

# Apiculture Entries at the Missouri State Fair

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Updated 2026



**MISSOURI  
STATE FAIR**

**AUG 13-23**

**2026★SEDALIA**

**SHOW-ME**

Stars & Stripes



August 13<sup>th</sup> - 23<sup>rd</sup>, 2026

To sign up to be a volunteer and help work the MSBA booth at the State Fair please contact Bill & Tammy George [statefair@mobees.org](mailto:statefair@mobees.org)

# What a Volunteer Does

- Take money at the cash box
- Sit at observation hive & answer questions
- Visit with people as they go by and answer questions
- Restock items on the tables and in freezers
- Pass ice cream
- Watch over the tables to watch for sticky fingers





# Why Should I Enter Honey in the Competition?



- Allows you to show off the products of the hive
- Helps you know the quality of your products
- You can learn a new skill
- Adds value to our display
- Fun!

Entries will be received on the  
fairgrounds on  
Monday August 10<sup>th</sup>, 2026  
from 8:00 AM- 5:00 PM.

**\*\*Entries CAN'T leave the  
fairgrounds until after 6:00 PM on  
the last Sunday of the fair\*\***

[www.mostatefair.com](http://www.mostatefair.com)

Select “Livestock Show & Building Exhibits”

Hover over  
“Participate”

The screenshot shows the home page of the Missouri State Fair website. At the top left is the Missouri State Fair logo, which includes a sun and a plow, with the text "MISSOURI STATE FAIR EST. 1901". To the right of the logo are navigation links: "HOURS & MAPS", "SCHEDULES", and "STATE FAIR NEWS". Further right is the "MISSOURI STATE FAIRGROUNDS" logo. On the far right, a yellow box displays the dates "AUG 13-23, 2026". Below these elements is a horizontal navigation bar with dropdown menus for "TICKETS", "ENTERTAINMENT", "PARTICIPATE", "VISIT", and "ABOUT", along with a search icon. The "PARTICIPATE" dropdown menu is open, showing a list of options: "LIVESTOCK SHOWS & BUILDING EXHIBITS" (circled in red), "LIVESTOCK EXHIBITORS", "BUILDING EXHIBITORS", "YOUTH IN AGRICULTURE", "FAIR-TIME & SPECIAL CONTESTS", "OPENING DAY PARADE", "QUEEN CONTEST", "TRUCK/TRACTOR PULLS & SHOWS", "COMMERCIAL", "BE A FAIR ENTERTAINER", "BE A VENDOR OR CONCESSIONAIRE", "BE A SPONSOR", "COMPETITION UPDATES", "COMPETITION RESULTS", and "COMPETITION PHOTOS". A red arrow points to the "PARTICIPATE" menu item. Below the navigation bar is a large banner for the "MISSOURI STATE FAIR" from "AUG 13-23, 2026" in "SEDALIA". To the right of the banner is a graphic that says "SHOW-ME Stars & Stripes" with five yellow stars at the bottom.

Home page of the Missouri State Fair Website



4-H/FFA Livestock, Open Livestock, Equine

Sale of Champions/Youth in Agriculture

**LIVESTOCK EXHIBITORS**

## Building Exhibitors

4-H & FFA, Agriculture, Fine Arts, Floriculture & Home Economics

**BUILDING EXHIBITORS**





## 4-H & FFA Buildings

4-H & FFA competitions & exhibits

**4-H & FFA BUILDINGS**

## Agriculture Building

Ham, bacon and summer sausage, apiculture, horticulture & dairy products

**AGRICULTURE BUILDING**



payments will occur.

Per Missouri State Fair Premium Guide general rules and regulations, premiums not claimed prior to December 31, 2025, will be forfeited. Premiums must be claimed by completing online payment registration or submitting a vendor input form each year.



