

Honey Festival

Winners of Honey and Beeswax Competition 2019

Winner of Best honey in show: Umberto Valenti

Winner of Best Beeswax in show: Gordon Carter

Class	Name	Winner
Light Honey	Gary Sammut	1 st Prize
	Gordon Carter	2 nd Prize
	Tina Mettam	3 rd Prize
Dark Honey	Umberto Valenti	1 st Prize
	Mercedes Portaro	2 nd Prize
	Doug Sexton	3 rd Prize
Cut Comb	Rupert Phillips	1 st Prize
	Gordon Carter	2 nd Prize
Bees wax candle	Gordon Carter	1 st Prize
Sculpture	Gordon Carter	1 st Prize
Beeswax Block Dark	Gordon Carter	1 st Prize
Beeswax Block Light	Gordon Carter	1 st Prize
	Dean Beasley	2 nd Prize
	Tina Mettam	3 rd Prize
Creamed Honey	Gary Sammut	1 st Prize
	Gordon Carter	2 nd Prize
Chunk Honey	Rupert Phillips	1 st Prize
	Gordon Carter	2 nd Prize
Granulated (Natural) Coarse	Eileen Stark	1 st Prize
	Gordon Carter	2 nd Prize
	Elaine Curtis	3 rd Prize
Granulated (Natural) Fine	Gordon Carter	1 st Prize

Comments from the judges:

During the past five years the standard of samples entered into the Honey Judging competition has improved tremendously. We are pleased that BeeKeepers have come to realise the value in using new, clean and standardised jars to showcase their entries. Round jars help to reduce trapping of air bubbles and wax particles, resulting in a cleaner sample. Also, jars with corners, lettering or logos within the glass detract from the visual appearance of the honey.

Tips for Entrants' improvements

- 1) Entrants have come to understand the importance of how they handle their honey, from extraction through to bottling and presenting a quality, consistent product for judging.
- 2) When we judge honey our focus is really on the BeeKeeper, not the bees. Bees produce a perfect product – it is the BeeKeeper who is responsible for introducing properties that may be detrimental to the final product entered for judging.
- 3) This may include too much smoke used when collecting the frames, affecting the flavour or taste; or collecting quantities of uncapped honey which may have too high moisture content and cause fermentation due to yeasts in the honey.
- 4) The use of pre-used jars that may not be sterilised and can introduce unwanted flavours or aromas/taste to your honey. Saving a dollar on a new jar pales into insignificance when your entry is marked down as it tastes of pickled onions, or has jam in the thread of the lid. These were examples experienced in the early days of judging for the Honey Festival!
- 5) Protecting your entry for transportation to the competition, or after submitting it is another important factor. There is nothing worse than losing marks because your jar has finger marks – which may not have been present when you entered it! This year, many entries were wrapped in towelling and plastic bags to prevent this. Also, a number of entries were placed in wide, padded boxes to prevent the jars tipping over. It is also a good idea to carry a spare lid – in case of spillages!
- 6) Filtering honey to improve its purity is crucial when entering into a competition. Marks are deducted for the presence of wax and pollen as well as foreign matter.

Regards,

Tom & Joy Coy and Brian & Adriana Wickins
Judging panel