



SOUTH CHESHIRE BEEKEEPERS

HONEY SHOW 2021



On Thursday 14th October 2021
at Smallwood Village Hall,
School Lane, Sandbach CW11 2UR

Showing Is Great Fun and Part Of Beekeeping

Another season nearly over, and we'd love you all to bring along some of the things you and your bees have made this year to show us. Bring us some samples for people to try, and do please show your produce! This is a small local show and ideal for you to show your produce amongst friends, without feeling overpowered by other competitors. A novice will be given one extra point for each entry staged.

You'll also enjoy the Show much more if your own hard work is included! Why not have a go!

Preparing your entries

Have a look at the rules summary in this Schedule so you know what to enter in your chosen class. If you're not sure how to do something, ask at a meeting or drop me a line and I'll advise you.

For honey you need standard honey jars without any blemishes and with perfect new matching lids. The Judge won't worry if liquid honey has got on the underside of the lid, but will check the aroma as part of the judging, so keep the aroma inside by leaving the lid on. Make sure the honey is filled to the bottom of the threads so no airspace is visible under the lid. The supplied labels go midway between the jar seams, about an inch up from the bottom of the jar and at the same height on each jar shown.

Frames of honey are shown in a wooden case with a sliding top and glass sides. Fix the supplied labels to the top of the frame and to the case. The top of the case should slide smoothly but the case is not included in the judging. Clean excess burr comb off the frame sides without touching the honeycomb.

For wax the aroma, surface and colour are judged, paler wax scoring more highly. Check for foreign bodies in the wax by using a bright torch and get the wax clean during filtration. Wax blocks need to be the right weight, with a flat top achieved by slow cooling (put clean bricks in the oven while it's heating and prepare the blocks last thing before bedtime so there are no vibrations during the cooling). Show wax blocks under a cake dome (which is supplied) but don't stick the label on the dome!

Candles should have their wicks trimmed to the same height and with the wick standing up straight as it may be lit. Watching the candle burn is an important part of the judging. Choose the right size of wick for the size of candle. Show tall candles in matching candlesticks and fix the supplied labels to each candlestick in the same place so they match. Short candles which stand safely by themselves can be shown on a fireproof plate (not supplied) and stick a label on the rim of the plate where it can be seen.

For mead use a standard clear homebrew wine bottle with a distinct shoulder and a punt on the bottom. Fill the bottle to within an inch of the bottom of the cork. Use a white plastic-topped cork and wipe the cork to remove any bits before stopping the bottle, so nothing drops off the cork on to the surface of the mead. Your brew should be beautifully clear when inspected with a torch behind, and no sediment visible on the punt. This usually means preparing the bottle a few days before the show, as those done earlier may produce a bit of sediment even if the mead is clear and bright when you fill the bottle. Labels go on the bottles between the seams and about an inch up from the base.

Fresh-baked confectionery is shown under a supplied cake dome on a supplied paper plate. Fix the entry label to the plate rim not the dome, and also to the recipe card if required which you show with your entry. *Confectionery in jars* is shown free-standing, fix the entry label to the jar about an inch up from the base, and also to the recipe card if required which you show with your entry. Your jar is not included in the judging for confectionery but must be clear to show the contents. Don't put a wax disc on the surface, because the quality of the surface is judged.

Good luck with your showing and have a great evening!

Alan Smith

HONEY SHOW SCHEDULE

All Classes open to Novice and Experienced Entrants

Novices have not won 1st 2nd 3rd at any honey show for any item other than confectionery.

Honey Classes:

- H1 2 x 1lb (454g) jars of light honey
- H2 2 x 1lb (454g) jars of medium honey
- H3 2 x 1lb (454g) jars of soft-set or naturally-granulated honey (write S or N on entry form)
- H4 3 jars of at least 2 different sizes containing at least 2 different kinds of honey, to be exhibited in standard honey jars appropriate to the weight being shown, using either metal or plastic lids, jars to be filled to lower edge of lid
- H5 1 carton of cut comb 227g (+ or - 25g)
- H6 1 frame of liquid honey that could be extracted with a rotary extractor

Wax Classes:

- W7 6 matching blocks of beeswax not rectangular in shape, each 28g (+ or - 2g)
- W8 2 tall beeswax candles mounted in candlesticks (one may be lit by the judge)
- W9 2 self-standing beeswax candles shown on fireproof plate (one may be lit by the judge)
- W10 1 Wax block 227g (+ or - 25g)
- W11 1 tin of beeswax polish with unlabelled lid

Mead Classes:

- M12 1 bottle of *sweet* mead or melomel or metheglin (describe on entry form)
- M13 1 bottle of *dry* mead or melomel or metheglin (describe on entry form)

Craft Classes:

- C14 1 needlecraft item by the exhibitor on the subject of bees or beekeeping (to be judged on the quality of workmanship)
- C15 1 painting or drawing on the subject of bees or beekeeping, mounted on card of suitable colour, no larger than A3 size overall
- C16 1 cosmetic item, made by the exhibitor from ingredients including hive products (such as honey, beeswax and/or propolis), described on a card staged with the item

Honey Confectionery:

Timing is for conventional ovens and is a guide only as appliances vary.

C17 Lemon Honey Cake

Ingredients:

255g/9oz self-raising flour	140g/5oz honey
175g/6oz butter	55g/2oz caster sugar
3 large eggs	Grated rind of 1 lemon, juice of ½ lemon

You will need a buttered 2 lb (900g) loaf tin lined on the base.

