PREPARING HONEY FOR SHOW

Peter Matthews - Senior BBKA & SBA Honey Judge
WHY DO WE SHOW HONEY?

• You like competition
• You want a challenge
• You want to win
• You are proud of the honey your bees produce
• Gives you a selling point
# Honey Production — Critical Control Points

**BEE FARMERS’ ASSOCIATION OF THE UK**

<table>
<thead>
<tr>
<th>STEP</th>
<th>HAZARD</th>
<th>ACTION</th>
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</thead>
<tbody>
<tr>
<td>THE HIVE &amp; HONEY REMOVAL</td>
<td>Contamination from preservatives, paints, vermin and bee disease treatments. Contamination from soil and grass.</td>
<td>Use approved preservatives and paints. Control vermin. Use approved disease treatments. Use good hygiene practices. Protect honey in supers.</td>
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<tr>
<td>TRANSPORTATION OF HONEY IN SUPERS</td>
<td>Contamination from transport, environment, animals or insects.</td>
<td>Vehicles and/or trailers to be clean — check prior to use and supers protected from contamination.</td>
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<tr>
<td>UNCAPPING, EXTRACTION AND SETTLING</td>
<td>Contamination from equipment, premises and the food handler.</td>
<td>Hygiene awareness and high standard of personal hygiene. Premises of satisfactory construction and clean. Equipment all food grade and clean prior to use. Suitable insectocuter should be installed.</td>
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<tr>
<td>FILTRATION</td>
<td>Failure of filtration to remove extraneous material.</td>
<td>Filters to be food grade and of an appropriate size to remove physical contaminants.</td>
</tr>
<tr>
<td>STORAGE</td>
<td>Contamination by other substances and from container.</td>
<td>Moisture content to comply with statutory requirements. Store away from substances likely to taint, strong sunlight and extremes of temperature. Avoid mechanical damage.</td>
</tr>
<tr>
<td>PREPARATION TO BOTTLE AND BOTTLING</td>
<td>High temperatures causing spoilage. Contamination from the environment and equipment.</td>
<td>Do not overheat. Premises and equipment to be of good standard and clean. Suitable insectocuters should be installed. Hot water to be available.</td>
</tr>
<tr>
<td>DISTRIBUTION AND DISPLAY</td>
<td>Damage due to poor handling. Tampering.</td>
<td>Prevent damage by appropriate packing. Use of tamper evident seals.</td>
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</table>
Get a schedule in plenty of time

Check the closing date for entries

Send in your entry form
Honey you want to show should be selected when extracting

Selecting Jars and Lids

Filling the Jars

Final preparation

Packing and ready for show
Selecting jars

Make sure jars are matching
Jars matching including (batch number)
Lids to match in colour and depth
Lids to match in colour metal or plastic
Lids to match in depth
Filling the jars

Keep jar at an angle to start, letting the honey run down the side to stop air bubbles forming.
As the jar fills gradually decrease the angle
Keep the flow continuous so no air can enter
Nearly there still no air entering
Filled leaving a gap of 5mm from rim, this allows for final skimming of surface.
Cleaning and packing

Tools for preparing honey exhibits
Removing surface film & particles
Using cling film
Cling film tucked into edge of jar to remove surface debris & air bubbles around edge
Cling film remove with surface debris etc
Completely removed showing clean surface of honey.
Clean around threads with damp spongetex cloth
Jar cleaned and polished ready to go into clean plastic bag
Ready for the travelling box
Removing debris using a needle
Match stick cut to sit on rim of jar
Running match stick around jar to remove air bubbles
Getting packed for the show
Remember to take spare lids in case you need to change any damaged ones
Finally

- Re – read the schedule
- Prepare well in advance
- Don`t try to fool the judge
- Have a go and enjoy the art of showing
- Meet new people and make new friends
- Be there
• Staging

• Allow plenty of time to stage your entries
• Look around to find the classes you entered
• Wear gloves.
• Do not move other people's entries. Get the show manager or a steward to do it, it will save complaints and bad feeling.
Handing your exhibits into the show
Chichester Honey Show
Mike Duffin & stewards judging mead
Trophies you could win at the National Honey Show
Where to find information

• Internet (google/everyclick) type in showing honey

• Northern Bee Books

• Your association library

• Demonstration by member of your association