

Dept. K – Pomological Department

Building 14A

Rules & Regulations:

1. Entries for Division 1 (Honey and Beeswax) will be received from 2-8 p.m. Tuesday, Sept. 15, 2026 and Wednesday, Sept. 16, 2026.
2. Entries for Divisions 2 - 10 (Fruit and Nuts) will be received from 2-8 p.m. Tuesday, Sept. 15, 2026 and Wednesday, Sept. 16, 2026
3. Entries for Divisions 11 - 13 (Home Brew, Wine, Cider and Mead) will be received 10 a.m. - 2 p.m. Saturday, Sept. 12, 2026 at the Farm and Garden Building.
4. All entries are limited to Frederick County residents, except Division 1 is open to any exhibitor. Special rules apply for Divisions 11, 12, 13 & 14. See rule #1.
5. Exhibitors may purchase a Season Exhibitors Pass for \$12.
6. Exhibitors are not permitted more than one entry of each variety or kind in any of the classes.
7. Exhibitors are allowed **three items** on one ticket in all Divisions.
8. All fruits and nuts will be judged on basis of desirable and standard form, size, and color for the variety, also uniformity of form, size, and color of fruits exhibited. Freedom from damage and blemish caused by insects or disease, also condition of fruit will be given high consideration.
9. Refer to general rules & regulations for additional information.

DIVISION 1 – HONEY AND BEESWAX

Chairperson: Robin Ward

Tim White, President of Frederick County Beekeeping Association

Rules & Regulations:

1. Displays may include pictures and charts, but not bakery products, canned goods or other food related items that could be edible by the public during display. Maximum width of display is 8 feet.
2. All honey and beeswax must be the property of the exhibitor and must have been produced by him/her within a 12-month period prior to entry.
3. All honey exhibited must have been gathered and ripened in a natural way by honeybees.
4. No exhibitor's name or label will be allowed on any entry except Classes 21 and 22.
5. All cut comb honey must be packed in clear cut comb boxes, measuring 4 1/8" x 4 1/8", or in clear round cut comb plastic containers approximately 4" in diameter, and for viewing entire comb portion.
6. A copy of the judge's score sheet will be provided for each entry at the close of the exhibition.
7. Competent judging is conducted. Judges may withhold prizes for insufficient merit and remove from public view any entry or part thereof which, in his/her opinion, discredits the exhibition.
8. A copy of the Standards for Honey Judging in Maryland is available upon request.
9. The exhibitor will select the class. If needed, assistance will be available for selecting the correct class. The superintendent/judge reserves the right to change the class selected, if necessary.
10. All extracted honey will receive equal points on color within the class.

11. Frame of honey must be supported vertically in a sealed rigid display case with transparent windows for viewing entire comb portion.
12. Bee craft includes drawings, paintings, pottery, needlework, batik, carvings, wax moldings depicting honey bees and beekeeping activities, etc.
13. All extracted honey entered in Classes 3-7 must be in standard one pound glass or clear plastic flat-faced standard honey jars.
14. All chunk honey (Class 10) and finely granulated honey (Class 12) must be in standard one pound round honey jars.
15. Pollen will be exhibited in one pound round or standard flat-faced honey jars, either glass or clear plastic jars. All pollen will be dried, one-half pound minimum or to fill line on jar (three jars) cleaned and dust free. Pollen entries may be of the single color or multi-color type but must be three of the same entry.
16. Propolis – two ounce minimum, cleaned and free of wax, honey and debris. Patted flat between wax paper sheets or in a plastic bag.
17. Gift packs must include one or more products of the hive but may also include other items that enhance the appeal or promote the use of hive products. Gift packs should be suitable for personal gift use regardless of commercial applications. The gift pack should be a box, basket, or other suitable container. Labels are permitted on gift packs, Classes 21-22.
18. Mailable gift packs must be prepared and displayed in a container and packing material that is suitable for shipping.
19. Honeybee related photography (Class 25) will be judged strictly on photographic content. Framing is optional but may enhance presentation points. Must arrive ready to hang, equipped with strong picture hanging wire.
20. **Beekeepers entering for the first time only (Class 28), may exhibit honey in one pint glass canning jars or one-pound standard glass or plastic flat-faced honey jars.**
21. Multiple entries per household/family will be allowed in Classes 3-26 and will be scored (judged) independently. However, only the highest ranked entry per household/family may be awarded. A ribbon/premium if other entries would be denied higher ranking due to the multiple entries.

