### CHUNK COMB
This consists of cut-comb honey in a container which is then filled with liquid extracted honey. Not less than 50% by volume of comb honey must be present in the container. The container must be a wide-mouth pint glass jar suitable for receiving and removing the comb portion. Minimum comb: 3 X 4-inch piece and extend the depth of the liquid honey. Entry is one jar.

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<th>Score</th>
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<td>Comb and Liquid Portion</td>
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1. Container: appearance and suitability | 10 |
2. Cleanliness | 20 |
   a. downgrade for wax flakes, crystals, foam, bubbles, foreign matter |
   b. downgrade for travel stain |

Liquid Portion Only
3. Density | 10 |
   a. water content above 18.6%: Disqualified |
   b. no upgrading below 16.4% water content |
4. Flavor | 10 |
   a. downgrade for objectionable flavor or overheating |
   b. disqualify for fermentation |
5. Accuracy of filling | 5 |
   headroom: 1/2 inch maximum, 3/8 inch minimum, with no visible gap between honey level and cap |

Comb Portion Only
6. Uniformity of appearance of capping structure, color, thickness of chunks | 10 |
7. Absence of watery cappings, uncapped cells, pollen | 10 |
8. Neatness and uniformity of cut | 20 |
   a. upgrade for 4 parallel-sided cuts |
   b. downgrade for ragged edges or crushed comb |
9. Amount of comb honey present | 5 |
a. downgrade if less than 50%

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