilika - shall be produced by the addition of peeled Trichodiaderma roots
	2	T'ej - shall be produced by the addition of Gesho sticks or other bittering agents, raisins and oak bark. Preferably using wild yeast.
	3	iMpandamel - shall be produced by the addition of edible roots
	4	Khadi - shall be produced by the addition of edible wild berries. Preferably using wild yeast
	5	Vhinya ya vulomba/ vukanyi - shall be produced by the addition of marula fruit. Preferably using wild yeast from the marula.
	6	Gwanishi mead – shall be produced using Spekboom leaves, msobo berries and Buchu tea or honeybush tea
2.12	GREAT MEAD Is any Matured mead that has been aged for more than Ten years	
	1	Dry - Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
	2	Semi-sweet - Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
	3	Sweet - Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
2.13	MELEGAR (Vinegar mead)	
	1	Melegar
CLASS 3		
ARTISTIC AND VALUE-ADDED PRODUCTS (Open Class)		
Class	Cat	Description
3.1	HONEY CUISINE AND BAKING (Must contain Honey. All ingredients must be listed)	
	1	Two (2) 250ml bottle Honey based sauces
	2	Two (2) 500g honey bottle Honey based preserve
	3	Two (2) 500g honey bottle Honey based marmalade
	4	Cake 250mm diameter by maximum, 50mm high on sides. Displayed on silver cake board (wrapped cardboard) with a domed see-through covering.
	5	Fruit cake 250mm diameter by maximum, 50mm high on sides. Displayed on silver cake board (wrapped cardboard) with a domed see-through covering.

	6	Decorated cakes cake size to be 250mm diameter by maximum, 50mm high on sides, but icing to be overlapping. Displayed on silver cake board (wrapped cardboard) with a domed see-through covering. The cake must be decorated in line with the theme of the event.
	7	Honey Cake. Exhibits must be made to the following recipe. 200 ml clear honey, 25 g butter or margarine, 175 g 100% whole meal 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.
	8	6 x Honey based Biscuits. (in a suitable container)
	9	Other – Give details
3.2	CONFECTIONARY (All ingredients must be listed)	
	1	Honey based sweets 120-150g (in a suitable box with transparent lid), minimum 6 pieces
	2	Honey based chocolates 120-150g (in a suitable box with transparent lid), minimum 6 pieces
	3	Honey based health bar 40-60g (in a suitable box with transparent lid, minimum 3 bars)
		Other – Give details
3.3	HONEY BEVERAGES (Ingredients must be listed) 2 x 400ml – 1 L bottles (All ingredients must be listed)	
	1	Ginger beer
	2	Kombucha
	3	Tonics with honey
	4	Cordials with honey
	5	Other – Give details
3.4	HONEY & BEESWAX PRODUCTS (All Ingredients must be listed)	
	1	One (1) x 500ml clear bottles honey tonic
	2	Cosmetics – hand and body soap
	3	Cosmetics – lip balm
	4	Cosmetics – beard oil / balm
	5	Cosmetics – mosquito repellent
	6	Beeswax leather and furniture polish
	7	Other – give details
3.5	MODELLED BEESWAX	
	1	Exhibit of Beeswax, Cast, (min. mass of 500 g) to any artistic design, using beeswax only
	2	Exhibit of Beeswax molded and hand manipulated to an original design. Minimum mass of combined wax 500g.
3.6	BEESWAX CANDLES	
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. Dimensions of candle's length and diameter is important for wick choice and aesthetics. Both candles exhibited in its category must be identical. 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		
	1	Poured molded candles – 2 candles no less than 150 g/candle
	2	Dipped candles – 2 candles no less than 80g/candle with a minimum diameter of 20 mm
	3	Hand molded candles – 2 candles no less than 150g/candle
	4	Rolled candles – 4 candles no less than 50g/candle with a minimum diameter of 25 mm
3.7	GIFT PACKS	
	1	Gift Pack: Novel packaging of and assortment of honey/mead/wax of 3/5/7 items in a pack. The label affixed to the gift pack must comply to regulations.
3.8	NON-COMMERCIAL NOVELTY EQUIPMENT	
	1	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..
3.9	PHOTOGRAPHY / POSTER / PAINTINGS / ARTWORK	
	1	Single Photo depicting bees or beekeeping in line with the theme. Present it on A4 size or 8'x10' photo paper and placed in a complementing frame
	2	Painting depicting beekeeping. Maximum size 400mm X 400mm on any suitable medium.
	3	Poster / Calendar – creative design, size minimum A3, maximum A2
	4	Video depicting beekeeping, minimum 3 minutes & maximum 10 minutes duration on a suitable USB flash drive. Use MP4 format
3.10	NOVELTY ITEMS – Must incorporate the theme of the competition.	
	1	Bees Wax wrap.
	2	Decorated kitchen / bathroom towel.
	3	Decorated item that incorporates the theme of the competition.
	4	Other (describe the use of the item)
3.11	CREATIVE WRITING (STORY / ARTICLE / POETRY) The writing must incorporate the world of bees, honey, mead or related bee information. Delivered entries must be printed on A4 paper with a soft copy supplied on a returnable USB flash drive. Remote entries can be e-mailed to the Chief steward.	
	1	Original story about beekeeping or mead (Between 500 & 1000 words)
	2	Short bee or mead related article (Between 500 & 1000 words)
	3	Poem. Should be bee, beekeeping or mead related (A4 page)
3.12	FLOWER ARRANGEMENTS	
	1	Arrangement depicting beekeeping pollination (plants or flowers that are pollinated)
	2	Arrangement depicting mead making (mead making process – use of mead bottles)
	3	Arrangement depicting honey production and flowers (pieces of bee hive and flowers etc.)
3.13	DISPLAYS	
	1	Apiarian Display of Apiary products, e.g. extracted honey in jars, honey in the comb and beeswax.
	2	Didactic display: A clear concise display using posters and script describing a facet of Apiculture, neatly displayed.
	3	Commercial Display – Hives - statement giving details of unique features for consideration to be available for judge's consideration.
	4	Composite (Shop Front) Display of apiary products and appliances.

