

Kent Beekeepers Association

www.kentbee.com

Bromley and Orpington Branches 2007 Honey Show Schedule

Show sponsored by Thorne, Freeman and Harding,
KBS, Exomite, Vita.

Saturday 15th September

at

The Main Hall

Emmanuel Church

The Grove, West Wickham, Kent, BR4 9JS

Staging: 9.00am - 9.30am

Open to the Public: 10.00am - 4.30pm

Teas & Honey Tasting in the Hewitt Room

Judge: Mr Barry Walker

Show Secretary: Peter Bashford,
31 Malcolm Rd, Woodside,
SE25 5HE. Tel: 020 8656 7990

SCHEDULE & RULES

Awards: 1st-50p: 2nd-25p: 3rd-15p, plus Special Prizes for certain classes.

Entry Fees: Class 6 £1.00, Gift and Junior Classes Free; all other classes 30p.

SCHEDULE OF CLASSES

OPEN TO ALL

Class 1: Two 454g (1lb) jars of Light Honey.

Class 2: Two 454g (1lb) jars of Medium Honey.

Class 3: Two 454g (1lb) jars of Dark Honey.

Class 4: Two 454g (1lb) jars of Naturally Crystallised Honey.

Class 5: Two 454g (1lb) jars of Soft Set or Creamed Honey.

Class 6: Two 454g (1lb) jars of Liquid Honey, any colour.

WIN a Thorne - Honey Refractometer.



Class 7: Six 454g (1lb) jars of Honey labelled as for sale (labelling regulations in force from August 2004 will apply) - **WIN an Exomite Pack.**

Class 8: Novice: Open to any member who has never won 1st prize for honey.

One 454g (1lb) jar of Liquid Honey - any colour.

Class 9: Novice: Open to any member who has never won a 1st prize for wax. One Cake of Beeswax 200-255g (7 – 9oz) – **WIN a £10 KBS Voucher.**

Class 10: Two 454g (1lb) jars Chunk Honey.

Class 11: One Section of cut Comb Honey minimum weight 227g (8oz)

Class 12: One Comb (any size) suitable for extraction.

Class 13: One Cake of Beeswax 200-255g (7oz - 9oz) - **WIN a £10 KBS Voucher.**

Class 14: Three identical Beeswax Candles made by any method. One to be lit by the judge - **WIN a £10 KBS Voucher.**

Class 15: One Bottle of Sweet Mead.

Class 16: One Bottle of Dry Mead.

Class 17: An item of Beekeeping Equipment which must be the work of the exhibitor and not previously awarded a prize at this Honey Show.

Class 18: An item of Beekeeping Interest, not previously awarded a prize at this honey show

Class 19: (Gift) One 454g (1lb) jar of Liquid Honey any colour

Class 20: (Gift) One 454g (1lb) jar of Naturally Crystallised honey.

For classes 19 and 20, exhibitors own label must be supplied, to be affixed after judging. The overall winner of these two classes will receive a Freeman and Harding Voucher.

Class 21: (Gift) Three 27g (1oz) Beeswax blocks.

Class 22: Label design - an original design for a 454g (1lb) jar of honey. Designs to be shown up to A4 size (210mm x 297mm). Mounted or unmounted. Hand drawn only.

Class 23: The Eddie Freeman Cup. Exhibitor to show any 4 of:

One jar of Light Honey

One jar of Medium or Dark Honey

One jar of Crystallised or Soft Set Honey

One frame for Extraction.

One Beeswax Cake.

One Cut Comb.

Class 24: Junior Honey: Two jars of liquid honey (State age on entry form, must be under 18).

Class 25: Junior Art:- any artistic, decorative, interesting or instructive exhibit relating to bees or beekeeping.

Ages 4–6, 7–11, 12–15 (Age to be stated on entry form)

Win 1st Prize

A Honey Refractometer by Entering Class 6 (Sponsored by Thorne)

CONFECTIONERY CLASSES

Class 26: Honey Fruit Cake. Exhibits must be made to this recipe:-

Ingredients: 225g/8oz self raising flour, 175g/6oz honey, 110g/4oz butter or margarine, 175g/6oz sultanas, 2 medium eggs, pinch of salt.

