

HONITON AGRICULTURAL SHOW

Thursday 1st August 2019

BEEKEEPING SECTION

Sponsored by Exeter and East Devon Beekeepers

THE JUDGE for HONEY, WAX and ART CLASSES

JACK MUMMERY – BBKA Senior Judge

JUDGE for COOKERY CLASSES

DAVID BEAZLEY Associate Lecturer, Exeter College

PRIZES : First £5.00, Second £3.00, Third £2.00 will be awarded except for classes 12, 19 and 26 for which special awards will be made.

POINTS are awarded in each class on the basis of First: 6, Second: 5, Third: 4, HC: 3.

RULES – Exhibits will be judged in accordance with the DBKA Show Rules (www.eastdevonbk.co.uk/wp-content/uploads/2019/05/Rules.pdf) which are equivalent to the BBKA Show Rules (1994). Open to ALL DBKA members.

THE BLUE RIBBON AWARD, offered by BBKA, will be awarded for the best exhibit in the Beekeeping Section of the Show should entries exceed 100.

PRIZE DISTRIBUTION will be at 4.00pm by **David Robinson, Managing Director of Suttons Group and National Bee Supplies.**

ENTRY FEE: 50p per class. No entry fee for Gift Class (21) & Bee Creative Class (26).

ENTRY FORMS & FEES APPRECIATED BY FRIDAY 26th JULY

PLEASE SEND TO:

Mike Walters, Little Tump, Lower Budleigh, East Budleigh EX9 7DL

OR VIA EMAIL TO:

mikejawalters@gmail.com using the Competition Entry Form

Entries are **not** acknowledged & **Labels** are provided for your staging in the Bee Marquee.

LATE ENTRIES ACCEPTED in person 3-6pm on Wednesday 31st July,
& **VERY LATEST** by 9.00 am on Thursday 1st August, in the Bee Marquee

SECTION A: HONEY CLASSES

CLASSES 1-15 INCLUSIVE ARE OPEN TO ANY MEMBER OF DBKA

Except Class 8, exhibits should be without labels apart from the entry number label supplied during staging with its lower edge affixed 2cm above the base.

1. Two 454g (1 lb) jars of Light English Honey.
2. Two 454g (1 lb) jars of Medium English Honey.
3. Two 454g (1 lb) jars of Dark English Honey.
4. Two 454g (1 lb) jars Set English Honey.
5. One comb of English honey for extraction.
6. One container of cut comb honey, gross weight 200-250 g.
7. One section of comb honey.
8. Six matching transparent jars of English honey (min jar size 12oz), labelled as for sale, to comply with current regulations. All honey in this class may be offered for sale at prices agreed by the show committee. Multiple entries are not permitted.

SECTION B: WAX, COMPOSITE, MEAD, AND ART CLASSES

9. One piece of beeswax not less than 454 g (1 lb) in weight and 2.5 cm thick.
10. Six blocks of beeswax, each 28 g (1 oz) in weight.
- 11a. Ornamental beeswax creation. Moulding and colouring is permitted.
- 11b. PAIR of MATCHED CANDLES made by any method. Colouring is permitted.

NB candles will be tested/lit.

12. **The Griffin Cup:** three 454 g (1 lb) jars of English honey, one each of light honey, medium or dark honey (excluding ling) and soft set honey and a beeswax block, not less than 227 g (8oz) in weight and at least 10 mm thick. First Prize only, of £10.00 presented by **Exeter and East Devon Branches of DBKA.**
13. One bottle of mead, labelled "sweet" or "dry", in a clear punted Sauterne-type bottle of approximately 75cl capacity. White plastic flanged stoppers only must be used.
14. A single photograph not less than 150mm x 100mm (6" x 4") and not more than 300mm x 200mm (12" x 8") of a subject of beekeeping interest. Must be rigid i.e. mounted. **This class will be judged by the public and voting closes at 3.30pm.**
15. ART: Coloured picture or craft-work/sculpture in any medium. Subject of interest to Beekeepers. A suitable translucent protective covering may be used.

SECTION C: CLASSES 16 -19 INCLUSIVE – FOR NOVICES ONLY

NB A novice is anyone who has not won a prize at any Honey Show.

16. Two 454 g (1 lb) jars Light English honey.
17. Two 454 g (1 lb) jars Medium or Dark English honey.
18. Two 454 g (1 lb) jars soft set English honey.
19. **THE ROBIN KIRKCALDIE MEMORIAL CUP:** three 454 g (1 lb) matching jars of English honey. First prize only of £5.00.

SECTION D: COOKERY CLASSES

CLASSES 20 - 24 INCLUSIVE ARE OPEN TO ANY MEMBER OF DBKA. Paper plates and plastic bags will be supplied upon arrival.

IMPORTANT – COOKERY ENTRIES MUST BE BAKED IN CORRECT SIZE TIN/TRAY TO BE JUDGED FOR AWARDS.

20. RASPBERRY HONEY FLAPJACKS – using this recipe

Ingredients: 150g butter, 150g light brown soft sugar, 4 tbsp honey, 300g porridge oats, 100g raspberries (frozen or fresh).

Method: (1) Melt butter, sugar, honey and pinch of salt in a pan. (2) When mixture is bubbling, stir in oats. (3) Press mixture into lined 20 x 20cm baking tin. (4) Scatter raspberries evenly over surface and press in lightly. (5) Bake till golden brown at 180C (approx. 25 – 30 mins). (6) Cool and cut into 12 pieces. Display 4 identical squares.

