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Rules and Schedule for The Honey Show 2018

The Fenland Country Fair, Stow-cum-Quy

Sun 26 – Mon 27 August 2018 (Bank Holiday weekend) • Gates open 9am–5.30pm.

Programme

Honey show entry forms must be completed and sent by post or email to the Honey Show Secretary to arrive on or before Wednesday 22 August 2017.

Arranging exhibits: If you want to bring your exhibits in person to the marquee in Quy, you can do so between 1.30pm and 7.30pm on Saturday 25 August. We recognise that this may not be convenient for everyone; if you want to drop your entries off before the show to Hamish Symington (Show Secretary) to his house in Cambridge, please call or email him (07815 081282; honeyshow@cbka.org.uk) to arrange a convenient time.

Judging: 9.30am onwards, Sunday 26 August.

Judges: Sue Carter, Bill Fisher.

Trophies: Presentation will take place at the Annual Dinner in the Autumn.

Honey Show Secretary: Hamish Symington, 15 St Thomas' Square, Cambridge CB1 3TG; 07815 081282; honeyshow@cbka.org.uk.

Exhibitors and helpers may offer appropriately labelled honey for sale at the show. For details, contact Pam Fearn at pam@cmws.co.uk. No guarantee is given that it will be sold; you will need to deliver your honey to the show at Quy.

Trophies and prizes

1. The **Tebbutt Trophy** will be awarded for the entrant with the most points in the show.
2. The **Cambridge Light Blue Ribbon** will be awarded for the best exhibit in the show, excluding classes x, z and AA–EE.
3. The **Golder Tray** will be awarded for the best wax exhibit.
4. The **Richard Darby Cup** will be awarded for the best overall exhibit in classes R1, R2 and s.
5. The **Producers Trophy** will be awarded for the best overall exhibit in classes U1 and U2.
6. The **Caroline Clark Trophy** will be awarded for class F1.
7. Prizes of £25, £10 and £5 will be awarded to entries placed first, second and third respectively in class w1, the Chairman's Challenge.
8. Trophies will also be awarded to the winners of classes A, B, C, D, H, K1, V, W, X, and also the entrant with the highest number of points in the confectionery classes.

Rules

1. This competition is open to all beekeepers. Entries must be made on the entry form and returned/ emailed to the Honey Show Secretary on or before 22 August. There are no entry fees and no prize money will be paid (with the exception of the Chairman's Challenge). Late entries may be accepted at the Honey Show Secretary's discretion.
2. To avoid wasting food by having it go off in a hot tent, entries for the Confectionery classes may be removed from 4.30pm on Sunday 26 August. Any confectionery entries left after 5.30pm on Sunday 26 August may be collected along with other exhibits as detailed below.
3. **All other exhibits should be removed promptly at 4.30pm on Monday 27 August and not before.** The CBKA Show Committee accepts no responsibility for the safety, security and condition of exhibits.
4. Exhibitors may make up to three entries in every class **with the exception of class F1, in which only one entry may be made.** When an exhibitor has multiple entries in one class the judge will be asked to select (with the help of a Show Steward) that exhibitor's best entry to go forward to be judged.
5. Exhibitors will be supplied with identification numbers which must be affixed to each article comprising the exhibit. In the case of honey jars, the label should be fixed 10–15mm (½") above the bottom of the jar; and in the case of sections and frames, on the case. Excepting classes DD, EE, FF, U1, U2, X, W1 and Z1–Z4, no other label of any description is permitted. Confectionery Classes may not include embellishments such as flowers or ornaments.
6. The trophies awarded may be held by the winners until 22 August 2019 and must be returned to the Honey Show Secretary by that date. Trophies may not be removed from the local area (ie within a reasonable distance of the city of Cambridge).
7. All honey and wax used for the show must be produced from the apiary or apiaries of the exhibitor. Exceptions: wax used for modelling or rolled candles may be purchased, and honey used in the classes AA–FF (confectionery classes) may be purchased from any supplier of honey. Note, though, that judges in the confectionery classes will be looking for a good honey flavour which supermarket honey may not give; you may like to consider buying honey from a local beekeeper, or another strong flavoured honey. Exhibits from one family sharing an apiary or apiaries may be entered in the name of a single entrant or by individual members of the family.
8. All entries must be the exhibitor's own work.
9. Extracted honey (Class Y excepted) must be shown in BSI pattern glass or plastic 454g/1lb squat jars of one type and secure against leakage using standard lacquer or plastic caps. Jars must be identical and from the same manufacturer; no moulding marks on the base of the jar will be included in the judging. Caps must match on pattern and colour.
10. Chunk honey jars should contain approximately 50% capped comb containing liquid honey, i.e. one piece of comb which will just fit into the jar without damage and topped up with runny honey of a similar type.
11. Sections and frames must be encased in a wooden or cardboard box glazed with clear material (glass, perspex, acetate etc.) on at least one side. Section boxes and cases for shallow National size frames may be borrowed from the Show Secretary.
12. Mead must be shown in round punted wine bottles of approximately 750ml/26floz capacity and of clear glass without lettering, fluting or ornament of any kind. Shallow punts are acceptable. Bottles must be sealed, and openable without the use of a corkscrew (flip-top (Grolsch-style) closures and screw caps are permitted). No alcohol or flavouring may be added, but additions such as acids, nutrients and tannin may be used.
13. Metheglin and Melomel etc. are to be made from honey fermented with spices or with fruit juice. Bottles have the same presentation rules as for Mead. The bottle must bear a white adhesive label (supplied by the Show Secretary) specifying the content and whether sweet or dry and placed approx. 25mm (1") above the identification label.
14. Honey exhibited in the Gift Class (class T) becomes the property of the CBKA.
15. A novice (class V) is defined as an entrant who has never won a first prize in any class at a honey show. The winner of class V will receive a free ticket for the National Honey Show. Novices may also enter any of the other classes in the show.

