# PREPARING HONEY FOR SHOW



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# 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**

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



# 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

# <u>Finally</u>

- 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 peoples 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



**Display of Hive Products** 





#### National Honey Show at Hendon RAF Museum





### 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