# Bucks County Honey Show - 2022
## Saturday 24th September
## Trinity United Reformed Church
## High Wycombe HP11 1BJ

## Trophies to be awarded

Tweedie Silver Skep: to the BCBKA branch whose members gather the most points in classes 1-17
Peggy Cup: For the BCBKA member getting 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 - 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**
5. Two 1lb jars of soft set honey. **
6. Two 1lb jars of chunk honey **
7. One jar of liquid honey judged solely on taste and aroma (to be shown in a transparent 1lb jar).
8. One frame of capped liquid honey for extraction.**
9. One carton of (unwired) cut comb to be judged by appearance only.
10. One bottle sweet mead. **
11. One bottle dry mead. **
12. One cake of beeswax 200-255g (7oz – 9oz).**
13. Five beeswax blocks 25-30g, matching in all respects.**
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.
17. Photomicrograph in colour or B&W. Specimen prepared by the exhibitor. Should have a label on the front stating title and degree of magnification
18. 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 held at the National Honey Show. The show venue is Sandown Park Racecourse, from Thursday 27th October to Saturday 29th October 2022.

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

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

**Recipe for honey cake – class 16**

170 gms (6oz) honey, 2 eggs beaten, 140 gms (5oz) butter, 200gms self-raising flour, 85 gms (3oz) soft brown sugar

Measure the honey, butter and sugar into a large pan, and heat gently until melted, remove from the heat. Mix in the eggs and sieved flour. Turn mixture into a greased and lined 18cm (7") diameter round cake tin, bake in a moderate oven 180c gas mark 4 for 40-45 minutes or until the cake is spongy in the centre and just shrinking from the edges of the tin, before turning out on to a wire rack

.

Doors open for entries 09:00
Judging to start at 10:00
Trophies 2:30pm

## 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 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.
5. Class 9: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
6. 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.
7. Class 14: 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 18: 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