**SOUTHWEST WASHINGTON FAIR**

**CATEGORIES FOR HONEY AND OTHER BEE PRODUCTS**

Division G01 – GRAIN – FORAGE – FARM PRODUCTS

CLASS 1 – BEE PRODUCTS

LOT:

1. Comb Honey w/Sample

Raw Honey Light w/Sample in 1 lb. Queenline Jar [FYI, Queenline Jars are required – LCBA

members can get theirs free at the June and July monthly meetings.]

Raw Honey Amber w/Sample in 1 lb. Queenline Jar

Raw Honey Dark w/sample in 1 lb. Queenline Jar

Wax

Other

**Entry Prep**

**Winning honey entries at the SWLC Fair honey judging require careful preparation. Here are some key aspects to focus on:**

* Honey Selection: Choose honey that is well-ripened, free from defects like crystals or fermentation, and representative of the floral source.
* Jar Preparation: Use clean, high-quality jars with minimal imperfections. Ensure proper labeling following competition guidelines.
* Presentation: Polish jars to a sparkling finish and strategically place them to showcase the honey's clarity and color.

**How to fill honey jars specifically for judging:**

* Filling Level: Aim for the fill line or just below the threads. Leave some space to accommodate bubbles and for easier removal of excess honey.
* Air Bubbles: Let the filled jars sit for a while to allow air bubbles to rise to the surface. Skim them off with a spoon or use a toothpick to pop them.
* Cleanliness: Ensure no honey gets on the rim or underside of the lid. This creates a professional presentation.