	5	Bee-Creative. Wire models, pillows, rugs, paper mâché, paper models, etc. depicting bees and/or beekeeping.
3.14	ART	
	1	Please specify type of art

General rules and regulations for this competition

1	This competition is hosted by SABIO and conducted and judged by the Honey Judges and Stewards Guild of South Africa. The judges' decision will be final.
2	The Chief Steward (CS) is the only person an exhibitor may converse with relating to their exhibit when delivering their entry.
3	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. However, they may only receive one prize per class.
4	All exhibits other than those entered in the Commercial Display Classes, MUST BE THE BONA FIDE PRODUCTS OF THE EXHIBITORS OWN APIARY OR HANDY WORK. 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.
5	All entries must be exhibited in the containers specified by the category. Liquid Honey Three (3) Jars of honey are to be in the standard CONSOL type of Honey Jar (500g). The Jar must be filled into 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. No Labels or identifiable markings may be affixed. Chunk Honey Three (3) honey Jars In the chunk honey classes, the chunk must be in one piece. Cut Comb Two (2) Comb exhibits must be in an airtight transparent punnet, in which the comb sits as close to the sides as possible.
6	Soft set honey. Soft set honey shall be granulated honey with a fine granular texture and like butter, when agitated becomes soft. Creamed Honey shall be granulated honey that has been mechanically worked to give it a soft texture that is able to flow very slowly when bottle is tilted.
7	Apart from honey and mead entries or otherwise stated, fancy jars may be used in all other classes.
8	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 Flange Cork " T-top " These are available from SAMMA at info@samead.co.za .
9	Brewed mead to be supplied in a capped Consol 440ml amber colour craft beer bottle.
10	Sparkling mead to be entered in BN608F 750ml High Pressure Sparkling bottle. These are available from SAMMA at info@samead.co.za .
11	Saxumel Liqueurs may be entered in two (2) 500 ml square or round bottles.
12	All other varieties of liqueur are to be entered in the standard BN1440F 750ml bottle.
13	Entries with markings (clearly made, as a way to identify an entry) on bottles, containers or lids will be disqualified.
14	Frames of honey -- must be Standard Super Frames suitable for extraction

	All 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.
15	Exhibitors of wax should aim at securing uniform colour for the whole exhibit. Wax must not be labelled. May be delivered in a sealed transparent plastic bag. Wax blocks look better if they are polished. Be careful not to wrap wax in bubble wrap – the bubble markings can show
16	Novice entrant: The entrant shall not have attained a prize in the first three positions, nor above 95%, in any Class at any show previously. The exhibits will be judged according to the regulations mentioned and in the same manner as open classes.
17	It is the Judges prerogative to move any entry to a more suitable class or category, without prejudice to the entry.
18	Should Select honey class not attract sufficient entries no position will be indicated, but a card with Very highly commendable will be awarded to an exhibit that solicits over 95%. Select honeys are judged according to a benchmark indicating its true characteristics
19	Judging by points according to the Guild’s protocol will be used.
20	The points received count towards being invited to the annual Honey Judges and Stewards Guild of South Africa’s prestigious Championship competition, later in the year, and towards the requirements for becoming a Honey or Mead Judge, should you be following that path.
21	Prizes will be awarded where: - a) There are more than 3(three) entries. b) The exhibits attain the following standards of excellence:
	HONEY AND WAX CLASSES: For a 1st Prize - 95 points or higher For a 2nd Prize - 93 points or higher For a 3rd Prize - 90 points or higher
	MEAD CLASS: For a 1st Prize - 93 points or higher For a 2nd Prize - 90 points or higher For a 3rd Prize - 87 points or higher
	LABEL CLASS: For a 1st Prize - 95 points or higher For a 2nd Prize - 90 points or higher For a 3rd Prize - 85 points or higher Up to 10 points will be deducted for each violation of the Honey Standard Regulations.
	ARTISITIC AND VALUE ADDITION For a 1st Prize - 90 points or higher For a 2nd Prize - 80 points or higher For a 3rd Prize - 75 points or higher
22	Awards Certificates and Medals will be awarded to 1 st , 2 nd and 3 rd placed entrants per categories when above criteria are met. Floating trophies and special medals will be awarded to overall Class winners

