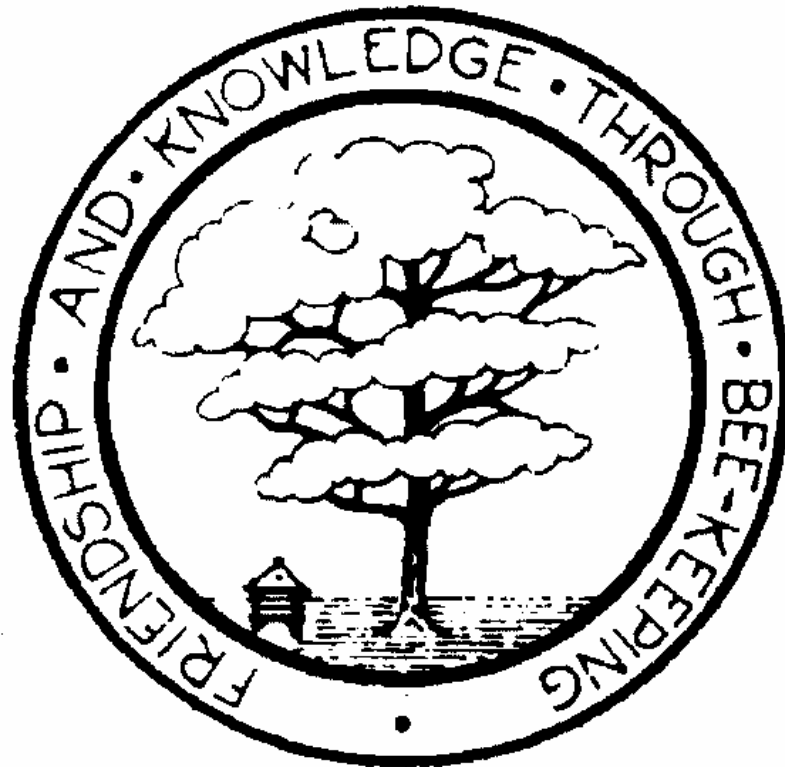


KENT BEEKEEPERS ASSOCIATION

ASHFORD BRANCH

Registered Company No. 238630 Registered Charity No. 222946



HONEY SHOW AND BEEKEEPING EXHIBITION

TO BE HELD AT

BILSINGTON PRIORY

(By kind permission of Mrs Libby Harrison)

SATURDAY 1st SEPTEMBER 2007

1.00 p.m.

Honey Judge

Mrs Margaret Davies

Confectionery Judge

Mrs Margaret Gibbs

Entries Secretary

Mrs J. Cooper,
Court Cottage Farm,
Stowing,
Ashford. TN25 6AY.
Tel. 01303 862572

TROPHIES

Worger No.1 Cup	Members Only	Light Honey - Class 1.
Worger No. 2 Cup	Members Only	Medium Honey - Class 2.
Peter Finn Trophy	Members Only	Producers Class - Class 6.
Pratt Boorman Cup	Members Only	Composite - Class 7.
Dilnott Trophy	Members Only	Wax - Class 8.
Beeching Trophy	Members Only	Equipment.- Class 9.
Norvic Trophy	Members Only	Highest points in Classes 1 to 9.
Leslie Nichols Memorial Trophy	Members Only	Highest Points in Mead Classes 20 to 22.
Bailey Cup	Open	Novice Class 10. National Honey Show Free Entry Card awarded.
Ethel Nichols Trophy	Open	Artistic Exhibit - Class 17.
Beckett Plate	Open	Children – Class 19.
Pickard Rose Bowl	Open	Highest Points in Confectionery Classes 23 to 27.
Dence Cup	Open	Frame for Extraction – Class 14.
Geering Cup	Open	Highest Points in Show.