Classes	1 st	2 nd	3 rd	4 th	5 th
1-2	\$45	\$40	\$35	\$30	\$20
3-27	\$8	\$7	\$6	\$5	\$4
28-33	\$8	\$7	\$6		
Best of Show	\$5 – (only classes 3-27) (open to Frederick Co. residents only)				
Reserve Best of Show – Ribbon Only (only classes 3-33) (Open to all exhibitors)					

CLASS

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Display/Educational Exhibit 2. Display/Organizational Club
<i>(name to be identified)</i> 3. White extracted Honey (3) 4. Extra light Amber Extracted Honey (3) 5. Light Amber Extracted Honey (3) 6. Amber Extracted Honey (3) 7. Dark Extracted Honey (3) 8. Square Sec Comb Honey (3) 9. Round Sec Comb Honey (3) 10. Chunk Honey (3) | <ol style="list-style-type: none"> 11. Cut Comb in Plastic Boxes (3) 12. Finely Granulated Honey (3) 13. Frame of Honey (1 in case) 14. Block of Beeswax (min. 1 pound) 15. Fancy Beeswax
<i>(min. ½ pound-single figurine or total collection)</i> 16. Creamed Honey (1) 17. Molded Poured Beeswax Candles
<i>(½ inch waxed wicks, based with final drip – 2 pair)</i> 18. Dipped Beeswax Candles
<i>(joined unwaxed wicks, based with final drip – 2 pair)</i> |
|--|--|

19. Rolled Beeswax Candles
(½ inch trimmed wicks, unwaxed – 2 pair)
20. Honeybee Art and Crafts
(exhibits age 19 and older)
21. Personal Gift Pack *(labels permitted)*
22. Mailable Gift Pack *(labels permitted)*
23. Pollen, dried, clean and dust free
(1 jar)
24. Propolis *(2 oz. min.)*
25. Honeybee Related Photography
(1 per exhibitor)
26. Misc. Honeybee Related Items
(ex. Hand cream, soap, lotion, etc. but not bee craft)
27. Beekeeping Gadget *(must display a written*

explanation of what the item is used for)

28. Beekeepers entering for the first time
Extracted Honey *(1 jar – 1 color per class)*

YOUTH DIVISION (age 18 and under)

29. Extracted Honey *(as in Sec. 1 Class 3-7)*
(3 jars)
30. Honeybee Craft
31. Display/Educational Exhibit
32. Dipped Beeswax Candles *(joined unwaxed wicks, based with final drip – 2 pair)*
33. Rolled Beeswax Candles
(½" trimmed wicks, Unwaxed – 2 pair)

Honey Cookery

Entries in all classes must use honey for 50% or more of the sweetening with the following exceptions: frostings fillings, glazes, dusts, and meringue may contain up to 100% sugar. Honey used in entries does NOT need to have been produced by the exhibitor. Non-beekeepers are encouraged to enter honey cookery. Mixes and packaged prepared foods are not permitted. Each honey cookery entry must be accompanied by TWO copies of the recipe for entry. The ingredients in the entry must match the recipe. Recipes must not contain the exhibitor’s name or other personal identification. **Please identify the origin of the recipe e.g., “personal”, “National Honey Board”**. Plates and protective covers must be supplied by the exhibitor.

Honey Cookery

1st \$4 | 2nd \$3 | 3rd \$2

CLASS

34. Cake *(one unsliced cake that may be unfrosted, frosted, filled, glazed or dusted)*
35. Cookies *(12 bar or sheet cookies (brownies, date bars, baked granola, etc.) may be unfrosted, frosted, filled, glazed or dusted)*



DIVISION 2 – APPLES

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5 (*selected from classes 1-19*)

Class 20 - 1st \$25 | 2nd \$15 | 3rd \$10

CLASS

- | | |
|--------------------------------|--|
| 1. Blondie (5) | 12. Jonathan (5) |
| 2. Cameo (5) | 13. Nittany (5) |
| 3. Cortland (5) | 14. Pink Lady (5) |
| 4. Crimson Crisp (5) | 15. Empire (5) |
| 5. Evercrisp (5) | 16. Fuji (5) |
| 6. Gala (5) | 17. Stayman (5) |
| 7. Golden Yellow Delicious (5) | 18. Red Delicious (5) |
| 8. Granny Smith (5) | 19. Variety Not Listed (1 variety on a plate) (5) |
| 9. Honey Crisp (5) | 20. Display of Apples on Plates |
| 10. Idared (5) | <i>(Not less than 5 varieties and 5 per plate)</i> |
| 11. Jonagold (5) | |

