

2018 VAA Conference Competition

All entries must be submitted by 1.00 pm on Thursday 31st May, 2018.

Honey Categories

- Native Flora Honey
- Yellow Box Honey
- Introduced Flora Honey
- Dark Honey
- Candied / Crystalized Honey
- Creamed Honey

Honey is to be submitted in a standard 500gm (375ml) round glass jar, with a white/gold 63mm lid. Jars to be filled half way between lid rim and top.

The Liquid Honey categories will be judged on Colour (25 points), Density (25 points), Flavour (25 points), General Appearance (15 points), Aroma (10 points) Total 100.

Candied / Crystalized Honey or Creamed will be judged on Evenness of Grain (30 points), Flavour (30 points), Firmness (30 points), Colour (10 points) Total 100.

Use a small label on the bottom of the jar to identify the honey category.

Honey Comb

- Best Sealed Frame (full depth)
- Best Honey Comb Section

Frame and Comb Honey will be judged on Fullness (30 points), Colour of Cappings (30 points), Evenness (20 points), General Appearance (20 points) Total 100.

Bees Wax

- Commercial block
- Non Commercial block (approx. 1kg)
- Decorative Bees Wax

All bees wax items to have a clean neat appearance, no cracks or sediment. Wax will be judged on Colour (25 points), Clearness (25 points), Tenacity (20 points), General Appearance (20 points), Aroma (10 points), Total 100.

Honey Beverages

All beverages must be exhibited in screw top clear colourless glass wine bottles without lettering, fluting or ornamentation of any kind. Beverages will be judged on Colour and Condition (15 points), Bouquet (35 points), Flavour (50 points) Total 100

Pollen

Pollen must be cleaned and dried in a clear 500gm glass jar. Pollen will be judged on Taste (25 points), Hardness (20 points), Cleanliness (25 points), General Appearance (30 points) Total 100.

Photography Categories

- History Native
- Flora Apiary
- Equipment
- Introduced Flora
- Portrait of a Bee
- Selfie with a Bee

Baking with Honey

All entries must be based on the following recipe.

Honey Pound Cake

$\frac{3}{4}$ cup honey	$\frac{3}{4}$ cup Milk
1 cup butter	$\frac{1}{4}$ teaspoon Salt
$\frac{3}{4}$ cup sugar	2 teaspoons baking powder
2 eggs unbeaten	3 cup plain flour
3 egg yolks unbeaten	

Sift dry ingredients 4 or 5 times. Cream butter well. Add honey and beat until fluffy. Add sugar and beat until fluffy. Add the eggs one at a time, beating thoroughly after each addition. Add flour alternately with milk. Stir until batter is smooth. Pour into well-greased loaf pans (bottom lined with wax paper) and bake at 325 degrees Fahrenheit (160 Celsius) for 1 $\frac{1}{4}$ hours.