MID BUCKS BEEKEEPING ASSOCIATION
HONEY SHOW 2021

Show to be held at Ellesborough Parish Hall,
Butler's Cross, Ellesborough, Aylesbury HP17 0XA

Saturday 4th September 2021,
Drop-off 10:30, open 12:30-15:30, collect exhibits 15:30

Honey Show Secretary – Ruth Stephenson & Jane Newman
Judge: Shirley Bond (tbc)

Doors open for exhibit drop-off at 10:30am, Judging will start at 11:15
All exhibits should be pre-booked and in-place by 11:00
Exhibits may be dropped off prior to the show by arrangement with Ruth Stephenson.

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 Prize: 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)
Barbara Tweedie Cup: for the MBBKA member with the best tasting honey (Class 6)
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

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 beekeeping 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.

Honey Sultana and Cherry Cake

Ingredients:

200g self-raising flour	2 medium eggs
175g honey	175g sultanas
110g butter	110g glace cherries

Method:

1. Wash the sultanas and cherries to remove any syrup and dry them
2. Halve the cherries
3. Cream the butter with honey until light and fluffy
4. In a separate bowl, beat the eggs together and gradually add the beaten eggs to the butter mixture a little at a time, beating between each addition.
5. Sieve the flour and mix the fruit with it to ensure the fruit is dry.
6. Gradually fold in the flour and fruit.
7. Add a little milk if necessary, to achieve a dropping consistency.
8. Put the mixture into an 18 cm lined round cake tin.
9. Bake at 160°C/ (140°C fan)/325°F/gas mark 3 for approximately 1hr 30mins until the cake is firm. Timing is for conventional ovens and is a guide only as appliances vary.

Honey Show Rules 2021

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

All exhibits in classes 1-9 and 12-14 should be the produce of the current year's honey season and may be shown at other shows during the same year. Classes 10-11 (Mead) improve with age and entries older than 1 year may be entered.

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 or twist lids with flow-in seals or plastic lids. 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 and should contain runny honey.
8. Class 10: One bottle of sweet mead. Melomel is not classified as a sweet mead. In classes 10 and 11, 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**.
9. 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.
10. Class 13: Candles may be rolled, dipped or moulded. Candles must be displayed in stable candleholders.
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.
- 3 Jars of honey for sale (x3) – label to be placed on the back of each jar half and inch (12mm) up from the base of the jar.
- Cut Comb (x2) - label to be placed at top right hand corner of lid and one on side of the container.
- Mead – label to be placed horizontally half an inch (12mm) up from base of bottle.
- Wax (x2) - label to be placed on plastic bag and one on plate.
- Candles (x2) - label to be placed on the base of each exhibit.
- Cake (x2) - label to be placed on plastic bag and one on plate.

Honey Show Entry Form 2021

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

Postal entries to arrive no later than 31st August 2021.
Entries may 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 circled below. If submitting multiple entries for a single class, please also enter the number of entries in the boxes below:

Name			
Email Address			
Address		Association	
		Tel Number	

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

I wish to sell my honey at the show, 10% of the sales will be taken by the MBBKA.

I will be providing the following number of jars:

Number of jars	Jar size (eg. 365g/12oz/1lb/ cut comb/other*) *indicate size	Number of jars	Jar size (eg. 365g/12oz/1lb/ cut comb/other*) *indicate size