



# FRANKLIN BEEKEEPERS CLUB

## Honey competition rules

Last Update: 15<sup>th</sup> February 2017

**Who is eligible to enter?** – The competition is only open to paid-up members of the Franklin Beekeepers Club.

**How are the points awarded?** - You can put in one entry in each of the classes listed. There are six classes for honey in jars, four classes for frames, two for wax and two for alcohol. Each class has a first place with 3 points awarded, second place with 2 points and third place with 1 point.

### **Classes:**

**Extraction Frame** – Select a frame drawn out evenly on both sides to make for easy uncapping and extraction. Frames should be drawn out wider than both the top and bottom bars.

**Cut Comb Frame** – Select a frame for clean appearance with no surface discoloration and no pollen. Comb should be filled right out to the edge. Frame should be of even thickness and not as wide as the extraction frame.

**Heaviest Frame** – Encourage the use of fewer frames in the hives and thus, more honey per frame and less work extracting. Don't worry about how the frame looks

**Creamed Honey** - Judged for taste, colour and freedom from froth and impurities. Competitors to classify as *LIGHT*, *MEDIUM* or *DARK* with only one entry in each section.

**Liquid Honey** - Judged for taste, colour and clarity, freedom from froth and impurities. Competitors to classify as *LIGHT*, *MEDIUM* or *DARK* with only one entry in each section.

**Novelty Wax** – Something modelled from pure wax. Judged for art form and purity of wax. Use can be made of rubber moulds, candles, carving etc.

**Wax** – a 500g block of pure clear wax. Judged for purity and colour.

**Wine** – Judged by members tasting

**Mead** – Judged as for wine.

### **Tips:**

- Honey (Liquid and Creamed) should be presented in clear 500g jars
- Frame should be presented in a clean super (with a mat or base and cover to prevent dripping) or Nuc box.
- When you have chosen the frames you wish to present, you can store them in the freezer to prevent them from losing too much honey and to protect them from wax-moth.
- Liquid honey can be kept in the freezer to prevent crystallization.
- Creamed honey is made by seeding liquid honey with 5-10% of creamed honey of your liking. Store at a temperature of 10 degrees and stir twice a day for three days or until it becomes too stiff. Place the honey to be creamed in a chilly-bin along with a frozen 2-litre bottle of water to keep it cool (a refrigerator is probably too cold).

Remember, the more classes you enter the higher your possible total score. The entrant with the highest score overall is judged the winner and will win the Big Sting Trophy for the year.

Good Luck!!