*\*\*Vendor = a vendor is any person who shows at the Missouri State Fair & wins prize money.*

## Agriculture Building Classes\*

[Agriculture Rules & Classes](#)

*The Missouri State Fair does not require a premise identification number to show or exhibit livestock.*

*\*A free Acrobat-compatible PDF Reader is required to view PDF documents.*

Was this helpful?  

To View classes and rules for Apiculture entries select the Agriculture Rules & Classes Tab. Apiculture will be Section B on pages 2&3

# Agriculture Rules & Classes

## Department 60, 61, 62, & 63: Agriculture

### Jump to a Section:

- [Section 60: Hams, Bacon and Summer Sausage](#)
- [Section 61: Apiculture](#)
- [Section 62: Horticulture](#)
- [Section 63: Dairy Products](#)

### Superintendent

Taylor Tuttle, MDA

Jefferson City, MO

[573-522-4170](tel:573-522-4170)

## Sections Represented

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- Ham, Bacon and Summer Sausage – Section A
- Apiculture – Section B
- Horticulture – Section C
- Dairy Products – Section D

## Vendor Payment Registration

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**\*\*Vendor payment registration with the State of Missouri is required for individuals to be able to receive prize money from the Missouri State Fair. Please register online or submit the Vendor Input Form.**

All checks will be mailed to premium winners if registration in the MissouriBUYS powered by MOVERS payment system.

**MISSOURIBUYS**

Name on registration and vendor input form must match the name on the entry blank. Entries & payment registration cannot be submitted under nicknames, non-legal farm names, middle names, etc. If entries do not correspond with the name on the payment registration, delay of premium payments will occur.

Per Missouri State Fair Premium Guide general rules and regulations, premiums not claimed prior to December 31, 2025, will be forfeited. Premiums must be claimed by completing online payment registration or submitting a vendor input form each year.

***\*\*Vendor = a vendor is any person who shows at the Missouri State Fair & wins prize money.***

# Information on Classes

READ THE RULES!

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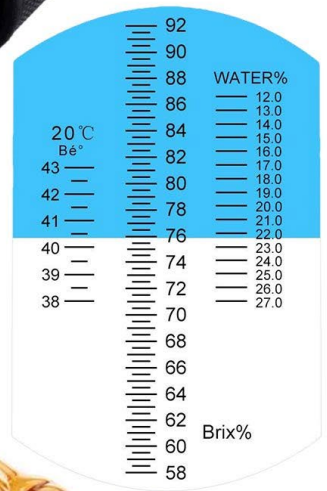
READ THE RULES!

# What can you enter?

- Honey
  - Extracted
  - Cut Comb
  - Capped Honey in Frame
  - Candied
- Wax
  - 3lb Cake
  - Art Design in Wax
  - Candles
- Bees in Observation Hive

# General Tips

- Make sure when you're harvesting that your area is clean and you avoid getting debris in your honey
- Jars & Packaging
  - Make sure they are the right type and size
  - Make sure they are clean and have no blemishes
  - Make sure you have extra lids on hand
  - Have extra jars to pick the best 3 from
- Moisture control is your greatest asset in doing well at the fair.





# Extracted Honey

- (Classes 4, 5, 16, 17)

1. Degree of Density.....	20 points
18.7% or higher .....	0 points
18.5-18.6.....	6 points
18.3-18.4.....	8 points
18.1-18.2.....	9 points
17.9-18.0.....	10 points
17.7-17.8.....	11 points
17.5-17.6.....	12 points
17.3-17.4.....	13 points
17.1-17.2.....	14 points
16.9-17.0.....	15 points
16.7-16.8.....	16 points
16.5-16.6.....	17 points
16.3-16.4.....	18 points
16.1-16.2.....	19 points
16.0% or less .....	20 points

# Extracted Honey Cont.

- 2. Freedom from crystals..... 10 points
- 3. Degree of cleanliness and freedom from foam (clarity)..... 20 points
- 4. Cleanliness and neatness of containers..... 10 points
- 5. Flavor and aroma..... 20 points
  - A. Absence of: Off-flavor, overheating and fermentation
- 6. Color..... 10 points
- 7. Appearance and suitability of containers ..... 5 points
- 8. Accuracy and uniformity of volume ..... 5 points
- Total points possible.....100 points

