



Honey Show 2014

Introduction:

One of the things I have always been aware of with 'Honey Judging' (or showing for that matter) is that 'things are always subjective'.

As a judge you are given 'Guidelines' or 'Recommendations' as opposed to 'is to' and 'are to'

There are several publications on the subject of showing, however, apart from RH Brown's booklet 'Showing Honey Products' most are 'in the opinion of the author'.

I suggest we use the attached guidelines for our show.

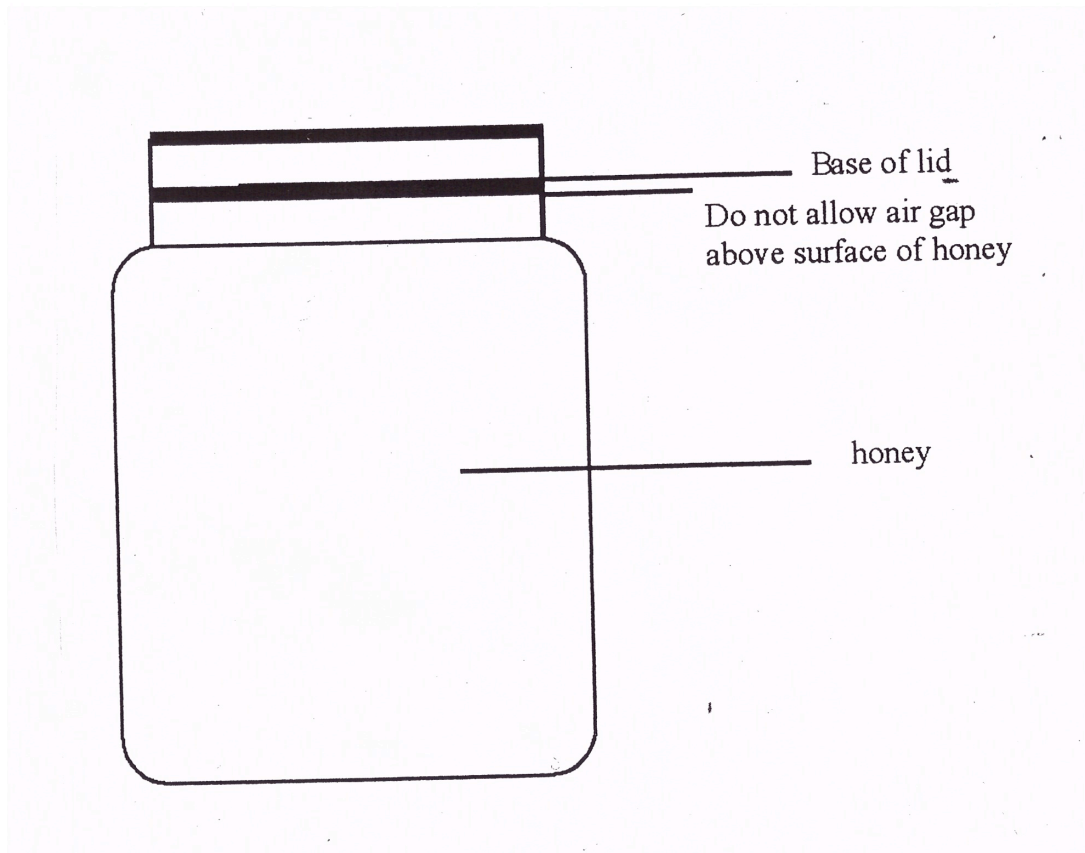
Bill Lee

EXTRACTED HONEY

Must be exhibited in a 454g squat jar. (Glass or Plastic) with standard gols lacquered metal or gold plastic screw top or twist off lid.

WEIGHT

With the many makes of honey jar available and their varying weights (up to 20g in some cases) the only way of the judge being certain that the jar contains 454g of honey is if there is no air gap visible between the surface of the honey and the lower edge of the lid.



Listed below are the points the judge will consider **WITH THE LID ON THE JAR**

Liquid Honey:

- 1. Colour:** the colour must be uniform throughout the exhibit.
- 2. Brightness:** a dull appearance may be due to incipient granulation or fermentation and will be downgraded.
- 3. Cleanliness:** each jar of honey will be examined for foreign materials such as black specs, hair and parts of bees.

Jars and Lids:

Exhibits may be rejected if: -

- A) The jar is not filled to the correct level.
- B) There is rust on the lid
- C) The jar shows signs of an old Label.

When the judge **REMOVES** the lid an immediate test for aroma is carried out. If this is unpleasant the honey is downgraded and reassessed by taste.

NOTE: If there is little aroma it is usually because the honey is old or overheated and will also be downgraded.

Surface of the Honey Jar:

Reflected light on the surface will show up surface contamination, dust and bubbles at the edges. Incipient granulation and contaminants are revealed by the use of a strong light (Torch) under the jar.

**Exhibits are not penalised if honey is on the underside of the lid.*

Viscosity:

Is tested using a glass rod. Low viscosity can indicate unripe honey.

Flavour:

If the taste is not “nice and mellow” then the judge will always suspect that the honey is old and has been reheated.

Comb Honey:

All combs should be well filled. Cappings should form a level surface.

NOTE: any bulging, damp Cappings, weeping or other blemishes will be rejected.

**The comb should be composed of all worker or all drone cells with preference given to worker.*

Honey in the comb is usually shown in standard containers with transparent tops and must have a gross weight between 200g and 225g.