

FUN CLASS SECTION B ENTRIES			
Class No.	No. of entries	Leave blank	Class Description

SALES TABLE ITEMS					
Product	Size	No (max 10)	Selling Price	Total Value	Size of Tasting Jar (Donated)
<i>(e.g. Jar Honey)</i>	<i>12oz/340g</i>	<i>10</i>	<i>£5.00</i>	<i>£50.00</i>	<i>4oz/113g</i>

HONEY SHOW SCHEDULE



Saturday 9th November 2019

**St Catherine's Hill Community Hall
17 Marlow Drive
Christchurch
BH23 2RR**

For BADS-BKA members only

9. **CANDLES:** EXHIBITORS TO PROVIDE SUITABLE HOLDERS SO THAT CANDLES MAY BE DISPLAYED ERECT AND SAFELY LIT.

10. **COOKERY** MUST BE DISPLAYED ON A PLAIN WHITE PAPER PLATE WITH DOILY AND IN A CLEAR POLYTHENE BAG.

11. LABELS:

HONEY JARS AND MEAD BOTTLES - NUMBERED LABELS SUPPLIED BY SECRETARY ARE TO BE PLACED SO AS TO LEAVE 12MM BETWEEN THE LABEL AND THE BASE OF THE JAR OR BOTTLE.

COUNTER DISPLAY - ONE LABEL TO BE PLACED ON BASE.

MEAD TO BE LABELLED SWEET OR DRY.

SECTIONS/SHALLOW FRAMES - LABELS TO BE PLACED AT THE TOP RIGHT VERTICAL CORNER OF THE CASE. DUPLICATE LABELS TO BE PLACED ON SECTION FRAME OR FRAME TOP BAR WITHIN SHOWCASE.

WAX CAKE - LABEL TO BE PLACED ON THE UPPER SURFACE OF THE WAX AS DISPLAYED. DUPLICATE LABEL TO BE PLACED ON CONTAINER (NO EXACT POSITION).

WAX BLOCKS - LABELS TO BE PLACED ON THE UNDERSIDE OF EACH BLOCK AND ONTO PAPER PRESENTING PLATE

CUT COMB - ONE LABEL TO BE AFFIXED ON THE LID. IF BOX WITH UNHINGED LID IS USED PLEASE PLACE DUPLICATE LABEL ON ONE SIDE OF THE CONTAINER.

COOKERY - LABELS TO BE PLACED ON UPPER SURFACE OF ENTRY AND DUPLICATE PLACED ON THE PLATE.

CANDLES - NO EXACT POSITION FOR LABELS.

PHOTOGRAPH - LABEL TO BE PLACED AT THE BOTTOM RIGHT-HAND CORNER OF THE MOUNT.

12. NO CARD, LABEL (OTHER THAN THOSE SUPPLIED BY THE SECRETARY), OR TRADE DISTINGUISHING MARK OF EXHIBITOR (CLASSES 6 EXCEPTED) MAY BE PLACED ON ANY PART OF AN EXHIBIT, NOR MUST THE LABELS BE ALTERED IN ANY WAY WHATSOEVER IN SHAPE OR SIZE.

13. A NOVICE IS AN EXHIBITOR WHO HAS NEVER WON A FIRST PRIZE OR TROPHY AT ANY HONEY SHOW.

14. THE JUDGE'S DECISION IS BINDING AND FINAL.

15. HONEY SHOW EXHIBITS MUST NOT BE REMOVED FROM BENCHES BEFORE 4PM.

16. DELIVERY, STAGING AND COLLECTION OF ENTRIES.

ALL EXHIBITS TO BE DELIVERED AND **STAGED** IN THE HALL BY 10:00AM AND REMOVED AT THE END OF THE DAY BETWEEN 4:30PM - 5:30PM

SHOW SECRETARY:

Mr Fred Sedgely, 130 The Grove, Bournemouth, BH9 2UA.
Telephone: 07966 194335

JUDGES

Mr Mike Duffin
Mrs Margaret Davies

CUPS AND SPECIAL AWARDS

The Ford Cup	Most points in Show
The Tamplin Cake Dish	Runner-up most points in show
The Hopgood Cup	Novice - Most points in show
The Campbell Cup	Most points by a member having no more than 6 colonies of bees
BADS Challenge Shield	Most points Classes 1 - 9 (inclusive)
The Templeman Cup	Most points in classes 7. 8 & 9
The Challenge Trophy	Most points in classes 21, 22, & 23
Robert Smith Cup	Most points in classes 12 - 16 (inclusive)
The Bob Charles Trophy	Winner of Class 2
Peter Norris Trophy	Winner of class 10
Voucher	Winner of Class 11
Paperweight Trophy	Winner of Class 12
Wax Bowl	Winner of Class 13
Candlestick Trophy	Winner of Class 14
The Bill Needle Trophy	Winner of Class 16
The D.M. & S.M. Brown Trophy	Winner of Class 17
Irene Archard Cup	Winner of Class 20
Treasurer's Cup	Best Exhibit in Show