Schedule

- A** Two matching 454g/1lb jars of light liquid honey.
- B** Two matching 454g/1lb jars of medium liquid honey.
- C** Two matching 454g/1lb jars of dark liquid honey.
- D** Two matching 454g/1lb jars of creamed honey.
- E** Two matching 454g/1lb jars of granulated (natural set) honey.
- F** Two matching 454g/1lb jars of chunk honey.
- F1** One 454g/1lb jar of any type of honey that will be judged on aroma and flavour alone. The honey can be unfiltered. The jars will be wrapped in aluminium foil by the Show Stewards. **Please note that exhibitors may only make one entry to this class.**
- G1** Three 454g/1lb jars of honey, one of each from any three classes A–F.
- G2** One 454g/1lb jar of any liquid honey (classes A–C), and one 454g/1lb jar of set honey (classes D or E).
- H** Two identical sections of capped comb honey, both square or both round.
- J** Two boxes of cut comb, minimum gross weight 175g/6.25oz.
- K1** One frame of comb honey for extraction.
- K2** One frame of set honey.
- L** One cake of beeswax, 200–250g/7–9oz in weight.
- M** Three matching wax blocks each of a minimum weight of 28g/1oz.
- N** Item of beeswax modelled to any design; the exhibit must consist of over 95% beeswax.
- P** One cake of beeswax moulded to any design.
- Q1** A pair of matching dipped beeswax candles. One may be lit by the judge.
- Q2** A pair of matching rolled beeswax candles. One may be lit by the judge.
- Q3** A pair of matching moulded beeswax candles. One may be lit by the judge.
- R1** One bottle of mead – dry – sealed (see Rule 12).
- R2** One bottle of mead – sweet – sealed (see Rule 12).
- S** One bottle of Metheglin, Melomel etc., sealed (see Rule 12).
- T** **Gift class** – one 454g/1lb jar of honey (any type as for classes A–F). Honey exhibited in the Gift Class becomes the property of the CBKA.
- U1** **Producers' class** – six matching 454g/1lb jars of liquid honey, labelled in accordance with current regulations for sale through a third party.
- U2** **Producers' class** – six matching 454g/1lb jars of creamed or granulated honey, labelled in accordance with current regulations for sale through a third party.
- V** **Novices' class** – an entry as for any honey or wax classes (classes A through to S) **except class F1**.
- W** **Centenary class** – two matching 454g/1lb jars of light honey, two matching 454g/1lb jars of medium or dark honey, two matching 454g/1lb jars of granulated or creamed honey, one frame of comb honey for extraction.
- w1** **Chairman's Challenge** (set by the outgoing chairman at the AGM) – an essay (max. 1,500 words) relating to any of the talks (either standalone or from the one-day seminar) given to CBKA members in 2018. **Entries for this class must be emailed or posted to the Honey Show Secretary to arrive on or before Wednesday 22 August; late entries will not be accepted.**
- X** **Children's class** – any exhibit of beekeeping interest, to be prepared by a child less than 16 years old. The age of the competitor is to be displayed with the exhibit, and will be taken into account by the judge. Single entries or exhibits based on a theme will be accepted from schools where CBKA has given talks during the previous year.
- Y** Not more than 1 kilo (weight is unimportant) of any type of honey, attractively and securely (proof against leaks) packaged in any container except a BS squat jar. Points will be awarded for original and attractive presentation, as if for a family gift.
- Z1** An item of honey-bee-related scientific interest – may have an explanatory label.
- Z2** A honey-bee-related photograph – should have a title or explanatory label. Maximum overall size (when mounted) A4 (210×297mm).
- Z3** An Observation Hive.
- Z4** Any honey-bee-related item or item of beekeeping interest – with an explanatory label.
- Z5** A homemade decorative or artistic exhibit relating to honey bees or beekeeping to be displayed within an A3 (297×420mm) footprint.

