

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.

CREAMED HONEY IS PRODUCED BY VIGOROUS MIXING TO INTRODUCE AIR BEFORE THE HONEY SETS.

POINTS WILL BE AWARDED FOR: -

- 1. CLEANLINESS OF THE SAMPLE.**
- 2. FREEDOM OF 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 WELSH 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 100g.)

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 OF SEALED HONEY READY FOR EXTRACTING

THE FORAGERS COLLECT THE NECTAR AND DEPOSIT IT IN THE HONEYCOMB. IT IS THEN "RIPENED" BY THE WORKERS FANNING IT TO INCREASE THE SPECIFIC GRAVITY. WHEN THE HONEY IS RIPE IT IS SEALED WITH A THIN FILM OF BEES WAX.

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 (MINIMUM WEIGHT 227G (8OZ.)

SECTIONS MAY BE ENTERED IN SQUARE OR ROUND CONTAINERS HAVING CLEAR COVERS.

POINTS WILL BE AWARDED FOR: -

- 1 ALL SECTIONS SHOULD BE WELL FILLED WITH COMB, WITH AN ABSENCE OF "POP-HOLES"
- 2 CLEAN OF ANY DIRT OR PROPOLIS
- 3 BOTH ENTRIES MUST MATCH AND BE DISPLAYED THE CORRECT WAY UP (IE: THE WAY IT HANGS IN THE HIVE)
- 4 HAVE A UNIFORM COLOUR AND BE OF THE SAME HONEY
- 5 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 100g).

MEAD

BOTTLE OF CLEAR MEAD (SWEET OR DRY)

HONEY IS MIXED WITH SOFT WATER AND FERMENTS 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 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 PRECEDING JOINT HONEY SHOW.

THIS CLASS IS OPEN FOR ANY ENTRY BETWEEN CLASSES 13 TO 20.

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.

SIGNED FRAME

A SUPER FRAME THAT HAS BEEN SIGNED BY THE CHAIRPERSON OF YOUR BRANCH, ASSEMBLED WITH FOUNDATION. THE CRITERIA ARE THE SAME AS THE CLASS FRAME OF SEALED HONEY READY FOR EXTRACTING.

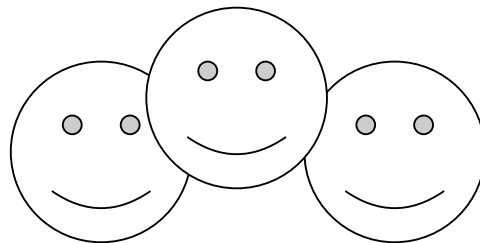
AFFIXING LABELS

THE SUPPLIED LABELS SHOULD BE USED. LABELS SHOULD BE AFFIXED 20mm FROM THE BOTTOM OF THE JARS AND BOTTLES.

WANTED

**Produce, Preserves,
Plants, Beekeeping
equipment, Books etc.**

Please bring priced items to sell on a
stall at the show.



All proceeds will be used to support the
Joint Honey Show