# Tips on Bottling Honey

(Courtesy of Cathy Misko)

- Hold clean jar with towel, tip forward to decrease bubbles
- Fill jars to cover the 1<sup>st</sup> neck ring so that when lid is on, jar looks full (above leveling mark)
- Use a knife to pull or add honey to make all 3 jars equal
- Use straw, toothpick to catch debris
- Allow to settle and work on debris and leveling again. (Hmm, time in a hot car can help get out the bubbles but avoid over heating honey.)
- Check moisture again



Threads

Threads

Fill Ring

# Honey tips cont.

- Do not use Windex or paper towels
- Microfiber
- Remove foam seal from lid
- Assure squeaky clean, no sticky honey around rim
- Cover with saran wrap and place lid
- Place knee high stocking over jars to keep clear of fingerprints in transport
- Box up, keep level, take supplies to recheck debris/foam when delivering entry.
- If you aren't taking your own entries, ensure that your transporter is careful and doesn't handle jars improperly and makes sure to clean off jars before turning over to judging staff.

# Comb Honey & Sealed Honey Frame

- (Classes 1, 2, 6, 7, 13, 14)
- 1. Uniformity of appearance/Neatness of cut..... 20 points  
(Ragged edges, parallel cuts, four-sided cut and uniformity of size of .cut)
- 2. Absence of uncapped cells..... 10 points
- 3. Uniformity of color..... 15 points
- 4. Absence of watery cappings..... 10 points
- 5. Cleanliness of section and/or frame  
(freedom from stain and foreign matter)..... 15 points
- 6. Freedom from granulation and pollen..... 5 points
- 7. Uniformity of weight..... 15 points
- 8. Total weight of entry..... 10 points
- Total points possible..... 100 points



"THE EXHIBITOR'S TAG"

No. **37027**

ENTRY No. **28**

SEC. **A** CLASS **1** LOT

EXHIBIT **Cut Comb**

The Name under this tag must not be exposed until after judging.

EXHIBITOR **Janice Batz**

ADDRESS **Regular, MO**

STATE **MO** PLEASANT, IOWA  
404-558-1888  
www.statefair.com

Info@statefair.com

EXHIBIT SPACE  
SEE ABOVE

FIRST  
PREMIUM



"THE EXHIBITOR'S TAG"



# Bulk Comb Honey

- (Classes 3, 15)
- 1. Neatness of cut..... 15 points
- Ragged edges, parallel cuts, four-sided cut and .uniformity of size of cut
- 2. Absence of watery cappings, uncapped cells and
- pollen cells..... 15 points
- 3. Cleanliness of product..... 20 points
- A. No travel stain, specks of foreign matter, flakes of wax, foam and ..  
crystallization
- 4. Uniformity of appearance..... 25 points
- 5. Density, flavor and appearance of liquid part..... 20 points
- A. Density determined as #1 under extracted honey
- 6. Uniformity of volume..... 5 points
- Total points possible..... 100 points

SEDALIA

"THE EXHIBITOR'S TAG"  
No. 39439  
ENTRY No. 11  
SEC. 5  
CLASS 15  
EXHIBIT  
EXHIBITOR  
ADDRESS  
#FAIR  
#SEDALIA

FIRST PREMIUM

"THE EXHIBITOR'S TAG"  
No. 39424  
ENTRY No. 11  
SEC. 5  
CLASS 15  
EXHIBIT  
EXHIBITOR  
ADDRESS  
#FAIR  
#SEDALIA

THIRD PREMIUM  
MISSOURI STATE FAIR  
SEDALIA

"THE EXHIBITOR'S TAG"  
No. 39428  
ENTRY No. 11  
SEC. 5  
CLASS 15  
EXHIBIT  
EXHIBITOR  
ADDRESS  
#FAIR  
#SEDALIA

"THE EXHIBITOR'S TAG"  
No. 39428  
ENTRY No. 11  
SEC. 5  
CLASS 15  
EXHIBIT  
EXHIBITOR  
ADDRESS  
#FAIR  
#SEDALIA

FIRST PREMIUM

# Candied Honey (Creamed Honey)

(Class 8)

