



# Texas Beekeepers Association

Serving beekeepers since 1880.

## Mead Amateur Division Competition Rules

By entering the competition, you agree to be bound by the rules.

Please read them carefully. Only one entry per each Mead Sub-Category.

1. Only home-produced amateur meads may be entered.
2. All meads are required to have Texas honey. The source(s) of the honey or beekeeper name must be declared in the entry description. Entries made with non-Texas honey, or entries without the source(s) of honey disclosed, will be disqualified. All entries become property of the Texas Beekeepers Association. Entries will NOT be returned to entrants under any circumstances.
3. Entry Fees: a \$5 entry fee applies per Subcategory.
4. See 2023 Texas Honey Show Rules for container/bottle requirements.
5. Texas Beekeepers Association is not liable for lost or misplaced drop-off entries.
6. Entries will be judged against the Beer Judge Certification Program (BJCP) style guidelines for the category entered. (See #8 for more information.) The competition chairman/secretary, head judge/judges, and stewards will not re-categorize your entry for you. If you enter your mead in the wrong category, it will be judged in the wrong category which will affect your score. If you are unsure what category to enter a mead into, contact the Honey Show Committee at [MeadJudge@texasbeekeepers.org](mailto:MeadJudge@texasbeekeepers.org).
7. Be sure to have all your paperwork filled out and attached to each bottle.
8. Helpful information: <https://www.bjcp.org/mead.php>
9. If you would like to volunteer for the Texas Honey Show send an email to [vp@texasbeekeepers.org](mailto:vp@texasbeekeepers.org)

B1 Traditional Meads	Traditional are meads without any extra flavors added. Only honey, yeast, nutrients and an acid blend to balance.
B2 Fruit Meads	Melomels. Any fruits, including Cysers.
B3 Spiced Meads	Metheglins. Meads made with spices and/ or herbs. Meads made with hot peppers are a Capsicumel and need to be entered in the B4 Specialty category, please.
B4 Specialty	Any Mead that is not a Traditional, Fruit or Spiced mead. For example: Bochet, Pymment, Capsicumel....
B5 Beers & Ales made with honey	Basically, Braggots.

**Max Points: Judging Criteria for a maximum of 50 points**

- 10 BOUQUET AND AROMA
- 6 APPEARANCE
- 24 FLAVORS
- 10 OVERALL IMPRESSION

# Texas Beekeepers Association Mead Individual Submission Form

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Please fill out a form for each bottle of mead submitted. Put the completed form in a zip-lock bag, and use rubber-bands to attach it to each bottle of mead before you get to registration. Include your \$5 entry fee for each Subcategory you are entering. If paying by check, please make checks payable to: Texas Beekeepers Association.

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## Vintner(s) Information

Your Name \_\_\_\_\_ Street Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ ZIP/Postal Code \_\_\_\_\_  
Phone (H) (\_\_\_\_\_) \_\_\_\_\_ Phone(cell) (\_\_\_\_\_) \_\_\_\_\_ Email Address \_\_\_\_\_

## Entry Information

Name-of-Vintner (Mead Maker) \_\_\_\_\_

Category (No. B1-B5 found in Mead Rules) \_\_\_\_\_

Sweetness level (Dry, off dry, semi-sweet or sweet) \_\_\_\_\_

Honey Varietal \_\_\_\_\_

Location Produced (County in Texas) \_\_\_\_\_

Apiarist Who Produced/Harvested the Honey \_\_\_\_\_

Start Date (When did you make the must and pitch the yeast) \_\_\_\_\_

Ingredients other than honey, yeast and nutrients (if applicable): \_\_\_\_\_

\_\_\_\_\_

----- Cut here -----

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.....  
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City \_\_\_\_\_ State \_\_\_\_\_ ZIP/Postal Code \_\_\_\_\_  
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