

Mid Bucks Beekeepers Association 2011 Honey Show



To be held at the Bowls Club, Dobbins Lane, Wendover
On **Wednesday 19th October 2011** at 7.30 pm

Honey Show Secretary - Ernestine Matthews 01296 662181

Judge: Mr Bill Fisher

Judging will start at 7:30 pm. All exhibits must be in place by 7:15 pm.

MBBKA TROPHIES

Stuchberry Shield: for the MBBKA member with the best honey exhibit (Classes 1 to 5).

Laurie Webb Rosebowl: for the MBBKA member gaining the most points in Classes 1 to 14.

Laurie Webb Cup: for the MBBKA member with the highest award for a frame of sealed honey.

Peter Smith Cup: for the MBBKA member with the highest award for a wax cake.

W.E.Jones Cup: for the MBBKA member with the highest award in the cake class.

Apiary Cup: for the MBBKA beginner with the best honey exhibit (Class 13).

SCHEDULE OF CLASSES

The classes are as follows (SEE HONEY SHOW RULES FOR EXHIBITING REQUIREMENTS , JAR TYPES, ETC.):

Classes 1 – 14 to be judged whilst the AGM is in progress

1. Two 1lb jars of light honey.
2. Two 1lb jars of medium honey.
3. Two 1lb jars of dark honey.
4. Two 1lb jars of naturally crystallized (not stirred) honey.
5. Two 1lb jars of soft-set honey.
6. One jar of liquid honey judged solely on taste and aroma (to be shown in a transparent 1lb jar).
7. One frame of capped honey for extraction (may be granulated).
8. One carton of (unwired) cut comb to be judged by appearance only.
9. One bottle of sweet mead.
10. One bottle of dry mead.
11. One cake of beeswax 200-255g (7oz – 9oz).
12. Two matching beeswax candles in holders. (To be lit by the judge).
13. Beginner's class: One 1lb jar of honey (a beginner is a person who has been bee-keeping for up to 2 seasons).
14. One honey cake – see recipe below.

Classes 15 – 18 to be judged in the hall by everybody.

The entry in each class with the highest number of votes will receive a small prize.

15. Home produced food item containing the exhibitor's own honey.
16. A bee related photograph.
17. Craft item made by the exhibitor with a clear bee related subject.
Could include needlework, woodwork, painting, pottery or wax-craft (but **not** candles).
18. Other hive product not covered in classes 1 to 17.

Recipe for honey and ginger cake – class 14.

Ingredients: 110g/4oz margarine, 55g/2oz caster sugar, 2 tablespoons honey, 2 large eggs,
220g/8oz flour, 1½ teaspoons baking powder, 1 teaspoon ground ginger, 55g/2oz
preserved ginger.

Method:

Pre-heat the oven to 180°C (350° F, gas mark 4).

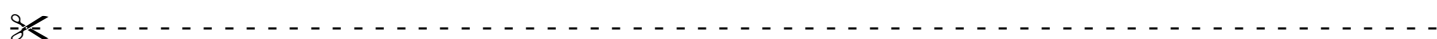
Cream margarine and sugar and beat in slightly softened honey. Gradually add the eggs, beating well after each addition. Sieve the dry ingredients together and add to the creamed mixture a little at the time, stirring in lightly, then add the chopped ginger, mixture should be of a dropping consistency. Put into a lined **18cm/ 7" round tin** and bake in a moderate oven approx 1 hour depending on oven.

Mid Bucks Beekeepers Association Honey Show Rules 2011



Failure to follow the following rules may disqualify the respective entry or points may be deducted.

1. All exhibits to classes 1-14 shall include or be the produce of the entrant's own hives.
2. An exhibitor may make multiple entries in each class but may receive only one award for that class.
3. Honey is to be exhibited in traditional 454g (1lb) BS 1777 squat jars with metal lacquered screw lids and flow-in seals. For classes 1,2 and 3, BS 1656 filters will be used to determine the colour of honey (available for use on day of show).
4. Where two jars of honey are required, they should be matching in colour and consistency.
5. Class 8: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
6. Class 11: Beeswax may be exhibited either polished or unpolished, in a suitable container with a transparent lid or on a plate in an unsealed plastic bag.
7. Class 12: Candles may be rolled, dipped or moulded. Candles must be displayed in stable candle-holders.
8. Class 7: Each frame must be submitted in an undecorated bee-proof showcase. The full comb must be visible from both sides and the frame capable of being lifted out of the case.
9. Mead must be in clear colourless bottles without fluting or any decoration. The bottle should be between 20 and 30 fl. oz. and filled to within 1" of the bottom of a plain cork stopper.
10. Class 14: Cake to be displayed in a plastic bag which can be removed for judging.
11. Labels for each exhibit will be provided by show secretary immediately prior to the show and should be placed on each exhibit as follows:-
 - Jars (honey/mead) - label to be placed horizontally half an inch (12mm) up from base of jar.
 - Frame - label to be placed on top of frame and one on showcase, top right hand corner.
 - Cut Comb - label to be placed at top right hand corner of lid and one on side of the container.
 - Wax - label to be placed on plastic bag or container or on base of block.
 - Cake - label to be placed on plastic bag and one on plate.
 - Candle - label to be placed on card in front of exhibit.



Honey Show Entry Form 2011

To enter, please complete the entry form below and forward to the honey show secretary, Ernestine Matthews, Old Church Farm, Chapel Lane, Long Marston, Tring, Herts, HP23 4QT, or e-mail: o.c.m@btinternet.com

Entries to arrive no later than 18th October 2011. There is no charge for class entries.

Please enter me for the following classes, which I have ringed.

If multiple entries please also enter number in box:-

1	2	3	4	5	6
7	8	9	10	11	12
13	14	15	16	17	18

Mr/Mrs	
Address	
Tel. Number	