

SCBKA HONEY SHOW SCHEDULE 2018

OPEN CLASSES

1. Two x 454g (1lb) jars of light honey.
2. Two x 454g (1lb) jars of medium honey.
3. Two x 454g (1lb) jars of dark honey.
4. Two x 454g (1lb) jars of granulated honey
5. Two x 454g (1lb) jars of soft set honey
6. Two x 454g (1lb) jars of heather honey
7. One x 454g (1lb) any honey in black jar
8. One shallow frame of honey suitable for extraction (in a bee proof container).
9. One x 227g (8oz) container of cut comb honey.
10. Two sections of comb either square or round.

HONEY PRODUCTS CLASSES

11. One honey cake (made to given recipe).
12. Five honey biscuits between 60 and 80cm diameter (made to given recipe).
13. Five pieces honey fudge (made to given recipe).
14. One bottle of dry mead (in a clear wine bottle with flanged stopper).
15. One bottle of sweet mead (in a clear wine bottle with flanged stopper)

GIFT CLASSES (exhibits in this class will be donated to charity)

16. One x 454g (1lb) jar of clear honey (any colour).
17. One x 454g (1lb) jar of granulated honey.

NOVICE CLASSES

Open to any person not having won a first prize in any previous Association show

18. One x 454g (1lb) jar of clear honey (any colour).
19. One x 454g (1lb) jar of granulated honey.
20. One x 454g (1lb) jar of heather honey.

WAX CLASSES

21. Two identical moulded candles made from beeswax.
22. Two identical dipped candles made from beeswax.
23. One block of beeswax weighing between 198g (7ozs) and 255g (9oz).
24. Five x 28g +/- 2g (1oz) identical blocks of beeswax.

FUN CLASSES

25. Honey jar with label.
A standard label, actual size, to fit on a standard 1lb jar produced in any medium to **comply with current UK regulations** to be displayed on an empty honey jar.
26. Beekeeping themed photograph no larger than 10" x 8", mounted on card.

CHILDREN'S CLASS

27. One picture on any beekeeping topic, not exceeding A3 size, using any materials. Only the child's age to be displayed on the bottom of the picture.

The points will be awarded as follows:

1st - 5 points; 2nd - 3 points; 3rd - 2 points; Highly commended – 1 point.

The **Open show Champion** will be the exhibitor with the most points.

The **Open Show Champion Novice** will be the novice exhibitor with the most points

The **Glass Bee Award** will be awarded to the SCBKA exhibitor with the best exhibit in the show.

The **South Clwyd Beekeepers Challenge Cup** will be awarded to the SCBKA member with the most points.

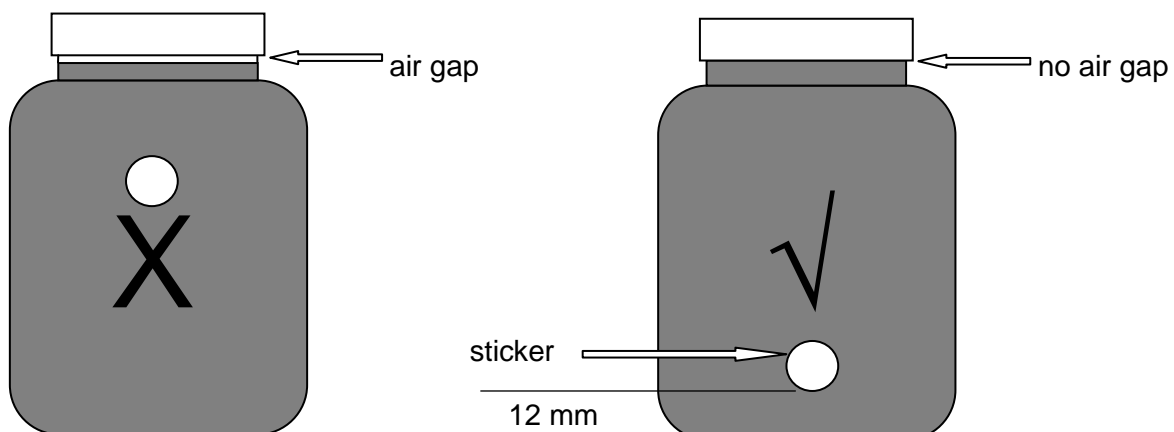
The **Norman Davies Challenge Cup** will be awarded to the SCBKA member with best exhibit in the novice classes.

The **Best Open** exhibit will be awarded to the exhibitor with best Open exhibit in the show.

We are most indebted to this year's judge Carys Edwards.

