



Extracted honey is placed in several categories, from white, far left, to dark amber, far right.

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How sweet it is



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For The Express

As always, the first week of January starts off with a bang as I head down to the PA Farm Show and assist the Pennsylvania State Beekeepers Association (PSBA) in set-up of the Apiary Exhibit.

The two days consist of setting up the display and educational area, accepting honey product entries, and assisting the judges. The exhibit is a great way to get a feel for the art and science of beekeeping.

A portion of the exhibit allows individual beekeep-

ers to create a display that promotes honey, bees, wax, or pollination. Knowledge is incorporated with eye-catching art. There is an opportunity for the local beekeeping clubs to pool their knowledge and skills and entry team displays. With this competition, apiary products from at least five beekeepers from the local club must be incorporated into the exhibit. Individuals and the clubs are both judged.

But the most eye-catching part of the whole apiary exhibit is the honey products. This runs the gamut of extracted honey, comb honey, baked goods, beeswax, and mead.

It is always interesting to check-in the extracted honey. Depending on the floral source, honey colors can vary from extremely light to dark.

I usually ask the question to the beekeepers on what plant were the bees working. To me, the most unique honey I saw

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Above, the North Western Pennsylvania Beekeepers Association educational display that displays beekeeping products. Below, beeswax is judged several ways, from block, left, to molded or designed, right.

