

The Annual Aggie Days/Calgary Stampede Honey Competition Presented by the Calgary & District Beekeepers Association

All beekeepers are eligible to enter the Aggie Days Honey Show.

Judges rate the honey in this competition based on qualities that include clarity, brightness, and sheer beauty!

Entries are scored on a 100-point scale for viscosity (moisture content), container presentation, and honey quality. Categories include light liquid, dark liquid, and crystallized (creamed) honey. There is even a special "Taster's Choice" award.

Alberta is Canada's biggest honey producer and its honey is prized throughout the world!

Aggie Days is held during April 2017. Samples need to be in by April 1, 2017.

Entries can be sent to:

Aggie Days Honey Contest, Lori Wheeler,
Calgary Stampede Agriculture,
1800 Stampede Trail SE, Calgary, AB T2G 2W1,

or dropped off at the lower floor of the Agriculture Building.

Winning entries will be announced and displayed at Aggie Days. There will also be a display showcasing the champions during Stampede Week.

Winners will receive 2 Admission Passes to Calgary Stampede 2017!

Our honey judging criteria is typical for honey contests and our scoring system is similar to that used in most other competitions. You can find the details on the next page of this document.

There are three categories – creamed/granulated, dark, and light. We judge brightness, freedom from blemishes (both in the honey and the container), lack of crystallization in the liquid entries, viscosity (moisture), fill level of the container, and other qualities. Flavour and aroma are only relevant as related to absence of fermentation and caramelization.

Judges do not favour one variety or flavour over others, but all entries will also be judged in a separate category, "Taster's Choice", which is strictly the judges' taste-test.

Good luck and have fun preparing your entries!

Other Questions....? please contact Jim Rogers by e-mail clownoftuny@hotmail.com

Here is our judging sheet for this competition:

HONEY JUDGING GUIDELINES AND SCORE RESULTS

ADAPTED BY RON MIKSHA, CALGARY, from
DR SANFORD'S IFAS EXTENSION AND THE SCOTTISH BEEKEEPERS' ASSOCIATION

KEY CRITERIA:

- 1. CONTAINER - 10 POINTS.**
- 2. BRIGHTNESS – 10 POINTS**
- 3. FREEDOM FROM CRYSTALS (or smoothness for Crystallized category) – 15 POINTS**
- 4. ACCURACY OF FILLING – 10 POINTS**
- 5. FLAVOUR/AROMA – 20 POINTS**
- 6. HONEY DENSITY (VISCOSITY) – 15 POINTS**
- 7. CLEANLINESS AND FREEDOM FROM FOAM OR AIR BUBBLES – 20 POINTS**

Please note:

The **container** is judged on suitability of container, container imperfections, and lid/container cleanliness.

Brightness preferred - as opposed to a dull appearance which might indicate wax or crystalline impurities.

Accuracy of filling requires headroom of 1.25 to 2.5 cm ($\frac{1}{2}$ to 1 inch). For glass, no visible honey-to-cap gap

Flavour/Aroma is based on sour, fermented, or caramelization (overheating/burnt flavour) and **not** on nectar source.

Honey Density of liquid honey will be judged either by timed bubble test or refractometer.

Crystals, foam, air, bubbles and **Cleanliness** is partly comparison-based. 20 points is usually not awarded.