

## VAA Melbourne Section 2019 Hive Products Competition

The annual VAA Melbourne Section hive products competition will be held on **Thursday 27th June** at our usual monthly meeting venue. The hive products competition will have the following categories

1. Mixed flora liquid honey.
2. Single flora liquid honey.
3. Creamed, candied or whipped honey.
4. Honey comb, section and full frame, containing honey in the comb.
5. Beeswax cakes and blocks, excluding decorative items.
6. Secondary hive products (beeswax candles and decorative items, cosmetics etc).
7. Baking with honey items (cakes, biscuits and other bakery items).

### Hints for preparing Liquid honey entries

- Use a clean 500 gram glass jar. Other sizes will not be accepted. The correct jars can be collected from monthly meetings prior to the competition.
- Avoid scum in liquid honey.
- Make sure the honey has not begun to crystallise.
- Don't fill the honey jar too full. For guidance, look at honey on a supermarket shelf.
- Remove the label and any price tag if the jar has been previously used. The jar should be clean on the inside and outside.

### How to obtain clean, clear honey.

- Obtain a glass jar that is larger than the required 500 gram jar. A 750 gram size will suffice.
- Fill the larger jar with honey.
- Allow the honey to settle over one or more days. This will permit the scum, bits of wax, pollen grains and air bubbles to rise to the top layer.
- Using a spoon, remove any scum and other particles so that only clean honey is in the jar.
- Pour the clean honey into a 500 gram jar ready for the competition.
- Allow plenty of time before the competition for any air bubbles to rise to the top of the honey.
- Honey should not be cloudy, but should be clear and bright. So, settling the honey is very important.

### Judging criteria for liquid honey entries:

1. *Presentation*
2. *Clarity*
3. *Density*
4. *Flavour*

### Hints for preparing creamed honey entries

Creamed honey should be firm. It crystallises best when kept at a temperature of 14°C.

### Judging criteria for creamed honey entries:

1. *Presentation*
2. *Density (firmness)*
3. *Evenness of grain*
4. *Flavour*

**For honeycomb entries** remove any propolis and wax from the frame so that it appears clean.

### Judging criteria for honeycomb entries:

1. *Cleanliness of frame etc*
2. *Evenness of comb*
3. *Colour of wax caps*
4. *Flavour of honey*

### Hints for preparing beeswax entries

- Moulds for blocks of wax should be strong enough not to distort when hot wax is poured into it
- Beeswax can be cleaned by pouring it through clean pantie hose or similar tight weaved mesh.
- When preparing blocks of clean wax, it is best that the wax cools slowly.
- Wax blocks that cool quickly may end up with a rippled surface or even some cracks. It is best to cover the molten wax with a towel to help retain the heat and slow down the cooling process.
- Alternatively, place the mould containing the liquid wax in a warm oven that has been switched off. The oven is allowed to cool slowly. This reduces the potential for cracks to appear in the wax.

### Judging criteria for beeswax entries:

1. *Cleanliness of wax*
2. *Colour of wax*
3. *Evenness of block*
4. *Smoothness/ Lack of cracks*

### Judging criteria for secondary hive product entries:

1. *Presentation and design*
2. *Difficulty of preparation*
3. *Quality of product*
4. *Effectiveness of product*

### Judging criteria for baking with honey entries:

1. *External presentation*
2. *Internal appearance*
3. *Aroma (external and internal)*
4. *Taste*
5. *Texture*
6. *Showcasing honey*