

2016 Southwest WA Fair: LCBA Honey Judging Contest Criteria

Contest features raw honey - not processed or heated.

Fair Handbook Information:

DIVISION G01: GRAIN-FORAGE-FARM PRODUCTS

CLASS 1 – BEE PRODUCTS

LOT: [you can enter honey under one or more of these 6 categories & multiple entries within a category are fine: please, no identifying labels on your entry!]

1. Comb honey with sample
2. Raw honey Light with sample in 1 pound Queenline jar
3. Raw honey Amber with sample in 1 pound Queenline jar
4. Raw Honey Dark with sample in 1 pound Queenline jar
5. Wax
6. Other

Honey Judging Criteria:

- Color –3 classifications: light, amber, & dark, using Jack’s scale.
- Entries over 18.6% moisture are disqualified (refractometer will be used to measure moisture content).
- Filtration: 400 micron filtration is maximum
- Crystallization will be marked down this year
- Judge will taste for scorching only (taste is subjective)
- Precise jar filling: head room between 3/8 inch & half an inch with no visible gap between honey level & cap
- Entrants must submit honey in 1-pound Queenline glass jars (available free to LCBA members – contact 360 880 8130 or email secretary@lcba.community)
- Submission time: Entries accepted Mon. 8/15, 12 noon – 7 p.m. in the Floral Hall, SW Washington Fairgrounds. **No entry fee.**
- Honey released on Sunday 8/21, from 2 to 5 p.m.; or contact LCBA Secretary (see above) for pickup.
- Judge: Peter Glover, LCBA Education Coordinator