POINTS AWARDED

First Prize:	5 Points
Second Prize:	4 Points
Third Prize:	3 Points
H.C:	2 Points
C:	1 Point

CLASSES – SECTION A

1. TWO 1LB (454G) OR TWO 12OZ (340G) JARS OF LIGHT HONEY.
2. TWO 1LB (454G) OR TWO 12OZ (340G) JARS OF MEDIUM HONEY.
3. TWO 1LB (454G) OR TWO 12OZ (340G) JARS OF DARK HONEY.
4. TWO 1LB (454G) OR TWO 12OZ (340G) JARS OF HEATHER HONEY OR HEATHER BLEND HONEY.
5. TWO 1LB (454G) OR TWO 12OZ (340G) JARS OF SET OR SOFT SET HONEY
6. THREE 1LB JARS (454G) OR THREE 12OZ (340G) JARS OF HONEY, ANY TYPE OR COLOUR, BUT ALL THE SAME WITH EXHIBITOR'S OWN LABEL. TO BE JUDGED FOR QUALITY AND SALES APPEAL.

LABELS MUST COMPLY WITH EXISTING LEGISLATION.
ANY TYPE OF TRANSPARENT HONEY JAR AND COLOURED LIDS ALLOWED
BUT ALL THREE JARS MUST BE OF EQUAL SIZE.
7. ONE SECTION OF HONEY, SQUARE OR ROUND.
8. TWO CONTAINERS OF CUT COMB, NOT LESS THAN 6OZ (170G) GROSS WEIGHT EACH.
9. ONE SHALLOW FRAME WIRED OR UNWIRED.
10. THIS CLASS IS OPEN TO **NOVICE COMPETITORS ONLY** - SEE RULE 13.
ONE 1LB (454G) OR 12OZ (340G) JAR OF HONEY, ANY TYPE OR COLOUR.
11. COUNTER DISPLAY: CONTAINING 8 DIFFERENT ITEMS OF HONEY, WAX AND BEE-RELATED ITEMS IN ANY FORM OF DISPLAY. ALL ITEMS TO HAVE A PLAIN WHITE LABEL STATING CONTENTS. DECORATIVE MATERIAL CAN BE USED. MAXIMUM TOTAL WEIGHT 3,5KG AND SIZE 60CM X 60CM. TO BE JUDGED ON CONTENT AND ARTISTRY.
12. COMPOSITE: ANY THREE FROM THE FOLLOWING-
 - ONE 1LB (454G) OR 12OZ (340G) JAR OF LIQUID HONEY
 - ONE 1LB (454G) OR 12OZ (340G) JAR OF HEATHER HONEY OR HEATHER BLEND HONEY
 - ONE 1LB (454G) OR 12OZ (340G) JAR SET HONEY
 - ONE SHALLOW FRAME WIRED OR UNWIRED
 - ONE SECTION (SQUARE OR ROUND)
 - ONE CAKE OF BEESWAX MADE IN A PLAIN MOULD MIN. WEIGHT 4OZ(115G)
 - ONE CONTAINER OF CUT COMB NOT LESS THAN 6OZ (170G) GROSS WEIGHT
13. ONE CAKE OF BEESWAX, MADE IN A PLAIN MOULD, MIN. WEIGHT 6OZ (170G) & MIN. 1/2 INCH(12MM) THICK
14. TWO BEESWAX CANDLES, MATCHING IN ALL RESPECTS - ONE TO BE LIT BY JUDGE
15. FIVE 1OZ (27G) BLOCKS OF BEESWAX, MATCHING IN ALL RESPECTS
16. ONE BOTTLE MEAD (STATE WHETHER SWEET OR DRY)

BOURNEMOUTH AND DORSET SOUTH BEEKEEPERS ASSOCIATION HONEY

SHOW RULES FOR CLASSES SECTION A:

PLEASE READ CAREFULLY

1. ADVANCE ENTRY FORMS TOGETHER WITH A STAMPED ADDRESSED ENVELOPE TO REACH THE HONEY SHOW SECRETARY-

Mr Fred Sedgeley, 130 The Grove, Bournemouth BH9 2UA
No Later Than 04/11/2019

DUE TO TIME LIMITATIONS ON THE DAY IT IS REGRETTED THAT LATE ENTRIES CANNOT BE ACCEPTED

2. EXHIBITORS MAY MAKE MORE THAN ONE ENTRY IN A CLASS BUT WILL NOT BE ENTITLED TO MORE THAN ONE AWARD IN ANY CLASS. IN THE HONEY CLASSES (CLASSES 1 TO 11 INCLUSIVE), JOINT OWNERS OF AN APIARY MAY NOT MAKE SEPARATE ENTRIES IN THE SAME CLASS.

