**Preparing Liquid Honey for Fair Exhibit (the way I do it)**

**by: *Tang Johnston***

*What you will need:* **1 lb Glass Queenline Jar – Candy thermometer - Quart Jar - Cooking Pot – Fine Nylon**

for straining honey – **Spoon or Toothpick – Table Knife,** etc for skimming & Plenty of time, and patience.





**Fully capped frame of honey. Use little or no smoke as honey absorbs odors**

**Nylon paint strainer - can be
found at almost any hardware
store, or where paint is sold.
Wash strainer and dry
thoroughly before using.
These are the right size for
filtering honey, although any fine
nylon will work also.**

**One Quart Canning Jar**



**One lb Glass Queenline jar & Candy Thermometer**





 **#1
You can use filtered
melted crystalized
honey, or liquid honey from fully capped frames. This gives you the lowest moisture
content for your exhibit.

I fill my quart jar about
2/3 to 3/4 full, so as to
have plenty for my
one lb Queenline Jar

Place jar with honey in
a cooking pot with
water, at least half way up the jar.

Heat on medium heat
until honey reaches
130 to 140 degrees
(using candy
thermometer to
measure temp)**



**#2
Turn off heat and let
the fine bubbles, wax
and other particles
float to the surface.

No, I don't know how
long...maybe 20-30 min.

Then take a spoon and
begin skimming off
the flotation.

You may need to reheat and skim several times to
get it all (I think mine has mostly been three heatings and skimmings.)
Some honey clears
quickly, some is more
cloudy and may not
become completely
clear. Enter it anyway!**

**I put a lid (no ring) on
loosely.  Honey draws
moisture from the air,
so I do not want my
honey to gain any
moisture from the
steam from the water.**

**#3
When you are satisfied the honey is as clear and as particle free as you can get it, hold it
up to a light and
inspect your honey**





**There are many other exhibit options for
Honey and Beekeeping**

**Check the State Fair Exhibitor Guide**

**Remember, you are never too "new at
beekeeping"!  It's not even all about
winning a ribbon!  People from all over the
world come to the fair and examine and
enjoy our entries. It makes a beekeeper
and his family so proud to see their honey
displayed in SABA's display case at the fair!**

**#6
Ok!  Almost done!  Now I take a piece of thin
plastic and lay it over the top of the jar and screw on the lid.  Wipe the jar free of fingerprints, etc and head for the fairgrounds to enter! (the plastic wrap will be removed before judging, it's just there to keep honey from getting on the underside of the lid and possibly disqualifying)

Bragging rights!...customers love to hear what
ribbons you have won with your honey**

**#5
Yes, I see a bubble in
there!  Here is where I
get the toothpick or
flat kitchen knife and
carefully remove
the bubble.
Very carefully, as not to
drizzle in the honey
and create more
bubbles.**

**#4
When it is completely
clarified you are ready
to pour into the
Queenline Jar.
(It pours best when
very warm)

Very very slowly and
gently pour the honey
from the quart jar into
the Queenline
jar...along the side
(like you would pour a
bubbly drink)
Continue to pour until
the 1 lb jar is filled to
within 1/4 inch from top**