Regulations for Mead Entries

1	All exhibits, TO BE THE BONA FIDE PRODUCTS OF THE EXHIBITOR'S OWN MEADERY.
2	All entries entered to declare if chemicals or preservatives in all entries are used.
3	Soft drinks, Must contain honey as the only sweetener. Only natural ingredients may be used, with no chemicals or artificial flavourings.

4	Judging criteria
4.1	Appearance: shall be clear, brilliant, never dull. It should give a first impression of cleanliness and brilliance.
4.2	Bouquet: above all shall be pronounced. The bouquet should provide a distinct aroma and will determine the overall impression of the mead.
4.3	Taste: 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. Select traditional mead will have the added requirement of emanating from a monofloral honey.
4.4	After-taste: 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	Traditional Mead: may only be made with honey, water, yeast and nutrient. If the honey requires acid balancing, then lemon juice or tartaric acid may be added. No other additives may be added. If detected by the judges, then points will be deducted.
5.1	“All hive” An “All Hive” mead is a traditional mead made by fermenting all or many of the constituents in a hive. This may include comb, honey, cocoons, brood, wild yeast, fermented pollen, etc. This mead may also be entered under the Traditional Mead Class and noted as such. It has a unique taste of its own, and as such may not have any flavourings added
5.2	Select Mead” must be noted as such, including the type of mono floral honey used.
5.3	Dry Mead: Shall have a residual sugar level below 10 g/l. and ABV between 12 & 18%
5.4	Semi-Sweet Mead: Shall have a residual sugar level between 10 g/l and 20 g/l. and ABV between 12 & 18%
5.5	Sweet Mead: Shall have a residual sugar level greater than 20 g/l. and ABV between 12 & 18%
6	Melomel: is mead with a mixture of fruit and does not have more than a 50% fruit pulp combination. Type of fruit to be declared. Melomel mead must be entered under Dry, Semi Sweet or Sweet as explained under section Mead 2.4 1,2 and 3.
6.1	Cyser: Is a melomel with only apple added to it. May not have more than a 50% fruit pulp combination
6.2	Pyment: Is a melomel with only grape added to it. May not have more than a 50% fruit pulp combination
6.3	Morat: Is a melomel with only Mulberries added to it. May not have more than a 50% fruit pulp combination
6.4	Viking Blood: Is a melomel with only Cherries added to it. May not have more than a 50% fruit pulp combination
6.5	Bilbemel: 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
7	Metheglyn: is spiced mead. Spices being powder derived from crushing of seed etc. Type of spice to be declared.
8	Hippocras: is herbal and spiced mead. Herbs being leaves etc. Type of herb and spice to be declared.
9	Speciality Mead: 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.)
9.1	Floramel 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.
9.2	Bochet: Is a speciality mead where the honey has been Caramelised.
9.3	Capsicumel: Is a specialty mead that has had peppers added to it. The peppers should be declared. Must be furnished with a removable label listing ingredients.

