

Warwick and Leamington Beekeepers

2018 Branch Honey Show

To be held at BBKA, Stoneleigh, 7.30pm on Thursday 13th September 2018

Show Judge: Michael Badger

Show Manager: Chris Cox

Secretary: Helen Essex Steward: Matei Bolborea Photographer: Barry Meatyard

The show is open to all PAID UP members of the branch and staging will take place between 6.30pm and 7.20pm with judging starting at 7.30 prompt. Whilst all possible care is taken with the exhibits the Branch Committee cannot accept responsibility for loss or damage. There is an entry fee of one jar of honey or cash equivalent of £4.50. Honey will be donated to Myton Hospice and cash to Bees Abroad. There are no cash prizes.

Schedule of Classes

1	1lb (454g) jar of light honey	11	One 75cl bottle of dry mead
2	1lb (454g) jar of medium honey	12	One 75cl bottle of sweet mead
3	1lb (454g) jar of dark honey	13	One honey cake (recipe below) - <i>Nancy Wilshire Rosebowl</i>
4	1lb (454g) jar of granulated honey	14	A beeswax candle of any type or size mounted in a non-combustible holder. The candle may be lit during judging.
5	1lb (454g) jar of soft set honey	15	Cottager Class for those with fewer than 5 hives - <i>Jack Taylor Plaque</i> 1lb (454g) jar of honey- liquid, granulated or soft set
6	1lb (454g) jar of heather or heather blend honey	16	Novice Class for those who have never won a first prize in any show- <i>Novice Mazer</i> 1lb (454g) jar of honey- liquid, granulated or soft set
7	1lb (454g) jar of honey to be judged on flavour only	17	One photographic print (colour or monochrome) mounted on card no larger than A4 of a subject related to bees or beekeeping. (<i>To be judged by members present at the Show.</i>)
8	One container of cut comb honey - 200g minimum	18	Gift Class- an item made from product or products of the hive suitable for a gift for a special occasion
9	One frame for extraction	19	One straw skep suitable for collecting swarms
10	One cake of beeswax- 150g min	20	Best in show- <i>The Bernard Collins Trophy</i> . Awarded to the member judged to have the best exhibit in the show from Classes 1-16

Notes:

Extracted honey must be exhibited in clear glass 454g standard squat plain jars with plain gold coloured lids.

Mead must be exhibited in clear glass bottles of round section without fluting or decoration of any kind and closed with a cork stopper with a white or cream coloured plastic flange. A paper plate and polythene bag will be provided for staging honey cakes.

Jars and bottles should be labelled with approx 20mm from the bottom of the jar to the bottom edge of the label.

No more than 2 entries are permitted per class per entrant. Entries to be the product of the entrant.

The Thorpe Cup will be presented to the exhibitor with the most points in the show excluding class 20. Points are awarded as follows:

1st =4pts, 2nd =3pts, 3rd =2pts, 4th =1pt.

Honey Cake Recipe

200g/7oz self raising flour, 175g(6oz) honey, 110g/4oz butter, 175g/6oz sultanas, 2 medium eggs, 110g/4oz glace cherries(halved), a little milk if needed

Preheat oven to 180°C, 350°F, gas 4. Cream butter and honey together. Beat eggs well and add them alternatively with sifted flour then fold in sultanas and cherries. A little milk may be added if necessary. Bake in a buttered circular tin, 16.5-19.0cm (6½ -7½ inches) in diameter for approximately 1½ hours. Timing is a guide as appliances may vary.

Entry forms are available on the branch web site, or if you cannot use this method please contact Helen Essex on 07804666912. Closing date for entries Monday 10th September 2018.