- 1. Appearance, suitability, and uniformity of containers..... 10 points
- 2. Color..... 15 points
- 3. Crystallization (texture - smooth and fine)..... 20 points
- 4. Firmness of set (not runny but spreadable)..... 20 points
- 5. Absence of impurities, including froth, no blemishes..... 10 points
- 6. Flavor and aroma..... 20 points
- 7. Uniformity of volume..... 5 points
- Total points possible..... 100 points

**ALLOW TIME FOR THIS PROCESS DON'T WAIT UNTIL LAST MINUTE**



Honey Show  
Class # 4 Number 1297

Honey Show  
Class # 4 Number 1297

Honey Show  
Class # 4 Number 1297

# Bulk Wax

- (Classes 9 & 18)
- Yellow beeswax, approximately 3-pound cake not over one year old
- 1. Color, between straw and canary yellow..... 30 points  
(undamaged by propolis, iron stain, etc.)
- 2. Cleanliness, freedom from surface dirt, honey  
and impurities..... 25 points
- 3. Freedom from cracking, shrinkage and marks..... 15 points
- 4. Aroma..... 15 points
- 5. Texture (grain)..... 15 points
- Total points possible..... 100 points



# Art Design in Beeswax

- (Class 11)
- Art designs in beeswax, 1 to 3 items of molded or sculptured bees wax. Minimum total weight must exceed 1 pound.
- 1. Color between straw and canary yellow..... 25 points
- 2. Cleanliness (free from honey and impurities)..... 25 points
- 3. Novelty of mold or sculpture..... 25 points
- 4. Neatness of workmanship..... 25 points
- Total points possible..... 100 points



# Beeswax Candles

- (Class 12)
- Beeswax Candles, six candles that are either molded or dipped. Minimum length of 10 inches.
- 1. Color between straw and canary yellow..... 25 points
- 2. Cleanliness (free from honey and impurities)..... 25 points
- 3. Freedom from cracking, shrinking and marks..... 25 points
- 4. Neatness of workmanship..... 25 points
- Total points possible..... 100 points



# Wax Tips: Use your best cappings

## Courtesy of Cathy Misko

### Cleaning Wax:

- Rinse well
- In large pot boil water (212 F), add wax flakes, stir until wax is melted (143 F) but do NOT boil wax. (It GROWS)
- **Always stay in room and keep eyeballs on melting wax!**
- Pour through sweatshirt...fuzz up
- Cool and repeat.
- Melt Again for competition pour via coffee filter/bounty paper towel
- After Final cleaning place wax in double boiler and pour clean wax into mold.
- Allow wax to cool slowly in a draft free room to prevent cracking
- Candles (Release spray) or place in freezer to contract for easier removal from mold
- Wick match diameter of candle (Cotton square braid)
- Pour patch on bottom sink spot
- Use blow drier to clear seams, wax flakes, bloom
- Keep wrapped with plastic for wax will grab any dust around!
- Avoid letting wax sit in metal pans that stain wax.
- Wipe wax (polish) with straight strokes not in circular motion
- At least 1 pound for Art, 3 lbs. yellow Cake/brick, and 6-10+ inch Candles trimmed 1/2 inch @ angle

# Bees in Observation Hive

- (Class 10)
- **Queen and her bees, with emerging brood, in one-frame observation hive. One 5 3/8" or 6 1/4" frame of honey permitted above bees if desired. Identification of Race preferred.**

