

SUDBURY AND DISTRICT BEEKEEPERS' ASSOCIATION HONEY CONTEST RULES

What happens when you bring your honey sample(s)?

Each sample is marked with a letter and that letter is registered to the sample's owner on a confidential registration sheet. This ensures that the judges do not know whose honey they are judging. The judges have a score sheet on which they enter their evaluation.

When the judging is completed these score sheets, along with the registration sheet, are placed in a sealed enveloped and handed over to the President who is the only person who will know the results until the winners are announced at the Christmas brunch.

Once the top three have been announced all the samples and their evaluation sheets are returned to the individual participants.

How is the honey judged?

(At the last Executive meeting, it was decided that honey colour would not be judged this year. The conclusion is that bees forage in all kinds of environments which determines the colour.)

1. CONTAINER PROPERLY FILLED (10 points)

-Fill the jar to the bottom of the jar lid. The top surface of the honey should not be visible when the jar is viewed from the side.

2. AROMA (20)

-This category is up to the individual judges who, after sampling each jar, will arrive at a consensus.

3. CLARITY (10)

-Clarity refers to how clear the honey is. The samples are lined up clearest sample first and on the to the most opaque. The judges may read a label or some similar written item through the honey.

HINT -clean and polish the inside of your jar before filling it with honey!

4. ABSENCE OF FROTH ON TOP (10)

-Froth on top of honey is usually caused by improper filing of the jar. Froth can be avoided by filling the sample jar very slowly.

HINT -fill the jar a day or two ahead of time, let the jar sit in a warm spot over night and then carefully wipe any accumulation of bubbles away with the corner of a clean cloth.

5. ABSENCE OF SUSPENDED PARTICLES (10)

-Inadequate filtering may leave suspended impurities in the honey (wings, legs, dust, pollen, wax particles, etc.

6. WATER CONTENT ANALYSIS (20)

-Ideal water or moisture content is honey is 17.8%. Honey with moisture content in excess of 17.8% will eventually ferment. Capped honey will not ferment. To dry uncapped honey pile up the honey supers and use a hair dryer, a ceramic heater on low heat and/or even a dehumidifier under the stack of supers.

SCORING *-one point is deducted for each tenth of a percentage point above 17.8%. No penalty is assessed if the sample measures below 17.8%*

7. TASTE (20)

-This category is up to the individual judges who, after sampling each jar, will arrive at a consensus.

IN ORDER TO AVOID TIED FINAL SCORES JUDGES ARE ENOURAGED TO ASSIGN PARTIAL POINTS SCORES (8.5, 6.8, ETC.) WHEREVER THEY ARE MERITED.