Guidance Notes

LIGHT LIQUID HONEY

TWO JARS OF LIQUID LIGHT HONEY (WHICH MUST BE IDENTICAL)

(THIS IS THE FORM OF ALL TYPES OF HONEY WHEN FIRST MADE BY THE BEES)

THE JUDGE WILL EXPECT THAT THE COLOUR WILL BE LIGHTER THAN THE LIGHTER STANDARD GRADING GLASS.
POINTS WILL BE AWARDED FOR: -

1. **CLEANLINESS OF THE SAMPLE**
2. **AROMA**
3. **VISCOSITY OR "THICKNESS"**
4. **FLAVOUR**

THERE MUST BE A FULL 454g (1 lb) IN WEIGHT!

MEDIUM/DARK LIQUID HONEY

TWO JARS OF MEDIUM OR DARK LIQUID HONEY (WHICH MUST BE IDENTICAL)

THE JUDGE WILL EXPECT THAT THE COLOUR WILL BE DARKER THAN THE LIGHTER STANDARD GRADING GLASS.
POINTS WILL BE AWARDED FOR: -

1. **CLEANLINESS OF THE SAMPLE**
2. **AROMA**
3. **VISCOSITY OR "THICKNESS"**
4. **FLAVOUR**

THERE MUST BE A FULL 454g (1 lb) IN WEIGHT

GRANULATED/CREAMED HONEY

TWO JARS OF GRANULATED OR CREAMED HONEY

ALMOST ALL TYPES OF HONEY WILL SET OR GRANULATE EVENTUALLY.
ADDING A SMALL AMOUNT OF SET HONEY TO LIQUID HONEY WILL SPEED UP THE PROCESS.
GENERALLY, THE FASTER THE SET, THE SMOOTHER THE TEXTURE OF THE HONEY.

POINTS WILL BE AWARDED FOR: -

1. **CLEANLINESS OF THE SAMPLE.**
2. **FREEDOM FROM FROTH ON THE SURFACE OF THE HONEY.**
3. **AROMA.**
4. **FLAVOUR.**
5. **TEXTURE.**

(COLOUR IS LESS IMPORTANT IN SET OR CREAMED HONEY THAN IN LIQUID HONEY. THE TEXTURE IS IMPORTANT. THE SMOOTHER THE BETTER, AND THE SAMPLE SHOULD BE SET, NOT FLUID.)
THERE MUST BE A FULL 454g (1 lb) IN WEIGHT!

HEATHER HONEY

TWO JARS OF HEATHER HONEY (WHICH MUST BE IDENTICAL)

THIS HONEY IS GATHERED FROM THE HEATHER MOORS OF THE MOUNTAINS TO WHICH THE BEES MUST BE TAKEN IN LATE SUMMER, MANY PEOPLE BELIEVE IT IS THE VERY BEST HONEY OF ALL.
POINTS WILL BE AWARDED FOR: -

1. **COLOUR**
2. **AROMA**
3. **SIZE AND NUMBER OF AIR BUBBLES TRAPPED**
4. **FLAVOUR**

THERE MUST BE A FULL 454g (1 lb) IN WEIGHT

BEESWAX

CAKE OF BEESWAX PLAINLY MOULDED
(Minimum weight 150g for the branch classes and composite class, weight 400g-500g for the open class)

BEESWAX IS MADE BY THE BEES FROM HONEY, WHICH IN TURN WAS MADE FROM THE NECTAR COLLECTED BY THE FORAGERS. IT MUST BE WASHED FREE OF HONEY ETC., AND THEN CAST AS A BLOCK. THERE IS A GREAT DEAL OF SKILL NEEDED TO PRODUCE THESE BLOCKS.
POINTS WILL BE AWARDED FOR: -

1. **COLOUR.**
2. **AROMA.**
3. **SURFACE FINISH.**
4. **FREEDOM FROM "FOREIGN BODIES".**

FRAME FOR EXTRACTION

FRAME OF SEALED HONEY READY FOR EXTRACTING.
THE FORAGING BEES COLLECT THE NECTAR AND DEPOSIT IT IN THE HONEYCOMB. IT IS THEN "RIPENED" BY THE WORKERS FANNING IT TO INCREASE THE SPECIFIC GRAVITY LOSING THE WATER. WHEN THE HONEY IS RIPE IT IS SEALED WITH A THIN FILM OF BEESWAX.
POINTS WILL BE AWARDED FOR: -

