

HOW TO JUDGE SHOW QUALITY HONEY USING THE WELSH METHOD



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EXTRACTED HONEY SUITABLE FOR SHOW



PLACING HONEY IN COLOR CATEGORY



INSPECTING JARS FOR CLEANLINESS



INSPECTING HONEY FOR CLARITY AND CLEANLINESS



CHECKING AROMA OF HONEY



INSPECTING JAR LID FOR CLEANLINESS



HONEY ON INNER SURFACE OF JAR LID



SPOTLESS JAR LID



INSPECTING THE SURFACE CLEANLINESS OF THE HONEY



PARTICLES ON SURFACE OF HONEY



BUBBLES AND FOAM ON SURFACE OF HONEY



CLEAN HONEY SURFACE



Tamper Proof Seals Should Not Be Used



Tamper Proof seal



CHECKING FOR HONEY VISCOSITY



APPLYING HONEY TO REFRACTOMER



CHECKING MOISTURE CONTENT WITH REFRACTOMETER



USING HONEY TASTER



CHECKING HONEY FOR FLAVOR



FINAL CLASS PLACEMENT



WRITING COMMENTS FOR EACH ENTRY

Other Possible Classes





Chunk Comb Honey



Chunk Comb Honey



Section Comb Honey



Candles



Wax Cake



Mead

SUMMARY

- **Place Entries Into Color Categories**
- **Inspect the Surface of the Jar for Cleanliness**
- **Inspect the Honey for Overall Clarity and Cleanliness**
 - **Check the Honey for Aroma**
 - **Inspect the Jar Lid for Cleanliness**
- **Inspect the Surface Cleanliness of the Honey**



Summary (cont.)

- **Check Honey Viscosity**
- **Check Honey for Moisture Using a Refractometer**
 - **Check Honey for Overall Taste**
 - **Determine Final Class Placement**
- **Leave a Written Comment for Each Entry**



THANK YOU!
Are There Any Questions?

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