9.4	Weirdomel: 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.
9.5	Coffeamel: Is a speciality mead which has been fermented with coffee.
9.6	Rhodomel: Is a speciality 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.
9.7	Acerglyn: Is a speciality mead which has been fermented with maple syrup not exceeding 45% combination.
10	Sparkling Mead: 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.
11	Beer Mead: This is a honey mead made exclusively with honey and hops. No grain added. The alcohol content of the product shall not exceed 7%.
12	Braggot: This is a mead with the addition of grain added. The alcohol content of the product shall not exceed 7%.
13	Fortified Meads
13.1	Fortified Mead – Amormel: shall be a sweet mead, fortified with saxumel to an alcohol content of not more than 25% ABV.
13.2	Fortified Mead – Faveomel: shall be a sweet mead, fortified with rum or vodka to an alcohol content of not more than 25% ABV.
13.3	Fortified Mead – Fructusmel: shall be a sweet mead, fortified with brandy to an alcohol content of not more than 25% ABV.
14	African Traditional Mead
14.1	Karri/iQhilika shall be produced by the addition of peeled Trichodiaderma roots. Eastern Cape tradition
14.2	T’ej shall be produced by the addition of gesho sticks or other bittering agents, raisins and oak bark. Ethiopian tradition
14.3	iMpandamel shall be produced by the addition of edible roots. Zulu tradition
14.4	Khadi shall be produced by the addition of edible wild berries. Tswana tradition
14.5	Vhinya ya vulomba/ vukanyi shall be produced by the addition of marula fruit. Tsonga tradition
14.6	Melegar is a mead vinegar
14.7	Great mead is a mead that is older than 10 years.
15	<p>Shrink Capsules: 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:</p> <p>White/Cream – Dry, Red/Burgandy – Semi-sweet, Gold – Sweet, Melomel, Metheglyn, Hippocras and Great Mead: As above Speciality mead to have a Green capsule and have a minimum of 20 grams of residual sugar. Sparkling mead to have a Gold aluminium foil, Liqueurs to have a Gold shrink capsule. Fortified meads to have a Black shrink capsule. African Traditional meads to have Blue capsule. Melegar to have a Black capsule</p>

Regulations for artistic classes

1	The entry must capture the theme “The wonderful world of beekeeping”
2	The entries must be the entrant’s own work. The use of AI to assist in writing pieces is not permitted.
3	Creative writing - Poetry, essays and stories can be in any of South Africa’s official languages.
4	Do not write your name on your artwork or written piece. Please write your name on a separate paper and hand it in with each of the items you are entering.
5	Written works are to be displayed in a plastic filing sleeve/pocket.

Correct Honey bottle and fill level



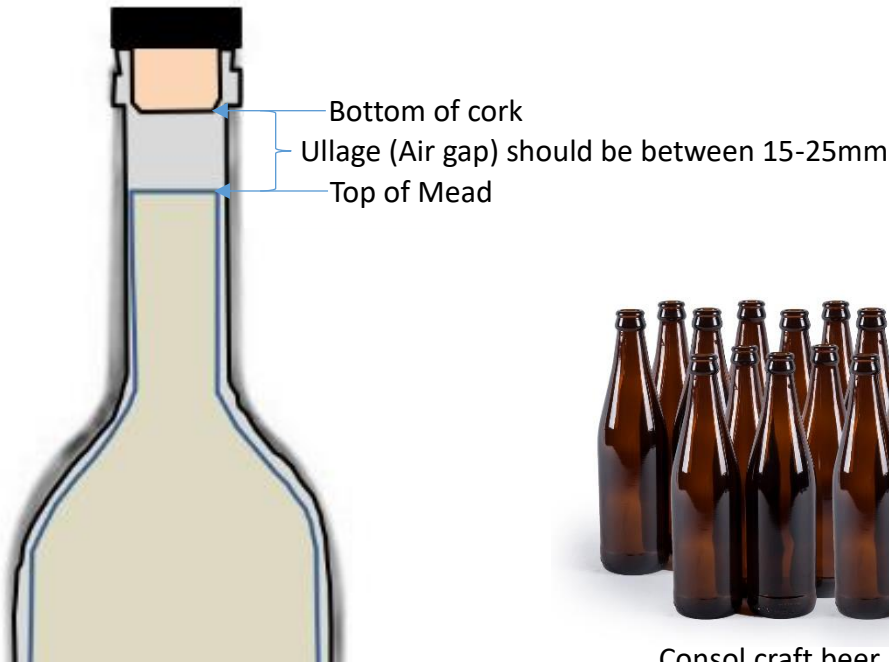
500g CONSOL type Honey bottle.
Fill level as indicated in the diagram.
New gold lid without dents and scratches.
Gold colour may vary – do check them.
There should be no markings on the bottle.
Remove the factory black manufacture date (if any) underneath or on the side of the bottle with alcohol.
Lids won’t be changed by the chief steward before the competition. Allowances for courier spill inside the lids will be made.



352ml Consol Honey Jar = 500g

Correct bottles and fill levels for Mead entries

MEAD BOTTLE TYPES



Consol craft beer bottle – 440ml
to be used for Brewed and low alcohol
pettilant mead class



Flange Cork T-tops



BN608F
750ml
*Sparkling Mead
bottle to be used
for Sparkling mead*



BN1442 F
750ml
*Mead Bottle to be
used for rest of
mead classes*

