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Ribekeeper.org

TIPS & RULES FOR FALL HONEY JUDGING

Previous judges offered the following helpful hints:

- Filter once, maybe twice
- Let the honey settle over-night (at least) before bottling
- Fill entries from the middle of the tank, not the bottom
- Pour honey like you would beer, holding the jar at a gentle angle
- Fill jars to the top of the first bead on the neck of the jar
- Bring an extra cap, so the cap is clean
- Wipe the outside of the jar, so there are no smudges or fingerprints

Rules

1. All entries **MUST** be in 1lb GLASS honey jars. (Queenline or Gamber)
2. **NO** labels: you and your entry will receive a number.
3. You may submit multiple jars in multiple classes.
4. The classes will be: Dark Amber, Amber, and Light Amber.
5. The moisture content of all honey entries will be measured by the judges.
6. Any moisture level greater than 18.6% will be automatically disqualified.
7. 18.6% is the Grade A honey standard.