## Point System:

- 1. Bees - uniform color, size and correct type..... 15 points
- 2. Queen - age, size, shape, behavior and marking..... 20 points
- 3. Brood - compact pattern, show all stages..... 20 points
- 4. Variety - presence of queen, workers, drones,  
brood honey, pollen, etc..... 15 points
- 5. Cleanliness and suitability of the comb..... 10 points
- 6. Appearance - cleanliness and suitability of  
observation hive..... 10 points
- 7. Correct number of bees for interest and ease  
of observation..... 10 points
- Total points possible..... 100 points

\*Observation Hives that have been entered will be used in the MSBA booth throughout the fair. We rotate the hives and on the days they aren't at the fair we take them to a location where they are allowed to fly.



For informational videos on preparing honey and wax for competition check out the YouTube channel WorldsBestHoney

# Honey Cookery Contest

If you enjoy baking there is a Honey Cookery Contest in the Home Economics building. There are 3 categories: Honey Cookies, Honey Cake and Honey Whole Wheat Bread.



# Rules for the Contest

## HONEY COOKERY

**Amount offered in this Division by State Fair.....\$92.00**

**Rule** - Exhibitors of honey cookery must submit recipes on the recipe form. The recipe must be correct. The foods may contain some sugar, but this must be stated on the recipe.

**Note:** A score card will be used in judging honey cookery and awards decided on total points. The recipes will receive consideration. They must be attached and correct. Preference will be given exhibits containing the least sugar, other things being equal.

435 Honey Cake.....	10.00	8.00	6.00
436 Honey Cookie (8).....	10.00	8.00	6.00
437 Loaf of Honey Whole Wheat Bread.....	10.00	8.00	6.00

**HONEY COOKERY SPECIAL.** Rosette and \$20. Judges will select from classes 435 through 437.

# Floriculture Photography Contest

# Class C-3 "Insects"

- Entries will be accepted by the floriculture superintendent beginning Wednesday, August 10, from 9:00 a.m. to 5:00 p.m. RULES
  1. All photographs submitted must be by amateur photographers only.
  2. Photographs must be 8" x 10" and must be matted with black or white mat, 11" x 14" in size, and backed with foam board.
  3. Photographs can be black and white, color or sepia.
  4. Gloss or matte finish is accepted.
  5. No more than 3 entries submitted by any one exhibitor.
  6. No pets or people should be in the photograph. Wild birds will be allowed.
  7. NO GLASS, frames or hanging materials will be accepted.
  8. No photo manipulation (except cropping and color enhancement) will be allowed.
  9. Any entry not adhering to the required rules will be disqualified.
  10. Any photographs not picked up will be disposed of after 10 days.
- Judging:
  - Subject Matter 25%
  - Composition 25%
  - Clarity .25%
  - Emotion 25%



SECOND  
PREMIUM



MISSOURI  
STATE  
FAIR

SEDALIA

STATE OF MISSOURI  
MISSOURI STATE FAIR  
FLORICULTURE EXHIBIT  
TAG

13008

CLASS C3

EXHIBIT 7

Bees on a frame

Ken Mullins  
20494 2409  
Harrisonville, MO  
64474


Contact Information for  
Questions or to Sign up to Volunteer

Bill & Tammy George  
[statefair@mobees.org](mailto:statefair@mobees.org)

SAVE THE DATE

# MSBA Honey Show



October 17<sup>th</sup>, 2026 in Springfield, MO

Classes include:

Extracted Honey (Light, Amber, Dark)

Creamed Honey

Black Jar

Beeswax (Block, Candles, 6 Identical Pieces)

Arts and Crafts (Photography, Artwork, Needlecraft, Gift Baskets)

Food Items (Bread, Cookies, Cake)

Novice Extracted Honey



More Info and Rules found at [www.mobees.org](http://www.mobees.org)  
or Contact Erin Mullins [emullins93@gmail.com](mailto:emullins93@gmail.com)