Preparation; Preheat oven to 180°C/350°F /gas mark 4. Cream butter and honey together. Beat eggs well and add them alternately with sifted flour and salt (save a little flour to add with sultanas). Beat all well and lightly. A little milk may be added if necessary. Fold in sultanas and stir well. To cook: Prepare a tin approx 180mm (7") round. Pour in cake mixture and bake for 1¼ hours.

Class 27: Honey Biscuits (Sample of 6 biscuits to be displayed). Any recipe of the exhibitors choice, recipe to be displayed with the exhibit.

Class 28: Honey Sweetmeats. A plain unmarked container of any type of Honey Sweetmeats ready for sale. The recipe to be displayed with the exhibit.

Class 29: Honey Lemon Curd. Exhibit must be made to this recipe.

A 454g (1lb) jar to be displayed.

Grated rind and juice of 3 lemons

4 eggs size 3. Lightly beaten

2 oz. Granulated sugar

12 oz. Clear Honey

4 oz. Unsalted butter

Method: Put the lemon rind and juice, honey, sugar and butter in the top of a double saucepan or a bowl placed over a pan of simmering water. Stir until the sugar and butter have melted. Beat the eggs into the mixture and continue cooking until it begins

to thicken and coat the back of a spoon. Pour into a warmed jar. When cold, cover with a waxed disc and cellophane top or lid.

For people with not much time. Try this Microwave-only recipe

Note: times are for a 600W microwave oven, adjust to suit the power of your oven.

Class 30: Honey Flapjacks. Exhibits must be made to this recipe:

6 tbsps. Honey
8 oz. Margarine
8 oz. Dark brown sugar
1 lb. Rolled oats

Method: Put the honey, margarine, and sugar into a bowl, cook for 3 ½ minutes, on full power until melted. Stir well. Stir in the rolled oats. Put into a shallow oblong dish, 11" x 7" approx. Press level (potato masher works well). Cook for 8 minutes on full power. Again press level and leave to stand for 5 minutes. Cut into squares whilst still warm. Cool for 30 minutes in the dish then put onto a wire cooling tray to cool completely.

Class 31: Chocolate layer cake:

6oz caster sugar, 1tbsp honey, 4oz butter or margarine, ½ tsp vanilla, 2 eggs, 3tbsp cocoa, 6oz self-raising flour, pinch of salt, ¼ cup milk, Filling- 1½oz butter, 4oz icing sugar, 2tbsp honey, water to mix.

Method: Cream sugar, butter/margarine and honey until light and fluffy. Add eggs one at a time and beat well. Add vanilla. Mix flour, cocoa and salt and sieve. Add to the mixture, alternating with the milk, mixing well. Divide the mixture into two greased 7" sandwich tins and bake for 30-35mins at 180C/350F/gas mark 4. When cold sandwich the two cakes together with the butter cream filling.

To make the filling – cream the butter and honey and beat in the sugar. Add water to produce a spreading consistency.

Class 32: One 454g (1lb) jar Honey Marmalade, made using either Seville oranges or Orange Marmade, (recipe to be displayed on standard form provided). A small sample to be provided.

Photography Class

Class 33: Colour print relating to bees and beekeeping mounted on a card not larger than 10" x 8". Digital images are permitted.

2007 SHOW REGULATIONS

1. Containers: Jars to be matching clear 1lb squat jars of B.S. pattern glass with gold lacquered screw tops. Mead to be shown in clear punted bottles approximately 26 fluid ounces capacity. Only corks with white plastic tops allowed.

2. Entries: The number of entries is unlimited, but any one exhibitor may take only one award from any class. All completed entry forms must reach the Show Secretary not later than FRIDAY 14th SEPTEMBER.

3. Judging: The Judge will be empowered to withhold any award, and their decision is final.

4. Labelling of Entries: Exhibitors must label every jar or other exhibit with the labels provided by the Secretary. Except where otherwise specified, no other labels may be attached to any part of an exhibit.

Jars and Bottles – Except for Class 7, where jars are to be labelled as for sale, labels are to be affixed to leave 12–15mm between the label and the base of the jar or bottle.

Frames – Affix one label to the top right hand corner of the show case and the second on the frame.

