



Bucks County Honey Show - 2018

Wednesday 19th September

Church of the Good Shepherd

Aylesbury



Trophies to be awarded

Tweedie Silver Skep: to the BCBKA branch whose members gather the most points in classes 101-117

Peggy Cup: For the BCBKA member getting the most points overall

Margery Parker Trophy: for the best honey cake in class 116

John Raven Award: for the best honey exhibit in classes 101 - 105

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**
105. Two 1lb jars of soft set honey. **
106. Two 1lb jars of chunk honey **
107. One jar of liquid honey judged solely on taste and aroma (to be shown in a transparent 1lb jar).
108. One frame of capped liquid honey for extraction.**
109. One carton of (unwired) cut comb to be judged by appearance only.
110. One bottle sweet mead. **
111. One bottle dry mead. **
112. One cake of beeswax 200-255g (7oz – 9oz).**
113. Five beeswax blocks 25-30g, matching in all respects.**
114. Two matching beeswax candles in holders. One to be lit by the judge.**
115. Beginners class: One 1lb jar of honey.
116. One honey cake – see recipe below.
117. Photomicrograph in colour or B&W. Specimen prepared by the exhibitor. Should have a label on the front stating title and degree of magnification
118. One Microscope slide prepared by the exhibitor. 3"x1", subject pollen or honey bee anatomy

Classes marked with ** are eligible for inclusion in the Federation Cup, an inter county show that will be hosted by the Bedfordshire Beekeepers Association. The venue will be Woburn Abbey Gardens on Saturday 22nd September

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

119. Decorative item related to bees or beekeeping
120. Something you can eat, containing honey. Small samples need to be provided for people to try
121. Photograph, colour or B&W
122. Any hive product, not in another class (please advise rough size required for displaying item)
123. Honey label

Recipe for honey cake – class 115.

100g chopped dates, 200g soft butter, 200g honey, 3 eggs beaten, 100g ground almonds, 125g wholemeal flour
1.5 tsp baking powder, 25g flaked almonds,

Place the dates in a pan with 50ml of water and cook for 2-3 minutes until they are soft. Leave to cool.

Cream butter and honey. Add the eggs gradually. Stir in the dates and any remaining cooking liquid, followed by the ground almonds, then fold in the flour and baking powder.

Pour into a greased and lined 20cm tin, sprinkle with the flaked almonds and bake for 45-50 minutes at 180C, gas mark 4.

Doors open for entries 19:00

Judging to start at 19:30

Bucks County Honey Show Entry Form 2018

Name:

Address:

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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.

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

Helen Palmer, 14 Rook Wood Way, Great Missenden, HP16 ODF or e-mail to [:honeyshow@mbbka.org.uk](mailto:honeyshow@mbbka.org.uk)

Postal entries to arrive no later than 17th September 2018. Entries can also be made on the night.

Please try to pre register your entries to help speed up the booking in process .

There is no charge for class entries.

Please enter me for the following classes, which I have ringed

101	102.	103.	104.	105.	106.
107.	108.	109.	110.	111.	112.
113.	114.	115.	116.	117.	118.
119.	120	121	122	123	

Honey Show Rules

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. 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).
3. Where two jars of honey are required, they should be matching in colour and consistency.
4. Class 108: 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.
5. Class 109: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
6. Classes 112-113: 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.
7. Class 114: Candles may be rolled, dipped or moulded. Candles must be displayed in stable candleholders.
8. Mead must be in clear colourless bottles without fluting or any decoration. The bottle should be between 20-30fl oz (591-887 ml) and filled to within 1" (25.4 mm) of the bottom of a cork stopper with white plastic flange.
9. Class 15: a "Beginner" will in be their first or second year of beekeeping.
10. 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.
11. 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
- 12 Photographic exhibits must have been taken by, but not necessarily processed by the exhibitor
- 13 Microscopy class 118: The slide must be prepared by the exhibitor and correctly labelled with the subject of the slide on the left-hand side and the class label on the right-hand side of the slide