RULES

1. Every entry must be made on the attached entry form and sent to the Entries Secretary - Mrs J.. Cooper, Court Cottage Farm, Stowing, Ashford. Telephone 01303 – 862572. **not later than 25th August 2007.**
2. Exhibitors may make one or more entries in any class but only one prize will be awarded to the exhibitor in each class.
3. Exhibitors will be supplied with identification numbers which must be affixed to each article comprising the exhibit. In the case of honey jars the label should be affixed half an inch above the bottom of the jar and in the case of sections and frames on the wooden top or cover. Each section must be encased in a small box, glazed both sides (for preservation).
4. All the trophies awarded may be held by the winners until 31st August 2008 and must be returned to the Show Secretary by 1st September 2008 (See page 2 for details of trophies).
- 5a. All honey must be produced by the exhibitor in his or her own apiary.
- 5b. Extracted honey must be shown in matching B.S.I. pattern glass or plastic 1lb squat jars of one type and secure against leakage. Standard lacquer tops either screw or twist off.
- 5c. All the exhibits must be personally produced by the exhibitor and not on behalf of a third party.
6. Mead must be shown in punted wine bottles of round section and approx 26 fl oz or 1/6th gallon capacity and be of clear glass without lettering, fluting or ornament of any kind. Bottles must be closed with flanged stoppers which must be removable without the use of mechanical aid (eg corkscrew). No alcohol may be added to metheglin or melomel: no alcohol or flavouring may be added to mead but additions such as acids nutrients and tannin may be used. No label other than the identification number supplied will be put on any wine bottle.
7. All exhibits must be taken to the hall on the day of the show, not later than 9.30am . Exhibitors unable to get to the show on the day may leave their exhibits, at their own risk, with any member staging at the show. In the absence of the exhibitor the committee will unpack, arrange, repack and return at the exhibitors own cost. Exhibits may be removed after 5.00pm or at the Show Secretary's discretion.
8. This year there are no entry fees or prize money.
9. The Blue Riband will be awarded to the best entry in the show.
10. Chunk Honey Jars should contain approximately 50% cut comb.
11. A novice is defined to be a person who has never won a First Prize for honey at any Honey Show.
12. Class 19. Entries must not exceed 4ft width. For vertical displays entrants must supply own supports, blackboards, etc.
13. Confectionery classes 23 to 25 to be exhibited on paper plates supplied by the Branch . Class 27. Exhibitors plate or dish as appropriate.
14. Uniformity: When a Class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in all respects. Mould marks on jars are not relevant.
15. Country of origin and 'best before date' may be displayed on separate label if not on main label.
16. Gift class entries will become the property of Ashford Honey Show and will be sold for the benefit of the show funds.

ALL CLASSES ARE OPEN

25. **HONEY RAISIN BARS** (Sample of 6 to be displayed)

3 oz Margarine	1/2 teaspoon salt
6 Tablespoons Honey	6 oz Raisins
3 Eggs	4 oz Chopped Nuts
6 oz Plain Flour	1 teaspoon Baking Powder

Method:

Cream together the margarine and honey and beat in the eggs one at a time, adding a little flour before beating in second and third egg. Sift together the remaining flour, baking powder and salt and add to the mixture. Stir in the raisins and nuts. Spread in a greased baking tin (9" x 12") and bake in a pre heated oven at 180C/350F/Gas Mark 4 for about 30 mins until golden brown. Allow to cool in the tin, then cut into bars. Sprinkle with caster sugar.

26. **CHUNTEY OR PICKLE**

One jar of either chutney or pickle of exhibitors choice, but must contain honey. The recipe to be displayed with the exhibit.

27. **ITEM OF HONEY DESSERT**

Any recipe of exhibitors choice to be displayed as an individual serving. The recipe to be displayed with the exhibit.