3. HONEY MAY BE OF ANY YEAR

4. ALL EXHIBITS MUST BE THE PRODUCTS OF THE EXHIBITOR'S APIARY EXCEPTING CLASSES 21, 22 & 23 (COOKERY CLASSES) FOR WHICH ENGLISH HONEY MAY BE PURCHASED, AND CLASS 14 (CANDLES) FOR WHICH BEESWAX MAY BE PURCHASED

5. ALL EXTRACTED HONEY MUST BE EXHIBITED IN 1LB (454G) OR 12OZ (340G) SQUAT BRITISH STANDARD JARS WITH STANDARD GOLD PLASTIC OR METAL LACQUERED SCREW TOPS OR TWIST OFF LIDS.

6. MEAD TO BE EXHIBITED IN A CLEAR, UNMARKED WINE BOTTLE (APPROX. 26 FL.OZ.). THE ENTRY MUST INDICATE WHETHER SWEET OR DRY CORK FLANGED STOPPERS WITH WHITE PLASTIC TOPS TO BE USED.

7. FRAMES WIRED OR UNWIRED TO BE IN SHOW CASES - GLAZED BOTH SIDES AND EASILY OPENED.

8. SECTIONS:

SQUARE SECTIONS TO BE IN COMMERCIAL CASES.
ROUND SECTIONS MUST HAVE TRANSPARENT COVERS BOTH SIDES, NO BANDING TO BE ATTACHED.

Continued overleaf

HONEY FUDGE

INGREDIENTS

1KG GOLDEN CASTOR SUGAR
1 HEAPED TABLSP DARK SOFT BROWN SUGAR
1 TIN (397g) CONDENSED MILK
100 MLS GOLD TOP MILK
PINCH OF SALT
300G HONEY
75G UNSALTED BUTTER (CUT INTO SEVERAL PIECES)

METHOD

LINE A BAKING TRAY.

PUT BROWN SUGAR, CONDENSED MILK & GOLD TOP MILK INTO A HEAVY BOTTOMED PAN. HEAT GENTLY UNTIL THE SUGAR HAS DISSOLVED.

ADD CASTOR SUGAR & REPEAT PROCESS.

ADD SALT & HONEY AND BOIL TO SOFT BALL STAGE (114-116C) TAKE OFF THE HEAT AND AFTER A FEW MINUTES STIR IN THE BUTTER. BEAT MIXTURE FOR 5 MINUTES UNTIL STARTING TO GRANULATE. POUR INTO PREPARED TRAY AND ALLOW TO SET.

MARK INTO SQUARES.

HONEY CRUNCH BISCUITS

INGREDIENTS

225G BUTTER
400G PLAIN FLOUR
50G HONEY
50G LIGHT SOFT BROWN SUGAR

METHOD

CREAM THE BUTTER AND SUGAR TOGETHER, ADD THE HONEY AND GRADUALLY ADD THE SIFTED FLOUR.

MIX WELL TOGETHER TO FORM SOFT DOUGH. ROLL OUT THE DOUGH ON THE LIGHTLY FLOURED SURFACE AND CUT INTO ROUNDS USING A SCONE CUTTER, PRICK THE SURFACE WITH A FORK AND PUT ON A LARGE GREASED BAKING TRAY.

BAKE IN A PREHEATED OVEN AT 160C/320F/GAS MARK 2 FOR APPROXIMATELY 25 MINUTES OR UNTIL BISCUITS ARE GOLDEN BROWN.

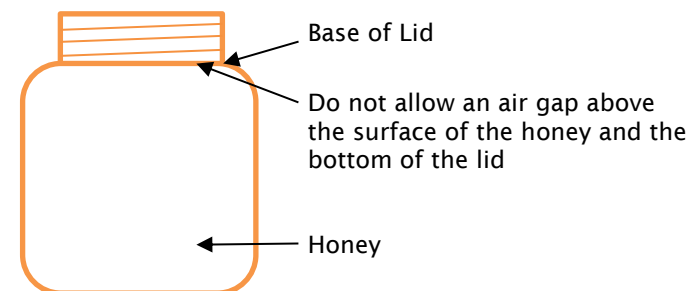
WHEN COOKED, LIFT THE BISCUITS OFF THE TRAY AND LEAVE TO COOL ON A WIRE RACK.

