



SOUTH CHESHIRE BEEKEEPERS HONEY SHOW 2023



On Thursday 12th October 2023

at Smallwood Village Hall,

School Lane, Sandbach CW11 2UR

Join the Fun and Enter the Show!

This is a small local show and ideal for you to show your produce amongst friends, without feeling overpowered by other competitors. Not tried before? You'll get one extra point for each entry staged!

The 2022 Show had 62 entries from 13 competitors, of whom 4 were novices. I am always delighted at what a good display we get from so few entrants, and I do try to make all the classes very easy to enter. Everyone who staged entries got a prize, whether it was a place card, a rosette or a trophy! You'll enjoy the Show so much more if your own work is included, so go on then, why not have a go?

Preparing things to show

Have a look at the rules summary in this Schedule so you know what to show in your chosen classes. If you're not sure how to do something, I'm here to help, just ask me, text or email me.

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. **BD grading glasses** will be available at Staging to confirm your honey is entered in the right class H1 or H2 and you will be provided with labels for both classes, to be decided at Staging.

Honey Classes: The Danish Bacon Trophy (H1-H4) and The Tony Gentil Trophy (H5-H6)

- H1 2 x 1lb (454g) jars of light honey (paler than BD pale grading glass)
- H2 2 x 1lb (454g) jars of medium honey (same as, or darker than, BD pale grading glass)
- H3 1 x 1lb (454g) jar of any honey, to be judged on aroma and flavour only, by audience
- 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 metal or plastic lids consistent throughout the exhibit, jars to be filled to lower edge of lid
- H5 1 carton of cut comb 200 - 255g
- H6 1 frame of liquid honey on wax foundation, suitable for extraction with a rotary extractor

Beeswax Classes: The Bob Parsonage Trophy (W7-W11)

- W7 5 matching blocks of beeswax, each 28g (+ or - 2g)
- W8 2 tall beeswax candles mounted in candlesticks (one may be lit by the judge)
- W9 1 tin of beeswax polish with unlabelled lid
- W10 1 beeswax block 454g (+ or - 25g)
- W11 2 beeswax candles, moulded in any shape and colour, no more than 115g each, shown on fireproof plate (one may be lit by the judge)

Mead Classes: The Frank Hilder Trophy (M12-M13)

- 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: The Cynthia Chadwick Plate (C14-C20)

- C14 1 knitted and/or crocheted item by the Exhibitor on the subject of "The Beekeeper"
- C15 1 painting or drawing by the Exhibitor on the subject of beekeeping and/or honeybee produce, mounted on card of suitable colour, no larger than A3 size overall
- C16 1 cosmetic item, made by the Exhibitor from ingredients including Exhibitor's hive products (such as honey, beeswax and/or propolis), *staged with a description on a card*

Honey Confectionery: The Cynthia Chadwick Plate (C14-C20)

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 also need a buttered 900g/2lb 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 1 hours – 1 hour 10 mins.

C18 6 Honey Biscuits

Ingredients:

4oz (110g) of self-raising flour	2oz (55g) butter
2oz (55g) honey	Pinch of salt
	White of a small egg

Preparation:

Beat honey and butter together until smooth, then add white of an egg as needed. Blend flour and salt into mixture, roll out thinly and cut into rounds about 3in (75mm) across. Prick well and bake in a slow oven until golden brown.

C19 Tray Bake

Made to your chosen recipe, containing Honey. Show the best SIX squares.
A recipe card is to be shown with your exhibit.

C20 454g / 1 lb jar of Chutney

Make the chutney to your chosen recipe containing Honey, to complement a piece of Cheshire Cheese, and show in a standard honey jar without any wax disc on the surface. *A recipe card is to be shown with your exhibit.*



Figure 1 Trophies for Class Winners

SOUTH CHESHIRE BEEKEEPERS HONEY SHOW 2023

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

Judge: Mr Terry Ashley **Judging** starts at 7.00 pm Thursday 12th October 2023

Rules: staged under applicable National Honey Show Rules except as below

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

Honey, honey frames and wax exhibits to be from Exhibitor's bees and shown 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, NHS 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

Rosettes 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

If there are more than 100 entries the Judge may also award a **NHS Blue Ribbon** for Best in Show.

Entry Fees: FREE ENTRY!

Please send or email Entry Forms to the Show Manager by Friday 29th September 2023, 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 so do enter! We wish you every success and hope you enjoy the Show!

SOUTH CHESHIRE BEEKEEPERS HONEY SHOW
 THURSDAY 12th OCTOBER, 2023

ENTRY FORM - HONEY SHOW

Postal Entries Close: **Friday 29th September, 2023**

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