

**North Bucks BKA and Buckingham BKA Honey Show  
And Bucks County Honey Show  
Buckingham Nurseries  
Sunday 25<sup>th</sup> September 2016**

**Entry Form**

Name: .....

Address: .....

.....

Postcode: ..... Phone: .....

Email: .....

Which (Bucks) association are you a member of? .....

To reduce complexity, only one entry per class will be permitted at this joint show. The entrant will be sent a sheet of labels covering all classes, please advise below which classes you think you will be entering. There is no penalty for not providing an entry for a class (i.e. if your cake sinks!), this list provides the Honey Show Secretary the quantity of entries to be expected, and how much space to allocate each class.

**NBBKA/Buckingham Classes**

**Honey**

All Honey Entries must be in standard 1lb (454g) Squat Honey Jars with screw or twist on lids. Lids may be plain metal or plastic.

- 1 Two matching 1lb jars of light honey
- 2 Two matching 1lb jars of medium honey
- 3 Two matching 1lb jars of dark honey
- 4 Two matching 1lb jars of naturally crystallised honey.
- 4a Two matching 1lb jars of soft set/crystallised honey.
- 5 Two matching jars of honey not as in classes 1 to 4b. (eg. chunk, ling, jar variations, etc.)
- 6 One piece cut comb, minimum gross weight 225g (8oz), in container with transparent lid
- 7 One standard comb of honey showing the work of the bees. In bee-proof show case (note: combs may have crystallised honey in them without penalty).
- 8 Gift, One jar of honey of any size or type. (Donated after the show to Willen Hospice)
- 9 Six matching 1lb jars of honey presented labelled as for legal sale under current rules.
- 10 One section of honey, round or square
- 11 A single jar of honey, wrapped in foil or painted black. - To be judged on taste and aroma only.

**Wax**

All Wax in classes 12 to 15 inclusive must be beekeepers own. This rule does not apply to class 15a.

- 12 One cake of beeswax, 200g to 255g (7 to 9 oz approx)
- 13 Class not used
- 14 Six matching cakes of beeswax. Each 28g .
- 15a Three matching beeswax candles Dipped or from a mould displayed erect, ready to burn. No decoration or dyes to be used.
- 15b Three matching beeswax candles Rolled, displayed erect, ready to burn. No decoration or dyes to be used.

## **Cake**

16 One honey fruit cake, as per recipe provided. Cakes must be displayed on paper plates, within clear plastic bags, both provided by the show secretary on the day.

**Ingredients:** 8oz SR flour, 4oz sultanas, 4oz butter, 8oz honey, 4oz currants, 2 eggs size 3, pinch of nutmeg and salt. A little milk if required.

**Method:** Cream butter and honey together, beat eggs well and add alternately with sifted flour and salt. Add fruit, etc. Beat well and lightly. Bake in a well buttered 7" round tin (between 6" and 8"), 2 to 3 hours in a moderate oven.

17 One plain honey cake, as per recipe provided. Cakes must be displayed on paper plates, within clear plastic bags, both provided by the show secretary on the day.

**Ingredients:** 5oz butter, 6oz clear honey, 1 tablespoon water, 4oz soft brown sugar, 2 eggs, 7oz self raising flour. Oven temperature 180°C or 350°F or gas mark 4.

**Method:** Place butter, sugar, honey and water into a saucepan and heat until the fat has melted, stirring all the time. When fat is melted remove pan from heat and allow contents to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth. Do not overmix. Pour mixture into a greased and lined 7" cake tin and bake for 1 hour or until risen and firm to the touch.