DIVISION 3 – PEARS

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

- | | |
|-----------------|-----------------------------|
| 1. Bartlett (5) | 5. Asian (5) |
| 2. Bosc (5) | 6. Anjou (5) |
| 3. Magness (5) | 7. Varieties Not Listed (5) |
| 4. Seckel (5) | |

DIVISION 4 – GRAPES

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

- | | |
|---|-------------------------|
| 1. Concord (3 bunches) | 4. Candice (3 bunches) |
| 2. Niagara (3 bunches) | 5. Reliance (3 bunches) |
| 3. Varieties Not Listed
<i>(3 bunches of 1 variety on a plate)</i> | |

DIVISION 5 – PEACHES

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

- | | |
|--------------------|------------------------------------|
| 1. Cresshaven (5) | 6. Snow Giant (5) |
| 2. Marqueen (5) | 7. Victoria (5) |
| 3. Nectarines (5) | 8. Varieties Not Listed |
| 4. Laurel (5) | <i>(5 of 1 variety on 1 plate)</i> |
| 5. Sugar Giant (5) | |

DIVISION 6 – PLUMS

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

1. Damson (5)
2. Stanley (5)
3. Varieties Not Listed
(5 of 1 variety on 1 plate)

DIVISION 7 – NUTS (Must be in shell)

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

1. Black Walnuts (1 quart from previous year)
2. Chestnuts (1 quart from previous year)
3. English Walnuts (1 quart from previous year)
4. Filberts (1 quart)
5. Peanuts (1 quart)
6. Shellbarks (1 quart from previous year)
7. Butternuts (1 quart)
8. Hickory (1 quart)
9. Other, Not Listed (1 quart)

DIVISION 8 – BERRIES

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

1. Blackberries (1 pint)
2. Red Raspberries (1 pint)
3. Other Berries (1 pint)

DIVISION 9 – FIGS

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

1. Black Mission (5)
2. Brown Turkey (5)
3. Celeste (5)
4. Chicago (5)
5. Other Variety (5)

DIVISION 10 – NATIVE FRUIT

Chairperson: Myrtle Sturtz

1st \$5 | 2nd \$4 | 3rd \$3 | 4th \$2 | 5th \$1

BEST OF SHOW - \$5

CLASS

1. Paw Paw (5)
2. Quince (5)
3. Persimmons (5)
4. Other (5)
5. Fancy Basket of Assorted Native Fruit

DIVISION 11 – YOUTH FRUIT

Chairperson: Myrtle Sturtz

CLASS

1. Apples (5)
2. Pears (5)
3. Peaches (5)
4. Native Fruit (5)
5. Other (5)

DIVISION 12 - HOMEMADE WINES

Entries accepted Sat., Sept. 12, 2026, 10 a.m. – 2 p.m.

Chairperson: Leslie Pellegrino & Shawn Bledsoe

Rules & Regulations:

1. Open only to Frederick, Carroll & Washington County residents.
2. Wines will be shown in glass bottles (not jars). **Bottles are to be brought in with NO LABELS. No flip-top bottles will be accepted.**
3. Bottles will be 8 to 32 ounces and must be sealed with cork or screw cap.
4. An exhibitor may enter **three wines**, but only **one wine per class**.
5. Judging of wines will be based on appearance (in the glass, NOT the bottle), bouquet, taste, after-taste, and overall quality.
6. All entries become the property of **THE GREAT FREDERICK FAIR, INC.**
7. Fruit and berry wines should identify main fruit on paper and rubber banded on bottle.
8. Novelty wines should identify ingredients on paper and rubber banded on bottle.
9. Exhibitor only needs to submit 1 bottle for Cider and Mead Entries.
10. BOTTLES WILL BE EMPTIED AFTER JUDGING.

