



BRITISH COLUMBIA HONEY PRODUCERS ASSOCIATION

Promoting and encouraging beekeeping in British Columbia since 1920

BCHPA AGM 2011
Delta Vancouver Airport Hotel
Richmond BC
October 20th to 23rd

Honey Competition Rules for the BCHPA Honey competition October 2011

All entries must be those of registered attendees and submitted to the entry desk no later than the start of the Wine and cheese social Thursday October 20th, 2011.

Entries will be judged commencing Friday October 21st, 2011 at 10:00 AM.

An exhibitor may not enter more than one exhibit in any one class.

All entries of honey and must be the product of the exhibitor's apiary from the current year (2011), and prepared by the exhibitor.

Labels or any distinctive design will not be allowed on the containers until judging is complete.

An entry in each of the four liquid honey classes (white, golden, amber, and dark) will consist of 3 identical "standard glass containers" (as found on retail store shelves)-and be 500 gram or 1 pound in size.

Judging will be conducted according to the National score card rules.

The standard for colour will be based on the Canada Honey Classifier.

In the absence of competition in any section, the judges will award only such premiums as they deem the entry merits. The judges decision will be final.

Ribbons for first, second, and third will be awarded in each of the 4 colour categories.

Preparing Honey for Show- Guidelines

After the honey flow:

- Select only those combs that are at least 2/3 capped...the more capped the better.
- Uncap with an uncapping fork if at all possible...watch the heat.
- Do all your uncapping as early as possible, then store at room temperature in as large a container as possible that has a gate at the bottom.
- Obtain the standard containers for your entries...buy extra.
- Late September, sterilize your jars and dry them in the oven. (no cloths= no lint)
- Fill your selected containers too full- 1/8 to 3/16 from the top.
- Allow to stand on a sunny window for a few days (not too hot).

Before submitting an entry:

- Remove lids and skim all foreign material and foam from the top, while adjusting each to identical levels of fill. Honey level must not be seen with lid on.
- Clean and polish outside (including the rim) of each jar.
- Clean and install new lids (no scratches).
- Store and transport in a labeled container. Keep them level and always handle by the lid.

****NOTE****

Do not overheat your honey...the judge can tell.

Select your best containers before you fill them.

Entries must be from the same honey batch- all jars in each entry must colour match.