Wax blocks: – One label in centre of block and second label to be affixed to bag or box. Label small blocks on side.

Classes 19 and 20 – Exhibitors own label, compliant with the August 2004 labelling regulations, must also be supplied, to be affixed after judging.

All exhibits shall remain the property of the exhibitors, except those in the Gift Class, which become the property of the Honey Show and will be sold for the benefit of the show funds.

5. Liability and Loss: All reasonable care will be taken with exhibits, but the Show Committee cannot be responsible for any loss or damage however caused.

6. Classification: The committee reserve the right to re-classify honey entered in a wrong class.

7. Staging and Removal of Exhibits: Entries must be staged on Saturday 15th September from 9.00am to 9.30am. Combs for extraction must be in close fitting containers that are bee proof. Other exhibits should be clear of honey externally. Show stewards are empowered to remove any exhibits that attract bees.

No entry shall be removed from the stand before 4.30pm.

8. Awards: Points to be calculated on the following basis:

1st - 6pts: 2nd - 5pts: 3rd - 4pts: VHC - 3pts: HC - 2pts: C - 1pts

An award will be given for the best exhibit in the show.

9. Special Awards: The following have been kindly donated by our Sponsors:

Honey Refractometer, donated by Thorne, for the best entry for Class 6.

A voucher for Honey jars, donated by Freeman and Harding, for the overall winner of Classes 19 and 20.

A varroa control pack, donated by Exomite, for the best entry for Class 7.

£10 Voucher, donated by KBS, for the best entry in each of Classes 9, 13 and 14.

10. General: In the event of any question arising which is not specifically covered above, the rules governing the National Honey Show shall apply. See the NHS website <http://www.honeyshow.co.uk>

Perpetual Challenge Trophies

Bromley Trophies

The Bromley Branch Cup will be awarded to the Bromley branch member who gains the highest number of points in the show.

The Bromley Gift Class Trophy will be awarded to the Bromley branch member who gains the highest number of points in the gift classes

The Bromley Wax Cup will be awarded to the Bromley branch member who gains the highest number of points in classes 13 and 14.

The Bromley Novice Cup will be awarded to the Bromley branch member who gains the highest number of points in the Novice Class 8.

The Jack Holt Trophy will be awarded to the Bromley branch member who gains the highest number of points in classes 1–13 inclusive.

The Ralph Thompson Trophy will be awarded to the Bromley member who gains the highest number of points in comb classes 11 and 12.

The Freeman Mazer will be awarded for the best exhibit in classes 15 or 16 exhibited by a Bromley branch member.

The Bromley Cake Trophy will be awarded for the best Honey Cake exhibited by a Bromley branch member.

Orpington Trophies

The Orpington Cup Awarded to the Orpington branch member who gains the highest number of points in classes 1–21 (excludes classes 15 & 16)

The Dr Courtenay Lord Challenge Cup will be awarded for the best exhibit of extracted Honey by an Orpington branch member.

A Drinking Horn presented by Mr & Mrs E. Greenwood will be awarded to the Orpington branch member with the best exhibit in classes 15 or 16.

The Festival Cup will be awarded to the Orpington branch member who gains the highest number of points in the Novice Classes.

The Alan D Simmons Memorial Cup will be awarded for the best comb suitable for extraction exhibited by an Orpington branch member.

The Matthews Memorial Plate will be awarded for the best wax exhibit by an Orpington branch member.

The Trehear Trophy will be awarded to the Orpington member with the highest number of points in the Confectionery Classes.

Open Awards

The Wyevale Cup will be awarded to the competitor who gains the highest number of points in the show.

The Confectionery Cup will be awarded to the exhibitor who gains the highest number of points in the confectionery classes.

The Eddie Freeman Cup Awarded to the exhibitor with the highest points in class 23.

The Eric Hood Cup Awarded to the winner of classes 1 & 2.

John Pearce Rose Bowl awarded for the highest points in classes 1,2,3,13,14.

Peter Springall Rose Bowl awarded to the person who wins the Blue Ribbon.

Entry Form

Download entry form in PDF format (19KB) from the URL:

<http://www.kentbee.com/bromley/honeyshow/entry-form-pub2007.pdf>

Schedule V1.4 dated 07/08/07