17. AN INTERESTING OR INSTRUCTIVE EXHIBIT DIRECTLY RELATING TO BEES OR BEEKEEPING, NOT INCLUDING LIVE BEES. IF DIMENSIONS EXCEED 600MM X 600MM (24" X 24"), PLEASE STATE ON ENTRY FORM AS SPACE IS LIMITED.
18. AN ITEM OF HOME-MADE BEEKEEPING EQUIPMENT. PLEASE STATE SIZE ON ENTRY FORM.
19. ARTWORK ILLUSTRATING ANY ASPECT OF BEES AND BEEKEEPING (EG. SCULPTURE, MOBILES, COLLAGE, PAINTING ETC). PLEASE STATE SIZE AND TYPE OF ARTWORK ON ENTRY FORM SO THAT APPROPRIATE SPACE CAN BE ALLOCATED.
20. ONE MOUNTED PHOTOGRAPH ON ANY TOPIC CONNECTED WITH BEEKEEPING. MAX. MOUNT SIZE A4.
21. ONE HONEY FRUIT CAKE (SEE RECIPE BELOW).
22. 12 PIECES OF HONEY FUDGE (SEE RECIPE BELOW).
23. 6 SMALL HONEY CAKES OR 6 PIECES OF A TRAY BAKE OR 6 BISCUITS, USING EXHIBITORS OWN RECIPE. RECIPE TO BE PROVIDED FOR DISPLAY WITH THE ENTRY.

GUIDANCE FOR EXHIBITORS

STANDARDS

Judges expect "National" high standard of exhibits and will make or withhold awards accordingly.



UNITS OF MEASUREMENT AND DIMENSIONS

Imperial measurements are the nearest practical equivalent of Metric. Exhibitors will have the advantage where there are slight discrepancies between the scales.

WEIGHTS

With many makes of honey jar available and their varying weights (up to 20g in some cases), the only way of the judge being certain that the jar contains correct weight of honey is if there is no air gap visible between the surface of the honey and the lower edge of the lid.

CLASSES - SECTION B

This was a NEW section introduced in 2014 by members requests. It is not subject to the normal Honey Show Rules and many members seemed to enjoy entering this section.

In order to keep judging impartial, please will exhibitors for Class B send in entries in the same manner as Class A to the Show Secretary :-

Mr Fred Sedgeley, 130 The Grove, Bournemouth, BH9 2UA.

INFORMAL FUN CLASSES – SECTION B - Judged by Members

- B1. ANYTHING EDIBLE/DRINKABLE MADE WITH HONEY.
- B2. A DECORATIVE OR ARTISTIC ITEM RELATED TO BEES OR BEEKEEPING.
- B3. A BEE INSPIRED ORNAMENT.

HONEY SHOW RULES FOR INFORMAL FUN CLASSES – SECTION B

- A) INFORMAL FUN CLASSES WILL BE JUDGED BY THE MEMBERS
- B) ONE PRIZE WILL BE AWARDED FOR EACH CLASS
- C) EXHIBITORS ENTERING CLASS B1 MUST BRING ENOUGH OF THEIR PRODUCT FOR MEMBERS TO TASTE.

HONEY FRUIT CAKE

INGREDIENTS

110G (4oz) GLACE CHERRIES, HALVED
110G (4oz) BUTTER OR SPREAD
175G (6oz) HONEY
2 MEDIUM SIZE EGGS
200G (7oz) SELF-RAISING FLOUR (SIFTED)
175G (6oz) SULTANAS
PINCH OF SALT

METHOD

PREHEAT OVEN TO 150C (135C Fan), 300F, GAS MARK 3.

GREASE AND LINE A TIN APPROX 18CM (7”) ROUND.

WASH CHERRIES AND DRY ON KITCHEN PAPER.

CREAM HONEY & BUTTER TOGETHER.

BEAT THE EGGS WELL AND ADD THEM ALTERNATELY WITH THE SIFTED FLOUR AND SALT.

FOLD IN THE SULTANAS AND CHERRIES. STIR WELL. A LITTLE MILK MAY BE ADDED IF NECESSARY.

TRANSFER TO THE TIN AND BAKE FOR APPROXIMATELY 1-1.5 HOUR (TIME WILL VARY ACCORDING TO OVEN) OR UNTIL CAKE IS WELL RISEN, THE TOP FEELS FIRM AND A SKEWER INSERTED INTO THE CENTRE COMES OUT CLEAN.

DO CHECK AFTER THE FIRST 30 MINUTES AND IF THE CAKE IS BROWNING TOO QUICKLY, COVER LOOSLY WITH FOIL.

SHOW SEC’S TIP: By washing and drying cherries, it prevents them from sinking in the cake.