Showing your honey

The honey stand at the show always attracts constant interest from show patrons in the products on display and the beekeeping industry in general. Stewards prepare the stand to show entries, products and beekeeping activities to their best advantage. And manning the counter are experienced local beekeepers very keen to talk about apiculture and answer all the enquiries. All in all it is a great way to promote our industry at all levels - the amateur with one hive to the apiarist with many hives.

The central focus of this display is the competition entries. There are a total of 13 classes :
Liquid honey (5) ; Comb honey (3) ; Granulated honey (1) ; Whipped honey (1) ; Beeswax (2) ;
Plus a Special Novice Prize (1) will be judged from all entries.

The success of this competition relies on the support of beekeepers and the quality of their entries.

Having entered our honey in shows over many years and observed many judges at work, we have gleaned the following guide for preparing quality show entries.

Be aware of judging criteria :

- ***Density :*** *Measured on a refractometer; more dense honey scores high points.*
- ***Aroma :*** *Judged when the lid is removed from the jar.*
- ***Flavour :*** *The judge tastes a small sample.*
- ***Colour :*** *in relation to allocated class, which ranges from :*

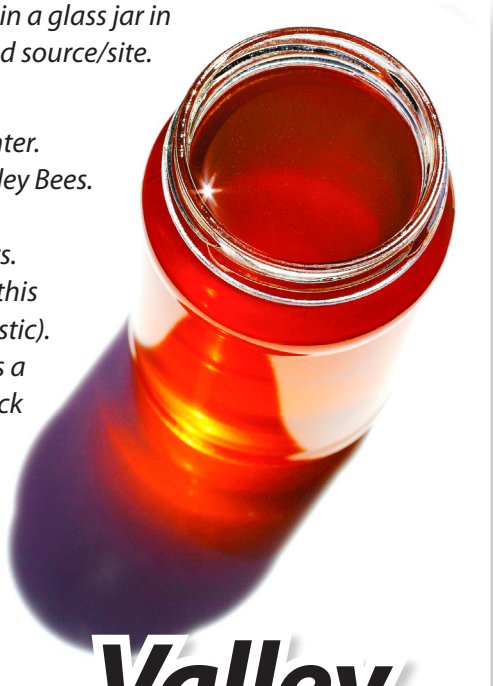
• Light • Amber • Golden • Dark

- ***Clearness and Brightness :*** *Cloudy dull honey loses points.*
- ***Finish :*** *Quality of jar ; No imperfections ; Appropriate air space under lid - fill to 6mm of the top.*

Select your honey :

During the year we all experience the excitement of producing a special honey crop - great flavour and aroma, very clear and dense. Right then is the time to put aside about 1.5 kg - make sure you select a frame of honey that is fully capped on both sides, and preferably gather the honey by hand, rather than mechanically extracted.

First drain the honey through a colander, then strain through muslin. Store honey in a glass jar in a cool, dark place. Avoid exposure to moisture, air and heat. Tag jars with date, and source/site.



Prepare your liquid honey entries :

- *A few weeks before the show take out your samples and decide which ones to enter.*
- *Obtain 2 x 500g jars (with lids) for each entry. These are available (free) from Valley Bees. Wash jars in warm soapy water, rinse & dry well.*
- *Fill the two jars to the brim with honey, remove any blemishes, stand for 24 hours. During this time it's good to stand the jars in direct sunlight for an hour or two - this seems to energise the honey. (Only place in sun if a glass jar is being used, not plastic).*
- *Skim off any froth. Make sure the level of the honey is 6 mm from the brim (this is a requirement of the judges). Remove a bit of honey until this level is reached. Check and clean jar and lid. Make sure this is completed a few days before delivery to allow for final settling. Always keep the jars still and upright.*
- *Deliver to the steward on time.*
- *Also consider entering the whipped honey, comb honey and beeswax classes, but that is another story.*

So the floral sources and the bees have done their best to produce a quality honey and you have added your skill in preparing it to its best advantage.

It can take only one hive and one proud beekeeper to produce a quality winning entry.

So go ahead and make the steward happy…and give the judges a hard time!

Valley Bees

125th Gympie District Show • 16 17 18 May

Section 23 Apiculture - Section Head Athol Craig

		Class	Entry :	Notes :	Prizes :
Liquid honey	• Light Honey	23001	2 x 500g jars	All filled to 6mm from top of jar	$10 First
	• Pale Amber Honey	23002	2 x 500g jars	Note : All liquid honey entries can be submitted simply as "Liquid Honey." The five different colour gradings (as shown on the left) will be decided by the Steward.	$6 Second
	• Medium Amber Honey	23003	2 x 500g jars		$2 Third
	• Golden Amber Honey	23004	2 x 500g jars		
	• Dark Honey	23005	2 x 500g jars		
Comb honey	• Comb in Liquid Honey	23006	2 x 500g jars	Filled to 6mm from top of jar	$10 / 6 / 2
	• Frame of comb honey	23009	One frame	Fully capped frame of honey	$10 / 6 / 2
	• Jar of comb / burcomb	23013	1 x jar, any size	Any size, any shape, be adventurous!	$15 / 10 / 5 (Sponsored by Cnr Julie Walker)
Granulated	• Granulated honey	23007	2 x 500g jars	Filled to 6mm from top of jar	$10 / 6 / 2
Whipped	• Whipped honey	23008	2 x 500g jars	Filled to 6mm from top of jar	$10 / 6 / 2
Beeswax	• Beeswax - Moulded Block*	23011	1 block	Approx 2 kg - natural coloured wax	$10 / 6 / 2
	• Beeswax - Art	23012	Any format	Can be moulded*, sculpted, painting, collage, ...Have fun!	$10 / 6 / 2
Special Class	• Novice Prize	23010		Judged from all total entries (Exhibitor has not won a prize for an Apiary Exhibit)	$15 / 10 / 5 (Sponsored by Valley Bees)
Champion Honey of the Show				Judged from all honey entries	$25 (Sponsored by ANZ Bank Gympie)
Reserve Champion Honey of the Show				Judged from all honey entries	$20 (Sponsored by Wide Bay Branch QBA)

- *Entry fee - $1 per entry (paid at time of submission). Entries close 7pm Tuesday 14 May 2013. Judging commences 9am Wednesday 15 May.*
- *Please, all entries must be from **your own Apiary**, except Beeswax Art. * Any moulded wax must only be natural coloured wax.*
- *500g jars are available from Valley Bees (collect at meetings), or Athol Craig (5482 3637). • Do not uncap comb honey for the jar.*
- *Multiple entries will be accepted in any class provided that honeys are from different floral sources.*
- *Entries can be collected after 5pm on Saturday 18 May at the Show, or from Valley Bees.*
- *Full details are available from the official Show Society form, available as a download from the Show Society www, or from Valley Bees, or www.mrccc.org.au/links*

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