1st \$5 | 2nd \$4 | 3rd \$3 | The Great Frederick Fair Cup - \$5
Double Gold, Gold & Silver – Ribbon Only

CLASS

- | | |
|---|--|
| 1. Red, Dry (<i>Native American grapes, French hybrid or Vinifera grapes</i>) | 10. Concentrate Kits, Red |
| 2. Red, Sweet (<i>Native American grapes, French hybrid or Vinifera grapes</i>) | 11. Concentrate Kits, White |
| 3. White, Dry | 12. Sherry, Ice Wine, Port |
| 4. White, Sweet | 13. Rose |
| 5. Strawberry | 14. From Grapes grown in Fred. Co. (<i>Must specify variety of grapes</i>) |
| 6. Raspberry | 15. Flower (<i>Dandelion, Locust, Rose Petal</i>) |
| 7. Blueberry | 16. Other, Berry Not Listed |
| 8. Fruit (<i>Must specify fruit - Apple, Peach, Etc.</i>) | 17. Fruit Blends |
| 9. Novelty Wines (<i>Tomato, Potato, etc.</i>) | |

**Note: Competition will be conducted in these categories if there are adequate entries; however, the categories will be rolled up to the next higher level as necessary.*

DIVISION 13 – CIDERS

Entries accepted Sat., Sept. 12, 2026, 10 a.m. – 2 p.m.

Chairperson: Leslie Pellegrino & Shawn Bledsoe

1st \$5 | 2nd \$4 | 3rd \$3 | BEST OF SHOW - \$5

CLASS

- | | |
|------------------|----------------------|
| 1. Common Cider | 4. New England Cider |
| 2. English Cider | 5. Specialty Cider |
| 3. French Cider | |

DIVISION 14 – MEAD, HONEY WINES

Entries accepted Sat., Sept. 12, 2026, 10 a.m. – 2 p.m.

Chairperson: Leslie Pellegrino & Shawn Bledsoe

1st \$5 | 2nd \$4 | 3rd \$3 | BEST OF SHOW - \$5

CLASS

- | | |
|---|-----------------------------------|
| 1. Traditional Mead | 3. Melomel (<i>Fruit Meads</i>) |
| 2. Braggott (<i>Malt & Honey</i>) | |

DIVISION 15 – HOME BREW

Entries accepted Sat., Sept. 12, 2026, 10 a.m.- 2 p.m.

Chairperson: Bill Heverly

Rules & Regulations:

1. Open to Frederick County residents only.
2. Brew must be shown in 8 to 16 oz. glass bottles with all labels removed.
3. Exhibitor must submit 2 plain unmarked, glass bottles with caps for each brew entered.
4. An exhibitor may enter **three homebrews per ticket, but only one entry per class.**
5. Judging will be by experienced judges in the field of brewing.
6. Judging will be based on aroma, appearance, flavor, body, drinkability, and overall impression.
7. Exhibitors may not be employed by any Brewery or Brewpub.
8. Bottles will be emptied after judging.

1st \$5 | 2nd \$4 | 3rd \$3 | BEST OF SHOW - \$5

RESERVE BEST OF SHOW – RIBBON ONLY

Brewer's Alley Award – Best of Show

Winning beer will be brewed and served at Brewer's Alley

CLASS

- | | |
|--------------------------------|-----------------------------------|
| 1. Standard American Beer | 19. Amber and Brown American Beer |
| 2. International Lager | 20. American Porter and Stout |
| 3. Czech Lager | 21. IPA |
| 4. Pale Malty European Lager | 22. Strong American Ale |
| 5. Pale Bitter European Beer | 23. European Sour Ale |
| 6. Amber Malty European Lager | 24. Belgian Ale |
| 7. Amber Bittner European Beer | 25. Strong Belgian Ale |
| 8. Dark European Lager | 26. Trappist Ale |
| 9. Strong European Beer | 27. Historical Beer |
| 10. German Wheat Beer | 28. American Wild Ale |
| 11. British Beer | 29. Fruit Beer |
| 12. Pale Commonwealth Beer | 30. Spiced Beer |
| 13. Brown British Beer | 31. Alternative Fermentable Beer |
| 14. Scottish Ale | 32. Smoked Beer |
| 15. Irish Beer | 33. Wood Beer |
| 16. Dark British Beer | 34. Specialty Beer |
| 17. Strong British Ale | |
| 18. Pale American Ale | |