## **Fudge**

18 Honey fudge as per recipe provided, eight square pieces on a plate

**Ingredients:** 1lb granulated sugar, 1/4 pint fresh milk, 2oz butter, up to 3oz honey.

**Method:** Put all the ingredients into a heavy-based pan. Bring to the boil, stirring all the time. Cover and boil for 2 minutes. Uncover and boil gently for about 15 minutes until 'soft ball' stage is reached, at 115°C (240°F), still stirring all the time (A little dropped into cold water will form a 'soft ball'). Stand the pan on a cold surface for 5 minutes. Beat the mixture until it starts to thicken, then pour it quickly into a ready buttered tin. Mark out into squares as it cools and cut when cold. Eight pieces to be shown on a plate.

## **Mead**

Classes 19-21 must in clear punted bottles with plastic/cork stoppers

19 One bottle dry mead

20 One bottle sweet mead

21 One bottle Honey Wine, label stating main ingredients apart from honey

## **Crafts**

22a One item made or produced by the exhibitor, relevant to beekeeping either by its uses or subject, or by being made using beehive produce. Could include, for example: cookery or preserves; skeps; inventions; paintings; cosmetics; needlework; woodwork. Excludes items covered by classes 1-21. Please let us know in advance if your craft entry needs a lot of space, hanging up, or a special display

22b Photograph taken by Beekeeper, showing any of the following: Honey, beeswax, honeybees, the craft of beekeeping, Beekeeping through the seasons. A4 size maximum, may be mounted or unmounted.

## **Novice classes**

This class can be entered by anyone who has not won a First Prize in a Honey Show judged by BBKA Honey Show Rules.

23 Two 1lb jars of clear honey, of any colour but matching

24 Two 1lb jars of crystallised honey, of any type but matching

25 One cake of beeswax, between 110g and 170g (4 to 6 oz.)

## **Childrens Classes** (any child up to 16 years on date of Honey Show)

These entries must be the child's own work, with only age appropriate assistance given.

26 One Craft item (model, photograph, cookery, needlework)

27 One jar of honey, any type.

## **28 Composite Class**

Any 4 from list:

Frame of Honey in beeproof case ready for extraction.

1 Jar Light honey

1 jar Medium Honey

1 jar Dark Honey

1 piece Cut Comb in container with see through lid, Minimum weight 226g (8oz)

1 Candle (Dipped, poured or moulded)

1 piece of Beeswax, between 200 and 255g.

Note – Frame of Honey for extraction can be the same as Class 7, all other items must be unique.

## **29 A Shop Display**

1m x 1m x 1m display space.

To include: Honey ready for sale. Beeswax for sale in any form, any other Beekeeping items for sale (can include fudge/sweets/cakes). Current legislation for labelling must be followed for all items.

## **Bucks County Classes**

**Please see Bucks County Website for Honey Show rules for classes 101-119**

### **SCHEDULE of CLASSES**

101. Two 1lb jars of light honey.

102. Two 1lb jars of medium honey.

103. Two 1lb jars of dark honey.

104. Two 1lb jars of naturally crystallized (not stirred) honey.

105. Two 1lb jars of soft-set or creamed honey.

106. One jar of liquid honey judged solely on taste and aroma (to be shown in a transparent 1lb jar).

107. One frame of capped honey for extraction (may be granulated).

108. One carton of (unwired) cut comb to be judged by appearance only.

109. One bottle sweet mead.

110. One bottle dry mead.

111. One cake of beeswax 200-255g (7oz – 9oz).

112. Two matching beeswax candles in holders. One to be lit by the judge.

113. Beginners class: One 1lb jar of honey.

114. One honey cake – see recipe below.

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

115. Decorative item related to bees or beekeeping

116. Something you can eat, containing honey. Small samples need to be provided for people to try

117. Photograph, colour or B&W

118. Any hive product, not in another class (please advise rough size required for displaying item)

119. Honey label

**Recipe for honey cake – class 114.** 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

**Please return form to:**

**Sue Lang. NBBKA Honey Show Secretary. 154a Lower Shelton Road, Marston Moretaine, Beds. MK43 0LS**

**or scan and email to: [honeyshow@nbbka.org](mailto:honeyshow@nbbka.org) by Sunday 18<sup>th</sup> September 2016**