21. HONEY VICTORIA SANDWICH – using this recipe

*This is a **Gift Class**- There is no entry fee but cakes will become the property of the Honiton Show Committee and will be sold for the benefit of show funds from 3.00 pm on the day.*

Ingredients: 170g (6oz) margarine, 100g (4oz) caster sugar, 170g (6oz) self raising flour, 1 tablespoon honey, 3 eggs, 2 tablespoons warm water.

Method: Cream margarine and sugar then the honey. Beat in the eggs. Fold in the sifted flour, adding water, if required, to make a soft mixture. Divide between prepared 7 inch sandwich tins and bake at 350F, 180C, Gas 4 for about 30 minutes. For the filling, use 75g (3oz) icing sugar, 55g (2oz) margarine and 1 tablespoon of honey.

22. HONEY DRIZZLE CAKE – using this recipe

Ingredients: 150g butter, 75g caster sugar, 75g honey, 150g self raising flour, 1½ tsp of baking powder, 3 eggs, finely grated zest of 1 lemon.

Method: (1) Put butter, sugar and honey in small pan and heat until melted, stirring all the time. (2) Remove pan from heat and cool to body temperature. (3) Gradually beat in the eggs. (4) Add sieved flour, baking powder and lemon zest and mix until smooth. (5) Pour mixture into a 450g, greased and lined, loaf tin. (6) Bake in a pre-heated oven at 180°C for approximately 1 hour.

For Drizzle, use 150ml runny honey and spoon over cake while still just warm.

23. HONEY SULTANA SCONES – using this recipe

Ingredients: 200g self raising flour, 65g butter, pinch of salt, 1 dsrtsp runny honey, 1 level tsp baking powder, 40g sultanas & 125ml milk.

Method: (1) Rub butter into sieved flour and baking powder. (2) Add sultanas. (3) Mix honey with milk and add to mixture and mix to a soft dough. (4) Roll out to 2cm thick and cut into 5cm rounds with cutter. (5) Place on a greased baking tray. (6) Bake at 200°C, Gas 6 until risen and golden brown. (7) **Display four scones.**

24. RHUBARB STREUSEL MUFFINS WITH HONEY – using this recipe

Ingredients: 225g plain flour, 3tsp baking powder, ½ tsp bicarbonate of soda, ½ tsp salt, 60g rolled oats, 1 egg, 60g honey, 200ml milk, 90ml oil, 170g rhubarb finely chopped.

For streusel topping: 2 tbsp rolled oats, 2 tbsp plain flour, 2 tsp honey, 1 tsp oil, 1 tsp cinnamon, 2 tbsp chopped toasted hazelnuts.

Method: (1) Sift flour, baking powder, bicarb of soda and salt. (2) Add oats. (3) Add rhubarb leaving 12 pieces for decoration. (4) In a bowl beat the egg then add the honey, milk and oil

and mix well. (5) Pour liquid into dry ingredients and stir till just combined. (6) Spoon into muffin tin lined with 12 paper cases. (7) For topping: use fingertips to combine the oats, flour, honey, oil and cinnamon into a crumble and mix in nuts. (8) Sprinkle topping over muffins and top with a rhubarb piece. (9) Bake in preheated oven at 190C till springy and lightly browned (approx. 18 mins). Display 2 muffins.

25. CHILDREN'S CLASS for DBKA Members and their families.

Decorate a cupcake on the theme of 'Beekeeping'. The cupcake can be up to 3ins in diameter and **only the decoration will be judged**. Two cupcakes to be displayed.

26. "BEE CREATIVE" CLASS for invited schools and children's organisations.

Each group to design and make a poster to show how bees collaborate/co-operate in the hive or a mobile to identify different bee roles in the hive. Maximum size of poster 1m x 1m.

The following special awards will be available:

THE FRED BARRATT SHIELD Awarded for the highest overall points aggregate in the Honey Classes 1 - 8 inclusive.

THE BASIL SALTER WAX CHALLENGE CUP Awarded for the highest points aggregate in Wax Classes 9 & 10.

THE GRIFFIN CUP for the winner of the first prize in Class 12.

THE ROBIN KIRKCALDIE MEMORIAL CUP – to the winner of Novice Class 19.

THE UPLYME CUP Awarded for the highest overall points aggregate in the cookery Classes 20 - 24 inclusive.

THE HONITON SHOW CUP Awarded for the highest overall points aggregate in all Classes 1-25 inclusive.

The Prestigious BBKA BLUE RIBBON AWARD for BEST EXHIBIT IN THE SHOW (only when entries exceed 100).

****NEW THIS YEAR ** BRANCH CUP** Awarded to the branch with the highest overall points aggregate in all Classes 1-25 inclusive.

STAGING - exhibits should be staged between 3.00 pm and 6.00 pm on Wednesday 31st July OR between 8.00 am and 9.00 am on the morning of the show.

JUDGING STARTS at 9.30 am on Thursday 1st August 2019 in accordance with the DBKA Show Rules: (www.eastdevonbk.co.uk/wp-content/uploads/2019/05/Rules.pdf).

COLLECTION - Exhibits should be collected between 5.00 pm - 6.00 pm on the day of the show. Should exhibitors be unable to collect exhibits themselves, exhibits will be removed for safe keeping by Branch representatives, preferably with prior arrangement. Any queries to the Competition Secretary, Mike Walters, contact details above.