1. **Worger No. 1 Cup** Two 1lb. Jars of Light Extracted Honey.
2. **Worger No. 2 Cup** Two 1lb. Jars of Medium Extracted Honey.
3. Two 1lb. Jars of Dark Extracted Honey.
4. Two 1lb. Jars of Naturally Granulated Honey.
5. Two 1lb. Jars of Creamed or Soft Set Honey.
6. **Peter Finn Trophy** Producers Class. Four 1lb Jars – labelled as for sale. Lot Marking is optional. (See rule 14)
7. **Pratt Boorman Cup** Any two from Group A and one from Group B
Group A Two 1lb. Jars of Light Clear Honey
Two 1lb. Jars of Medium or Dark Clear Honey
Two 1lb. Jars of Granulated or Creamed Honey

Group B One Frame of Comb Honey suitable for extracting
Two Boxes of Cut Comb each approx. 8 ounces
Two Sections
Two 1lb. Jars of Chunk Honey
8. **Dilnott Trophy** 5 Blocks of Beeswax each weighing approx. 1oz. Moulded as for sale.
9. **Beeching Trophy** Any item of Beekeeping equipment made by the exhibitor. (Any item having previously won a First Prize at Ashford is not eligible for entry.) Entry must include a description of item and its use.
10. **Bailey Cup** Open Novice Class Two identical 1lb. Jars of Honey. Any colour or type. (see Rule 11)
11. Gift Class. One 1lb Jar of Honey - Liquid, any colour. (see Rule 16)
12. Gift Class. One 1lb Jar of Honey - Granulated or Creamed Honey. (see Rule 16)
13. Two Boxes of Cut Comb - not less than 7 oz. each

14. **Dence Cup** One Frame of Comb Honey for Extraction.
15. One Cake of Beeswax 7 oz to 9 oz. in weight.
16. Three Beeswax Candles, Made by any method. One to be lit by the Judge.
17. **Ethel Nichols Trophy** Any Decorative or Artistic Exhibit directly relating to Bees or Beekeeping.
18. Two Colour Photographs, not larger than 7" x 5" each relating to Bees or Beekeeping. Photographs must have been taken by the exhibitor.
19. **Beckett Plate** Children's Class. An entry consisting of Painting(s), Photograph(s) Booklet, Embroidery, Sculpture or Model connected with Beekeeping. This class is restricted to children aged 5 to 15 years. Age of child to be shown on the entry form.
20. One Bottle of Mead – Dry.
21. One Bottle of Mead – Sweet.
22. One Bottle of Melomel or Metheglin (Flavoured Mead)

CONFECTIONERY CLASSES

23. **DATE & WALNUT CAKE**

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|---------------------------|---------------------------|
| 8oz Plain Flour | 4 oz Margarine |
| 3 teaspoons Baking Powder | 2 Eggs |
| 2 tablespoons Clear Honey | 4 oz Stoned Dates, sliced |
| 4 oz Caster Sugar | 1 oz Chopped Walnuts |
| | 4 tablespoons Milk |

Method:

Sieve dry ingredients and rub in margarine. Mix together beaten eggs, honey and milk and stir into the mixture.. Add sugar, dates and walnuts. Pour into a greased 7" tin (approx) and bake in centre of oven for 60 — 75 mins at 350 –375F/ 180C/Gas Mark 3—4 . Turn out when cold.

24. **HONEY ORANGE CAKE**

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|---------------------------|--|
| 4 oz Butter or Margarine | 1 Tablespoons Clear Honey |
| 6 oz Caster Sugar | 6 oz Self Raising Flour |
| 2 Eggs size 2 | 3 tablespoons Cornflour |
| Pinch of Salt | 1/4 cup equal parts milk & orange Juice. |
| Grated rind of one orange | |

Method:

Pre heat the oven to 180C/350F/Gas Mark 4. Line 2 x 18cm (7") sandwich tins making sides about 1" higher than top of tin. Cream honey, butter and caster sugar till light and fluffy. Add grated orange rind. Add eggs one at a time and beat well. Sift both flours and salt, add alternately with milk and orange mix. Place mixture in tins and bake for 30—35 mins. Turn out onto a wire rack to cool. When cold sandwich together with the butter cream.

Honey Orange Butter Cream

- | | |
|------------------|---------------------|
| 2oz Butter | 2 tablespoons Honey |
| 6 oz Icing Sugar | Orange Juice to mix |

