

Preparing liquid honey

- selection – choose the best honey you have, check for taste, scent, color.
- grading –Determine which class to enter: Between light and dark.
- filtering can improve chances. There are many methods, but lint from filters can destroy your chances.
- jar selection: jars must be free of bubbles and blemishes, and lint free.
- lids – must be clean, rust free, and honey free. It's surprising how often this is badly done. Do not use second-hand lids in a show (if ever).
- getting rid of granulation is best done in bulk. Trying to improve just one jar is often very difficult. The effects of heating can change color and taste. If you must, try a short time in a microwave rather than longer heating.
- pollen in honey is not a fault and can be a selling point in every day trade, but it can easily be mistaken for granulation by a judge so it's best to put in really clear looking jars for showing. Too much pollen downgrades your entry.
- removing specks: - using a tube or straw they can be sucked out, but it's better they were not there at all. Many specks come from putting perfect honey into dusty jars. It's easy to wash tea cloths so use good ones and wipe all jars with care.
- bubble problems – filling with the jars pre-heated helps stop air sticking to the sides. Allowing time for bubbles to escape whilst in the settling tank is the best, so prepare in good time, let the honey settle and fill jars slowly. Bubbles under the shoulder of a jar can easily be dislodged using a clean bent wire, then skimmed off later.
- correct weights – weigh some test jars full and empty so that you know you are giving correct value. Many people fill to just below the "filling line" which gives short measure and eliminates them from the prize list. As a rough guide, no air space should be visible below the edge of the closed lid.

Disclaimer: Some of the content of this article is information obtained from a professional honey judges' website.