Preparation:

Preheat oven to 160°C/325°F /gas mark 3. Cream butter, sugar and honey together. Mix in lemon rind. Beat eggs lightly and add them gradually to the mixture. Stir in lemon juice. Fold in sifted flour. Transfer to the prepared loaf tin. Bake for approximately 60-70 minutes.

C18 Honey Bara Brith (Welsh Tea Bread)

Ingredients:

10oz (275g) plain wholemeal flour	2 eggs, lightly beaten
4oz (100g) honey	8oz (200g) sultanas
½ pt (300ml) fresh strong tea	4oz (100g) raisins
1 tbsp (15ml) baking powder	½ tsp (2.5ml) mixed spice

You will need a greased 2 lb (900g) loaf tin.

Preparation:

Mix honey, dried fruit and tea and soak for at least 2 hours, preferably overnight. Mix flour with spice and baking powder. Beat eggs, stir into the wet mixture, then stir in dry ingredients. Transfer to greased tin, bake for approximately 60-70 minutes at 180°C/350°F /gas mark 4. Cool on a wire rack.

C19 6 Honey Biscuits

Ingredients:

4oz (100g) self-raising flour	White of 1 egg
2oz (50g) honey	2oz (50g) butter
Pinch of salt	

You will need a greased baking tray.

Preparation:

Beat butter and honey together till smooth. Add egg white as needed. Blend flour and salt into mixture. Roll out thinly and cut into rounds about 3in (7.5cm) across. Prick well, bake in a slow oven till golden brown.

C20 Honey Cinder Toffee

Ingredients:

4oz (100g) white sugar	1 tbsp bicarbonate of soda, sieved
2oz (50g) honey	1oz (25g) butter

You will need a buttered baking tray lined with baking parchment; a spatula and your largest saucepan.

Preparation:

Line the buttered tray and put it next to the stove within easy reach. Heat the sugar and honey in the large pan to small-crack (138°C) then quickly whisk in the bicarbonate. The boiling mixture will immediately froth up. Pour evenly into the tray achieving a level surface with the spatula. Cool, and then break into bite-sized pieces (show all). (*Note:* you can freeze it or put it in a biscuit tin to keep it crispy).

SOUTH CHESHIRE BEEKEEPERS HONEY SHOW 2021

Show Manager: Alan Smith, Northlands, 87 Chester Road, Middlewich, Cheshire CW10 9EU
Telephone number 01606 841822 email alan@smithhome28.plus.com

Judge: Mr John Goodwin **Judging** starts at 7.00 pm Thursday 14th October 2021

Rules: staged under B.B.K.A. Rules

All honey to be exhibited in standard honey jars appropriate to the weight being shown, using either metal or plastic lids, jars to be filled to lower edge of lid

Honey frames and wax exhibits to be in bee-proof containers;
tall candles to be mounted in fireproof candlesticks, free-standing candles shown on fireproof plate

Meads to be shown in clear glass 75cl punted wine bottles with a plastic-topped cork closure; state on entry form whether sweet or dry, and the main basis of flavour (for melomel or metheglin)

The staging of exhibits is to take place between 6.00 pm and 7.00 pm on the evening of the Show

Points to be awarded in each Class as follows:

- 1st Prize 4 points
- 2nd Prize 3 points
- 3rd Prize 2 points
- **Novices** add 1 point

Any protest must be received in writing by the Show Manager before 9.30 pm on the evening of the Show. In the case of a dispute, B.B.K.A. rules will apply and the Show Manager's decision is final.

South Cheshire Beekeepers complies with the Cheshire Beekeepers Data Protection Policy. For details please refer to <http://www.cheshire-bka.co.uk/images/GDPR.pdf> or ask the Show Manager. You may appear in photographs taken on the evening of the Show, which may later be published.

South Cheshire Beekeepers Honey Show Awards

Certificates will be awarded for Best Honey, Beeswax, Mead, Craft and Confectionery Exhibits, and magnificent historic Trophies for Most Points:

- **The Danish Bacon Trophy** will be awarded for Most Points in Honey Classes
- **The Frank Hilder Trophy** will be awarded for Most Points in Mead Classes
- **The Tony Gentil Trophy** will be awarded for Most Points in Honeycomb Classes
- **The Bob Parsonage Trophy** will be awarded for Most Points in Beeswax Classes
- **The NatWest Trophy** will be awarded for Most Points by a Novice in All Classes
- The Cynthia Chadwick Plate will be awarded for Most Points in Craft and Confectionery Classes
- **The Anderlotte Trophy** will be awarded for Most Points in Show

Entry Fees: FREE ENTRY!

Please send or email Entry Forms to the Show Manager by Friday 24th September 2021, for us to post back your entry labels in time for the Show. If this is your first Show, bring your entry labels with you to affix as you stage your entries. Late entries will be accommodated on best efforts. We wish you every success and hope you enjoy the Show!

SOUTH CHESHIRE BEEKEEPERS HONEY SHOW
THURSDAY 14th OCTOBER, 2021

ENTRY FORM - HONEY SHOW

Postal Entries Close: **Friday 24th September, 2021**

Class No.	Description	Admin Use
TOTAL		

Name:
Signed:
Telephone:
Are you entering as a novice (Y / N)

Address:

FREE ENTRY! BLOCK CAPITALS PLEASE

WHEN COMPLETED RETURN TO:

Show Manager: Alan Smith, Northlands, 87 Chester Road, Middlewich, Cheshire CW10 9EU
Email alan@smithhome28.plus.com