See the next page for the Schedule for the Confectionery Classes.

Schedule for confectionery classes

AA Confectionery class – Honey date cake (recipe below).

BB Confectionery class – Honey loaf cake (recipe below).

CC Confectionery class – Six Baklava (recipe below)

DD Confectionery class* – Six small honey cakes or biscuits.

EE Confectionery class* – Six sweets or chocolates.

FF Confectionery class* – Any other edible item or drink containing honey.

*For classes DD, EE and FF, the recipe is to be displayed with the exhibit.

Recipes for confectionery classes

AA (Honey date cake)

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 approx 45–50 minutes at 180C, gas mark 4.

BB (Honey loaf cake)

140g plain flour
1/3 tsp baking powder
1/3 tsp bicarb
pinch salt
1.5 tsp ground cinnamon
1/4 tsp ground cloves
1/4 tsp ground allspice
60ml vegetable oil
120g honey
100g caster sugar
30g soft brown sugar
1 large egg
1/2 tsp vanilla extract
60ml warm strong tea
40 ml orange juice

Mix all dry ingredients. Make a well in the centre; add wet ingredients. Incorporate together into a batter. Pour into a lined 1lb loaf tin. Bake for approx 45 minutes at 180C, gas mark 4.

CC (Baklava)

250g butter
300g walnuts
125g ground almonds
75g pistachio kernels, roughly chopped
Zest of 1 orange
Pinch salt
1 tsp ground cardamom seeds
12 sheets filo pastry
250g honey
Juice of 1/2 lemon

Melt butter. Coarsely grind or chop walnuts; add ground almonds pistachios, zest, salt, cardamom, 5 tbsps melted butter. Mix.

Brush a large tin (approx. A4 size in area, of any shape) with melted butter. Line the bottom of the tin with one sheet filo; brush with melted butter. Repeat with five more sheets filo. Spoon nut mixture in, press gently to even out; top with the rest of the filo, brushing each sheet with butter after placing.

Cut into diamonds with a very sharp knife. Bake at 160C, gas mark 2.5, for 1 hr.

Warm the honey and lemon juice in a pan until it's more liquid. Remove baklava from the oven, pour the syrup over the top (especially along the lines), and return to the oven (180C, gas mark 4) for five minutes. Remove and leave to cool completely. Cut carefully into diamonds and separate.

To avoid wasting food by having it go off in a hot tent, entries for the Confectionery classes may be removed from 4.30pm on Sunday 26 August. Any confectionery entries left after 5.30pm on Sunday 26 August may be removed from 4.30pm on Monday 27 August, along with other exhibits.

Entry form

I wish to enter the class(es) listed below. I have read the Rules in the Schedule and agree to abide by them.

I have never exhibited at a Honey Show before

This is my first year of beekeeping

Date

Name

Telephone

Email

Address

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Honey show entry forms must be completed and sent by email or post to the Honey Show Secretary to arrive on or before Wednesday 22 August 2018.

This form can be filled out electronically and emailed back, or you can print it and post it.

Honey Show Secretary: Hamish Symington,
15 St Thomas' Square, Cambridge CB1 3TG;
07815 081282; honeyshow@cbka.org.uk.

Class	Description	No. of entries
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You may make up to three entries in each class, with the exception of class F1, in which you may only make one entry.

Advice

There's a guide on how to prepare good entries for Honey Shows on the CBKA website, <http://www.cbka.org.uk/events/cbka-honey-show/> .

These notes are compiled from the last few years' comments from judges.

- Follow the confectionery recipes to the letter when it comes to sizes of tins, lining the tin etc. - an entry can be disqualified if the recipe asks for a 7 inch tin and you use an 8 inch one.
- Confectionery recipes are there to showcase the flavour of the honey as well as your cooking ability. You're better off using a strong-tasting honey rather than borage or similar; you could even buy a little heather honey to add if you wanted.
- New lids can drop flakes of the plastic which you can see around the inside of the rim of the lid – you see this as dust on the surface of the honey. There were quite a few entries marked down for that last year. To avoid this, have a spare empty jar to hand, and screw the lid on tight then take it off again a few times. This is the single thing which would have improved exhibit quality last year.
- If you'd like to put your liquid honey in a warming cabinet for a few days before the show, contact the Show Secretary well before the show; he has one which can be used.