



MID BUCKS BEEKEEPING ASSOCIATION HONEY SHOW 2018

Show to be held at The Church of the Good Shepherd,
Churchill Avenue, Southcourt, Aylesbury HP21 8NH

Wednesday 17th October 2018 at 7.30 pm

Honey Show Secretary – Ruth Stephenson

Judges: Sue Carter and Bill Fisher

Doors open at 7:00 pm. Judging will start at ~7:35 pm. All exhibits must be in place by 7:30pm.

MBBKA TROPHIES

Stuchberry Shield: for the MBBKA member with the best exhibit in show (Classes 1 to 15).

Laurie Webb Rosebowl: for the MBBKA member gaining the most points in Classes 1 to 15.

Laurie Webb Cup: for the MBBKA member with the highest award for a frame of sealed honey (class 7)

Peter Smith Cup: for the MBBKA member with the highest award for a wax cake (class 12)

W.E.Jones Cup: for the MBBKA member with the highest award in the cake class (class 15)

Apiary Cup: for the MBBKA beginner with the best honey exhibit (Class 14)

Pink Lady Plate: for the MBBKA member with the most votes for Other Hive Product (Class 19)

SCHEDULE OF CLASSES

The classes are as follows (SEE HONEY SHOW RULES FOR EXHIBITING REQUIREMENTS, JAR TYPES, etc.):

Classes 1 – 15 to be judged whilst the AGM is in progress

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 honey
6. One jar of liquid honey judged solely on taste and aroma (rule 3 does not apply)
7. One frame of capped honey for extraction (may be granulated)
8. Three jars of Honey as offered for retail sale
9. One carton of (unwired) cut comb to be judged by appearance only
10. One bottle of sweet mead
11. One bottle of dry mead
12. One cake of beeswax 200-255g (7oz – 9oz)
13. Two matching beeswax candles (any method) in holders. (one may be lit by the judge)
14. Beginner's class: One 1lb jar of honey (a beginner is a person who has been bee-keeping for up to 2 seasons)
15. One honey cake – see recipe below. Members without honey of their own may buy from the Association Apiary – contact Kevin: apiary@mbbka.org.uk or chairman@mbbka.org.uk

Classes 16 – 19 to be judged in the hall by everybody.

The entry in each class with the highest number of votes will receive a £5 prize.

16. Home produced food item containing the exhibitor's own honey.
17. A bee related photograph.
18. Craft/invention item made by the exhibitor with a clear bee related subject (could include needlework, woodwork, painting, pottery or wax-craft (but **not** candles)
19. Other hive product not covered in classes 1 to 14.



Lemon Honey Cake

170g (6oz) butter
60g (2oz) caster sugar
140g (5oz) honey
3 large eggs
225g (9oz) SR flour
Grated rind of a lemon
Juice of half a lemon

Method

1. Grease and base line a 900g (2lb) loaf tin. Pre heat the oven to 160°C/325°F/gas mark 3
2. Cream the butter, sugar and honey
3. Mix in the lemon rind
4. Beat eggs lightly and add gradually to the mixture
5. Stir in the lemon juice
6. Fold in sieved flour and transfer the mixture to the prepared loaf tin and bake for 1hr - 1hr 10 mins.

Honey Show Rules 2018

Failure to follow the following rules may disqualify the respective entry or points be deducted.

- 1 All exhibits to classes 1-15 shall include / be the produce of the entrant's own hives.
- 2 An exhibitor may make multiple entries in each class but may receive only one award for that class.
- 3 Honey is to be exhibited in traditional 454g (1lb) BS 1777 squat jars with metal lacquered screw lids and flow-in seals. For classes 1,2 and 3, BS 1656 filters will be used to determine the colour of honey (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 7: 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 8: three identical jars of any size, labelled as for sale.
- 7 Class 9: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
- 8 Class 12: 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.
- 9 Class 13: Candles may be rolled, dipped or moulded. Candles must be displayed in stable candleholders.
- 10 Mead must be in clear colourless bottles without fluting or any decoration. The bottle should be between 20 and 30 fl. oz. (591-887 ml) and filled to within 1" 25.4mm) of the bottom of a cork stopper with **white plastic flange**.
- 11 Class 15: Cake to be displayed in a plastic bag which can be removed for judging.
- 12 Class 17: Maximum photo size A4.
- 13 Labels for each exhibit will be provided by 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 (x2) - label to be placed on top of frame and one on showcase, top right hand corner

Cut Comb (x2) - label to be placed at top right hand corner of lid and one on side of the container

Wax (x2) - label to be placed on plastic bag and one on plate

Cake (x2) - label to be placed on plastic bag and one on plate

Candle - label to be placed on card in front of exhibit



Honey Show Entry Form 2018

To enter, please complete the entry form below and forward to the honey show secretary:

Ruth Stephenson, Drywick, 91 Ellesborough Road, Wendover, HP22 6ES or e-mail to [:honeyshow@mbbka.org.uk](mailto:honeyshow@mbbka.org.uk)

Postal entries to arrive no later than 15th October 2018. Entries can also be made on the night.

Please consider submitting your entries prior to the show date as this helps speed up the booking in process before the judging can start.

There is no charge for class entries.

Please enter me for the following classes, which I have ringed. If multiple entries please also enter the number of entries in the box:-

Name:

Association:

Address:

Tel. Number

1.	2.	3.	4.	5.	6.
7.	8.	9.	10.	11.	12.
13.	14.	15.	16.	17.	18.
19.					