1. **ALL HONEYCOMB HAS BEEN SEALED**
2. **CLEAN AND EVEN APPEARANCE**
3. **FREEDOM FROM ANY "FOREIGN BODIES"**
4. **FRESHLY DRAWN HONEYCOMB**

CUT COMB

TWO CONTAINERS OF CUT COMB HONEY (IN 8OZ COMMERCIAL CONTAINERS)

POINTS WILL BE AWARDED FOR: -

1. **CLEAN OF ANY DIRT OR PROPOLIS**
2. **BOTH ENTRIES MUST MATCH AND BE DISPLAYED THE CORRECT WAY UP (IE: THE WAY IT HANGS IN THE HIVE)**
3. **HAVE A UNIFORM COLOUR AND BE OF THE SAME HONEY**
4. **NO PATCHES OF POLLEN PRESENT**

COMPOSITE EXHIBIT

TWO 454g JARS OF LIQUID HONEY OF CONTRASTING COLOURS.
ONE 454g JAR OF GRANULATED HONEY.
ONE PLAINLY MOULDED CAKE OF BEESWAX (minimum 150g).

MEAD

BOTTLE OF CLEAR MEAD (SWEET / DRY)

HONEY IS MIXED WITH SOFT WATER AND FERMENT IS ADDED. NO OTHER ADDITIVE IS ALLOWED.
ALCOHOL CONTENT FOR DRY MEAD IS BETWEEN 10% AND 13% VOLUME TO VOLUME AND SWEET MEAD IS 14% VOLUME TO VOLUME.
MEAD MUST BE PRESENTED IN A CLEAR, ROUND SECTION, PUNTED BOTTLE WITH A WHITE FLANGED STOPPER.
POINTS WILL BE AWARDED FOR: -

1. **COLOUR.**
2. **AROMA.**
3. **FREEDOM FROM FOREIGN MATTER.**
4. **FREEDOM FROM FURTHER FERMENTATION.**
5. **TASTE.**

HONEY CAKE

THIS WILL BE JUDGED ON THE FOLLOWING POINTS: -

1. **THE CAKE MUST BE MADE FROM THE INGREDIENTS STATED IN THE SCHEDULE.**
2. **THE CAKE SHOULD CONFORM TO THE SIZE STIPULATED.**
3. **APPEARANCE – EVENNESS OF COLOUR – EVENNESS OF RISE.**
4. **DISTRIBUTION OF THE FRUIT.**
5. **AROMA.**
6. **TASTE.**
7. **TEXTURE.**

GIFT CLASS

1 JAR OF HONEY LIQUID/GRANULATED
THIS CLASS HAS NO ENTRY FEE. POINTS ARE AWARDED AS FOR LIQUID/GRANULATED HONEY. EXHIBITS WILL BE SOLD AFTER JUDGING. PLEASE SUPPLY LABEL AS FOR SALE IF POSSIBLE.

NOVICE CLASS

OPEN TO ANY BRANCH MEMBER WHO HAS NEVER WON A **FIRST** PRIZE IN ANY CLASS IN ANY PRECEEDING JOINT HONEY SHOW.
THIS CLASS IS OPEN FOR ANY ENTRY BETWEEN CLASSES 13 TO 23. HOWEVER ONLY ONE JAR OF HONEY OR CONTAINER OF CUT COMB IS EXHIBITED.

CRAFT EXHIBIT

THIS SHOULD BE A CRAFT EXHIBIT OF YOUR OWN CHOICE (NOT NECESSARILY TO DO WITH BEEKEEPING) AND IS OPEN TO BRANCH MEMBERS OR THEIR FAMILY.

AFFIXING LABELS

THE SUPPLIED LABELS SHOULD BE USED. LABELS SHOULD BE AFFIXED 12MM (HALF INCH) FROM THE BOTTOM OF THE JARS AND BOTTLES. THEY SHOULD BE AFFIXED TO THE TOP RIGHT HAND CORNER OF DISPLAY CASES AND ON THE TOP BAR OF FRAMES.