HONEY SHOW RULES 2018

1. Exhibits must be staged between 9.00am and 10.30am on Saturday 13th October. Exhibits must be collected between 4.00pm and 5.00pm on Sunday 14th October. Although stewards will be present throughout the show period, SCBKA and F&DBKA cannot be responsible for any losses. Exhibit stickers will be provided at tabling time.
2. No card, label, trade or distinguishing mark (other than those supplied by the Show Secretary) or the name of the exhibitor may be placed on any exhibit.
3. Every article exhibited must be the bona fide property of the exhibitor and all honey must be gathered in the natural way by the exhibitor's own bees.
4. Identification sticker locations for Cut Comb, Frames and Sections - Fix in top right corner of container (as viewed from the side).
Cake - Fix to top surface of cake with a pin (provided by secretary)
Biscuits and Fudge - Fix to top surface of one biscuit
Wax - Fix to top surface of wax and top right hand corner of glass or top (if any)
5. All bottled honey must be shown in 1lb squat jars of B.S.I. type with standard screw tops. The black jar entries can be obscured by wrapping black or corrugated card to the outside of the jar secured by an elastic band or by painting the jar black. All other jars should be clear. Only tinned, gold lacquered or plain screw tops will be accepted. Silvered, chrome plated or enamelled tops will be disqualified. No air gap should be visible below the lid. The identity sticker should be located no less than 12mm and no more than 15mm from the base.
6. An exhibitor shall not stage more than 2 entries in each class and will not receive more than one award in each class.
7. In the event of a tie for a cup, the exhibitor having most premier awards will be considered the winner. If a tie still results, the award shall go to the exhibitor having the premier award in a class with the greatest number of staged entries.
8. Mead must be shown in clear, plain, colourless glass bottles of a round section similar in shape and size to the ordinary bottles for wine, without names, fluting or decoration. Stoppers should be removable without the need for a cork screw.
9. After fixing the approved stickers, exhibits will be passed to the designated stewards, who have sole responsibility for tabling of all exhibits, All ordinary care will be taken by the Show Committee, but they cannot be held responsible for loss or damage sustained by the exhibits.
10. The decision by the Show Committee on any matter whatsoever in relation to the foregoing rules, or any protest or objection in relation to any exhibit, shall be final and conclusive.
11. Security is to be given to the satisfaction of the SCBKA Committee for the safe custody of the cups and for the delivery to the Secretary on request in time for the Honey Show. Cups will be presented to the winners at the Annual General Meeting.



A judge's tips for the Honey Show

1. The poor presentation of exhibits is responsible for the elimination of most entries in any class.
2. The main failing is the lack of cleanliness of the outer surface of the glass bottle or jar which should be polished and free from smudges, fingerprints and dirt. Use windscreen wipes to polish the lids, jars and bottles.
3. Use a torch to shine light through the honey. This will show up any unwanted elements, particularly hair.
3. Likewise, the glass area exposed inside the jar, above the honey, should be clean and free from smears. Needless to say that this area is cleaned with a tissue or similar material that is free from any substance which would contaminate the honey.
4. Any weights or measurement specified in a show schedule must be rigorously adhered to. Failure to do so may cause exhibits to be eliminated. If the schedule gives a higher or lower limit (e.g. weight), aim for the middle. This eliminates any chance of doubt in the judge's mind as to whether or not your exhibit is within the limits.
5. When showing in a class of two jars of honey, the lids should be matched closely as possible and polished (as mentioned in tip 2 above) and be clean on the inside. Always carry spare lids, particularly when showing in classes of clear honey. It is much better to do your final preparations at home. Judges would much prefer to see a bit of honey on the inside of the lid than a film of dust on the surface of your honey.

Venue:

Llangollen Town Hall, Saturday 13th & Sunday 14th October 2018

Programme:

Tabling of exhibits:	9.00am to 10.30am on Saturday 13 th October
Judging:	10.30am to 12.30pm on Saturday 13 th October
Open to public:	1.00pm to 4.00pm Saturday 13 th October
Open to public:	10.00am to 4.00pm Sunday 14 th October
Collection of exhibits:	4.00pm to 5.00pm Sunday 14 th October

HONEY SALES

Honey may only be sold at the honey show by those beekeepers who have exhibited in the show but only their own, local honey, no imports, please.

Heather honey is to be sold in 12 oz jars at a price of £6 per jar. Other honey, may be sold in 1lb jars, also at a price of £6 per jar, or 8oz jars for £3.50. A taster jar for each different type of honey sold is also a requirement. 10% of sales to go to S.C.B.K.A. Sales are only open to exhibitors.

HONEY FRUIT CAKE

Rysait / Recipe:-

113g/4oz.	Butter/margarine or mixed
227g/8oz	honey
2 large.	eggs
227g/8oz.	self-raising flour
113g/4oz	currants
113g/4oz	mixed peel
113g/4oz	sultanas
2 tsp	mixed spice
½ tsp	lemon juice
pinch of salt	
Milk to mix if necessary	
7" round cake tin, lined.	

Method

Warm the oven. Cream butter/margarine and honey. Beat eggs well and add them alternatively with the sifted flour, but save a little flour to add with the fruit. Beat all together, lightly. A little milk may be added (up to 3 tablespoons) if necessary. Fold in the fruit and stir well. Bake in a well buttered tin for approx 1 -1 ¼ hours (or until just firm to touch) in a moderate oven (approx 325°F/ 160°C/Gas 3).

HONEY SNICKERDOODLE BISCUITS

Rysait / Recipe:-

200g/7oz.	self-raising flour
140g/5oz.	butter
113g/4oz.	caster sugar
2 large tablespoons	honey
1	egg yolk

Method

Cream sugar and butter. Mix in the honey and egg yolk. Sift in the flour and combine. Form the dough into balls, roll these in sugar then flatten onto a baking sheet covered with silicone or greaseproof. Cook in a medium oven, gas 4 / 180c/ 350F for 15-20 minutes or until golden brown. The size of the dough balls should be regulated to ensure the finished biscuits are between 70mm and 80mm in diameter .

HONEY FUDGE

Rysait / Recipe:-

450g/1lb	sugar
2 desert spoon.	honey
170g/1 small tin	evaporated milk
5ml/1 tsp	vanilla essence
50g/2oz	butter or margarine

Method

Mix ingredients well. Bring to the boil and then raise the temperature very slowly to 115 degC or 240 degF, stirring carefully all the time. Remove from the heat and stir until it begins to thicken, then beat well and pour quickly into a buttered tin. Cut when firm and into identically sized blocks between 25-35mm square.