



BUCKS COUNTY BEEKEEPERS' ASSOCIATION

Honey Show Schedule 2017

TROPHIES to be awarded

Tweedie Silver Skep: to the BCBKA branch whose members gather most points in classes 1-16

Peggy Cup: for the BCBKA member gaining the most points overall.

Margery Parker Trophy: for the best honey cake in class 16.

John Raven Award: for the best honey exhibit in classes 1 to 5.

SCHEDULE of CLASSES

1. Two 1lb jars of light honey. *
2. Two 1lb jars of medium honey. *
3. Two 1lb jars of dark honey.
4. Two 1lb jars of naturally crystallized (not stirred) honey. *
5. Two 1lb jars of soft-set or creamed honey. *
6. Two 1lb jars of chunk honey. *
7. One 1lb jar of liquid honey judged solely on taste and aroma.
8. One frame of capped honey for extraction (may be granulated). *
9. One carton of (unwired) cut comb to be judged by appearance only.
10. One bottle sweet mead. *
11. One bottle dry mead. *
12. Three small blocks of wax, between 25g and 30g each. *
13. One cake of beeswax 200-255g (7oz – 9oz).
14. Two matching beeswax candles in holders. One to be lit by the judge. *
15. Beginners class: One 1lb jar of honey.
16. One honey cake – see recipe below.

Classes marked with an asterisk *, are eligible for inclusion in the Federation Cup, an inter association show that will be judged immediately following our show.

PEOPLE'S CHOICE CLASSES, to be voted on by BCBKA Members

17. Decorative item related to bees or beekeeping
18. Something you can eat, containing honey. Small samples need to be provided for people to try
19. Photograph, colour or B&W
20. Any hive product, not in another class
21. Honey label

Recipe for honey cake – class 16.

Ingredients: 5 oz butter, 6 oz exhibitors own honey, 4 oz soft brown sugar, 2 eggs, 7 oz self raising flour, 1 tablespoon water or milk.

Method: Place butter, sugar, honey and water into a saucepan and heat until the fat has melted, stirring all the time.

Remove pan from heat and allow contents to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth.

Pour mixture into a greased and lined 7" (180mm) cake tin and bake for about 1 hour until risen and firm to the touch. As a guide, oven temp. 350°F/Mark 3/160°C

Honey Show Rules 2017

Failure to follow these rules may disqualify the entry or points may be deducted

1. All exhibits in classes 1-16 shall include or be the produce of the entrant's own hives.
2. An exhibitor may make duplicate entries in each class but may receive only one award for that class.
3. Extracted honey must be exhibited in plain, clear, 454g (1lb) squat jars (glass or plastic) with standard gold lacquered metal, or gold plastic, screw tops or twist-offs, and matching, except where otherwise stated. Honey colour will be assessed by means of BD filters (available for use on day of Show).
4. Where two jars of honey are required, they should be matching in colour and consistency.
5. Class 8: Each frame must be submitted in an undecorated bee-proof showcase. The full comb must be visible from both sides and the frame capable of being lifted out of the case.
6. Class 9: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
7. Classes 12-13: Beeswax may be exhibited either polished or unpolished, in a suitable container with a transparent lid or on a plate in an unsealed plastic bag.
8. Class 14: Candles may be rolled, dipped or moulded. Candles must be displayed in stable candleholders.
9. Mead must be in clear colourless bottles without fluting or any decoration. The bottle should be between 20-30 fl oz (591-887 ml) and filled to within 1" (25.4 mm) of the bottom of a cork stopper with white plastic flange.
10. Class 15: a "Beginner" will in be their first or second year of beekeeping.
11. Class 16: Cake to be displayed on a paper plate and in a plastic bag provided by the steward, which can be removed for judging.
12. Labels for each exhibit will be provided by the show secretary immediately prior to the show and should be placed on each exhibit as follows:-
Jars (honey/mead) - label to be placed horizontally half an inch (12mm) up from base of jar
Frame - label to be placed on top of frame and one on showcase, top right hand corner
Cut Comb - label to be placed at top right hand corner of lid and one on side of the container
Wax - label to be placed on plastic bag or container or on base of block
Cake - label to be placed on plastic bag and one on plate
Candle - label to be placed on card in front of exhibit.