

THE 132nd
HONITON AGRICULTURAL SHOW
Thursday 3rd August 2023
BEEKEEPING SECTION

Sponsored by East Devon & Exeter Beekeepers

THE JUDGES

JACK MUMMERY – BBKA Senior Judge

DAVID BEAZLEY – Ashburton Cookery School

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: 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 The National Honey Show, will be awarded for the best exhibit in the Beekeeping Section of the Show should entries exceed 100.

PRIZE ANNOUNCEMENT & DISTRIBUTION will be made by Anne Swithinbank.

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

PLEASE EMAIL COMPLETED ENTRY FORMS TO:

ccarrhonshow@gmail.com using the Competition Entry Form, along with confirmation of your bank transfer fee payment. Full details available on your branch website

**ONLINE COMPLETED ENTRY FORMS & BANK TRANSFER FEES
APPRECIATED BY SUNDAY 31ST JULY, OR BRING YOUR COMPLETED
PRINTED FORMS AND CASH WITH YOUR ENTRIES**

Labels will be provided for staging of your exhibits in the Bee Marquee.

Please bring your entries to the Honiton Showground, via the Orange Gate, on **WEDNESDAY 2nd AUGUST BETWEEN 3PM AND 6.30PM** if no prior arrangement for collection/delivery to the Bees & Honey Competitions team has been made beforehand.

Late entries will only be accepted from stewards and Show Team on the morning of Thursday 3rd August in the Bee Marquee, and by **9am latest**.

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 matching 454g (1 lb) jars of Light English Honey.
2. Two matching 454g (1 lb) jars of Medium English Honey.
3. Two matching 454g (1 lb) jars of Dark English Honey.
4. Two matching 454g (1 lb) jars of Set English Honey.
5. One comb of English honey for extraction.
6. One container of cut comb honey, gross weight 200-250g (7oz-9oz).
7. One section of comb honey.
8. **The Evelyn Pelham Memorial Salver:** Six matching transparent jars of English honey min jar size 345g (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. Sale proceeds will be passed to entrants. **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 **East Devon & Exeter 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.
- 15a. A colourful decorated wood or polystyrene National size SUPER, without frames, on any theme or aspect of beekeeping on the outside of the box.

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.

Please remember the temperatures quoted are only a guide – honey can burn quickly!

20. HONEY FLAPJACKS – using this recipe

Ingredients: 150g butter, 150g light brown soft sugar, 4 tbsp honey, 300g porridge oats,
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) Bake till golden brown at 180C (approx. 25 – 30 mins). (6) Cool and cut into 16 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 or butter, 100g (4oz) caster sugar, 170g (6oz) self-raising flour, 1 tablespoon honey, 3 eggs, 2 tablespoons warm water.

Method: Cream margarine/butter 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 325F, 160C, Gas 3 for about 30 minutes. For the filling, use 110g (4oz) icing sugar, 55g (2oz) margarine or butter and 1 tablespoon of honey.

22. ALTERNATIVE HONEY CAKE LOAF – using this recipe

Ingredients: 210g self raising flour, 70g granulated sugar, 1 teaspoon baking powder, Half teaspoon baking soda, Half teaspoon salt, 70g Olive Oil, 130g unsweetened non-dairy milk, 120g runny honey, 1 tablespoon apple cider vinegar, 2 teaspoons vanilla extract.

Method: Preheat oven to 170 degrees C. Grease standard 1lb loaf tin and line with baking paper. Whisk together flour, sugar, baking powder, baking soda, salt in bowl. In a separate bowl whisk together olive oil, milk, honey, vinegar and vanilla. Add wet mixture to dry mixture and mix with spatula for a minute.

Spread cake batter into tin and bake on centre rack for 10 minutes @ 170 degrees. Then reduce temperature to 160 degrees for a further 35minutes or until golden brown and knife inserted into centre comes out clean. (Modify these temperatures to suit your own oven).

Honey lemon Syrup

1 tablespoon honey

1/2 tablespoon lemon juice.

To make Honey Lemon Syrup whisk together lemon juice and honey until dissolved.

When cake is done remove, cool on a rack for ten minutes and brush the top with honey lemon syrup while warm.

23. HONEY CARROT CAKE MUFFINS – using this recipe

Ingredients: 75g honey, 100g wholemeal self raising flour, 100g self raising flour, 1 tsp bicarbonate of soda, 2 tsp mixed spice, zest of 1 orange, 2 eggs, 140ml rapeseed oil, 180g grated carrots.

Method: (1) Line muffin tin with paper cases. (2) Mix flours, bicarbonate of soda, mixed spice and zest. (3) Whisk together eggs, oil and honey. (4) Stir into dry ingredients with carrots. (5) Fill cases and bake at 180°C/Gas 4 for 20-22 minutes.

For Glace Icing, use 120g icing sugar, half tblsp honey, approx. 2 tsp of juice of the orange., or enough to make a thick icing.

Decorate as you like. **Display 2 muffins.**

24. HONEY SWEETEND ORANGE CURD – using this recipe

Ingredients: 100g (4oz) honey, 3 large eggs, 85g (3oz) butter, finely grated orange rind and 120mls of orange juice.

Method: Heat the honey, butter, orange rind and orange juice in a covered double saucepan and allow to stand in the heat for a time. Strain to remove orange rind. Add well beaten eggs and cook very slowly, without boiling, until mixture thickens. Put into a jar, seal and keep cool. This may not fill a 454g jar so a 227g jar may be used.

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 poster size 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 EVELYN PELHAM MEMORIAL SALVER Awarded to the winner of Class 8.

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

THE GRIFFIN CUP to 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 1-24 inclusive.

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

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 6.30 pm on Wednesday 2nd August OR between 8.00 am and 9.00 am on the morning of the show (Stewards and Show Team only).

JUDGING STARTS at 9.30am on Thursday 3rd August 2022 in accordance with the DBKA Show Rules: (www.eastdevonbk.co.uk/wp-content/uploads/2019/05/Rules.pdf).

COLLECTION - Exhibits should be collected between 5pm - 6.30 pm on the day of the show, Thursday 3rd August. Should exhibitors be unable to collect exhibits themselves, exhibits will be removed for safe keeping by Branch representatives, **ONLY** with prior arrangement. Any queries to the Competition Secretary, Chris Carr ccarrhonshow@gmail.com